

JULY 2020

PRESS RELEASE

BERNARD  LOISEAU®

THE RESTAURANT « LOISEAU DES SENS » PRESENTS ITS NEW CHEF VIRGINIE JACQUET

Her passion was born at 10 years of age, in the Ardennes. Virginie Jacquet, the new chef at « Loiseau des Sens », was immersed in a natural environment from a very tender age. She hails from a family of farmers with three vegetable gardens and an orchard. When she wasn't at school, she would spend her days on her **uncle's farm**. She was only a child when she first learned to look after the animals, watched on as the pigs were butchered or helped with the harvest. At home they would eat only what they had produced on the farm: her mother would cook and make the very best of their own produce. Virginie was always by her side: she still remembers her mother's chicken with rice or ox tongue. Even now, whenever her parents come to visit, they always bring along something from the family farm.

Virginie developed a profound love for good ingredients, because she knows all too well how to make use of them and the care an artisan takes with nature. This is reflected in her cuisine: she knows the **authentic and natural taste of the ingredient** and always endeavours to convey the purity of its flavour by working with the produce as simply as possible in order to retain all its original tastes. This is an approach that echoes Bernard Loiseau's mantra of « flavour, flavour, flavour ». Virginie also cultivates her own **network of small producers** with which she shares her love of the land. If she could have left school after obtaining her BEP vocational diploma she would have in order to become a chef. But her parents and teachers pushed her to carry on: after her NVQ came a vocational BAC followed by the advanced BTS certificate. Virginie aimed high and following all these studies she took up an apprenticeship in Alsace. Over the course of 5 years she went from apprentice to second in command and it was in this brigade in Alsace that she met her partner, Anish Chourey, originally from India: ever since they have developed together as chefs, side by side, from restaurant to restaurant (mostly Michelin starred).

In 2007 they arrived together at the **Relais Bernard Loiseau in Saulieu**, and would stay there for 2 years. Virginie was committed from the very start and would go on to head up the fish station. This was her first experience at a great restaurant and her first encounter with the Burgundian terroir. At the Relais she would learn how to work with products in a way that enhances them but takes away none of their natural essence. She would discover what they refer to here as the « patte Loiseau »: **simplicity, honest flavours and authenticity**, as well as those **sauces**. This struck a chord with her!



JULY 2020

PRESS RELEASE



She then left for Normandy to become chef de partie on the meat station: the restaurant won its first star. Virginie discovered new techniques, and one in particular that stood out for her; pigeon deboned from the inside. She loved the sense of surprise this dish provoked in her customers. She took this technique with her everywhere, doing the same with quail. She realised that **surprising the customer** was something she strived for: with her dishes, whether through textures, unexpected flavours or contrasts of hot and cold, Virginie always aims to delight and intrigue her diners.

After Normandy she headed south and discovered a terroir that revealed some new flavours and flourishes (new types of fish, Mediterranean ingredients). She stayed there for 7 years. This is where she learned to work with **spices and aromatics**: It was a revelation. Her partner had initiated her into the world of spices, one that he knew well. Their close partnership really began to take shape.

In 2020, Virginie and Anish joined the restaurant « Loiseau des Sens » as a team: **she's the chef, he's the sous-chef**. They already knew the Saulieu establishment and always had a connection with it. The handover with Japanese Chef Shoichi ITO, who opened the restaurant in 2017, was smooth indeed (he is currently busy with his own project in the field of biodiversity). The restaurant sits on the first floor of the new « La Villa Loiseau des Sens » that was built as an extension of the Relais Bernard Loiseau in Saulieu, home to the new and already award-winning spa, a seminar space and a VIP spa-suite.

In charge of the **restaurant « Loiseau des Sens » that blends wellbeing with pleasure**, Virginie feels right at home: the **locavore** vision of this restaurant perfectly fits with her style of cooking. The challenge appeals to her: setting off to find small producers across the Burgundian terroir and exploring the nature of Burgundy in greater depth.

THE MENUS

Lunch menu « Return to the market »
(starter-main-dessert): 35 euros

« Vegetarian » menu in 4 courses: 49 euros

« Pleasure » menu in 4 or 5 courses: 55 ou 69 euros

Group menus from 50 euros

RESTAURANT LOISEAU DES SENS

1 MICHELIN PLATE

4, avenue de la Gare - 21210 SAULIEU

Tél : +333 45 44 70 02

www.bernard-loiseau.com

CLOSED ON THURSDAYS

This creativity is very much a joint effort. The « farmhouse guinea fowl, mushrooms, peaches and their essences » is one of Virginie's signature dishes: no more than three ingredients on a plate (in step with the famous « Bernard Loiseau trio »), the surprising use of peach works as a compote and married with the mushrooms, and it features an emblematic product from the farm. Then there's « chickpea galette, farmhouse fromage blanc and salad of market vegetables »: farm produce married with Mediterranean chickpeas. She wanted to pair her sea bream with cauliflower, so Virginie uses the vegetable in a variety of textures to surprise the diner: a caramelised mousse, caramelised florets, raw shavings, bread-crumbed. Her Escargot de Bourgogne includes lovage.



Photo credits: Jonathan Thevenet

SOME KEY DATES:

- 2020:** Head chef at Loiseau des Sens
- 2018-2019:** Second chef then head chef at the restaurant l'Estivale in Nice
- 2013-2018:** Second chef at the Moulin de Mougins in Mougins (06)
- 2011-2013:** Chef de partie at the Ferme Saint - Siméon (14)
- 2009-2010:** Demi-chef de partie at the Côte Saint-Jacques in Joigny (89)
- 2007-2009:** Demi-chef de partie at the Relais Bernard Loiseau in Saulieu
- 2003-2007:** Chef de partie at the 4* Hôtel Europe in Horbourg-Wihr (68)
- 2003:** BTS Option B from the Lycée Hôtelier de Gérardmer (88)
- 1999 - 2001:** BEP/CAP Cuisine followed by Bac Pro Cuisine from the Lycée Hôtelier de Bazeilles (08)



YOUR PRESS CONTACT

Bérangère Loiseau

+33 6 79 11 48 61

berangere.loiseau@bernard-loiseau.com

www.bernard-loiseau.com

