

## *Opening of a Loiseau bistrot in Tokyo (Japan)*

With the success of its previous openings, The Bernard Loiseau Group is expanding its line of “Bistrot Loiseau” to Tokyo, Japan.

The relationships between the House of Loiseau and the people of Japan, has always been strong. From 1992 to 1995, Bernard Loiseau operated the replica of his restaurant “La Côte d’Or” on Rokko Islands, Kobe, in the Kansai region. His cuisine, which focused on the strength of tastes and on “l’épure” (minimal fat, minimal sugar, deglazing the sauces with water...) made a lasting impression on the Japanese people.

What a memorable moment it will be for Bérangère Loiseau, CEO of the illustrious Bernard Loiseau company, to open, thirty years later, a Bistrot Loiseau in Japan!



### *«Loiseau de France»*

The Loiseau Family is known for choosing locations rich in meaning and heritage, as is the case for the new bistrot which will open its doors within the French Institute of Japan (FIJ) in Tokyo.

Dependent directly on the French embassy, The FIJ seeks to promote the French language and culture. The building of the FIJ has undergone a spectacular expansion in 2021, driven by the architect Sou Fujimoto. It portrays a French-style village nestled around a luxurious garden. Located in the French quarter of Kagurazaka (near the Nishi-Shinjuku station), this new Bistrot Loiseau is poised to celebrate the French culinary culture within the FIJ, becoming “an embassy of the French terroirs”.

It will be called “Loiseau de France” and will open its doors in spring/summer 2024.

Blanche Loiseau, who lived and worked in Japan from 2019 to 2020 before taking on her first chef role within “Loiseau du Temps” (Besançon), will return to Japan to open “Loiseau de France”. Her second in command, Léo Pujol, whom she has been training for over a year, will become her successor in Besançon.



The French institute of Japan



## *The adventure continues!*

At the head of the company since June 2023 (and vice-president since 2021), Bérangère Loiseau is dedicated to the legacy of her father and growing the company which bears his name.

Notably:

- Renovation of the bistro « Loiseau des Vignes » in Beaune (2023)
- Renovation of the one Michelin star restaurant « Loiseau des Ducs » in Dijon (January 2024)
- Renovation of 5 Relais&Châteaux rooms in Saulieu (February 2024), after the creation of the « suites-cocon » (In 2023)
- Opening of a chocolate factory in the Saulieu shop (Spring 2024)



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