

APRIL 2019

PRESS RELEASE

BERNARD  LOISEAU®

# A NEW CHEF AT THE RESTAURANT LOISEAU RIVE GAUCHE IN PARIS 7TH

## OMAR DHIAB

Freshly 30 years old (born in 1990), Omar Dhiab already has a long and solid career in the industry under his belt. His passion blossomed at a very young age: **the son of a cook**, he was soothed and transported by the aromas, flavours and sounds of some truly gourmet « home cooking » prepared by his father. This left a lifelong impression on Omar and he devoted himself to his passion immediately: pre-apprenticeship aged 15, apprentice at 16 at a grand old establishment, the famous « Le Train Bleu » restaurant in the Gare de Lyon. These were two defining years in which Omar learned organisation and the challenges of working in a large team, as well as perfecting the basics of traditional cuisine.

Once he'd mastered these basics, he discovered Michelin star establishments. This is where he encountered two great chefs who changed the way he looked at food.

The first was Christian Le Squer, with whom he spent two years at the « Pavillon Ledoyen ». At his side he learned to go beyond the basics and **set his creativity free**, opening up a whole world of possibilities. The second was Christophe Moret, with whom he would spend 7 years: 3 of those at chez « Lasserre » followed by a further 4 at the Shangri-La Paris, where Omar was **head chef at 2 Michelin star restaurant** « L'Abeille ». Under him Omar developed a real culinary culture and deepened his understanding and knowledge of produce, seasonality and the terroirs. This was a time when he would enjoy fabulous encounters with producers that he remains very close to and it was also a period in which he unearthed the **secrets of the land**. He enthusiastically cultivated this network of small producers with whom he still enjoys a very special relationship, because it is they who mark the rhythm of his creativity (people such as Jean-Marie Pédrón, a seaweed forager from Croisic). It was at this moment that the produce became absolutely central to Omar's culinary vision: nature and, more precisely, the **land and its vegetables are what guide his thinking and his creativity**.

Whenever he creates a new dish, it is always the **choice of vegetable** that guides the way he designs the plate: he decides upon the vegetable that will be the centrepiece of the dish and builds the rest of the dish around it, as with his « turnip, duck, blackberries, anchovies » or even his « stewed celeriac, egg yolk confit and seaweed butter ».



His creativity is inspired by the treasures that land gives up at any precise moment: in order to render the purity product's flavour, he works with these ingredients in their raw state.

A true taste, the very best product, flavours that are not corrupted; this credo was dear to Bernard Loiseau. The same is true for sauces.

Omar happens to be a **great saucier**: sauces really bring his dishes to life. He has managed to lighten the great classic sauces. His use of condiments also brings his dishes together: an unctuous and aromatic recipe that yields so many vibrant gourmet surprises from our chef.

### SOME KEY DATES:

**October 2018:** national finalist in the Prix Culinaire Taittinger

**2018:** 3<sup>rd</sup> place in the « Les Chefs en Or » competition

**2016:** national finalist in the San Pellegrino « Young Chef » competition

**2015-2019:** sous-chef and then head chef of the restaurant L'Abeille\*\* at the Shangri-La (Christophe Moret)

**2012-2015:** chef de partie and then sous-chef de cuisine at the restaurant Lasserre\*\* (Christophe Moret)

**2010-2012:** joint chef de partie at the Pavillon Ledoyen\*\*\* (Christian Le Squer)

**2008-2010:** first work experience at Michel star establishments

**2006-2008:** CAP Cuisine CFA Médéric- Paris 75017

### THE MENUS

Lunch menu from 37 €

Dinner menus from 99 €

TWO PRIVATE DINING ROOMS (from 8 to 20 people)



Photo credits: Romain Herlin Photographie

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CLOSED ON SUNDAY AND MONDAY



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