

Olivier NASTI
MEILLEUR OUVRIER DE FRANCE



The Gazette of
HUNTING FESTIVAL
3RD EDITION

**"THE PROGRAM
OF A UNIQUE APPOINTMENT"**

FROM OCTOBER 13 TO NOVEMBER 19, 2025

Reservations

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By

OLIVIER NASTI
CHEF & CHASSEUR

Place

KAYSERSBERG,
ALSACE

FESTIVAL LAUNCH WEEK
from October 13 to 19

Game Menus

Wild Boar on the Spit Evening



FURRED GAME WEEK
from October 27 to November 2

Game Menus

Venison Ribs Evening

Wednesday, October 30
Hunters' Chefs Dinner

Conference: Promoting the Game
Industry in the Restaurant Sector

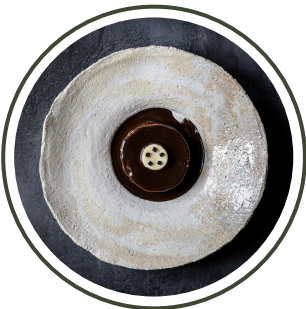


HUNTING IN ALSACE
from November 11 to 17

Game Menus

Tuesday, November 18, 2025
World Championship
of the Game Meat Pie

Wednesday, November 19, 2025
Hunting Festival Gala Dinner



ROYAL HARE WEEK
from October 20 to 26

Game Menus

Wednesday, October 22
Morning in the Kitchen
focused on "Lièvre à la Royale"
with Mathieu Silvestre



FEATHERED GAME WEEK
from November 3 to 9

Game Menus

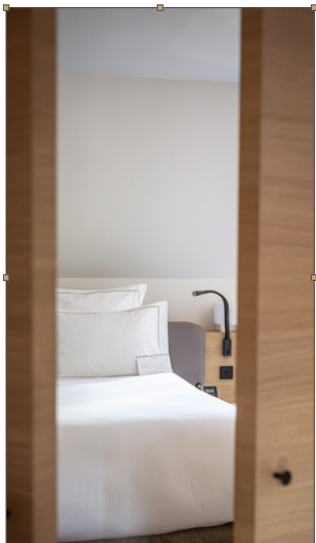


Your experience in the world of hunting with a hotel stay,
in the heart of nature, as enriching as it is relaxing.

Hunting Stay
at La Winstub du Chambard

One Night
A Dinner at La Winstub
Breakfast
A Mountain Excursion
Free Access to the Spa

starting from 650 euros



Experience Stay
Hunting at Le Chambard

Two Nights
A Dinner at La Table d'Olivier Nasti
A Dinner at La Winstub du Chambard
Breakfasts
A Mountain Excursion
Two 45-minute Massages
Free Access to the Spa
A Book Signed by Chef Olivier Nasti

starting from 1990 euros



starting from 1170 euros

Reservation available online, by email, or by phone



Set off on an excursion through the heights of Lac Blanc and experience an immersion in the heart of the Vosges wilderness. Accompanied by an experienced guide, passionate about wildlife, flora, and mountain traditions, you will go in search of majestic chamois in their natural habitat. Along the trails, between breathtaking panoramas and the silence of vast open spaces, you will learn how to observe without disturbing, to listen to the mountain, and to understand the richness of its ecosystem.

Mountain Excursion - 45 euros per person - by reservation



Game Menu at La Winstub

La Winstub honors game through a Game Menu, imagined by Chef Olivier Nasti in collaboration with the guest Chef of the week. As the weeks go by, inspirations evolve with the rhythm of the hunting festival.

A generous cuisine rooted in Alsatian tradition.

Amuse-Bouche
Starter
Main Course
Cheese
Dessert

85 euros per guest, excluding drinks
130 euros per guest with wine pairing

Game Menu at La Table d'Olivier Nasti

Each week, Chef Olivier Nasti invites you to experience a themed culinary journey, inspired by his hunting excursions and foraging in the forest. Twice awarded Michelin stars and honored with five toques by Gault & Millau, the Chef showcases in his creations the full nobility of wild, local, and wholesome game.



Discover signature dishes as well as exclusive creations, enhanced by exceptional food and wine pairings, imagined by our Head Sommelier Jean-Baptiste Klein, Meilleur Ouvrier de France 2018. A weekly rendezvous blending terroir, creativity, and haute cuisine.



19/20



345 euros per guest, excluding drinks

Conference: Promoting the Game Industry in the Restaurant Sector



Chef Olivier Nasti wishes to go further in his commitment to promoting game in gastronomy. The Hunting Festival, now an unmissable event bringing together hunters, artisans, chefs, and venison enthusiasts, will this year feature a conference dedicated to the game industry. This gathering aims to bring together professionals from the restaurant and hunting sectors, as well as institutional stakeholders, to discuss the challenges, best practices, and future prospects related to this industry.

The Hunters' Chefs Dinner Thursday, October 30

Chef Olivier Nasti will have the pleasure of welcoming, for one exclusive evening, renowned Chefs who are as passionate about hunting as they are about cooking. This exceptional gathering will spotlight the unique world of these hunter-chefs – true artisans of flavor and devoted advocates of an authentic cuisine rooted in nature. Through an inspired and daring menu, each will express their vision of sincere gastronomy, grounded in the seasons and a deep respect for life. A celebration both committed and convivial, under the banner of sharing, transmission, and love for the land.



More information coming soon

Le Dîner de Gala Mercredi 19 novembre

An exceptional evening is being prepared at the heart of Le Chambard: a gala dinner where tradition and haute cuisine will unite in perfect harmony, set to the enchanting sounds of hunting horns. In an elegant and festive atmosphere, surrounded by the Festival's most prestigious partners, an exclusive six-hands menu will be created by renowned Chefs, all passionate about nature, terroir, and the culinary arts. Their names will be revealed very soon...



400 euros per person, excluding drinks
Festivities begin at 7 p.m. – Limited seating.

The Words of Chef Olivier Nasti

“ For this third edition, the Festival takes a new step forward. Richer, more intense, and even more open to nature and sharing, it passionately celebrates the alliance between tradition, terroir, and creativity.”

Olivier Nasti

Lièvre à la Royale Masterclass



Mathieu Silvestre, Head Chef at Le Chambard and crowned World Champion of Lièvre à la Royale in 2019, will share his expertise during a masterclass in the kitchens of Le Chambard.



Wednesday, October 22 at 9:00 a.m.
Limited seating
120 euros per person



Focus on... The World Championship of the Game Meat Pie with Chef Olivier Nasti

What inspired you to create this championship?

“This competition was born from a conversation among friends, all driven by the same passion for game and fine cuisine. With Éric Briffard and Fabien Pairon, we shared the belief that a dish as iconic as the game meat pie deserved international recognition. It was at the Hunting Festival, in this atmosphere of sharing, taste, and conviviality, that the idea took shape.”

Why the game meat pie?

“Because it embodies complexity, seasonality, and respect for the product. Crafting a beautiful pie requires advanced technical skills and a cook's sensitivity. It tells a story – one of terroir and tradition.”

What is the spirit of the competition?

“It's a tribute to artisanal excellence. We want to highlight the talents who carry on this know-how, promote game cuisine, and encourage innovation while respecting classical foundations.”

When will the first edition take place?

“See you on Tuesday, November 18, at the heart of the Hunting Festival. A date we hope will mark the beginning of a wonderful culinary adventure.”

Olivier Nasti, Hunter-Chef



A herald of mindful hunting, driven by the appreciation of the meat it yields. His knowledge of wildlife and its environment matches his joy in roaming forests, plains, and mountains.

He shares his knowledge and passion through his eponymous book “Olivier Nasti cuisinier chasseur”

Published by Glénat, available for 60 euros

Key Hunting Dates in the Haut-Rhin

From August 23, 2025 to February 1, 2026	Opening and Closing
From May 15, 2025 to February 1, 2026	Roe Deer Buck 
From April 15, 2025 to February 1, 2026	Wild Boar 
From October 15 to December 15, 2026	European Hare 
From August 1, 2025 to February 1, 2026	Red Deer Stag 

The Artisans of the Festival

Blaser, the benchmark in rifles

Founded in 1957, Blaser is a German brand renowned for its exceptional hunting firearms. It stands as a benchmark in the field, thanks to its innovative rifles and customizable modular weapons.



Walter Arlaud

A painter passionate about nature, he captures its wild beauty in his works. His paintings, of remarkable precision, highlight the intimate relationship between the hunter and nature. His works can be discovered at the Marius Bar.



Mr. Belmas's Birds

Olivier Nasti had a true crush on Joachim Belmas's sculpted birds, which resonate with his sensitivity to nature and the animal world. The artist carves wood and hand-paints, like the work of a goldsmith, the most beautiful birds of nature.

Mr. Belmas offers us a vision filled with poetry through these creations.

Des Chefs de renom invités au Festival de la chasse



For this third edition, we will have the great privilege of welcoming new renowned chefs, true references in the culinary arts, to offer you an exceptional gastronomic experience.

The images you see illustrate some of the passionate chefs who marked the previous edition with their expertise and creativity around game.

This year again, other great names will share the same vision of authentic cuisine, respectful of products and terroirs, and will surprise us with wonderful creations.

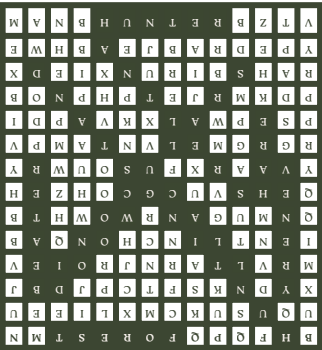
An unmissable event to discover game elevated by the artisans of haute cuisine.

More information to come...

Your turn!

B	H	F	Q	P	Q	F	O	R	E	S	T	M	N
U	Q	U	S	U	K	C	M	X	L	I	E	E	U
X	Y	D	N	K	S	F	T	C	P	J	D	B	J
M	R	V	L	T	A	R	N	J	R	O	I	E	V
I	E	N	T	L	I	N	C	H	O	N	Q	A	B
Q	N	M	U	G	A	N	R	W	O	W	H	T	B
Q	E	H	S	V	U	C	G	C	O	H	Z	E	H
Y	V	A	A	R	X	F	U	S	O	U	W	R	Y
R	G	R	G	M	E	L	V	N	T	A	M	P	V
P	S	E	P	W	A	L	X	K	V	A	P	D	I
P	D	K	M	R	J	E	T	P	H	P	N	O	B
R	A	H	S	B	I	R	U	N	X	I	E	D	X
Y	P	E	D	R	A	B	J	E	A	B	H	W	E
V	T	Z	B	R	E	T	N	U	H	B	N	A	M

- VENERY: Traditional hunting in which an animal is pursued with dogs.
- ANTLERS: The set of horns carried by stags or other deer.
- HUNTER: A person who practices hunting.
- BINOCULARS: An optical instrument used to observe from a distance.
- HUNTING STAND: An elevated shelter used by hunters to observe or shoot from above.
- HARE: An animal, similar to the rabbit, living wild in fields or forests.
- FOREST: A large natural area filled with trees, animals, and vegetation.
- BEATER: A person who makes noise or moves through the forest to drive animals toward the hunters.
- WOOD: Material from trees, a small wooded area, or the antlers of stags.
- CALL: A small object that imitates the cry of an animal to attract it during hunting.



Reservations:



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www.lechambard.fr



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