

## Press release

6<sup>th</sup> September 2021



# *“Ancrage 2023” A new chapter for the Bernard Loiseau Group*



**Ancrage 2023. A return to the origins and fundamental values, with an eye resolutely turned towards the future: this is how the Loiseau family has defined this new stage, this new chapter in the history of the Bernard Loiseau Group.**

The arrival of the new Loiseau generation in April 2021 marks the start of a new chapter in the Bernard Loiseau adventure. A chapter synonymous with a commitment and faithfulness to the values of its founder, Bernard Loiseau, to his timeless values: French excellence, the terroir, the human touch, and innovation.

*The values of the Bernard Loiseau spirit lie at the heart of this renewed approach.*

The eponymous group continues and remains firmly anchored in the approach adopted by the man who, nearly 40 years ago, revolutionised **gastronomy** (purity of taste, authenticity of the produce) and the **French savoir-vivre** (conviviality and excellence).

“**The Bernard Loiseau Experience**”, which translates into experiencing a terroir, with authenticity, conviviality and always at the highest level of excellence, is more than ever at the heart of the strategic approach of this new team, which has been assembled around Dominique Loiseau.

This strategy aims to:

- to continue and enhance the work of Bernard Loiseau, as Dominique Loiseau and her teams have been doing since 2003;
- to make the group a leader in high-end gastronomy and the French art de vivre.

The date 2023 has been set as both a symbolic and concrete objective: it will of course be the 20th anniversary of Bernard Loiseau’s death, and an important milestone for evaluating the initiatives undertaken to date.





### A culinary foundation with Chef Patrick Bertron: “bringing the local environment to the plate”

Gastronomy is at the heart of this strategy. Accordingly, since its reopening on 9th June 2021, the restaurant in Saulieu, “La Côte d’Or”, with 2 Michelin stars, run by executive chef **Patrick Bertron**, who will celebrate 40 years in the restaurant in 2022 (20 of which were spent working with Bernard Loiseau), has become more firmly anchored than ever before.

Patrick Bertron puts his own signature on the dishes, **combining the untamed nature of the Morvan with the great hallmarks of French cuisine**, inherited from the institution that is “La Côte d’Or”. These are two complementary perceptions of beauty and quality: the beauty of a rustic nature and that of an exceptional ingredient: The great techniques of French cuisine at the service of local traditions.

#### Therefore, on the menu:

- “Pollack with Morvan herb ash, candied onion, summer truffle, pearled soubise with fish butter”: which combines truffle and onion brought to life by the wild Morvan herb ash to marble the elegant pollack;
- “Blue French lobster, wild carrots, epazote salad, nori béarnaise”: the emblematic shellfish meets the vegetables and herbs of the Morvan.

More than ever, at the heart of Chef Bertron’s cuisine are three fundamentals that are part of the “foundations” so dear to the Loiseau family:

- a quest for purity initiated by their father, in order to reproduce the honest flavours of the produce;
- emotion and humility towards the work of the artisans and of nature;
- the connection to the great chefs of Saulieu, such as Alexandre Dumaine and Bernard Loiseau





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BERNARD  LOISEAU®

Drawing on the history of this establishment, which has welcomed a line of great chefs, Patrick Bertron serves up some of these chefs' untouched **masterpieces** - such as Bernard Loiseau's "Frog legs with garlic purée and parsley jus" and "Alexandre Dumaine's fattened chicken" - as well as **reinterpretations of some of the restaurant's classics** - such as "Pike-perch with crispy skin and shallot fondue, in a red wine sauce, based on the recipe of Bernard Loiseau". For this "pike-perch", the skin of the shallots is worked into breadcrumbs: thus illustrating the eco-responsible commitment of the chef.

Patrick Bertron wants to «**bring the local environment to the plate**». With his network of small artisans and producers, Patrick Bertron takes on his **role within the ecosystem**. Like with Anne Perrin, his herb and wild berry forager from the Morvan, or Félix Galand, a young local ceramist who works with Burgundy clay. The chef works the ingredients to the limit: both to deliver the different flavour profiles for the same product, and in a socially responsible way to limit waste. Like, for instance, his "Pan-fried duck foie gras with tagetes and basil melon from Mrs. Burns of the Domaine des Vernins «: the melon is worked into pickles, coulis, nectar, and the skin into powder and infusions.

### ***Le Relais Bernard Loiseau***

Hôtel Relais & Châteaux ★★★★★

Restaurant ☼☼ "La Côte d'Or"

Spa & restaurant "Loiseau des Sens"

Avenue Bernard Loiseau  
21210 Saulieu

Hotel open 7 days a week  
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### The faces of this dynamic "Ancrage 2023"



- The return of **Eric Goettelmann**, Meilleur Ouvrier de France 2019, as head executive sommelier for the group (20 years within the company)
- New chef pâtissier **Xavier Jacquin**



The other establishments of the Bernard Loiseau Group are also taking part in this exciting Ancrage 2023 project.

#### **Loiseau Rive Gauche (Paris 7<sup>ème</sup>)**

**1 Michelin star**

- celebrated its 20th anniversary in 2019
- boasts new décors
- Chef Omar DHIAB is starting to turn heads

#### **Loiseau des Ducs (Dijon, Bourgogne)**

**1 Michelin star**

#### **Loiseau des Vignes (Beaune, Bourgogne)**

- Restaurant serving 70 wines by the glass
- This is THE restaurant for wine in Beaune

To request any information, reports or interviews, please contact:

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[www.bernard-loiseau.com](http://www.bernard-loiseau.com)