



Prix Villégiature 2009

La Côte Saint Jacques, in Joigny, awarded "Best Hotel Restaurant in Europe"

The Prix Villégiature was created by Sophie and Rémy Le Liepvre in 2003, in recognition of the finest hotels in Europe with awards in a number of categories (13 in total): best architecture, best interior design, best service, best bar... and "Best hotel restaurant in Europe".

The seventh annual Prix Villégiature was held in the august setting of The Westin Hotel, in Paris on Monday 19 October, and hosted by Henry-Jean Servat and Nelson Monfort.

It was Jean-Michel Lorain, the proprietor of La Côte Saint Jacques in Joigny who received the award for "Best Hotel Restaurant in Europe".

He succeeds to Yannick Alléno - Le Meurice (2006 award winner), Didier Elena - Château les Crayères (2007 award winner) and Eric Fréchon - Le Bristol (2008 award winner).

The other hotel restaurants nominated in this category were:

- L'Arnsbourg, Hotel K: Jean-Georges Klein, in Baerenthal
- Oustau de Baumanière: Jean-André Charial, in Les Baux de Provence
- Hôtel du Palais: Jean-Marie Gautier, in Biarritz
- The Westin Paris / le First: Gilles Grasteau, in Paris
- Le Lancaster: Michel Troisgros, in Paris



The prizes were awarded by a jury **composed of 23 leading figures:** journalists, press correspondents and directors of prestige hotels (see list below).

They initially study the individual applications and then they meet on a number of occasions to draw up a list of nominations for each category.

Then members of the jury and the organisers make a number of visits to the nominees.

Jean-Michel Lorain is both delighted and proud to receive this award in recognition of the fruits of his labours. He especially dedicates it to his parents who contributed so much to the hotel becoming what it is today.

It amuses him to remember the long years when it was, essentially, a restaurant with a few simple rooms.

By dint of passionate hard work, it has become one of the finest Relais & Châteaux in France particularly as it scooped the award for best hotel restaurant in Europe!

Jean-Michel insists on sharing the prize with everyone in his team, who, on a daily basis, give of their best with only one aim in mind, to afford pleasure to their guests.

The three Michelin-starred Côte Saint Jacques at Joigny on the banks of the river Yonne, is a gourmet treat not to be missed and was created in 1945 by Marie Lorain, Jean-Michel's grandmother.

Then there was Michel and Jean-Michel is counting on his daughter Marine to carry on the family tradition!

At the age of 50, Jean-Michel Lorain is flourishing with a cuisine that is resolutely creative and draws on produce which he selects with a demanding and discerning eye.



He enjoys preparing dishes which, at first sight, are simplicity itself but which conceal hidden flavours which you discover as you explore further, flavours which enhance each and every product he uses.

The restaurant menu is a veritable invitation to embark on a journey of flavours from here and there, a traditional apple boudin next to skate wing in coconut and citronella. Lots of herbs, flowers and some spices to hit a warm, sunny note and increasing numbers of vegetables, undoubtedly as a result of his book (edited by Glénat) which has led him to rediscover a fascinating universe of tastes and textures.

It is an eclectic menu, with a dash of gaiety and the sparkle of a variety of flavours. **“For me cuisine should be something simple, something gourmet which you share with others, and not an abstract, vague idle fancy”** he says.

This passionate chef enjoys imparting his skills through cookery courses over a three-day period, at the weekend or mid week with different recipes depending on the seasonal availability of produce.

He also launched his own blog, www.parole-de-chef.com, in April 2007: to express his views and interact with others about cuisine and its values.

Jean-Michel Lorain uses his web space to offer a wide variety of information about food, wine, gourmet cuisine, table arts in general as well as what's new in the restaurant, his passions, his discoveries, his delights...

[La Côte Saint Jacques, the perfect place to stay, so close to Paris](#)



This Relais & Châteaux, 150 km to the south of Paris at the gateway to Burgundy, is a place where you can enjoy life in the calm surroundings of the unspoilt countryside.

Guest rooms and a dining room with views out over the river, exceptional dining, children warmly welcomed, a cooking school and a rich local heritage...

And a superb Spa (Côte Coon), with upscale treatments by Cinq Mondes and Carita, that fittingly rounds off the hotel's attractions and guarantees you a dream stay in Joigny!

To complement his spa, Jean-Michel Lorain has just opened a new restaurant where you can enjoy light, balanced and tasty dishes.

A place where “low in calories” rhymes with gastronomy and tastiness with slimness!

La Côte Saint-Jacques

14, faubourg de Paris – 89300 Joigny

www.cotesaintjacques.com - Tel.: 03.86.62.09.70

The 23 members of the Jury of the Prix Villégiature (www.prix-villegiature.com)

Elena Gantchikova	Novaya Gazetta Moscow, Russia
Emma-Jane Kirby	BBC Radio and TV, UK
Eva Morletto	Fuji TV, Japan
Annemarie Mahler	Blick/Schweizer Illustrierte/Glückpost / Switzerland
Abraham de Amézaga	Vogue Latin America & Mexico, AD Mexico, Glamour Spain
Andrei Brauns	Anglo-Saxon Television (UK, USA, Australia)
Henning Lohse	Axel Springer Group, Germany
Octavi Marti	El País, Spain
Massimo Nava	El Corriere della Sera, Italy
Yuji Nomiyama	Nihon Keizai Shinbun (Nikkei), Japan
Bénédicte Epinay	Les Echos Série Limitée
Anne-Marie Grué	Le Figaro Magazine
Régine Magné	Sud-Ouest
Marie Montuir	Paris Première "Intérieurs" / TV Only
Serge Barret	Voyages d'Affaires
Paul Fédèle	Néo Restauration
Valérie Leboucq	Les Echos
Jean-Jacques Manceau	L'Expansion
Christian-Luc Parison	L'Officiel Voyages / Madame Figaro
Henry-Jean Servat	Paris-Match / France Télévision
Alain Astier	Le Régina, Paris
Ezio Indiani	Hôtel Principe di Savoia, Milan
Valentino Piazzì	Le Lancaster, Paris

Some of the 2009 Prix Villégiature awards:

- Best flower arrangement in a hotel in Europe : Djorde Varda pour le Ritz, à Paris
- Best hotel architecture in Europe : The Regent Grand Hôtel, à Bordeaux
- Best hotel interior design in Europe : Clontarf Castle, à Dublin
- Best hotel bar in Europe : The Shelbourne, à Dublin
- Best city hotel in Europe : Plaza Athénée, à Paris
- Best hotel service in Europe : Villa la Massa, à Florence

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