



# Door73

**Marcelo Ballardín**  
**Eric Ivanidis**

<b>ISBN</b>	9789401496254
<b>Publisher</b>	Lannoo Publishers
<b>Binding</b>	Hardback
<b>Territory</b>	World excluding Belgium, Switzerland, France, Netherlands, Scandinavia, United States, and Canada
<b>Size</b>	280 mm x 200 mm
<b>Pages</b>	208 Pages
<b>Illustrations</b>	70 color, 10 b&w
<b>Name of series</b>	Marcelo Ballardín
<b>Price</b>	£35.00

- Honest and pure cuisine with a Mediterranean slant, South American influences and Asian spice
- A journey of flavours and sharing dishes with Marcelo Ballardín and Eric Ivanidis
- DOOR73 was awarded by Gault&Millau as the best gastrobistro in Belgium (14.5/20)
- Discover the culinary roots of chef Eric Ivanidis in Crete

At DOOR73, Brazilian-Italian star chef Marcelo Ballardín and his Greek right-hand man Eric Ivanidis welcome you into their cosmopolitan kitchen for a journey of flavours in 70 sharing dishes. Be surprised by contemporary interpretations of classics such as vitello tonnato, patatas bravas or hamachi, with chef Ivanidis incorporating influences from Asian and Latin American cuisine in addition to his Greek roots. The dishes are accessible, making it easy to get started yourself.

**Marcelo Ballardín** earned a Michelin star with his restaurant OAK in Ghent, Belgium. He runs DOOR73 restaurant together with his right-hand man **Eric Ivanidis**. The symbiosis between the two top chefs guarantees fireworks on every plate!

