

JULY 2017 - UPDATED JUNE 2020

PRESS RELEASE

THE VILLA LOISEAU DES SENS UNVEILED AT LAST!

After 15 months of renovation work, with 20 jobs created and an investment of six million euros, the Relais Bernard Loiseau is now equipped with one of the finest spas in Europe. The Villa also houses the group's latest restaurant, Loiseau des Sens, providing diners with original cuisine based around "health and pleasure". With 1,500m² dedicated to wellness, the Villa Loiseau des Sens stands proudly at the heart of the Auxois-Morvan region.

Two awards already!

- Spa of the Year at the European Hotel Awards in 2018
- Grand Prix du Jury at the Gala Spas Awards 2019»

1500 m² devoted to wellness

The building has four storeys. The basement contains the technical facilities. The ground floor, on the garden level, has two "worlds": **multisensorial** and **delight**. The first floor hosts the spa treatment cabins and the rejuvenation room, as well as the **Loiseau des Sens** restaurant (capacity for 45 people) with its own kitchen and a terrace overlooking the garden

The top floor contains a **seminar room** and a **private spa** offering a breathtaking view over the Auxois hills. Lastly, the green roof will soon be the home of **bee hives** producing honey to be sold in stores and served to customers.

A "haute couture" spa

The Villa Loiseau des Sens has been designed to offer an **unforgettable experience for the senses**. The state-of-the-art facilities have been selected for their quality and performance. The spa offers clients two complementary experiences: a "multisensorial" atmosphere and a "delight" atmosphere. In the **multisensorial atmosphere**, everything is designed to provide an intense and varied stimulation of the five senses: phlebology area, detoxifying bench, effervescent beach, water bikes, Hydronox sofa, massage alcoves, pool, geyser... The "delight" atmosphere fosters relaxation and well-being: the sauna with a view over the garden, the hammams with their skin exfoliation facilities, the experiential shower, the ice fountain, the waterfall bucket, and not forgetting the sea-air cabin. Everything you need for complete rejuvenation!

An exceptional spa treatment offer

With 10 cabins, including a duo cabin, the Villa Loiseau des Sens provides a wide range of treatments guaranteeing a great experience to all our customers. We have selected three highly complementary brands to meet the wide-ranging needs of our guests: Decléor®, the aromatherapy experts we have been working with since 2000, Charmes d'Orient®, our partners in creating an Oriental hammam ritual, as well as hair and beard treatments, and Zao®, a 100% organic cosmetics brand with natural and vegan products. The spa also includes such high-quality equipment as the Hydromel®, a floating bed for skin exfoliation with seaweed and mud applications, and the Medyjet®, a hands-free system for dry hydromassage. In the **rejuvenation room** you can make the enjoyment last a bit longer and get all the benefits of the treatments provided in an ultra-relaxing atmosphere.

BERNARD  LOISEAU®



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An original “health and pleasure” cuisine

In cooking, stimulating the senses is a priority, too. A pleasure for the eyes, first of all, when you first see the restaurant decor, designed by the interior designers Bruno Borrione and Mariana Casagrande, who have given pride of place to reproductions of The Lady and the Unicorn, the famous allegory of the five senses, and an echo of the project's origins. The Loiseau des Sens restaurant is positioned in a bold niche promoting **healthy** and **tasty** cuisine, with a central role to eating enjoyment. Most of the products are **organic and local**, selected from regional producers and farmers. The juice bar, the **vegetarian** menu or the organic wine list reserve all kinds of tasty surprises. **Veggie, healthy, locavore...**

2020: a new female chef !

The new chef, Virginie Jacquet, knows the property very well as she has previously spent 2 years at the gastronomic restaurant. After working in high-end restaurants in Normandy and South of France, she came back to take over the cuisine of the new tasty&healthy restaurant above the spa. Coming from a family of farmers, she is completely in line with the locavore philosophy of the restaurant.

A project well adapted to its environment

From the creation of the biomass heating system (with an investment of €800,000) to the technical choices made, the Bernard Loiseau Group is building for the future: energy autonomy, short supply chains, ozone treatment for pools... The Claude Correia architecture agency in Saulieu managed the project on this contemporary building with **Morvan douglas fir cladding and an oak staircase that are** perfectly adapted to the Relais & Châteaux garden. No less than 20 local and regional companies took part in the project. The work was managed by **Dominique Loiseau** and the company's managing director, **Ahlame Buisard**, ensuring that the Bernard Loiseau spirit was respected to the full.

Practical information

- > **The Spa** is open to hotel guests and to outside visitors 7 days a week, from 9 am to 7 pm. Free access if you book a 50-minute health and beauty treatment. Access from €55 for outside visitors and €25 for hotel guests.
- > **The Loiseau des Sens** restaurant is open Monday to Wednesday and Friday to Sunday, from noon to 2 p.m. and from 7 to 10 p.m. Menus from €35 to €65, excluding drinks.
- > **The Relais Bernard Loiseau 5-star hotel** is open 7 days a week.
- > **The restaurant La Côte d'Or** is open from Thursday to Monday (closed on Tuesday and Wednesday).

VILLA LOISEAU DES SENS

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Photos : Matthieu Cellard

The **Relais Bernard Loiseau**, the “headquarters” in Saulieu (in the Côte-d'Or department), is a gastronomic landmark in the French and European landscape that should not be missed - particularly since the Bourgogne Franche-Comté region has wide-ranging and high-quality attractions for visitors. The Group also has 3 Michelin-starred restaurants: in Dijon (**Loiseau des Ducs**), Beaune (**Loiseau des Vignes**) and Paris 7th district (**Loiseau Rive Gauche**).



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