



PRESS KIT 2008

La Côte Saint-Jacques

JOIGNY - BURGUNDY



Charm, gourmet cuisine and wellness in Burgundy

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The three-Michelin-starred La Côte Saint Jacques, in Joigny, on the banks of the river Yonne, is a gourmet treat not to be missed.

This Relais & Châteaux and Relais Gourmand, 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.

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

All that was missing was the wellness and relaxation that a spa can offer. Now the spa rounds off the hotel's attractions and guarantees you a dream stay in Joigny !

What's new for Autumn 2007? The Côte Coon spa has just opened with top quality treatments by Cinq Mondes and Carita!

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At the gateway to Burgundy.... And so close to Paris... Magnificent surroundings ... at the water's edge....

Just an hour and a half from Paris and Dijon, La Côte Saint Jacques, at the gateway to Burgundy, is located in Joigny, a town of art and history, built in an amphitheatre with its half-timbered buildings jostling cheek to jowl.

La Côte Saint Jacques, a Relais & Châteaux and a Relais Gourmand, enjoys perfect surroundings, and its elegant architecture is reflected back majestically from the peaceful waters of the river Yonne.

From the minute you arrive, you catch a glimpse of the delightful countryside from reception, and you can choose either the summer lounge which opens onto a terrace jutting out over the river Yonne, or the winter lounge with its open fire and magnificent library of cookery books.

Wood panelling, red Burgundy tommette tiling, warm tones, supremely comfortable armchairs all contribute to the comfort and well-being of the guests.

To reach the restaurant, you can either take the staircase which is papered with cooking recipes or the copper lift which is already a taster of the kitchens to come.

32 rooms and suites

As far as accommodation is concerned, **La Côte Saint Jacques has 22 rooms and suites, all air conditioned, and each with its own individual character:** stone fireplaces, open beams, bow windows, spacious bathrooms with outside views.

All are very light and bright and generally open out onto large terraces or balconies with views out over the river.

To reach the 10 rooms in the original building, without having to break the spell, you can take a private underground passage, decorated with ancient stone and paved in traditional Burgundy floor tiles, to reach the main part of the hotel on the other side of the road.

The La Côte Saint Jacques private boat

There is a boat for ten people where you can take an aperitif or sample some delectable light snacks while cruising up the Yonne. A romantic experience guaranteed!

Dining rooms

Lunch or dinner, right in the middle of the countryside at the water's edge, this is the setting afforded by these dining rooms. Everywhere you go there is a pervasive atmosphere of peace and calm. Just the thing if what you want is to tune into your emotions and experience every one of your senses to the full.

Muted colours, a warm, friendly atmosphere, comfortable checkered armchairs in chestnut / chocolate tones, assorted plants in the herbarium.

And Jean Michel Lorain's private dining room which looks onto the kitchens and gives guests the feeling of being actors in a play that unfolds before their eyes, as they can directly witness the cooks in action.

Children are warmly welcomed!

It's not always easy to take your children to a Relais & Châteaux.

At La Côte Saint Jacques, as well as the indoor swimming pool, there is a magic place set aside for the kids where they can try an "introduction to gourmet cuisine" menu, and also find parlour games, a computer, a television, a games console...

Parents will have a hard time tearing them away...

La Côte Saint Jacques Team

Jean-Michel Lorain likens those who work with him to a Formula 1 team. Without a team who are hyper-motivated and rigorously trained, a driver could never win a race.

In Joigny, he has a team of 75 highly professional colleagues with, notably:

Claude Leblanc and Christophe Lot – chef de cuisine,

Pascal Bondoux – dining room manager,

Sébastien Cavallès, **Best Worker of France** in the section for "Maître de service and Table Arts" in 2007, who is in charge of the bar.

Arnaud Laplanche, head sommelier, who presides over a cellar holding more than 25,000 bottles with 800 different labels.

From Marie to Michel, and then to Jean-Michel

La Côte Saint Jacques... A family history

In 1945 Marie Lorain, a seamstress but also a very good cook, decided to open a small family boarding house in a grand manor house in Joigny. She called it La Côte Saint-Jacques, after the hill behind the house.

Michel was born in 1934, the youngest of 4 children. He first entered into an apprenticeship with a pastry chef but then switched to cuisine. In 1958, at the age of 25, with his wife Jacqueline, he took over the family business. It was due for change as a motorway was to be built nearby.

The modest inn was transformed, little by little, into a luxury restaurant with very sophisticated cuisine.

In 1971, a first star was awarded to celebrate the couple's efforts and five years later Michelin was to double its tribute.

Jacqueline, Michel's wife, was to become a sommelier accepted and respected by the entire profession, previously the preserve of men alone.

In 1977 La Côte Saint Jacques became a member of Relais & Châteaux, and of Tradition et Qualité. It won three red toques from GaultMillau.

In 1983 Jean-Michel Lorain joined his father in the kitchens.

Jean-Michel Lorain: the ascent to the top

Jean-Michel Lorain was born on 7 January 1959 in Migennes (Yonne), a small town some 8 km away from Joigny. His daughters Marine and Alexandra, born in 1987 and 1990, are the new generation of Lorains.

He started on the route to becoming a chef by serving an apprenticeship with Pierre and Jean Troisgros, at Roanne, in 1977, after having passed his scientific baccalaureate with distinction.

Then he spent a year in the kitchens of Restaurant Taillevent in Paris working beside Claude Deligne (1979).

Once he had completed his military service, he worked for a year with his father in Joigny, before going off to join Fredy Girardet at Crissier in Switzerland for a year and a half (1982-1983).

In 1983, he came back to the family restaurant for good and started gradually ascending the ranks within the brigade at La Côte Saint Jacques before placing the stamp of his ideas and vision on the hotel.

In 1986, Michelin awarded its third star to La Côte Saint Jacques in recognition of the work of father and son in the kitchens.

Thus, at the age of 27, Jean-Michel became the youngest chef ever to win 3 Michelin stars.

In 1993 Jean-Michel was nominated Chef of the Year by Christian Millau who gave him the supremely high mark of 19.5/20. It was this distinction which marked the transfer of power in the kitchens from father to son.

In 2000/2001 extensive refurbishment work was carried out, in order to move the dining rooms to the banks of the Yonne and to create 6 new rooms overlooking the river. It was at this time that the restaurant lost one Michelin star.

But it only took 3 years for Jean-Michel Lorain to win back his precious star: **in 2004, the Michelin guide once again awarded a third star, the supreme distinction, to La Côte Saint Jacques** which returned to the inner circle of the 26 best restaurants in France (3 stars).

At the age of 48, Jean-Michel Lorain is flourishing with a cuisine which is resolutely creative and which 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.

Some examples from the Restaurant menu ...

- Genesis of a dish on the theme of oysters
- Brochettes of plump Breton langoustines with green asparagus, two chickpea creams, one with pistachio oil, the other with almond oil
- Gilthead sea bream, poivrade artichokes and pickled achard vegetables baked in a clay oven, brown jus of ratatouille with basil
- Epigram of rabbit, polenta à l'ancienne, courgette and pork fat from the “cul noir” pig of Corrèze, civet sauce
- Rhubarb poached in vanilla, hibiscus flower crèmeux, peanut ice cream and rhubarb sorbet

And some memorable dishes...

- Lightly-smoked sea bass with Oscietra Caviar
- Bresse chicken steamed in champagne
- Home-made Boudin noir and potato mousseline à l'ancienne
- “Michel Lorain” truffle with cabbage
- Special oysters in a small ocean terrine

Jean-Michel Lorain, a chef who is delighted to share his passion

The cooking school

Almost thirty years ago, well before the current vogue for cooking workshops had caught on, Michel Lorain had the idea of organising cooking courses at the La Côte Saint Jacques: They were held, in the low season and in the afternoons, for the wives of his most loyal customers.

In 1996, Jean-Michel Lorain set up his “Cookery School” and arranged a veritable little lecture theatre (for up to 15 persons) around a domestic kitchen.

Classes take place over a three-day period, either at the weekend or mid week, with different recipes depending on the seasonal availability of produce.

Jean-Michel Lorain organises his **cookery classes** as demonstrations as, in his words, “cooking is not just a question of learning how to do a recipe and then how to make it over again, it’s more a question of learning a number of techniques so that you can apply them in a whole range of situations.

You also need to be able to time manage perfectly if you want to get the very best results”.

Participants receive detailed recipes at the end of each course.

2008 Calendar

- Thursday 17, Friday 18 and Saturday 19 april
- Thursday 22, Friday 23 and Saturday 24 may
- Tuesday 24, Wednesday 25 and Thursday 26 june
- Thursday 11, Friday 12 and Saturday 13 septembert
- Wednesday 8, Thursday 9 and Friday 10 october
- Tuesday 4, Wednesday 5 and Thursday 6 November
- Tuesday 9, Wednesday 10 and Thursday 11 december

Jean-Michel Lorain's blog : www.parole-de-chef.com

In April 2007 Jean-Michel Lorain decided to launch his own blog: to express his views and interact with others about cuisine and its values.

It offers a wealth of information about gastronomy, wine, gourmandise, table arts in general, and a whole host of other things...

Some very practical advice about seasonal produce, recipes, "handy hints" (how to prepare rhubarb, shell langoustines, peel tomatoes....) and also advice from the sommelier and the maître d'hôtel.

Jean-Michel Lorain uses his web space to comment on current events he feels strongly about, to share his passions, his discoveries, his delights... and, on occasion, his fury.

Bibliography

- **“La cuisine une passion de père en fils”** by Michel and Jean-Michel Lorain (1987, Ed Robert Laffont)
- **“Desserts en Fête”** by Jean-Michel Lorain (1995, Editions Nathan) offers children from the age of 9 simple recipes based around fruit.
- **“Cuisine Emotion”** by Jean-Michel Lorain (2000, Editions Minerva, Photos Philippe Exbrayat)
- **“Légumes”** by Jean-Michel Lorain (2006, Editions Glénat)
- **“Herbes, Fleurs et Salades”** by Jean-Michel Lorain (2007, Editions Glénat)

Other works are forthcoming on the theme of fruits, will appear in spring 2009.

Jean-Michel Lorain is particularly proud of those major works, **“Légumes”** and **“Herbes, Fleurs et Salades”** published by Glénat; not only did he author all the texts, he also produced all the photos.

He leads his readers on a voyage of discovery of the markets of France and shares with them what is essentially a private collection: all varieties have their role to play here and they are prepared and sampled with the savoir faire and expertise of a great chef.

The work contains a host of information on each product : its history, size, how to tell its quality, how to store it, advice on how to prepare and cook it, on the flavours which marry well with it, handy hints and of course simple recipes.

Tasting notes complete the package to help everyone to make the right choice in harmony with the delicate flavours and textures of each product.

It should also be mentioned that La Côte Saint Jacques has its own **boutique of personalised products**, table decoration, ornaments...

The Côte Coon Spa with Cinq Mondes and Carita

It is an 800 m² spa on 2 levels. The first level is arranged around an indoor swimming pool with the reception area, changing rooms, the boutique and the Jacuzzi looking out over the river Yonne.

Downstairs is the treatment centre with a hammam, sauna, fitness room, body and beauty treatment rooms including a VIP room for treatments for couples with a Japanese Ofuro tub, a room with a heated table, an affusion shower and a private hammam, and finally a nail bar and a make up area.

The décor uses natural products: a planted wall, pebbles, stone, glass, and a light well. The atmosphere is just right if you are in search of relaxation and wellness... Just the place to recharge your batteries.

Why call it Côte Coon? Of course there's the reference to La Côte Saint Jacques, but the real idea behind the name is that they want to cocoon and pamper their guests so that they have as memorable an experience in the spa as they do in the restaurant.

Jean-Michel Lorain, the owner of La Côte Saint Jacques, decided to use two prestigious brands which complement each other perfectly: Carita and Cinq Mondes.

Carita: a prestigious, luxury brand of beauty products

A Carita treatment is the perfect opportunity for relaxation and wellness, totally confident that it will meet your every need. Carita treatments are the result of the savoir-faire of craftsmen and women of the Maison de Beauté in Paris, and offer exceptional results, drawing on a marriage between tradition and the expertise of the professional beautician

The team at La Côte Saint Jacques Spa have been trained in the Carita range of treatment techniques, and offer you a warm, personalised welcome. Their aim is to listen closely to their guests and to attend to their personal needs.

Cinq Monde : a prestigious spa brand which offers rituals from around the world

A selection of Cinq Mondes products, which are a testament to quality and authenticity and are steeped in ceremony, is the gateway to a unique wellness experience: Ayurvedic massages, revitalising "Papaya Puree®" body scrubs, Balinese body treatments, "Rituel Fleurs de Bali®" massage treatments...

And there are also the "signature treatments": these are treatments which have been devised exclusively for this particular spa and whose main aim is to "provide a personalised service and a voyage of discovery".

You can choose between a Polynesian body Treatment, the elixir of the Tropics, the Taj Mahal ritual or even the ritual bath of the Rising Sun... you will set sail... from the shores of Burgundy...

A new restaurant has opened in august 2008

Located nearby the spa Cote Coon, overlooking the river, this place offers a relaxing atmosphere while you will appreciate a 3 Michelin-stars cuisine. Its menu-card is dedicated to wellness, flavours and world cuisine.

Let's discover in preview, some of the dishes :

- Mauritian cabbage tree salad with coconut milk and smoked Marlin fish
- Prawns skillet in a spiced cumbawa broth and sautéed spring vegetables
- Zucchini flowers stuffed with Gaspacho of Zucchini's Royale
- Strawberries Carpaccio with basilic and Vinegar

It is opened for lunch only from Wednesday to Saturday included.

What to do at La Côte Saint Jacques and in the surrounding area?

At La Côte Saint Jacques

If you want to enjoy some active leisure time, La Côte Saint Jacques has a spa with an indoor heated swimming pool, a hammam, a sauna, a jacuzzi, a fitness room, body and beauty treatment rooms, a pleasure garden on the banks of the Yonne and a private tennis court close by.

If you want to relax on the water itself, there is a private boat and you can explore the river Yonne, sip a glass of champagne, enjoy a coffee or a light snack...

In the surrounding area

Sport

You can also participate in a number of different sports: the regional 18-hole golf course, the La See Equestrian Centre is 5 minutes away, there is Go-karting, Canoeing, Kayaking, Water skiing, Ice skating, Bowling and Billiards.

Historic sites and tourist attractions

There are plenty of tourist itineraries where you can discover the riches of the Yonne region. First there is Joigny, which is classified as a town "of art and history", where there are treasures to be discovered on its medieval streets. Every year in July, the "nuits maillotines" are an absolute must: a tour by night of 19th century Joigny (visit and show).

La Puisaye, with Saint Sauveur, the area where Colette lived, Saint Fargeau and its castle.

Other walks: the Grottos of Arcy sur Cure, the Château de Tanlay and the Château d'Ancy le Franc, Pontigny Abbey and a host of classified sites, including the construction, with the methods and techniques of the Middle Ages, of the Château de Guédelon, and also the towns of Auxerre and Sens.

The main museums: Sens with its splendid Saint Etienne cathedral, and the Laduz rural museum of popular art.

Viticultural heritage

The Yonne also has an important viticultural heritage and Chablis is the standard bearer of the region. A considerable number of towns produce quality wines: Epineuil, Irancy, Coulanges la Vineuse, Saint Bris... It is possible to organise a visit to several vineyards along with a wine tasting for the guests of La Côte Saint Jacques.

Joigny shouldn't be left off the list. Cultivation of the vine dates back to the 18th century and the vineyard covered 200 hectares before it was completely destroyed by phylloxera. Now there are only a few hectares left which produce a red and a rosé or 'vin gris', both under the Burgundy label.

Michel Lorain's wine

Michel Lorain, Jean-Michel's father, has been cultivating for some years now eight hectares of Pinot Noir, which won the Gold Medal in the general competition in Paris for its 1998

cuvée,

and of Pinot Gris and Chardonnay.

It is possible to organise visits and wine tastings on request.

Special Côte Saint Jacques Offers

Spa offers

“Wellness and romantic flavours”, “Discovery, wellness and flavours”.....

The Côte Coon Spa, which opened in August 2007, is another reason to come to Joigny for a dream stay. You can recharge your batteries in this 800 m2 spa, let yourself be transported to a world of dreams with a Cinq Mondes massage... or a Carita facial, (re)discover Jean-Michel Lorain’s triple-starred restaurant... And sleep in the hotel... with views over the Yonne...

Cuisine offers

“Cookery classes”

These classes allow you to explore, in a domestic kitchen, the gourmet world of La Côte Saint Jacques and to learn about the guiding principles of contemporary cuisine in a convivial atmosphere.

The classes run over 3 days at the weekend or mid week (ref to the calendar)

Wine offers

“A chef, a winegrower”

A gourmet dinner at Jean-Michel Lorain’s restaurant for an experience of a lifetime.

And discover the vineyards of Chablis at the Domaine Laroche.

Reception at the Obédiencerie (historic monument from the 9th and 16th centuries), wine tasting and convivial lunch at the Laroche Wine Bar.

“Gourmet and Wine Lover”

This is an offer which allows you to combine discovering the cuisine at La Côte Saint Jacques with getting to know the Chablis vineyards. Wine tastings with a commentary and a visit of the region.

And we shouldn’t forget the “Dream nights on the banks of the Yonne” or the “Gourmet Feast” offers as La Côte Saint Jacques is, above all, a place where you can enjoy life, in an exclusive setting!

Useful information

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Tel.: 03.86.62.09.70
Email: lorain@relaischateaux.com
Website: www.cotesaintjacques.com

La Côte Saint Jacques has been a member of Relais & Châteaux and Tradition et Qualité since 1977.

Annual holidays: 2 January to 23 January 2008

From 23 January to 7 February 2008, open only from Thursday to Sunday.

Restaurant closes: Monday and Tuesday at lunchtime

2008 Rates For a double room

	Daily rate for 2 persons
Rooms in the hotel (Main hotel) No river views	from € 150 to € 215
Rooms in the Residence River views	from € 280 to € 390
Suites in the Residence River views	from € 460 to € 580

All rooms in the residence are air-conditioned

The restaurant is non-smoking

“La Côte Saint Jacques” breakfast: € 32 per person.

For meetings and seminars:

La Côte Saint Jacques has an attractive conference area for meetings with two seminar rooms with high-quality audiovisual equipment.

Only 150 km from Paris at the gateway to Burgundy.

Transport:

Trains Paris – Joigny from the Lyon or Paris–Bercy station in 1 hour 15 minutes.

By road: from Paris or Lyon, take the A6 motorway, exit 18, Joigny – Toucy.

Le Rive Gauche... On the other side of the river

On the other side of the Yonne, in March 1993 Michel Lorain opened a new establishment: Le Rive Gauche, a hotel restaurant with 42 rooms. It is run by Catherine, Jean-Michel's sister.

It boasts very pretty views over the river, the old town of Joigny and the grounds of La Côte Saint Jacques.

This hotel was opened to meet the demand of guests for a 3 star hotel, a simple restaurant and superb value for money.

The contemporary, functional décor of the Rive Gauche is suited both to the individual traveller and the seminar participant.

	2008 Rates (double room)
Standard rooms	70 €
Superior rooms Attic rooms with a tiny balcony Views over the garden or river - air conditioning	80 €
Exceptional Rooms The most spacious and comfortable rooms with air conditioning and views over the grounds	108 €

Breakfast: € 9.5 per person.

The restaurant

There are set menus from € 15.5 to € 35 euros and a menu at € 17 euros, only available on week days. A regional menu of Burgundy specialities.

Warm, pleasant surroundings with large bay windows looking out onto the river and the gardens.

Once spring arrives, guests can dine on the terrace on the banks of the Yonne, walk in the grounds and enjoy the tennis courts.

2 fully equipped seminar rooms.
Free parking for 60 cars in a secure car park.

Le Rive Gauche

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Open all year round.