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**STARCHEFS**

**R**

RESTAURATEURS

# Krystof Zizka & Joshua Boissy

MAISON PREMIERE & SAUVAGE

**S**

SUE 17



PHOTO: BRIANA BALDUCCI

[@maisonpremiere / sauvage\\_nyc](#)  
[krystofzizka / joshua-boissybk](#)

**What the would-be Maison Premiere space looked like in 2009:** With metal cages on the store, it was an illegal two-bedroom apartment in a commercial space. It had been neglected for decades. The doors were rotting and the basement had a dirt floor. We were crazy enough to think we could build the concept in this small, decrepit place.

**Per square foot, value of Maison Premiere real estate then, and now:** \$30, and \$300

**Advice for restaurateurs:** Sign a long-term lease with an option to buy, when possible. Also, hire general contractors and make sure infrastructure is built for growth.

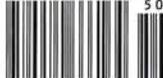
**Historical figures who would be Maison Premiere regulars:** Mark Twain and Andrew Jackson, shooting the shit and sucking down oysters

**Number of years from signing lease to opening Maison Premiere:** Two

**Number of Sauvage and Maison Premiere employees:** 110

**On staff retention:** People work for us because they want to be a part of something special. This is a lifestyle and culture. We go to the same barber, and we're obsessed with being meticulous. We listen to guest and staff feedback and strive for perfection, to improve every day.

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Joshua Boissy has worked every job from dishwasher to busser in restaurants of all calibers. He was first introduced to the hospitality industry by his mother, who managed a restaurant and occasionally brought him in. To pass time, young Boissy happily performed small tasks like filling sugar caddies.

While working in Miami at the age of 18, he was scouted to model and moved to New York City, where he was signed to Wilhelmina modeling agency. In the city, Boissy continued working in restaurants, where he would meet Krystof Zizka, who would later become his business partner.

Zizka got his start in restaurants as a teenager in Philadelphia, washing dishes and doing prep-cook tasks. He continued his hospitality work while he studied studio engineering. Even when he moved to New York for a job with a small hip hop label, he worked part time in restaurants.

When the chance to take over Le Barricou, at the time a failing restaurant in Williamsburg, arose, Boissy seized the opportunity. Under his direction, the restaurant became profitable and more than that, a neighborhood mainstay. On the heels of his success with Le Barricou, Boissy joined forces with Zizka. After more than a year of painstaking planning and hands-on building from the dirt up, landmark bar and restaurant Maison Premiere opened in a section of Williamsburg still in the throws of revival.

By May 2016, Maison Premiere had not only taken home the James Beard Award for “Outstanding Bar Program,” but Boissy and Zizka also opened sister restaurant Sauvage in Greenpoint, only the beginning of their Brooklyn-born empire.

MAISON PREMIERE  
298 Bedford Avenue  
Brooklyn, NY 11211  
mqaisonpremiere.com

SAUVAGE  
905 Lorimer Street  
Brooklyn, NY 11222  
sauvageny.com



## The Shining Path

*Bartender Will Elliott of Maison Premiere  
and Sauvage | Brooklyn, NY  
Adapted by StarChefs  
Yield: 1 cocktail*

### INGREDIENTS

#### Lemon Cordial:

Lemon juice  
Sugar  
Vodka  
Lemon peel

#### To Assemble and Serve:

¼ ounce St. Germain  
½ ounce lemon juice  
½ ounce Aveze Gentian aperitif  
¾ ounce Salers Gentian aperitif  
Maurin Quina

### METHOD

#### For the Lemon Cordial:

In a nonreactive container, combine equal parts lemon juice and white sugar. Scale mixture and add 1 ounce vodka and the peel of 10 lemons per quart. Macerate overnight, agitating occasionally. Fine strain and bottle.

#### To Assemble and Serve:

In shaker with crushed ice, combine St. Germain, lemon juice, ½ ounce Lemon Cordial, Aveze, and Salers. Shake and double strain into a double rocks glass packed with crushed ice. Finish with a float of Maurin Quina.