

Alfred Romagosa

L'Arbòs del Penedès, 1973



He has been Maître d'Drolma since the restaurant opened. He studied at the *Escola de Restauració I Hostalatge* of Barcelona and when he finished there aged 22 he started his career in this difficult, complex and often uncared profession of maître. He decided to train abroad and chose London for its great hotel tradition. In that capital he was very fortunate to work at the Berkeley Hotel of the Savoy chain and afterwards at the Ritz Hotel under Maître Stephen Bauxhall (who is now the General Manager). At the Ritz he worked with Giuseppe, of whom he has kept very good memories. During his two years working alongside this great craver, he became an exceptional one himself. He arrived at Drolma aged 26 where he has become a remarkable Maître working with an iron fist in a velvet glove. He is very generous and polite with all guests and really exceptional carving meats at the tables. He has set the rules in one of the most demanding restaurants in town.