

## *La Côte d'Or - Saulieu*

### *Louis-Philippe Vigilant gets his second star*



Genuine gastronomic institution since the early 20th century, “La Côte d’Or” in Saulieu always had a special place on the France’s fine restaurants Map. This old hostel has known a fabulous gastronomic destiny, welcoming the greatest chefs of their time, including the two legends that were Alexandre Dumaine and Bernard Loiseau.

After being the guardian of the house culinary heritage for more than forty years, Patrick Bertron has transmitted, in September 2023, to his right-hand man, Louis-Philippe Vigilant, the unique signature of this house: “The authenticity of taste”.



Louis-Philippe, who has left his native Martinique at 17 years old to learn the profession of cook in metropolis. After fourteen years in the group, he became the heir of this culinary lineage in Saulieu.

#### *Louis-Philippe Vigilant’s Path:*

- Birth in Martinique in Fort-de-France the 28 of april 1984.
- Bac Pro then BTS at La Colline hotel school in Montpellier.
- From 2006 to 2010: from commis to chef de partie alongside of Patrick Bertron at “La Côte d’Or”, where he met his future spouse, Lucile Darosey (who is in pastry).
- From 2010 to 2012: second at “L’Oustau de Baumanière” and at the “Strato” of Courchevel.
- From 2013 to 2021: starred chef of “Loiseau des Ducs” in Dijon, with his wife Lucile Vigilant (pastry chef, “Passion Dessert” 2019 promotion of Michelin Guide).
- 2015: Gault & Millau “jeune talent” prize.
- January 2022: he joins Patrick Bertron in Saulieu, as an assistant chef at “La Côte d’Or”. He roots this way in Saulieu with his wife Lucile (who joins as a second in pastry) and their two children.



## « *La Côte d'Or* » : a local root « to bring nature to the plate »

The three dining rooms of the restaurant open to a magnificent tableau of nature: Dominique Loiseau's Garden. This tree-lined garden punctuates the customer experience throughout their stay, and participate in his resourcing. (from the room to the spa, passing by the restaurant).

This nature animates also the culinary creativity of Louis-Philippe. In the lineage of Bernard Loiseau and Patrick Bertron, he wants to sublimate the product and do honor to its intrinsic taste. As his predecessors who never ceased to create strong links with the local artisans. Louis-Philippe continues the work with the historical producers (as the Cazette of Alain Desboudard, invented by Bernard Loiseau, or the Morvan picker Anne Perrin).

### *A culinary vision, based on the « authenticity of taste »*

Louis-Philippe did not choose the Loiseau House by chance. If he became the chef of responsible this fabulous gastronomic heritage, it's because he deeply adheres to the culinary style of the house. In each of his meal, the common denominator is certainly the **power of taste**, this DNA Loiseau that Bernard Loiseau likes to hammer « le goût, le goût, le goût ». This intensity of taste is only possible with products of remarkable quality, that's why Louis-Philippe nurtures close relationships with his producers.



To get to this “épure” of tastes, Louis-Philippe centres the product in the heart of the plate, and extracts all the flavours, as in his “Jardin de tomates” which the used water is served in a wine glass to extend the flavours experience.

The tastes are reinforce by the work on the sauces: often infused, they come in water (vegetal), consommé (of beef, of langoustine), juice (laurel infused), fumet (linked to herb purée), ultimate symbol of this « cuisine à l'eau » created by Bernard Loiseau to encompass and magnify the tastes.

The product comes also in various textures, temperatures, or in shapes sometimes unknown to give another rythm to the product degustation and add another emotion.

## Ultimate mastery of original pairings

The great particularity of Louis-Philippe, is it's own know-how, and this exceptional mastery that allows him to juggle with the flavours (bitterness, iodine, acidity, roundness...) to create **innovative pairings**. He creates original, surprising combinations that hit the spot with every bite. For example, his land-sea pairings and his knowledge on the vegetal world. His land-sea pairings: lobster and beet, John Dory and his vegetal and marine bouquet (watercress, verbena, razor clams), pig and shells, arctic char and bacon, oster and beef and his cauliflower ice cream.



He also possesses a mastery on the vegetal world, which once again echoes the very first vegetable menus devised by Bernard Loiseau in the early 1980s.

As his foie gras, apples and kohlrabi, juice of laurel from the garden, or the Burgundy saffron with fresh cheese from Saulieu and grapefruit.

A dessert created in 2024 embodies well the culinary style of Louis-Philippe: the wild sorrel (in sorbet, coulis and fresh sprouts) of Morvan, picked by Anne Perrin, is skilfully combined with cocoa to create an undergrowth experience typical of local nature.



These new creations stand alongside a number of classics, some untouched (such as "Jambonnettes de grenouille à la purée d'ail et au jus de persil"), others reinterpreted (such as the Poularde Alexandre Dumaine revisited or Pike-perch au vin rouge).

In the dining room, the executive head sommelier Eric Goettelmann (20 years in the house) MOF 2019, along with some of the house personalities, provide the new generations with this fabulous culinary heritage on the move.

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