

*Relais Bernard Loiseau*  
*History is still being written*

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Twenty years after Bernard Loiseau passed away, his work in Saulieu, Burgundy, "Le Relais Bernard Loiseau" continues to evolve. Saved and supported by his wife, Dominique Loiseau, the unique Relais&Châteaux is entering a new era thanks to the new generation.



Their eldest daughter, Bérangère Loiseau, became General Manager this summer, with Dominique Loiseau becoming Honorary President for life. Blanche Loiseau, the youngest daughter, is continuing to develop within the group, and is currently head chef at the new "Loiseau du Temps" bistro in Besançon.

Dynamic and determined, Bérangère has set herself the mission of keeping the history and spirit of the Relais Bernard Loiseau alive in the present. An evolution without revolution, which began with the rooms of this 5-star hotel (which are still being refurbished), the refurbishment of the listed Dumaine room, and the transformation that the restaurant "La Côte d'Or" is undergoing.

*Handover to « La Côte d'Or »*

A real institution since the early 20th century, "La Côte d'Or" in Saulieu has always had a special place on the menu of France's great restaurants. This former inn has enjoyed a fabulous gastronomic destiny, hosting some of the greatest chefs of their time, including Alexandre Dumaine and Bernard Loiseau.

Having been the guarantor of the house's culinary heritage for over forty years, Patrick Bertron (Bernard Loiseau's second-in-command for twenty years) has passed on the house's unique signature of purity of taste to his right-hand man, Louis-Philippe Vigilant.



*Louis-Philippe Vigilant is an inside talent, deeply imbued with the Loiseau style.*

After fourteen years with the group (six with Patrick Bertron in Saulieu and eight as the starred chef of "Loiseau des Ducs" in Dijon), Bérangère Loiseau entrusted him with the task of perpetuating the house's culinary heritage and developing it further. From then on, he became the guarantor of the Loiseau signature: straightforward, distinctive flavours, delicious sauces, and exceptional products with no room for compromise, firmly rooted in their terroir.

You can see it in his "Tomates en jardin d'été à la crème de Cabrache du Conrieux (ferme de Saulieu), eau des pépins à la fleur de sureau (du Morvan) et sorbet aux herbes".



Louis-Philippe, who left his native Martinique at the age of 17 to learn cooking in mainland France, is well aware of the importance of his new role.

The handover from Patrick Bertron to Louis-Philippe Vigilant has been underway for two years at Saulieu, allowing Patrick Bertron to retire with peace of mind. He remains very close to the Loiseau family and will act as an ambassador for the house at various events.

This change at the helm of "La Côte d'Or" is accompanied by a gradual evolution of the tableware and furniture, in dialogue with the sumptuous garden created by Dominique Loiseau, which stands out like a painting of nature in the restaurant's three dining rooms.

At the heart of the Relais, young talents rub shoulders with the pillars of the house, present for twenty years and sometimes even thirty years (such as Eric Goettelmann, Executive Head Sommelier and Pascal Abernot, Director of our Relais&Châteaux), embodying the "innovation in tradition" so dear to Bernard Loiseau..

### **Le Relais Bernard Loiseau**

Restaurant \*\* « La Côte d'Or »  
Closed on Tuesdays and Wednesdays  
Lunch menu from 95€  
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