

goodbye warisan  
 H E M L É O T I S

Kitchen cousins Doudou and Said are on the move to a spanking new premises that promises to reinvent Bali's dining scene.

**Said, you've been at it here for some time...then and now, what has changed over the years?**

Said: The competition, the prices, the Rupiah and us.

**That's what we want to get to...us.**

S: Just getting older. Doudou got married, I'm still single [laughter].

**Has the menu changed much over the years?**

S: We always keep the same style, but of course we are always changing dishes and ways of cooking.

**We've heard Kafe Warisan is moving...but the name is not?**

S: It's been 12 years, since 1987, and the contract is up. We're moving to Petitenget, which is just around the next set of lights, keeping it in the area. The name will be MÉTIS, which means a mix of origins, like president Obama [laughter]! We've had plans to expand for some time, largely due to the restaurant's success, but our biggest problem has always been the parking, so it wasn't a big decision to move in the end. As far as the name Warisan is concerned...well, it belongs to Warisan, not to us.

**Will the (former) Kafe Warisan continue as a restaurant?**

S: Doudou and I will no longer be a part of the management team at Warisan. Our focus will be MÉTIS.

**Will the food in your new restaurant be the same?**

S: A few classics and guests' favourites will remain. You'll just have to make a reservation to find out for yourself, and to taste Doudou's new creations!

**Will it be just a restaurant?**

S: It's going to be a restaurant; it's going to be a gallery, two boutiques. One will be a jewelry shop and the other women's accessories, a cake shop and an upstairs private room that holds 100 people for groups and special occasions. Also a wine cellar for private dining for 12, wine tasting and private dinners; and a bar lounge...small plates like fresh oysters, succulent cheeses and other savory treats.

**You're building a city?**

S: It's big.

**Doudou, you've been married how long?**

Doudou: Five years.

S: You're not going to talk about *my* private life I hope!

**Well everybody knows that [laughter]! OK, back to the subject. What will the decor be like?**

S: Contemporary colonial, warm and inviting with updated Indonesian accents.

**What mistakes have you guys made over the years?**

D: Part of the reason we're moving is to plan for the customer, with smoking areas and the like. We're focused on the complete experience to keep the customer satisfied. It's the attention to detail, flawless service and seduction of flavours that will set us apart.

**Will there be music?**

S: We will have a DJ booth, but not dancing. Chill-out music, jazz etc, and of course we will have a large parking lot, so no more headaches there!

**When do you plan to be open?**

S: October 2009.

**What other ventures have you guys been involved with?**

S: We have Bali Catering Company, which has become a very big success dealing with private functions, weddings and villa parties. In front of the catering building on Jl. Petitenget we have a gourmet shop as well, where you can buy gourmet food, and as an extension of the shop we have opened the Gourmet Cafe, which is like a French restaurant, early dining café.

**For sure that's a full plate, but I have a sneaky feeling there's more?**

D: Clothing!

**We knew it...so you guys are buying up the island [laughter]? Are there going to be any surprises, something new?**

S: Yes, we're going to have High Tea with a nice selection of sandwiches from 11 in the morning until two in the morning, and every now and then live music, jazz or piano, new DJ's...

**Sounds like you have everything covered?**

S: Unfortunately we still cannot get certain foods and ingredients, but the government has come a long way, so we look to the future.

**And so indeed do we...**

**AND NOW IN THEIR OWN WORDS: WHY CHEF OWNER NICOLAS "DOUDOU" TOURNEVILLE DISLIKES CARROTS...**

"ONE thing you will never find at Kafe Warisan and that's carrots. That is except for classic dishes. My parents had their own garden and there was always a fight over carrots, so I guess I developed some kind of phobia. I would always do my homework in the kitchen and by the age of 10 I was cooking steaks, fried eggs, pastas, mashed potatoes and pancakes. Because I was a bad student I wasn't allowed to go on vacation, so I was sent to a village in the south of France to build houses. I was 14 then. The man I was to work with was a friend of my parents, but there was really no work. It was boring. Here I was in a little tourist village that had a small classic French restaurant with an advertisement for a waiter. I applied for and got the job. I made my first money and fell in love with the restaurant atmosphere. I was fortunate, God granted me with a living that I love to do.

Fresh out of cooking school my father found me a job in England at the age of 18. There were jobs available in England where one could learn English and have a lot of experience and fun. I went back to France for military reasons, and then back to England for another year and a half then back to France again, where I became bored to death. There was a chance to work for the French embassy in Algiers, so I took it. I worked there for four years and eventually I was established as a professional chef. From there I was introduced to the French embassy in Jakarta. I came to Bali and I thought to myself, how lucky it must be for people to be able to work and live on this island. From then on I found myself in Bali once a month. The parties were endless, but I couldn't find a restaurant to satisfy my perception of a good meal. There was a birthday party in Jakarta, where a mutual friend introduced me to Said. At the time Said was the chef at the Bali Bird Park, so we had something in common. The French government had a major setback in finances and my pay was cut to a fraction and I had no choice but to leave. I had to realise my dream, which was to have my own restaurant, so I approached Said and asked him if he would like to start a restaurant. He thought about it and later on agreed. I would be the chef and Said would be the restaurant manager and P.R. man, since he knew the Bali scene. I had to go back to France to finalise the end of my contract with the French government, and during that time Said called me and told me that Kafe Warisan was up for new management and I had to come if I was interested in negotiation. I came and then the nightmare started. We were cooks and knew nothing about the restaurant business in general. The first day we opened we received the menu from the printer at 7pm that night. That should give you an idea of our organisation. Financially we started with \$20,000, which disappeared in no time. Bills up the wazoo, but never for a moment did we doubt ourselves. So as time and the restaurant progressed, table by table was added...and now we can look back with a smile."

**AND HOW MANAGING DIRECTOR SAID ALEM COOKED CAKES...**

"My brother was a chef; I caught the bug from him. I started cooking behind my mother's back. Every time my mother went to the market, I went into the kitchen. My first endeavour was making caramel, which I did that at the age of seven. Then I made cakes, good, bad and indifferent. I was working as an apprentice by the age of 15 in Normandy, France. I didn't like school, so as soon as I graduated I started travelling and working in ski resorts, from the south of France to Australia. Then to Bali for one week. Somehow one thing led to another and I never left. In order to survive I had to create venues, so I did catering for private parties, a croissant home delivery service, then chef at the Bali Bird Park. Then I got involved with another restaurant called Santi, where I introduced Couscous. Kafe Warisan was a happening place at the time but only for weekend parties, not for the food. I started helping out there doing whatever needed to be done. Eventually the people who owned Kafe Warisan lost interest and were looking for new management. Knowing the people and the place I jumped at the chance and I called Doudou in France and he came with knife, fork and pan." *S.B.* 🍴

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*Said Alem by Yaeko Masuda.*