



BERNARD *B* LOISEAU®

*Press Pack*

2024



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Vive la Cuisine!  
Vive le bon goût Français!  
Bernard Loiseau



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Bernard Loiseau,  
*a brand,  
a culinary hallmark,  
a lifestyle*

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Bernard Loiseau,  
*a brand, a culinary hallmark,  
an art de vivre*

## *The brand identity and values of Bernard Loiseau*

### A timeless imprint: truly living the terroir

For nearly 20 years now, the Bernard Loiseau Group has kept alive the genius and innovation of one man who revolutionised gastronomy and whose values have become truly timeless. « The Bernard Loiseau Experience » is about living for a terroir, awakening all the senses through authenticity, conviviality and the highest possible standards at all times.

Bernard Loiseau's life's work has grown into this very company, an icon of high-end gastronomy and French lifestyle. A major force in high-end gastronomy and French-style art de vivre. The group's aim is to become a reference point in the world of gastronomy and hospitality by allowing its customers to experience moments of genuine joy and emotion. The Bernard Loiseau Group is a family business, anchored firmly in its traditions and yet resolutely looking forward to the future: innovation rooted in tradition.

20 *ans*  
**BERNARD  
LOISEAU**  
2003 - 2023

### Our values

#### *French-style excellence*

Fine dining art de vivre  
and heritage

#### *Terroir*

Our establishments  
are firmly rooted in one place,  
one nature & one local environment

#### *Conviviality*

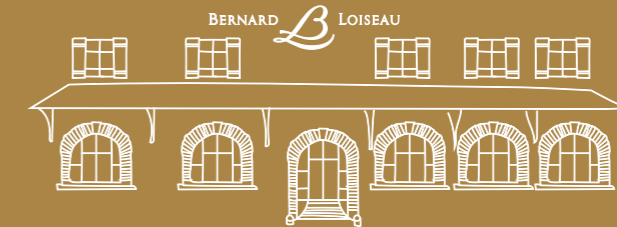
An innkeeper's soul, family spirit,  
authenticity, conviviality & generosity

#### *Innovation*

It pays to be always attentive to your  
customers needs

Bernard Loiseau,  
*a brand, a culinary hallmark,  
an art de vivre*

### The Bernard Loiseau Group: key figures



*The headquarters*  
**Relais Bernard Loiseau** in  
Saulieu ; Relais & Châteaux hotel,  
2 star restaurant & spa

**La Tour d'Auxois \*\*\*** a  
charming hotel opposite  
Le Relais, bistrot Loiseau  
du Morvan



- 4 other restaurants*
- Loiseau des Vignes – Chic Bistrot- 2007 •
  - Loiseau des Ducs – 1\* Michelin -2013 •
  - Loiseau du Temps – Chic Bistrot – 2023 •
  - Loiseau de France – Japon – 2024 •



*40 years of experience*  
Bernard Loiseau acquired La  
Côte d'Or in Saulieu in 1982



*A grand total of 3 stars*  
in the Michelin Guide



*120 members of staff*  
equally split between men and women



*Delicatessen*  
[www.boutique-loiseau.com](http://www.boutique-loiseau.com)

Bernard Loiseau,  
*a brand, a culinary hallmark,  
an art de vivre*

## *The Bernard Loiseau revolution*



Bernard Loiseau's culinary style and personality have left an indelible mark on French gastronomy.

The **culinary revolution** initiated by Bernard Loiseau has its origins in the chef's childhood. His mother, Edith, ran one of the most renowned delicatessens in Clermont-Ferrand. Bernard grew up surrounded by terrines, pâtés and other delicacies. It was his mother who inspired him to deglaze with water. His father passed on to him the simple pleasure of good produce and a love of nature: taking him to catch crayfish, foraging in the woods on long Sunday walks.

Bernard Loiseau was always a staunch defender of artisans: without them there would be no high-end gastronomy.

His main objective was always to do justice to their products and to make the flavour of the produce as **authentic** as possible: «Taste, taste, taste» as he liked to say.

### Culinary techniques that have become a reference point

It was in this way that he developed certain techniques that have since become a reference point throughout the whole world:

#### *The separate cooking of individual ingredients:*

Each product prepared according to its characteristics, to preserve its quintessence, and then assembled on the plate at the last moment

#### *Deglazing sauces with water:*

Odourless and colourless, it matches the taste of the product

#### *Little or no fat or sugar to distort the flavour*

#### *No more than three flavours on one plate:*

The famous «**Bernard Loiseau trio**», with nothing unnecessary added.

This **refined and light cuisine**, centred on **purity of taste**, marked a turning point in the history of French gastronomy at the time of so-called «Nouvelle Cuisine». This culinary heritage is safeguarded and enhanced by the group's executive chef, Patrick Bertron, who was Bernard Loiseau's second in command for 20 years.

Portrait page 30

Bernard Loiseau,  
*a brand, a culinary hallmark,  
an art de vivre*

## LES GRANDS CLASSIQUES DE BERNARD LOISEAU



*Pan-seared veal sweetbreads  
with truffled potato purée*



*Pike perch with crispy skin and shallot  
fondue, red wine sauce*



*Breast of free-range poultry  
and pan-fried foie gras with truffle purée*



*Frog legs with garlic puree  
and parsley jus*



*Sable biscuits rose with pure chocolate ice  
cream and candied orange coulis*

Bernard Loiseau,  
a brand, a culinary hallmark,  
an art de vivre

## Bernard Loiseau: an extraordinary personality

Bernard Loiseau's success also stems from his extraordinary personality: a charismatic man, a visionary leader of men, he conveyed his passion and boundless energy to the whole world. Deeply loved by the French, he returned their love in kind: his appearances on radio and television were frequent and made an impression on entire generations.

“

*The drive!*

*Taste, taste, taste!*

*Long live fine cuisine, long live French good taste!*

*One day I will have three stars.*

*Where I create, where I replenish myself, where I find all my roots, is in the Morvan!*

*You cannot be a great cook if you don't know how to eat well*

*If I don't have quality ingredients, produce that tastes good, I cannot cook.*

*I created a whole new style of cuisine, which today is the standard throughout the world, that is to say, the purification of cuisine while maintaining flavour and a style of cooking, which is extremely difficult to achieve.*

”

## Key dates in the life of *Bernard Loiseau* (1951-2003)



**1951**  
Born in Chamalières  
(Puy-de-Dôme)

**1968**  
Apprenticeship at Frères  
Troisgros in Roanne  
(alongside life-long friend Guy  
Savoy)

**1971**  
Earns CAP qualification

**1981**  
2<sup>nd</sup> star  
in the Michelin Guide

**1977**  
1<sup>st</sup> star  
in the Michelin Guide

**1975**  
1975 Arrives at Saulieu  
as chef-manager  
of « La Côte d'Or »

**1972**  
Chef aged 22 years at  
La Barrière in Clichy  
and then at Barrière  
Poquelin in Paris  
alongside Claude Verger.



**1982**  
Becomes proprietor  
of « La Côte d'Or »



**1991**  
The realisation of a life's work:  
a 3<sup>rd</sup> star



**1995**  
Awarded the Légion d'Honneur  
by President François Mitterrand

Bernard Loiseau,  
*a brand, a culinary hallmark,  
an art de vivre*

## Heritage and succession

In the wake of her husband's tragic death, his wife Dominique Loiseau, along with some of the pillars of the family business, decided to **continue her husband's work** for posterity.

“

I always did everything for my husband when he was around. So when he was gone, I didn't question it. I had to try to continue his work, to keep his legacy alive; for Bernard, for our children, for his team, and for his adoring customers. That was my role, my mission.

”

She renamed the restaurant « Le Relais Bernard Loiseau ». A name that evokes the former vocation of the property (a post office), reminding us also that it belongs to the Relais & Châteaux group, and above all indicates that Dominique Loiseau and her team are determined **to continue Bernard's work**. With Dominique Loiseau, a new era had begun, uncertain and trying at the outset but, thanks to her perseverance and resilience, Madame Loiseau not only maintained the work of her husband but built upon it.

“

Bernard was an innkeeper at heart, and he passed on to me this spirit of putting the customer first. I would like this establishment to keep its authenticity, and the values of friendliness and kindness that make up the Loiseau spirit, but also its professionalism. Making customers happy and pleasing them is, in my opinion, the noblest of achievements!

”

## Portrait of Dominique Loiseau

A biochemist by profession, Dominique Loiseau began her career as a certified teacher of food science at the Jean Drouant Technical Hotel School in Paris. Then in 1985, she joined the professional newspaper L'Hôtellerie, as a journalist-editor, specialising in food products, dietetics and hygiene. She also wrote a number of specialist books: she was the first professional to introduce these subjects into the restaurant industry.

Independent and dynamic, she was truly passionate about her work, which took her all over the world to cover numerous conferences and events. During one of them, the «Trophée des Sources» in Vichy, she met a young Michelin starred chef who was to mark her destiny forever: Bernard Loiseau.

In 1990, she joined her husband in Saulieu and from then on, she never ceased to be present at his side to assist and advise him in all his projects, with exemplary energy, devotion and discretion. It was she who introduced the establishment to the international market, and who developed the hotel branch of the business.

Deep down, Dominique Loiseau considers herself above all a **housewife**, entirely devoted to her customers and her team.

Dominique Loiseau has developed a genuine passion for gardening. She personally takes care of the grounds at Le Relais, which she transforms according to the seasons. An ardent defender of the culinary world, she is vice-president of the jury of the «Un des Meilleurs Ouvriers de France» competition in the category of Maître d'hôtel, service and table arts.

Bernard Loiseau,  
*a brand, a culinary hallmark,  
an art de vivre*



1989

Marries Bernard Loiseau



2003

The rose gardener Delbard® dedicates a rose in her name



2005

Becomes the first female vice-president of Relais&Châteaux (8 years)



2008

President Nicolas Sarkozy awards her the Légion d'Honneur



2015

Receives the « Femme en Or » award in the business category



2021

Release of her book «La revanche d'une Femme»



2023

Receives the jury's special prize from the think-tank Le Centre du Luxe et de la Création; a brand, a culinary hallmark, an art de vivre

Bernard Loiseau,  
*a brand, a culinary hallmark,  
an art de vivre*



Bernard Loiseau,  
*a brand, a culinary hallmark,  
an art de vivre*

## 2021 The family succession

In the hope of passing on this legacy, Dominique and Bernard gave each child a first name beginning with «B», carving the initials «BL» onto the very bedrock of the family: Bérangère (1989), Bastien (1991) and Blanche (1996), the « 3 B ».

Since 2021, and following an unprecedented health crisis, the children have shown a desire to become even more involved in the business: the family succession of this fabulous gastronomic and historic heritage is secure, safeguarding in this way the timeless values of Bernard Loiseau.  
A sense of family is one of the fundamental values of this company.

### *Bérangère*

Bérangère literally learned to walk at Le Relais: the young family lived in a small room above the lobby in their early years. She has always been in contact with the guests and Le Relais has remained her home. After completing her literary baccalaureate and a preparatory course at the Sciences-Po school (2007), Bérangère graduated from a Parisian business school (2011). Her schooling took her to New York (5 months in an advertising agency), 5 months in Asia, but also 6 months at a consultancy firm in La Défense in Paris, and an auditing firm at Mazars. Before joining the company, Bérangère was determined to obtain her CAP qualification in cookery: to speak the same language as her team, and to feel the culinary influence of her father in the evolution of French gastronomy. In 2013 she became Marketing Manager of the Bernard Loiseau Group, then Communications and Promotion Manager in 2019, Vice President in 2021 and finally President and CEO in 2023.

### *Bastien*

Bastien was born the same his father earned his 3<sup>rd</sup> star! The arrival of a son and this long-awaited star filled Bernard with an emotion that could not be described. After his baccalaureate, Bastien went straight into the hotel business. He joined the prestigious Lausanne Hotel School and graduated with an international bachelor's degree (2009-2013). After several experiences in the hotel industry in China and the United States, he became director of the Frères Blanc Group, and then founded TAQ L'Oiseau in Paris in 2016. In 2021 he became director of the Bernard Loiseau Group. Passionate about poultry farming and hunting, he is very attached to the terroir and countryside of the Morvan.

### *Blanche*

Blanche is one of those who «fell into the cooking pot» as a child. She is the spitting image of her father. Ever since she was a little girl, she has known that she wanted to become a cook. At her mother's insistence, she nevertheless passed a general baccalaureate. After graduating in 2013, she joined the Institut Paul Bocuse on a 5-year master's degree in cooking. She worked her way up in several great establishments (the Rocca brothers in Spain, Lasserre in Paris, La Fenièvre in the Luberon) and spent one year in Japan. In 2021, she joined her father's kitchen, in the brigade of Chef Patrick Bertron in Saulieu, as demi-chef de partie. She was chef at Loiseau du Temps, the group's bistro in Besançon for a year, and is now in charge of the group's roll-out.



—○—

*Bernard Loiseau*  
establishments

—○—

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*Bernard Loiseau establishments*

Le Relais Bernard Loiseau, our headquarters

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Loiseau des Ducs, Dijon

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Loiseau des Vignes, Beaune

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Loiseau du Temps, Besançon

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Loiseau de France, Tokyo (Japon)

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*Bernard Loiseau*  
establishments

*Bernard Loiseau*  
establishments



RELAIS  
BERNARD LOISEAU®

—○—  
our headquarters  
—○—

## Le Relais Bernard Loiseau, our headquarters

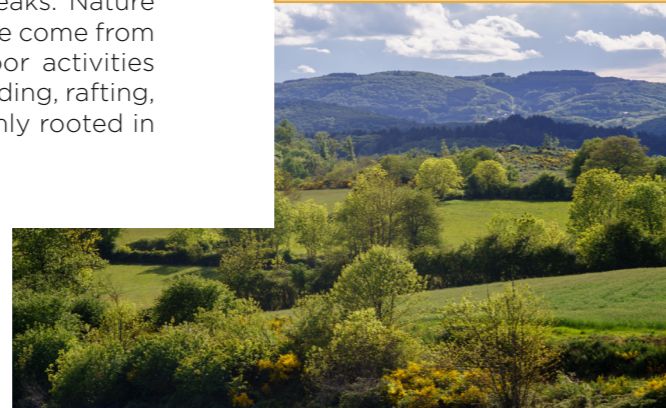
*Embodying gastronomic excellence  
and the French art de vivre*

### In the heart of Burgundy, at the foot of the Morvan

Le Relais Bernard Loiseau offers a multi-sensory experience of Burgundy and the Morvan: in the style of the Burgundian residence it occupies, in its food above all, and even through its well-being breaks.

Le Relais Bernard Loiseau is located in Saulieu, a small town of 3,000 inhabitants in the heart of Burgundy at the junction of the region's four departments, allowing easy access to a great many sites of interest. 6 UNESCO listed sites are less than an hour's drive away (notably the Climats of the Burgundy Wine Region). Saulieu is also the birthplace of the famous animal sculptor François Pompon, whose White Bear stands at the entrance to the town.

Halfway between Paris and Lyon, Le Relais Bernard Loiseau sits at the foot of the **Morvan Regional Nature Park**. This forest massif is breathtakingly beautiful and boasts verdant landscapes that are reminiscent of Canada, especially thanks to its immense fir forests, of which it is the leading producer in France. The Morvan is also dotted with vast lakes and high peaks. Nature here is so beautiful that a great many people come from all over the world for the range of outdoor activities that are possible (climbing, cycling, horse riding, rafting, quad biking, sailing, golf...). Le Relais is firmly rooted in this **wonderfully well-preserved nature**.



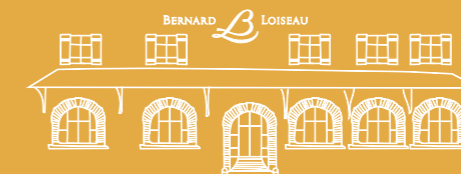
### Practical Info

*Hôtel and spa*  
Open 7 days  
**+33 80 90 53 53**  
-  
Rooms available  
from 310 Euros

*Restaurant « La Côte d'Or »*  
Set Menus  
from 98 Euros for lunch

*Bistrot « Loiseau du Morvan »*  
Set Menus  
from 28 Euros for lunch

### Le Relais Bernard Loiseau in figures



*A 5\**  
*Relais&Châteaux hotel*  
with 34 rooms



*Salle Dumaine, listed as a  
historical monument*



*A 2 Michelin star restaurant*  
« La Côte d'Or »



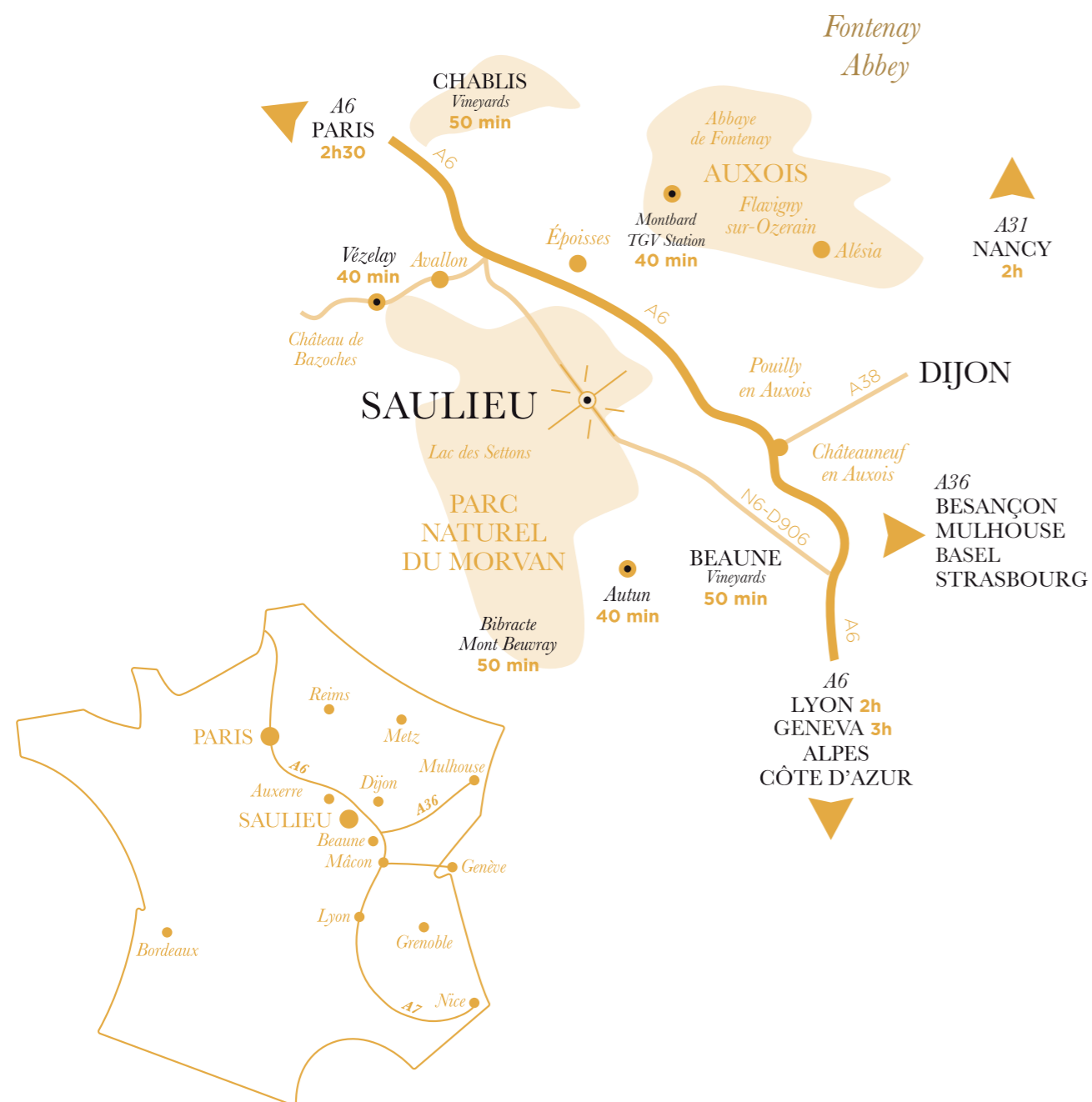
*A sumptuous  
garden*



*The multi award-winning  
Loiseau des Sens spa*  
covering 3 floors  
(ouvert en 2017)

## Visiting the Relais Bernard Loiseau in Saulieu

*2h30 from Paris-Lyon-Geneva  
and 1h by TGV from Paris*

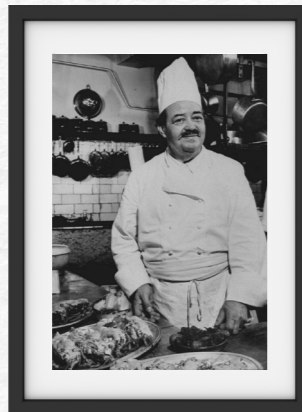


## The history

### Genesis (from the Romans to the 1930s)

As we know it today, Le Relais Bernard Loiseau is the legacy of Saulieu's long history. The town has always been a **place of passage** for travellers going from the North of Europe to the South and has therefore, for centuries, perpetuated a tradition of hospitality. In Saulieu, the Hostellerie La Côte d'Or was once a post house, located on a major thoroughfare created by the Romans, known as the Via Agrippa. In the Middle Ages it was called the Grand Chemin, then it became the Route Royale, the Route Impériale, the Grande Route, the Nationale 6 (nicknamed «the holiday road»), and today it is the D906.

In 1904, La Côte d'Or was acquired by Paul Budin and his wife Elise. Their chef, Jean-Baptiste Monin, created a recipe for ham with cream that won him an award at the Paris Salon in 1924. When the Michelin Guide introduced stars for the best restaurants in 1926, La Côte d'Or was awarded one.



### Alexandre Dumaine (from 1930 to 1960)

In 1930, La Côte d'Or was taken over by **Alexandre Dumaine** (1895 - 1974) and his wife Jeanne, who had managed renowned hotels in Algeria for nine years. In barely one year, La Côte d'Or was awarded a second star, and then a third in 1935 (which it kept until 1964). Alexandre Dumaine's reputation was at its peak: he was nicknamed «the cook of kings and the king of cooks», and «Alexander the Magnificent».

The reputation of La Côte d'Or was firmly established: it welcomed personalities from the political, artistic and literary worlds such as the King of Spain Alphonso XIII, the Aga Khan, Prince Rainier, Sacha Guitry, Orson Welles, Vivien Leigh, Mistinguett, Edith Piaf, Charlie Chaplin, Gary Cooper, Salvador Dali, Picasso, Rita Hayworth, Dany Kaye, Clark Gable, Colette, and even Bernard Buffet... They all signed a guestbook retracing more than thirty years of history, embellished with drawings, paintings and photographic documents. After one customer's acerbic comment, this book was regrettably burnt by Alexandre Dumaine in his oven. At that time, La Côte d'Or became an unmissable gastronomic landmark, a member of a very select circle of three Michelin star restaurants of the period, along with «Point» in Vienne and «Pic» in Valence.

Alexandre Dumaine's dining room, which hosted all these personalities, was listed as a Historic Monument (dated 1904) by the Loiseau family. It was imperative for them to preserve this room as a testament to the past.



The Alexandre  
Dumaine  
dining room

### Changing hands before Bernard Loiseau (1963 to 1982)

From 1963 to 1975, it was François Minot's turn to take over the establishment, but he was unable to maintain the standing and reputation of the business.

Claude Verger, a renowned restaurateur in Paris, then decided to buy it and to entrust its management to his protégé who seemed very promising: a young Bernard Loiseau. Bernard Loiseau had become the darling of the Parisian elite at the Barrière Clichy and then at the Barrière Poquelin, intriguing with his light but resolutely flavoursome cuisine. At the age of 24, with a head full of dreams and an ambition as big as his heart, the chef attached his own name forevermore to the legendary La Côte d'Or by becoming the architect of its fabulous renaissance.

### Bernard Loiseau at the helm of « La Côte d'Or »

In March 1975, Bernard Loiseau took charge of the hotel-restaurant La Côte d'Or, before becoming its owner in 1982.

Under his direction, the restaurant La Côte d'Or experienced a new golden age with the award of a second star in the Michelin Guide in 1981, followed by the achievement of a third star ten years later in 1991. Throughout these years, Bernard Loiseau never ceased to renovate and improve the famous restaurant, and to extend its reputation throughout the world.

With his wife Dominique, he gradually transformed the establishment into a magnificent 32-room Relais&Châteaux that overlooked a lush park: he paid tribute to the history of the property by preserving the soul and character of this old Burgundy inn (woodwork, fireplaces, floor tiles, Burgundy stone). The most significant round of works was launched in 1990: new rooms with 5-star status, a new kitchen and, above all, three dining rooms overlooking the garden. In 2000, the establishment was equipped with a delightful spa, with stone and terracotta tiles: Bernard Loiseau was a pioneer in this field.

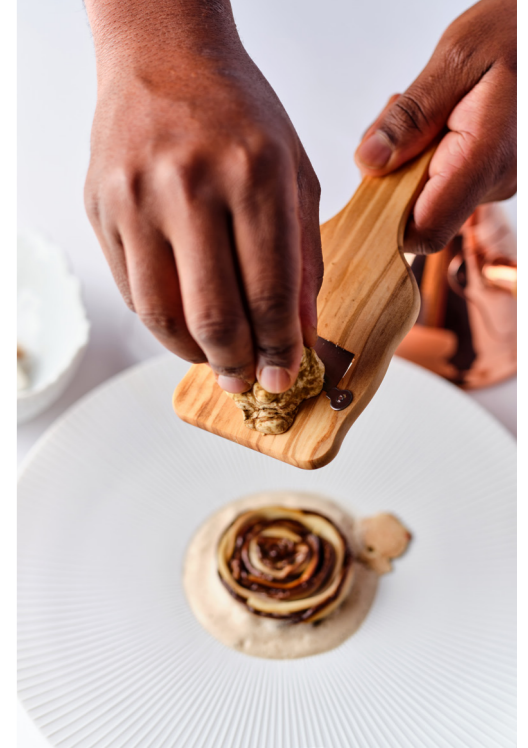
In 2017, Dominique Loiseau added the Loiseau des Sens spa to the site, a 1,500m<sup>2</sup> spa on three floors.



Le Restaurant  
*La Côte d'Or*

One restaurant  
Two Michelin stars

#bernardloiseau  
@bernardloiseau



## The two-Michelin-starred «La Côte d'Or» restaurant and its chef Louis-Philippe Vigilant

### *Purity of taste*

Louis-Philippe left his native Martinique at the age of 17 to learn the culinary craft in metropolitan France. After fourteen years with the group, he became the **heir** to this culinary lineage in Saulieu.

Louis-Philippe did not choose the House of Loiseau by chance. If he has become the chef responsible for this fabulous **gastronomic heritage**, it's because he deeply believes in to the house's style of cooking. In each of his creative dishes, the common denominator is undoubtedly **the purity of taste**, the Loiseau DNA that Bernard Loiseau liked to sum up as «taste, taste, taste». This intensity of flavour is only possible with products of remarkable quality, which is why Louis-Philippe maintains such close relationships with his **producers**.

The flavours are enhanced by the use of sauces: often infused, they come in a **variety of forms**: water (vegetable), consommé (beef, langoustine), juice (infused with laurel), fumet (with herb purée), the ultimate symbol of this «cuisine à l'eau» imagined by Bernard Loiseau to encompass and magnify flavours.

Louis-Philippe's great particularity, his own special know-how, is his exceptional **way of combining** flavours (bitterness, iodine, acidity, roundness...) to create innovative pairings.

He also masters the world of vegetables, which once again allows him to echo the very first vegetable menus imagined by Bernard Loiseau in the early 1980s.



Eric Goettelmann, Meilleur Ouvrier de France 2019, has been back with the Bernard Loiseau Group since September 2021, as Executive Head Sommelier.

A fabulous talent, he spent 20 years at the Restaurant «La Côte d'Or», and thanks to whom the house now boasts its very first MOF medal.

The restaurant boasts one of the finest wine lists in Burgundy, as well as a wine cellar offering a unique range of 40 wines by the glass, carefully selected by the chef himself.

**To achieve this purity of flavour,  
Louis-Philippe puts the product at  
the heart of the plate and extracts  
every flavour.**

### *September 2023*

In September 2023, Louis-Philippe Vigilant took over the reins of the La Côte d'Or\*\* restaurant at the Relais Bernard Loiseau.

After fourteen years' experience within the group (six with Patrick Bertron in Saulieu and eight as the starred chef of «Loiseau des Ducs» in Dijon), Louis-Philippe Vigilant's mission is to perpetuate the house's culinary heritage and develop it further.

From now on, he will be the guardian of the Loiseau signature: straightforward, distinctive flavours, delicious sauces, and exceptional products that are uncompromisingly rooted in their terroir.



## LOUIS-PHILIPPE VIGILANT'S SIGNATURE DISHES



*Blue lobster tail  
braised beetroot, claws in tempura,  
blackcurrant bisque with Fallot mustard*



*Morvan porcini and Alba truffle  
consumed with black cardamom, porcini  
mushroom ice cream*



*Summer garden tomatoes with Cabrache  
cheese cream from Conrieux,  
elderflower seed water and herb orbet*



*Golden veal sweetbread and juice,  
crispy artichokes with Morvan flavours*



*Slow-roasted John Dory  
watercress pulp and iodized sauce with  
shell knives juice, herbs bacon veil*





## Le Relais *Bernard Loiseau*

A 5-star Relais&châteaux  
hotel with 34 rooms  
& a sumptuous garden

#bernardloiseau  
@bernardloiseau

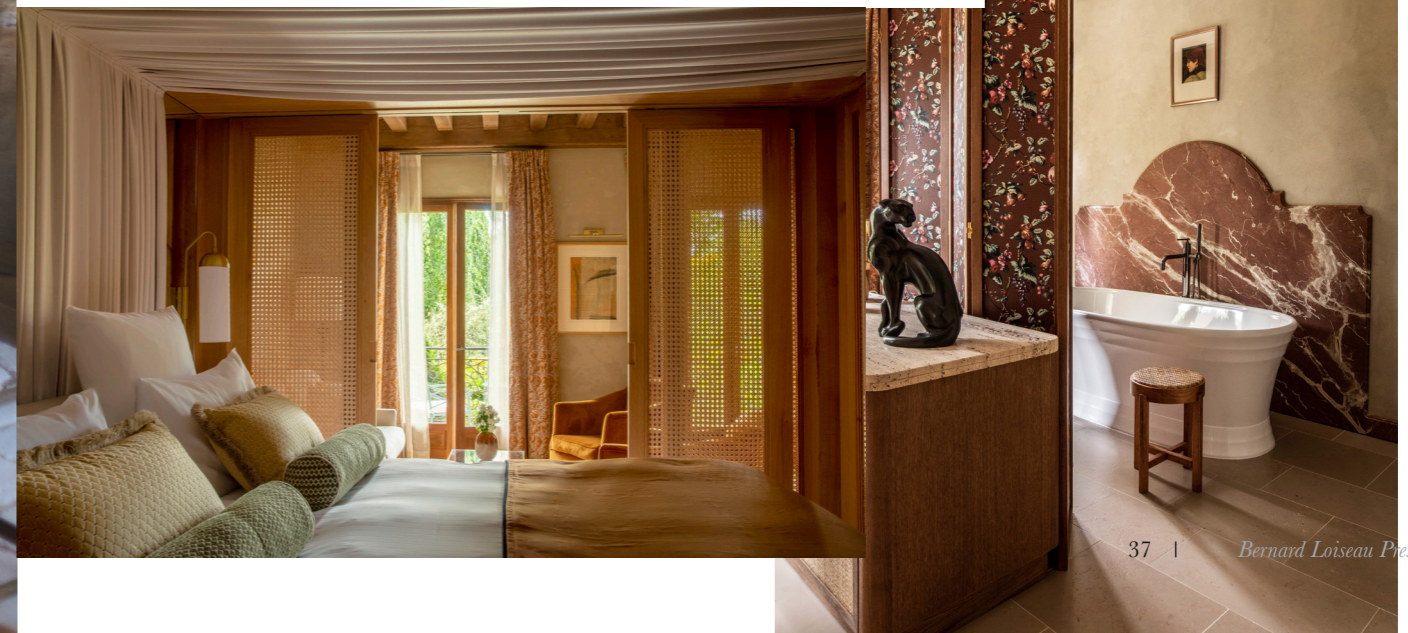


## The new cocoon suites

In June 2022, the renovation of the hotel's suites was unveiled. Conceived as **«cocoon» suites**, they are designed to bring out the distinctive **colours and materials of Burgundy**. The Relais Bernard Loiseau building is U-shaped, with wings housing the 34 rooms, restaurant and spa. At the heart of the building, a botanical garden designed by Dominique Loiseau gives a rhythm to the seasons. Arnaud Behzadi has chosen to accentuate this relationship with nature on the one hand, and to ritualise and depict the experience of sleep on the other. The bed becomes a treasure trove of dreams.

« The Cocoon »: offering a **gentle ritual** that accompanies bedtime and continues throughout the night, immersing guests in the poetry of the «bird's nest»

The choice of materials for the bedrooms has been designed around a theme based on the interplay of **light** and **the natural colours** of the spaces, with the addition of the colours of the Morvan region already well represented throughout the property. The combination of these two elements gives the rooms a warm, refined **atmosphere**, bathed in light and reminiscent of the dishes prepared by Louis-Philippe Vigilant who offers his guests a veritable **culinary ballet**. The idea is to feel at home while enjoying a **unique experience** of intimacy and calm.



## Renovations

*Natural luxury*

Five of our rooms we revamped at the end of winter 2023.

Combining its **roots** with its **location**, the Relais is continuing its transformation. Our approach is one of **naturalness and elegance**, using beautiful materials such as wood and stone, but also French linen on the walls, with floral motifs echoing the garden and creating a particularly **cosy atmosphere**.

The colours chosen are of course reminiscent of Burgundy, as are the textures that echo the nearby Morvan.

The aim is to give our guests the feeling of a welcome that combines natural luxury and freedom, with a privileged view over our gardens.





## The spa

With an eye to innovation and to always fully satisfy customer expectations, in 2017 Dominique Loiseau built a new building housing the Loiseau des Sens spa, the VIP Spa suite and the fitness room. Built of Douglas fir and Morvan oak, this building blends harmoniously into the heart of the historic Relais and its refined garden, offering a multi award-winning spa with a unique experience for guests in the heart of the Morvan. With its 1,500m<sup>2</sup> dedicated to well-being, it is today considered one of the most beautiful spas in Europe. **Olivier Claire, Clé des Champs and Léonor Greyl** are the spa's two treatment partners; their approach and their 100% Made in France roots are fully in keeping with the values and spirit of the venue, anchored in the heart of nature. The “**Renaissance**” treatment is the house's **signature treatment**.

### The layout of the spa (see map)

#### *The multisensory Space*

Designed for an intense and varied stimulation of the 5 senses (phlebology courses, draining and relaxing bench, bubbling beach, aqua bikes, HydroNOx bench, massaging cubicles, swimming, geyser...)

#### *The delight Space*

Ideal for relaxation and well-being (sauna with garden view, steam rooms, experiential shower, ice fountain, waterfall bucket, and of course the sea air cabin)

#### *The VIP spa-suite*

A true private spa of 80m<sup>2</sup> perched at the very top of the main spa with a breathtaking view of the park and the Auxois, this luxurious cocoon has all the facilities of a spa and a superb suite

#### *7 treatment rooms*

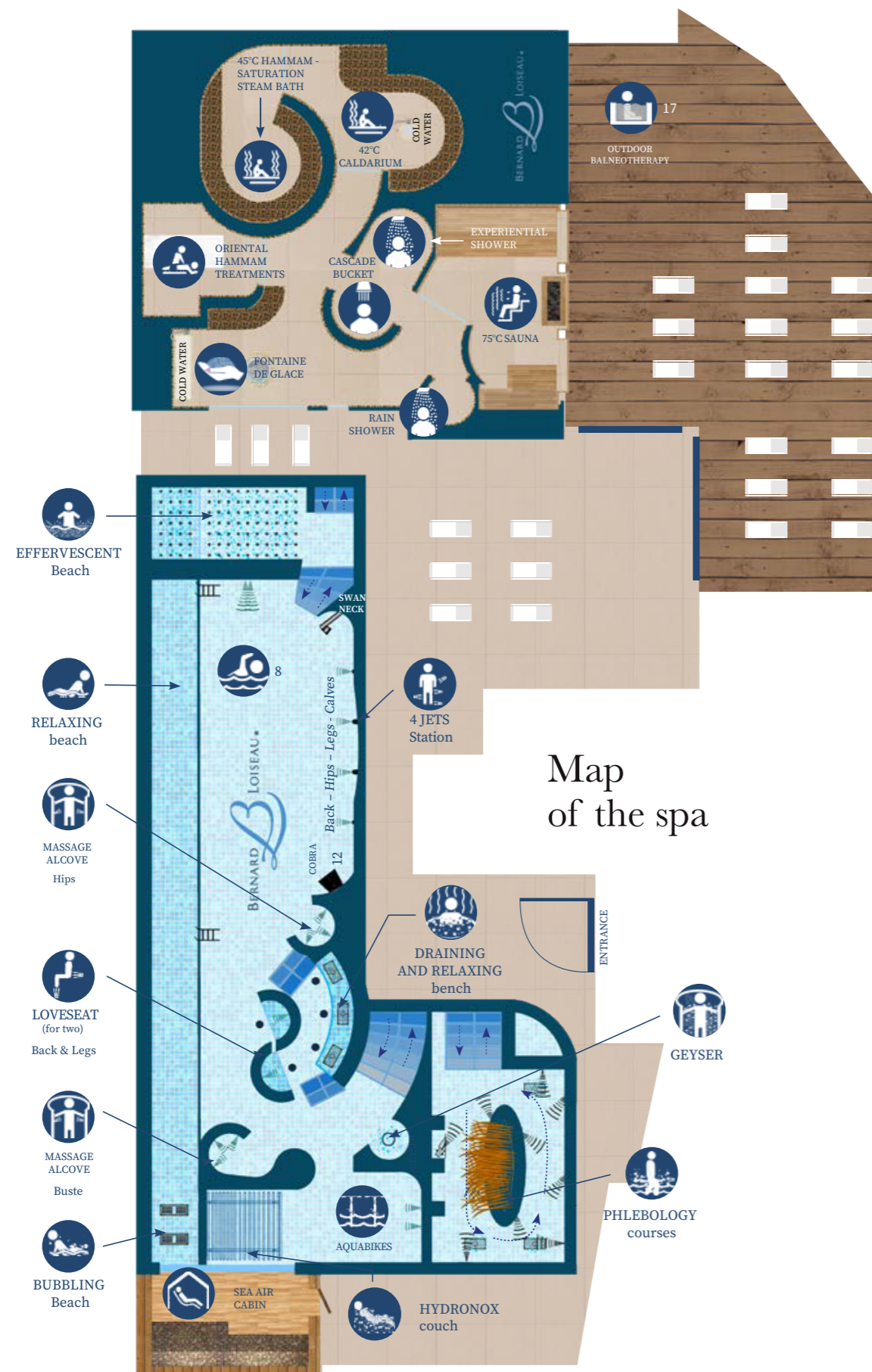


Leonor Greyl  
PARIS  
SOIN NATUREL DU CHEVEU



OLIVIER CLAIRE  
FRANCE

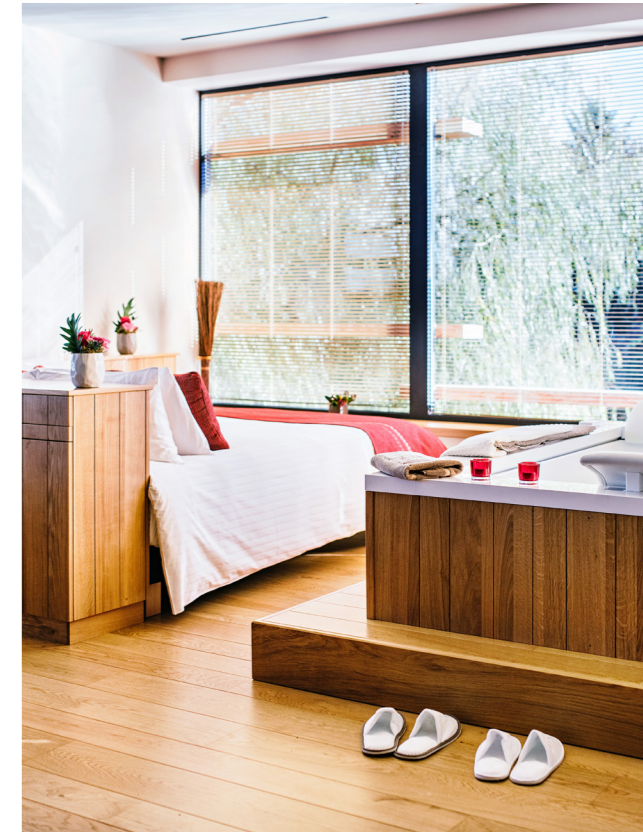




Map  
of the spa

## The VIP spa-suite

On the top floor of the Spa Loiseau des Sens, with a **panoramic view** of the Auxois Mountains and the lush garden of the Relais Bernard Loiseau, this VIP spa-suite, included in the top **10 best spa suites in the world** by Haute-Living Magazine, is a totally new facility. A genuinely private spa of 80m<sup>2</sup>, guests will find all the amenities of a very fine spa: a large duo treatment room (to provide treatments in complete privacy), a hammam, a sauna and a balneotherapy room are cleverly arranged in the suite at the heart of which is a majestic contemporary fireplace. The entire space is clad in wood and has windows overlooking the surrounding area, inviting you to fully experience this gentle interlude in the **rejuvenating** setting of the Auxois-Morvan. This high-end cocoon (which can also accommodate up to 8 people during the day) offers all the comfort and **authenticity** of Loiseau service for an **unforgettable stay**. Champagne, petits-fours, room service and access to the sensory areas of the Loiseau des Sens Spa are all part of this timeless experience.





## La Tour d'Auxois, 3\* hotel in Saulieu

### A charming hotel in Saulieu

At the gates of the Morvan, we welcome you to a former convent built on 13th century ramparts. This 17th-century building has retained the **authenticity of past centuries**. You'll enjoy cosy accommodation in a **charming property** brimming with character.

Located in the centre of Saulieu, in the Morvan Regional Nature Park, also known as Little Canada, la Tour d'Auxois stands opposite the famous star restaurant Bernard Loiseau.

A former stopover on the Roman road from Autun to Auxerre, the medieval town of Saulieu has retained its role as a **gastronomic staging post**, much loved by Madame de Sévigné and Napoleon.

Come and discover the charm of the cobbled streets and half-timbered houses that surround the great Romanesque Basilica.



## Loiseau du Morvan A Bistro in Saulieu

### *The simplicity of taste*

The bistro previously known as “Loiseau des Sens”, located above the Relais Bernard Loiseau spa, is moving to La Tour d'Auxois, the 3-star charming hotel (35 rooms, from 120 euros) acquired by the group in 2022.

It has been renamed “**Loiseau du Morvan**” and is a friendly place with its roots in the region. As part of the hotel, the bistro brings La Tour d'Auxois to life, catering for **travellers**, **families** and **corporate guests** on seminars at the gateway to the Morvan.

“Loiseau du Morvan” reflects this **typically Burgundian heritage**, with its traditional terracotta floor tiles, Burgundy flagstones and beautiful wood panelling, and above all its emblematic **local dishes**.

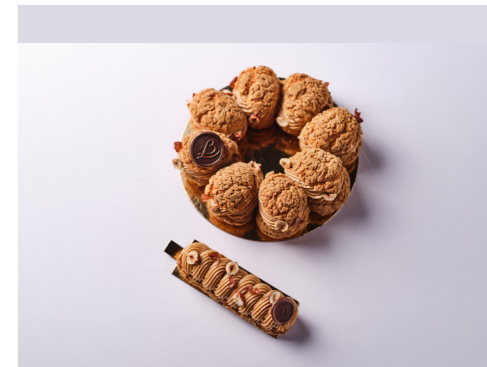
A true bistro experience, “Loiseau du Morvan” offers **local cuisine** accessible to everyone. **Convivial** and **generous**, it honors the terroir and **regional classics** such as oeufs en meurette and Gaston Gérard poultry. Two signatures of our Bistrots (as in Beaune and Besançon) will be on display: the molded oak **oenoteca** offering wines by the glass, and the dessert tray signed by the glass, and the **dessert cart** signed by the La Côte d'Or pâtisserie (located opposite).



## The boutique extends the Bernard Loiseau experience

At the heart of the Relais, the Bernard Loiseau boutique allows you to extend the experience by discovering its innovations and signature products. A symbol of the French Art de Vivre, the gourmet range includes savoury and sweet products, as well as spirits and beverages, created with artisans who are keen to enhance the heritage of the region.

Ideal as gifts or as a treat for yourself, in addition to the holiday packages, available at all Bernard Loiseau group venues, including its restaurants in Dijon, Beaune, Besançon and on [www.boutique-loiseau.com](http://www.boutique-loiseau.com)



## The Chocolate factory - Pastry

Lucile Vigilant offers an extensive and innovating range of chocolates, including bars and moldings for Easter, Christmas and Mother's Day.

These creations won the "Tablette d'or" award from the Club des Croqueurs de Chocolat. She is also adding new creations to the store, such as mendiants, Ours Blanc de Pompon, and fruit jellies.

In the pâtisserie, we offer a range of pastries directly inspired by the dessert carts of our bistros.

Our proposals are designed to be accessible and gourmet for locals, tourists and our customers alike.



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establishments

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*B*  
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DES DUCS®



Dijon





Loiseau  
des Ducs  
*Dijon*

*a 1 Michelin star restaurant*

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*#loiseaundesducs*



## Loiseau des Ducs a 1 Michelin star restaurant in Dijon

### Expressing the elegance of Burgundy

In the heart of the capital of the Dukes of Burgundy, the «Loiseau des Ducs» restaurant offers an unrivalled **authentic setting** in a listed hotel, the Hôtel de Talmay. The terrace opens out to offer a **breathtaking view** of the Dukes' Palace.

### 3 rooms, 3 atmospheres

The restaurant is unique in that it comprises three rooms, each with a completely different atmosphere:

1. The **XVth century vaulted dining room**, inherited from the Hôtel de Talmay.
2. The bourgeois salon, a **19th-century** salon with a fireplace and wood panelling.
3. The **typical Burgundian living room** with its French-style ceiling and exposed stonework

Opened in July 2013, Loiseau des Ducs was awarded its **first star in 2014**. The chef's mission is to express the elegance of Burgundy, by interpreting the **classics of the Burgundian terroir**. Loiseau des Ducs accurately reflects Bernard Loiseau's culinary style: straightforward tastes, beautiful sauces and respect for the product.





Bernard Loiseau  
establishments

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*B*

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Beaune



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*Bistro*

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## *Loiseau des Vignes A Bistro in Beaune*



### *An expression of Burgundy from the glass to the plate*

Fifteen years after it was opened by Dominique Loiseau in 2007, « Loiseau des Vignes » has been **recently renovated**.

Located in the heart of Beaune, 200m from the legendary Hospices, the bistro «Loiseau des Vignes», an expression of Burgundy from the glass to the plate.

Guests will discover what has made the concept so successful: exclusive selection of Burgundy wines by the glass meticulously curated by Eric Goettelmann, the group's executive head sommelier and Meilleur Ouvrier de France 2019.

Four wine cellars housed in a masterly oak setting offer up to **32 different wines by the glass**. The cellar holds up to two thousand bottles of Burgundy.



### *Portrait of Alexandre Dutat*

Chef Alexandre Dutat began his career in a renowned establishment in his native Champagne region. He discovered how to work with local produce and tell the story of the terroir.

He then moved on to Burgundy, where he spent three years running an establishment in the vineyards: he was in charge of all its gastronomic services, from the gourmet restaurant to the bistro.

Now in charge of the kitchens at Loiseau des Vignes, he is rising to the challenge of reviving the establishment, 15 years after it was opened by the Loiseau family. The bistro, whose pledge is to «celebrate Burgundy from glass to plate» (thanks to its extensive list of wines by the glass), offers diners a gourmet and convivial immersion in the terroir. The chef gives his very own interpretation of escargots, eggs en meurette and Charolais cheese, all in keeping with the Loiseau culinary hallmark.



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establishments

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Besançon





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*Bistrot*

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## Loiseau du Temps A Bistro in Besançon

### *Celebrating the terroir of Burgundy-Franche-Comté*

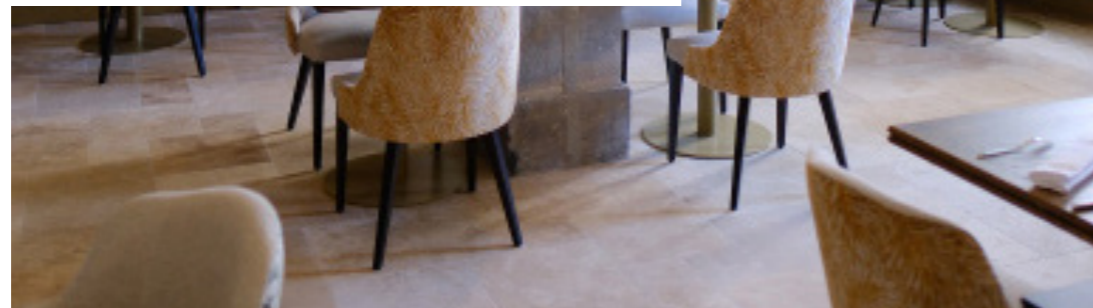
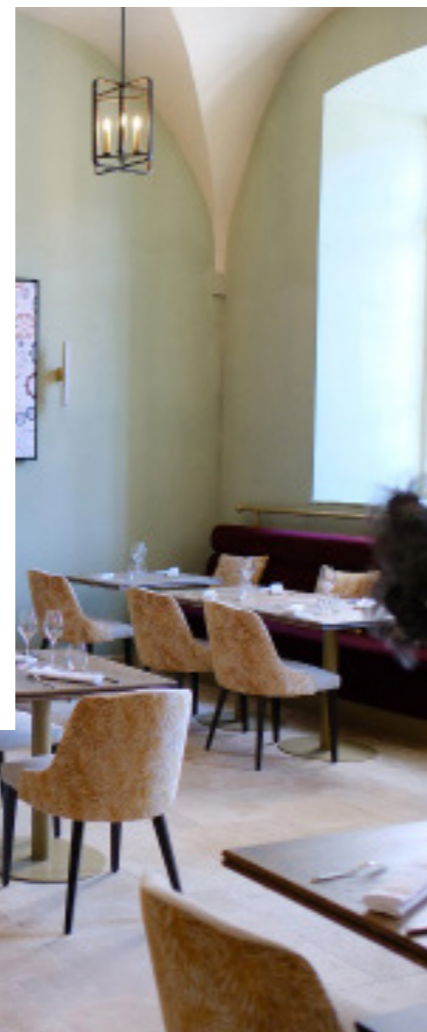
«The Loiseau family is thus pursuing its strategy of anchoring itself in the region, accentuating the complementary nature of the Burgundy and Franche-Comté terroirs by setting up in the heart of Besançon.»

The aim of this establishment is to ensure that Bernard Loiseau's exceptional legacy lives on. The place steeped in history, represents the values of taste and the **French art of living** that the Loiseau teams have handed down from **generation to generation**.

« Loiseau du Temps » is located in the heart of Besançon, on the Place de la Révolution. Time, in reference to French watchmaking, whose cradle is in Besançon, **City of Time**.

We are committed to affirming our roots in the region, by offering our guests a **genuine experience** of local produce and wine in a friendly, authentic setting that is true to our values.

Celebrating the terroir of the Franche-Comté region by highlighting the **authenticity** and the **unique characteristics** of each product is the leitmotiv of this address.





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—○—  
Tokyo, Japon  
—○—

## Loiseau de France A Bistro in Tokyo, Japan

### An embassy of France's terroirs

Building on the success of its latest openings, the Bernard Loiseau group is rolling out its «Bistrot Loiseau» line in Tokyo, Japan.

Relations between Loiseau and Japan have been strong for a long time. From 1992 to 1995, Bernard Loiseau opened a replica of his restaurant «La Côte d'Or» in Rokko Islands, Kobe, in the Kansai region. His cuisine, which focused on **powerful flavours** and **purity** (little fat, little sugar, sauces deglazed with water, etc.), was exceptionally well received by the Japanese.

The Loiseau family settles into places that are steeped in meaning and **heritage**. This is the case for the new Japanese address, which opens its doors at the **French Institute of Japan (FIJ)** in Tokyo. Directly dependent on the French embassy, the FIJ works to share the French language and culture. The FIJ building underwent a spectacular extension in 2021, designed by the architect **Sou Fujimoto** to create a **French-style village** around a **lush garden**. Located on the outskirts of the Kagurazaka French Quarter (close to Iidabashi station), this new Loiseau bistro is set to celebrate French culinary culture within the FIJ, becoming «an embassy of French terroirs».

It is called “**Loiseau de France**” and opened its doors in **June 2024**.

**Blanche Loiseau**, who worked for a year in Japan in 2019-2020, before taking on her first role as chef at «Loiseau du Temps» (Besançon) for a year, will travel to Japan to open «Loiseau de France».





*Le Relais Bernard Loiseau*  
Hôtel Relais & Châteaux ★★★★★  
Restaurant 🍷 « La Côte d'Or »  
Spa & bistrot « Loiseau des Sens »

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Terrasse et œnothèque  
de 32 vins au verre

*Loiseau du Temps*  
Place de la Révolution  
25000 Besançon

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œnothèque

*La Tour d'Auxois  
et le bistrot Loiseau du Morvan*  
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Piscine et terrasse

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Fermé lundi et mardi



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