

MARK BAUMANN

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- British Master Chef
- Owner of Baumanns Brasserie in Coggeshall, Essex
- Born in West Sussex
- Mark later moved to Surrey where he lived from the age of three to 17
- Mark currently lives in a small Essex village with his wife Fiona and his two daughters Charley (ten) and Milly (nine)



Background

- Mark attended Scitcliffe Preparatory School in Windsor Great Park – the same school as Richard Branson - until he was 11. He was in the same class as Marcus Armitage who went on to win the Grand National.

“The most glittering memory of my illustrious prep school career was when I led my school rugger team to thrash Prince Edward’s team.” He made his mark on the cricket pitch as well as a demon bowler. But these days Mark is more likely to be bowling cricketers over with his food. England vice-captain Nasser Hussain and Essex spin bowler Peter Sutch have both been devotees of Mark’s cooking.

- Trained at the Royal Champagne (France) owned by Moët & Chandon, Mark followed this up with experience in some of Britain’s top hotels including the luxurious Chewton Glen, set between the ancient New Forest and the sea in Hampshire; Gravetye Manor in West Sussex; the Relais et Chateau hotel in West Sussex and the prestigious Hintlesham Hall in Suffolk.

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BAUMANN'S BRASSERIE

Mark owns and runs a bright 16th century brasserie in the historic and picturesque market town of Coggeshall, Essex.

Former chef at Langan's Brasserie, Coggeshall, Mark took over the restaurant following the tragic death of eccentric Irish entrepreneur Peter Langan in 1988. While the brasserie has retained all its original charm and character, it is the restaurant's fine cuisine that has earned it such a wide acclaim.

Featured in every major food guide in Great Britain, Baumann's Brasserie is famous for its innovative cuisine and A La Carte menu. Trained at the Royal Champagne, Mark applies the same attention to detail when cooking for patrons of his brasserie as when he has cooked for royalty.

Peter Langan

- Mark has lived and worked in Essex for 21 years, having opened his restaurant with the late Peter Langan in 1986 - owner of the famous Langan's Brasserie in fashionable Mayfair.

The haunt of such household names as Michael Caine and Mick Jagger, Langan's was and still is considered to be one of London's most famous restaurants. Peter had another in Los Angeles which was patronised by most of Hollywood's big names.

Mark said: "I could hardly believe it, but Peter actually proposed that he and I open up a restaurant in Coggeshall after sampling some of my cooking whilst I was working at Hintlesham Hall. What an opportunity, I was only 21!"

Television and radio

- Mark has notched up a number of television appearances, both with his own ITV Anglia series *Baumann Goes to Market*, as the celebrity guest on *Where in the World* and as a guest presenter of UKTV Food's flagship programme *Great Food Live*. He has featured in numerous regional news programmes and is a regular guest on BBC Essex radio (*Steve Scruton Show*).



Baumann Goes to Market - daytime food series. Eight episodes for Anglia TV (2004). This series was a celebration of all that's best in farm fresh, locally produced, British food. Each week renowned Essex Chef, Mark Baumann, pitched his stall at a different Farmers Market, buys food and ingredients from his fellow stallholders, and prepares a gourmet meal there at the market.

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Achievements

- Mark was elected as a Master Chef of Great Britain in 2003 - one of the UK's most prestigious culinary accolades.
- Mark has received global acclaim with an inclusion in The International Who's Who of Chefs, published earlier this year. Mark, who is among just under 3,000 chefs from 70 countries to make the list, shares the limelight with notables including Michel Roux of Le Gavroche in London; Alan Bird head chef at The Ivy Restaurant in London; Raymond Blanc of Le Manoir aux Quat'Saisons in Great Milton, Oxford; and Jamie Oliver of Fifteen in London.
- Mark has worked closely with the Essex County Council Tourism Department over the years to promote the county. He recently launched the Essex Food Challenge, a campaign funded by Essex County Council and Insite, the Essex Cultural Tourism Programme, to promote the county as a leading cultural destination in the East of England.
- Mark is happy to endorse the county council's work to attract tourists to the county. Earlier this year he unveiled a poster campaign (featuring his Essex-based restaurant) designed to promote 'the real' Essex to rail travellers.



- Mark has judged the final of the Essex Chef of the Future competition – a competition sponsored by Essex County Council to find the county's most talented young chef.
- He and his team have won numerous awards over the years. Despite this, he believes his greatest achievement is the fact that the restaurant has such a strong client base and that people come back. "That's our greatest achievement really. At the end of the day it is our customers that count – they are the people that come and judge us week in and week out."

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Enjoying life

- Restaurant owner, Mark Baumann is well known for his unusual antics. Over the years, he has surprised his diners by putting kangaroo meat and asparagus-flavoured ice cream on the menu, and was recently bound and gagged for a photo shoot!

“Although the brasserie has a reputation for serious food, I don’t like to take myself too seriously. There’s no point in life unless it’s fun,” said Mark. This ethic extends into Mark’s personal life. He likes the thrill of taking part in unusual projects and lists jet-skiing and bare-back horse riding among his hobbies.

- Mark is very much a family man and tries to spend as much time as possible with his wife Fiona and his two daughters. Like other couples they go to the zoo with the children and like to eat out. Sharing food is an important part of family life, whether eating out or at home where his wife does the cooking. “I’d rather go somewhere that gives you something that tastes of what it is meant to be, whether it’s bangers and mash or grilled Dover sole.”