

Meet the chef

Ferenc Perjesi

Head Chef

Vivat Bacchus London Bridge

Ferenc's family began teaching him the basics of cooking from a very early age. His Grandmother and Mother both worked as professional Chefs at two established hotels in Hungary, where he began his official work experience. After enjoying the short time he spent working at the hotels, he then decided to go to college and study culinary arts for four years.

Ferenc was quick to achieve his qualifications and at just 19 years old he was offered the chef de partie position at a traditional restaurant in Hungary called Kiskodmon, where he spent four years developing his skills. During this time Ferenc also worked under well known chef Lajos Jalecz, who owned a variety of popular traditional Hungarian restaurants, some regarded as being the best in the country.

In 2005 Ferenc left Hungary and moved to Ireland to work closely with the owners of a fine dining Italian restaurant company. Here he spent five years working tirelessly with them on various different projects and gaining a massive amount of experience.

In 2012 Ferenc moved to London and was appointed as head chef at Vivat Bacchus, London Bridge. Since then, the restaurant has been receiving fantastic reviews and the quality of the food has never been better. Ferenc remains heavily focused on ensuring customer satisfaction and creating a positive atmosphere in the kitchen. If you are yet to try his food you are simply missing out!



VIVAT BACCHUS