

JUNE 2017

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.

A spa and a restaurant open to customers of the Relais Bernard Loiseau and to outside visitors.

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. The **Secrets de Cassis**[®] range was created by Dominique Loiseau and is based on the exceptional aromatic and nutritional qualities of Burgundy blackcurrants. The brand is of our own making and on offer exclusively through our signature treatments. Other treatments have been selected from the **Decléor**[®] ranges for body and face treatments, and **Charme d'Orient**[®] for skin exfoliation. 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[®]

Designed by
Bourgogne



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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 Borriane 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...** The cuisine on offer from the chef Shoro Ito is above all astonishingly delicate: organic Arctic char from the Crisenon fish farm, organic guinea fowl from Bilouterie Farm, with spelt stew, cream of cucumber soup and organic avocado and organic lamb from the Lemoine farm.

The chef Shoro Ito at work

The young chef has already worked in the Loiseau Group. “I try to appeal to the senses so that diners will remember an enjoyable tasting experience.” Along with the pastry chef, Rudy Yiu, Shoro Ito has developed an **innovative menu in line with the “wellness” experience** on offer at the Loiseau des Sens Villa.

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 accessible to hotel guests and outside visitors, 7 days a week, from 9 a.m. to 7 p.m. Free access if you reserve a spa treatment. Access without spa treatment, for an unlimited duration: €45 per person, €20 for hotel guests.
- > **The Loiseau des Sens** restaurant is open Monday to Wednesday and Saturday to Sunday, from noon to 2 p.m. and from 7 to 10 p.m. Menus from €32 to €59, excluding drinks.
- > **The Relais Bernard Loiseau 5-star hotel** is open 7 days a week.
- > **The gastronomic restaurant** 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 owns fine restaurants in Dijon with **Loiseau des Ducs** **, in Beaune with **Loiseau des Vignes** ** and in Paris with **Loiseau Rive Gauche**.



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