

# LA CORNUE

KNOWLEDGE AND CULINARY ARCHITECTURE

Since 1908

Design : Yvette agency - contact@yvette.fr



A COGEMAD, HAUTE-COUTURE ESTATES & INTERIORS, PROJECT

BRAISE, ROAST, CREAM, STEW,  
COOK, SEAR, BIND, SLOW-COOK,  
SIMMER, FRY, POACH, PRESERVE,  
ICE, GRILL, SOFTEN, FLAMBÉ,  
CAMELISE, GLAZE, CRISP,  
COLOUR, SEASON, MERINGUE,  
BLANCH, BROWN, DEGLAZE,  
SAUTÉ, REDDEN, STEAM, TOAST,  
**COOK, SHARE, ENJOY.**



# MENU

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# AUTHENTICITY & MODERNITY

Two words, two eras, one common link: a constant quest for perfection and performance in cooking techniques.

Since 1908, from generation to generation, we have been keeping alive the flame of prestige in each and every one of our cookers.

The expertise of our craftsmen, the choice of materials, the commitment to beauty in every detail, the highly advanced techniques and the constant enhancements – the quality of our work and our quest for excellence

are what drive us every day to craft exceptional and personalised products by hand, designed to bring your culinary creations to life.

As a member of the Entreprises du Patrimoine Vivant (Living Heritage Companies), we are devoted to promoting a lifestyle à la française, with its strong emphasis on conviviality.

For lovers of fine food, indulgence and gastronomy. Yesterday, today and tomorrow.





*The little*  
**DETAILS**  
*which equate to excellence*

A La Cornue cooker is a masterpiece in itself, with every single detail designed to combine excellence with refinement. It makes your kitchen unique.

# OVENS

*the cornerstone of our expertise*

A shape inspired by the Paris metro.

When Fulgence Bienvenüe opened the first metro line in 1900, he could never have imagined that Albert Dupuy would use it eight years later as his inspiration for the design of the very first vaulted oven – the key design feature of La Cornue cooker.

Patented in 1908, the shape of the vaulted gas oven is inspired by the vaulted tunnels of the Paris metro. Its unique shape allows air to circulate naturally and evenly around dishes, quickly forming a crisp outer layer that acts like a protective shell, locking in the natural juices and intensifying flavours.

The all-new G4 vaulted ovens with exclusive technology, patented in 2014.

The result of four years of research and development, all our gas ovens are now fitted with a RCC disk (Radiation, Convection and Conduction) to ensure food is evenly cooked and even more flavoursome.



Combining a circular burner with an enamelled cast iron disk means that one single oven can cook in

several different ways : by radiation (the heat is reflected off the inner walls), by convection (even air circulation around the dish) and by conduction (simmering food directly on the disk).

The new G4 electric oven has also undergone several improvements, offering the choice of several cooking methods for every kind of baking.

Benefits include a faster-warming oven and improvements to cooking performance – meaning that there are no limits to the delicious dishes you can produce.



LA CORNUE

# CHÂTEAU

*The jewel in the La Cornue crown*

The result of over 100 years of research and development, each 'Château' cooker is entirely hand-made by our craftsmen in our production workshop in the Parisian region of France.

Their knowledge and expertise has been passed down from generation to generation, providing you with culinary performance and elegance.

With customisable choices of configuration, colours and trims, there are no less than 8,000 options available to you to design your own 'bespoke' cooker to suit your own requirements, desires and appetites.





CHÂTEAU

GRAND PALAIS 180

# CORNUCHEF

*Authentic expertise and modern lines*

With a more contemporary feel, the 'Cornuchef' cooker is also more suitable for the demands of modern urban life, combining pride in our French craftsmanship and the very essence of La Cornue expertise: the legendary vaulted oven and the must-have solid top.

Available in two sizes, a range of colours and two types of trim, it creates a colourful kitchen that is bursting with flavour.



# CORNUFÉ

*An initiation into the world of La Cornue*

Efficient and fun, the 'Cornufé' cooker is the ideal compromise for lovers of fine dining looking to enjoy all the excellence of La Cornue without a designer price tag.

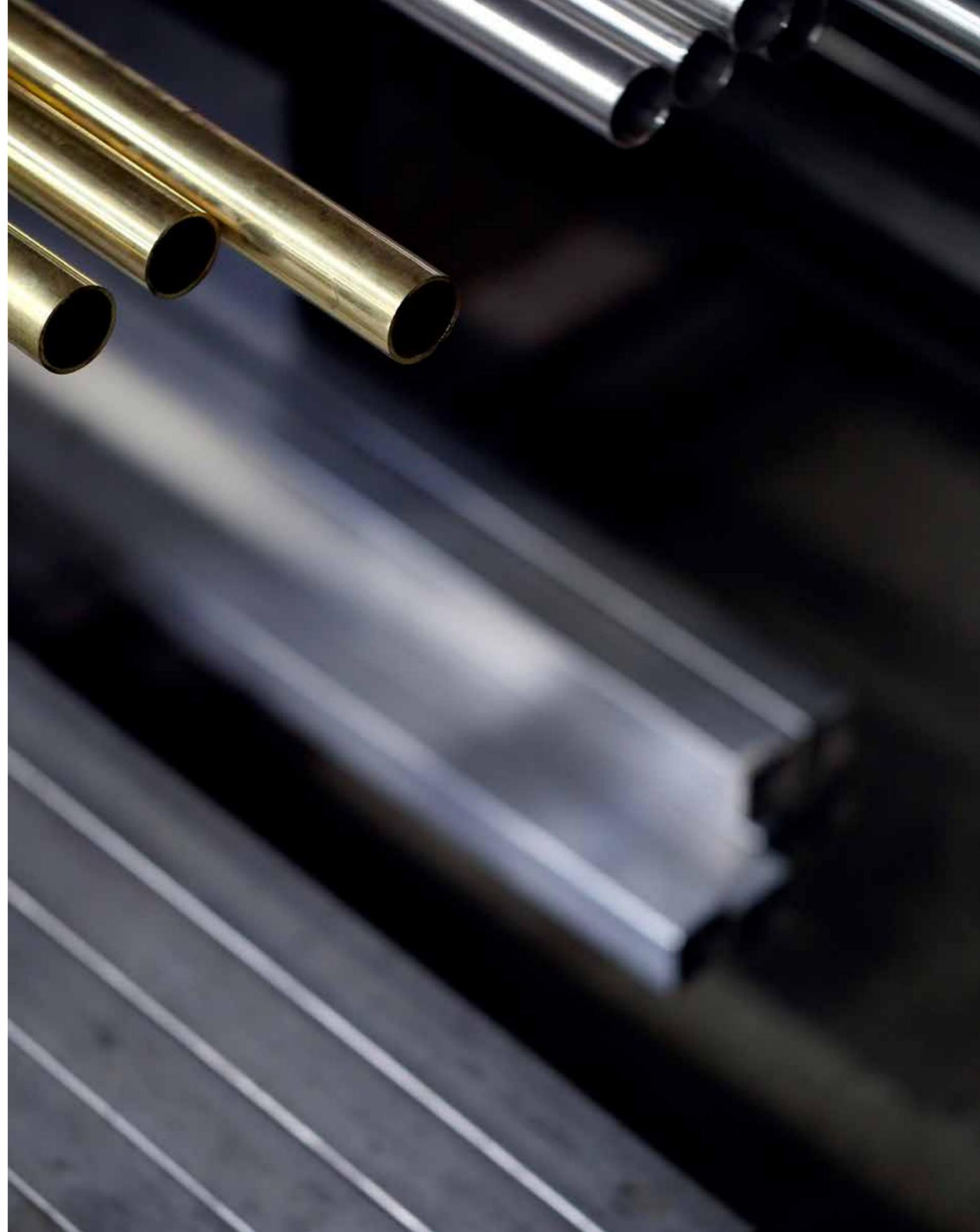
It boasts a convection oven, high-performance burners or an induction hob, and various combinations of colours and trims to suit your style as well as your taste buds.





CORNUFÉ ALBERTINE AND MÉMOIRE FURNITURE

CORNUFÉ





# FLAMBERGE

*A signature piece from La Cornue*

«A cook may be taught, but a man who can roast is born with the faculty». Brillat-Savarin

La Flamberge combines professional performance with a stunning design.

A technological gem that maximises heat circulation and enables you to roast meat, poultry, fish and whole fruits and vegetables with panache, enhancing all the flavours whilst retaining tenderness to delight the taste buds.



# CENTRAL ISLAND UNIT

*Bringing a touch of theatre to your kitchen*

Installing a central island unit makes your kitchen a truly sociable space for creating culinary delights.

By changing the way you occupy the space, the central island unit sets the stage for lovers of fine food to gather round and chat, taste, share the experience and enjoy your culinary creations.



## BESPOKE PROJECTS

*Culinary Architecture for your dream kitchen*

La Cornue's aim is to pass on our passion for cooking and all the pleasure it brings. This is why we deploy all our expertise to offer you a culinary architecture of kitchen design where the oven takes pride of place.

Each of our projects is 'made-to-measure' – we design the layout of your kitchen units as well as areas for preparing, cooking, storing and preserving food. Our aim is to meet your own particular needs and create a warm, welcoming and sociable space that embodies your vision of the perfect kitchen.





# CULINARY ARCHITECTURE





## FROM MICHELIN STARS TO YOUR OWN STARS

*« In the childhood memories of every good cook, there's a large kitchen, a warm stove, a simmering pot and a mum. »*  
Barbara Costikyan

The raison d'être of our products is to help you cook good food that delights the senses. We are immensely proud that many Michelin-starred inspired and inspiring chefs have the utmost confidence in us and count us as friends. But we are also just as proud to help you bake a chocolate cake for your family using a recipe passed down from generation to generation, or a roast chicken served up for your friends and family.

# GUESTBOOK

PRINCE AGA KHAN, LOUIS ARPELS, DANIEL AUTEUIL, JULIETTE  
BINOCHÉ, JANE BIRKIN, THE COUNT OF BISMARCK, PRINCESS  
ISABELLA OF BOURBON, FRANCIS BOUYGUES, PRINCESS DE BROGLIE,  
LUCAS CARTON, THE MARQUISE DE CASTELLANE, CHÂTEAU MARGAUX,  
VEUVE CLIQUOT PONSARDIN CHAMPAGNE, GEORGE CLOONEY,  
STEPHEN CURRY, MARCEL DASSAULT, CÉLINE DION, LOU DOILLON,  
INES DE LA FRESSANGE, PRINCESS VIRGINIA OF FÜRSTENBERG,  
CHARLOTTE GAINSBURG, PARFUMS GUERLAIN, GUINNESS BREWERIES,  
KARL LAGERFELD, BLAKE LIVELY, KYLIE MINOGUE, ALAIN PASSARD,  
BRAD PITT, THE ROSTANG FAMILY, ALAIN SENDERENS, MICHEL SEYDOUX,  
VAN CLEEF & ARPELS JEWELLERY, THE DUKE OF WINDSOR

**LA CORNUÉ**  
OUR PRICES

