

FOODSERVICE EAST PRESENTS

SECRETS OF **SUCCESS**

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An ongoing series of interviews with chefs, restaurateurs and foodservice operators, Secrets of Success looks at the paths taken to professional recognition and acclaim.



Christophe Muller

Owner, Candibar Boston, OSushi
By Foodservice East

FOODSERVICE EAST SECRETS OF SUCCESS

FSE: What led you to open your first club?

MULLER: Going out seven days a week at 21 you begin making many friends which led me to start my own event by renting a dive in the South End and filling it up weekly..

FSE: Growing up, what made your interested in food/beverage and fun? Were your parents in the industry?

MULLER: I always loved parties and dance music since I was 15 years old! I was actually organizing house parties Dj'ing and putting sound systems together at 17 and actually got a job playing music in a night club in Mallorca, Spain around that time every summer for four years. As far as my love for good food, being raised in Paris and Spain has to be the reason!

FSE: What can you tell us about the club (Candibar Boston) you will be opening soon in Boston?

MULLER: Just come visit us you will love it!

FSE: What's the 'secret' of your success in both clubs and restaurants?

MULLER: Never give up and never stop trying to everything better and better.

FSE: How did you come to open your Japanese sushi restaurant?

MULLER: I am still wondering! Let's just say circumstances plus I do love the food and eat there four nights a week.

FSE: What's the most exciting thing about your business and what do you like the least?

MULLER: The most exiting is to have your venue full of customers having a great time, it gives you "the butterflies." And the least would be the opposite: it hurts your stomach.

FSE: What drives you to keep opening more?

MULLER: Always want to make a better place that the last one!

FSE: When you go out to eat, what kinds of foods do you enjoy?

MULLER: French "La Voile", Spanish "Toro", Asian "Myers & Chang." I pretty much only go to those three places.

FSE: What are the biggest changes you've seen in the industry since you opened your first club?

MULLER: The scene and people's behavior inside the clubs have completely changed, people are now generally driven by big name Dj's and will stand on the dance floor looking at them as if they were at a concert or stay at their table. We used to roam around flirting, dancing and "playing" in the clubs I think overall it was way more fun.

EDITOR'S NOTE: Candibar, the new eco-centric club at 279 Tremont St. in Boston, was designed by award-winning European designer Marianna Holoway. It is illuminated with more than 1.2 million color lights that change in rhythm to the music from the hi-tech DJ booth.