Wendy's new Breakfast 2 for \$3 Biggie Bundles let you create your own delicious combo.

Choose from a sausage biscuit, egg and cheese biscuit, small seasoned potatoes, and a medium

hot coffee. But it's obvious which combo is the best. Sausage biscuit and small seasoned potatoes.

Well, maybe it's the fresh cracked egg and cheese biscuit with a medium hot coffee.

Or two savory sausage biscuits. Whichever you pick, you can't go wrong.

Choose wisely. Choose Wendy's new 2 for \$3 Biggie Bundles.

A question for Jeremy Joblin and Mr Joblin may touch each other. He lives in the

Ivelines, 300 euros. Except if there is a visor. Because it's for you this question.

Oh my God, you put the pressure on me. But he has a specialty in the Ivelines.

And he will discover it. Yes, because Aurél Maestré who will be on the phone in an instant.

I know. And it's a scandal. You know the name. Of course.

Wait, we don't understand. The question. Aurél Maestré and champion of the world.

No, champion. It's a man, Aurél. No, but I kiss him, of course.

Well, Aurél, I thought it was a woman. Well, yes, but in any case, on the photos, he looks like a man.

Well, it's a man and a woman. We will ask him the guestion.

Well, I didn't know this name, because Aurél has had a role. But so, go ahead.

He has become champion of the world of fries in front of the Belgian.

The French are champion of the world of fries.

Hello, Aurél. Hello, Laurent.

Sorry, I know that your pronoun is a masculine pronoun, A-U-R-O-L-E.

But it's you who are champion of the world of fries. And that's what matters, first of all.

Exactly. So, in fact, I won in the category of authentic fries that are the fries of the French.

Authentic fries? Well, yes, because the Belgian fries are not authentic.

No, that's not what he said. That's not what he said. It's the category.

And he beat a Belgian, a Japanese and an English guy.

Oh, because you're Belgian? Yes.

And what is your secret? So why are you the best?

So, there were several evaluation criteria.

So I really defended a product in fact local, with the eartheners from the north.

In fact, I have a canine fries.

And what's special about your fries?

So, in fact, I make a fries, so it's our local landfries.

And I made it in double cooking with a first bath in Louisville.

In Louisville of what? In the second bath, in the Buf's Greece.

In Louisville of Tournesselle. Ah, in the Buf's Greece.

A tournesselle like...

Vangones!

Here we go again.

So vou make a tour...

Buf's Greece?

Ok, then, Louisville of Tournesselle.

And the Buf's Greece? Buf's Greece.

For the second bath, yes, it's Buf's Greece.

And I don't like that.

And it gives you a crunchy and fondant fry, apparently.

Yes, there's a weird taste that I don't like.

It's not too big.

That's why I make a tournesselle in Louisville.

That way, you don't have a very noticeable taste.

Yes. but...

And you have to take seasonal potatoes, of course, you say.

Exactly. So here, it's artévis.

In fact, it was harvested a month and a half ago.

And how do you grow your fries?

Well, yes, because there are people who like the fillings.

And I like the big ones.

Yes, but it's not the big brother who counts.

It's not the big sister.

If you have a big fry in the box...

So tell me.

It's much better.

It's not the big sister.

It's a medium size fry.

It wasn't bad against Petri, no?

A big fry in the box.

Oh yes.

A big fry.

The other one is still looking.

He can look, he won't find it.

He found it.

So where can we come to eat it?

I often come to Lille.

So next to the local market, in fact, Ruy & Gambetta.

Where you can simply fry your fries like my name on Google.

And then you'll find yourself in Chile.

Is it better with ketchup or without ketchup?

With mayonnaise.

Me, I recommend it with mayonnaise.

And you have a fry.

And we only miss fries.

There is not a scientist who goes with it.

If you come.

Yes, we do.

A fry in the egg.

You can fry it in the house, it's croquettes.

You have croquettes.

The Belgian put their green.

If you see the face of Vizorek.

I'm not, I'm talking about yesterday.

I'm talking about this morning, in the morning.

It's not normal, you see.

It feels like it's organized.

Excuse me, it's not against you, Mr. Master.

But every time you're in the middle of something,

the French organize the World Cup to win it.

The foot.

Same with the fries.

We have fights here on the big head.

Mr. Obay, it's Van Gogh, Vizorek, it's the fry.

Everyone has a fight, you see.

Have you seen the Marseillaise?

Have you seen the right to the Marseillaise as you are world champion?

No, no, no.

There was no music for the press conference.

We had to talk.

Was it the first time you competed?

It was the first year that the world champion took place.

Who decided that you were world champion?

A judge?

Yes, a judge.

He's a writer.

If it's a judge who likes fries,

he has a big fry, on the contrary.

He eats a lot.

He eats a lot of fries.

And then, what's good about this one?

I don't believe it.

You're right.

You don't have to cook your own food.

That's it.

It's like the world champion.

It's like the world champion.

It's like that.

The world champion, they're made with dolphins.

But wait, how many competitors are there?

How many did they choose?

No, no, no.

How many did they choose?

The world champion.

70 different fries.

There were Japanese fries.

No, no, no.

It was on the file.

During the contest, there was the English fries.

We sent you pictures of the French fries.

We sent you pictures of the French fries.

We sent you pictures of French fries.

That's a good taste.

Did you send pictures of your fries to be selected?

The file.

I didn't do it, apparently.

What's a fries file?

It's yours.

I send you my file to participate.

What's that?

We wrote in Dealing how our fries are.

How is the object?

How is the object?

In Dealing.

Next time, don't mess up.

Don't mess up.