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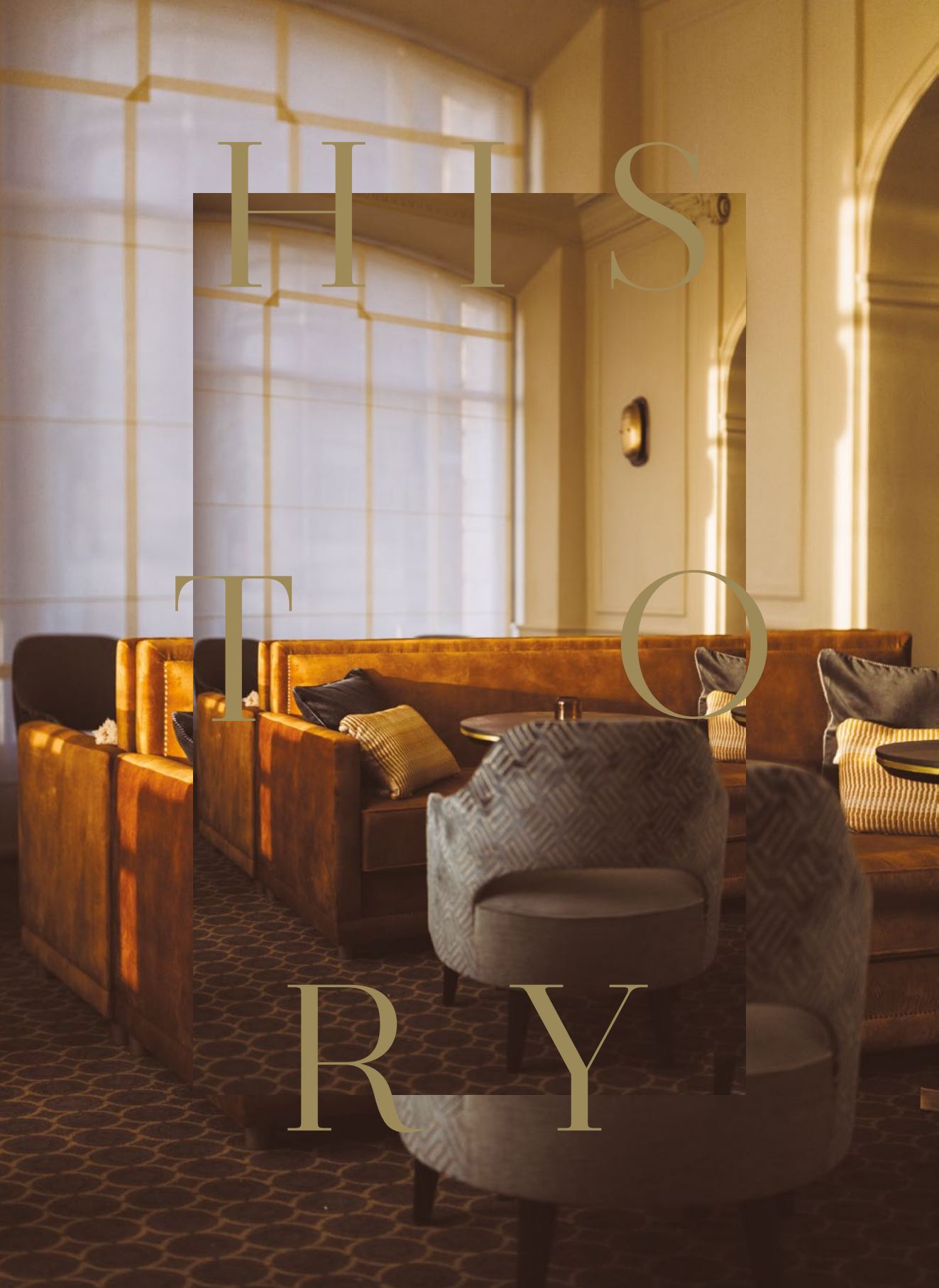
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LE GABRIEL

THE 'HEDONISTIC' WORLD OF ANGELUS

Le Gabriel, an emblematic Bordeaux restaurant, was acquired at the beginning of 2019 by the de Boüard de Laforest family, the owners of Château Angelus in Saint-Émilion.

It thus joined a family with a special attachment to the region and its prestige and for whom such notions as conviviality, elegance and hedonism are cultural heritage values.



Located in the centre of Bordeaux's Place de la Bourse, a remarkable architectural ensemble looking out across the Garonne River, Le Gabriel takes its name from the architect Jacques Gabriel, a student of Jules Hardouin-Mansart, who drew up the plans for it. Built between 1730 and 1750 under his supervision and that of his son, Ange-Jacques Gabriel, Le Gabriel is today the emblem of Bordeaux.

After the acquisition of Le Logis de la Cadène in Saint-Émilion in 2013, the natural choice for Stéphanie de Boüard-Rivoal's next venture was Bordeaux city, the capital of Gastronomy and Grand Vins, where she acquired Le Gabriel as part of her ongoing diversification and development of the family business in the world of fine dining and boutique hotels.

After a successful ten-year collaboration with the Chef Alexandre Baumard, Stéphanie de Boüard-Rivoal entrusts Chef Bertrand Noeureuil, former executive Chef at Plénitude(***)^(***), Cheval Blanc Paris, to manage the Gabriel's kitchens. Already regularly present in the kitchens alongside the Gabriel teams in Bordeaux to ensure an optimally smooth transition and prepare his arrival, the new Gabriel chef will officially take up his post at the beginning of 2024.

AN 18TH CENTURY
HISTORIC MONUMENT
DEDICATED TO THE ENJOYMENT
OF OUTSTANDING FINE DINING



In an elegant 18th century building offering a stunning view over Bordeaux's famous Place de la Bourse, the 'Water Mirror' and the Garonne River, Le Gabriel features, on four floors, a bar offering delicious tapas dishes to be shared and accompanied by cocktails; a bistro specialising in mouth-watering, generously-served seasonal, regional cuisine; a gastronomic restaurant (awarded a Michelin star in 2021) by the name of 'L'Observatoire'; and a special room reserved for seminars.

Each space cultivates its particular identity while sharing the values held dear by the De Boüard de Laforest family: hospitality, sharing, savoir-vivre and French art de vivre.

Bertrand Noeureuil and his team work closely with local producers and farmers in relationships of mutual trust. He favours authentic, high quality seasonal produce, while skilfully working the textures and adapting the types of cooking.

Supported by a team she brought together herself, Stéphanie de Boüard-Rivoal is eager to turn Le Gabriel, with its elegant, warm décor, into a leading venue on the Bordeaux fine dining scene.



FEMME
MIA
TICS

AN EMBLEMATIC PLACE



*“I’m very happy to write a new chapter in the history of Le Gabriel.
Our watchwords are conviviality, elegance and excellence.
These are the values that motivate our skilled team every day.”*

Stéphanie de BOÜARD-RIVOAL

President of Angelus

AN EMBLEMATIC PLACE

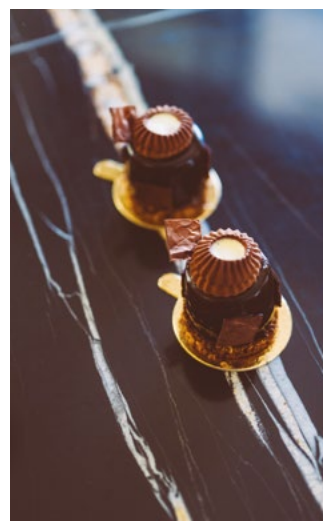
LE BAR DU GABRIEL

**OPEN ON MONDAYS FROM 6PM TILL MIDNIGHT
TUESDAYS TO SATURDAYS FROM 11AM TILL MIDNIGHT**

In a cosy, art-deco inspired atmosphere featuring brass mirrors, large velvet sofas and a marble counter top, the Gabriel bar offers sublime carefully selected aperitifs. The drinks list includes around ten cocktails and some thirty Champagnes.

Behind the bar, the head bartender mixes the finest spirits and wines to produce creative and carefully-crafted cocktails.

Throughout the day, the Gabriel bar offers hot drinks, fruit juices, and sweet delicacies and pastries prepared by Chef Damien Amilien.





AN EMBLEMATIC PLACE

LE 1544

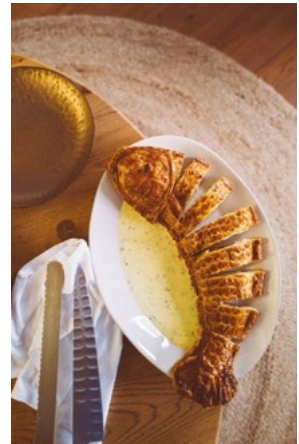
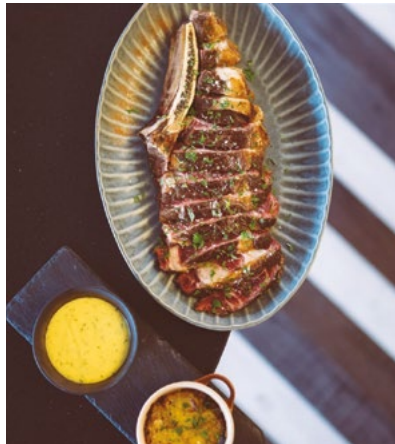
TUESDAYS TO SATURDAYS FROM 12PM TO 1.45PM AND FROM 7PM TO 9.30PM.

FOR BRUNCH, THE LAST SATURDAY IN THE MONTH FROM 11.30AM TO 2PM.

With a menu firmly rooted in local terroir and a team guided by the rhythm of the seasons and freshness of produce, 1544 takes its name from La Ferme 1544, our 9-hectare farm at nearby Saint-Loubès. On offer are dishes to share, meats carved on site and dessert and cheese trolleys. The whole in a spirit of generosity and sharing.

BRUNCH AT LE GABRIEL

Every last Saturday in the month, from 11.30am to 2pm, the Chef presents his family brunch creations. The self-serve buffet offers, among other delicacies, a seafood platter, a truffle croque-monsieur, a trio of gravlax salmon, foie-gras terrine, as well as veloutés, purées, stuffed poultry and leg of lamb. The dessert trolley is made up of sweet delicacies, pastries, fruit, panacotta, honey financiers, lemon cakes and custard tarts. A play area for children is available on-site, where every two weeks they can enjoy a makeup workshop or circus activities.



BRUNCH MENU

Set Menu 1

95€ per person with a half-bottle of
Champagne or red wine or white wine.

Set Menu 2

69€ per person
29€ for children under 12 years of age

BUFFET

*Seafood platter with mayonnaise (prawns, oysters,
winkles and whelks)*

Oscar's charcuterie platter

A selection of cheeses by Pierre Rollet

Croque-monsieur with Guillaume Gé truffle

Club Sandwich

Trio of gravelax salmon

Pâté in crust

Pasta salad of the moment

Cæsar salad

Foie gras terrine

HOT DISHES

Eggs, cooked according to wish

Butternut velouté or seasonal vegetables

Leg of lamb

Stuffed poultry

Seasonal vegetable purée

Baked Grenaille potatoes

Salmon and spinach in flaky pastry

SWEETS

Dessert trolley

Viennoiseries

(mini pain-au-chocolat, croissant, praline roll)

Braided brioche and assortment of breads

Fruit salad

*Vanilla panna cotta and seasonal fruits, yoghurt,
fromage blanc*

*Honey financier, cookies, pancakes,
chocolate and lemon cakes, custard tart*

Chouquettes, muesli





AN EMBLEMATIC PLACE



1 Michelin
star

L' OBSERVATOIRE DU GABRIEL

MONDAYS TO WEDNESDAYS, FROM 7.30PM TO 9PM

LE GABRIEL'S GASTRONOMIC RESTAURANT

L' Observatoire, Le Gabriel's gastronomic restaurant was created for very special fine dining moments and was awarded a first Michelin star on its opening in 2020.

Chef Bertrand Noeureuil continues with his pursuit of a cuisine-style that is stripped back and uncluttered and at the same time packed with flavour. He focuses on top quality seasonal produce, selected with precision and rigour by himself from a range of local suppliers.

He works directly with the fish markets of the Atlantic coast, carefully selecting seasonal produce, while respecting sustainable fishing practices. His accomplice in the kitchen, pastry chef Damien Amilien, looks after the desserts department.

The restaurant's atmosphere reflects Stéphanie de Boüard-Rivoal's desire to preserve the feel of an elegant, spacious 18th century apartment with Versailles parquet floor, moulds and corniches, while at the same time integrating (via soft lighting, gentle colours and uncluttered furniture) a very contemporary elegance that brings a sense of well-being and gentleness.

'La table du Chef', with a view onto the kitchen of L'Observatoire and its high-tempo culinary show, can seat 6 guests. This special place is reserved for a handful of privileged fine-diners and allows them to savour Bertrand Noeureuil's dishes in complete privacy while witnessing at close proximity the harmonious synchronisation of the teams.

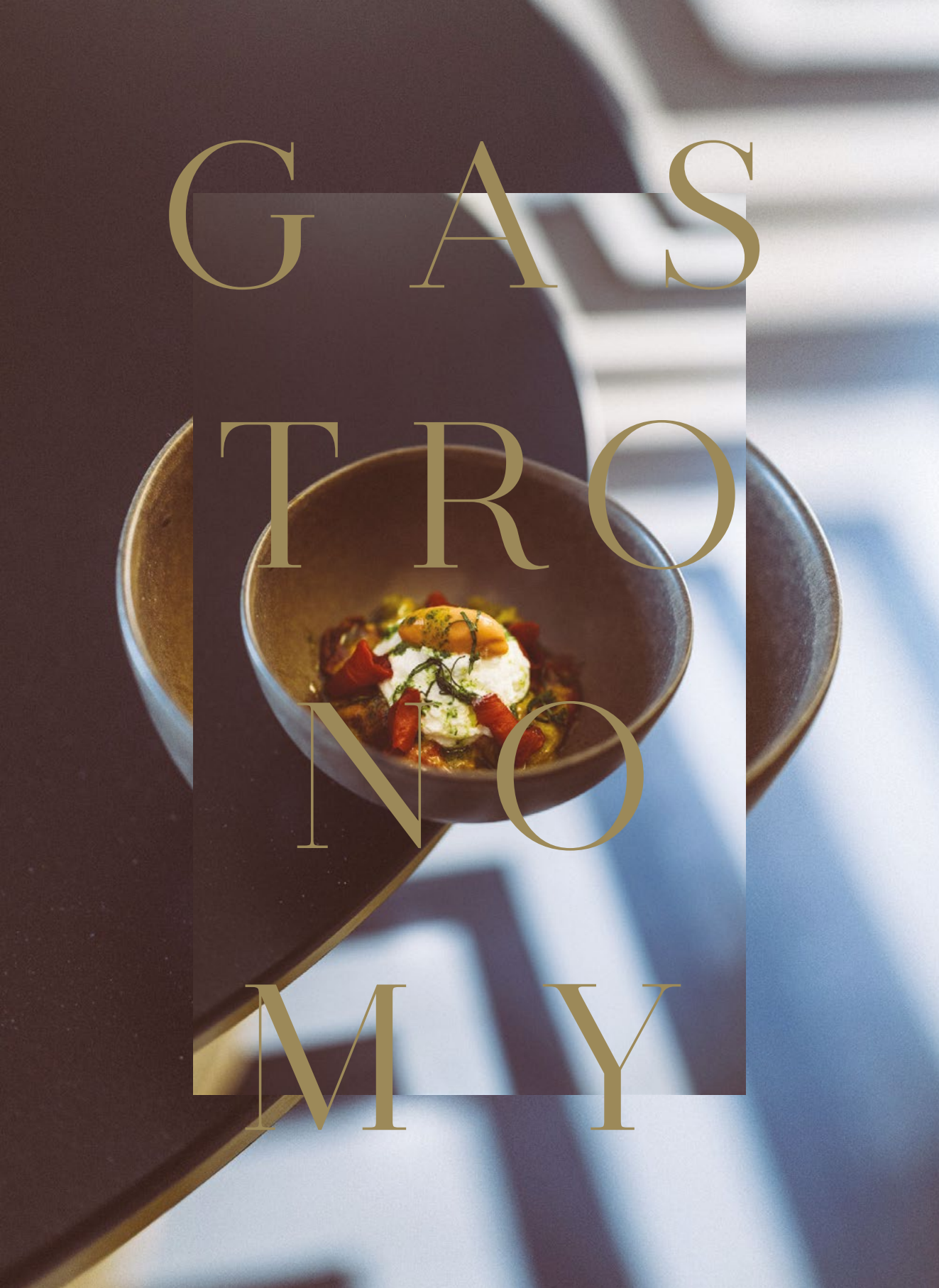


THE SEMINAR SPACE

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Located on the third floor of Le Gabriel, the seminar space is the ideal place to organise professional or private events, such as breakfast meetings, cocktail lunches or dinners, study days, conferences and receptions, in the heart of Bordeaux city. The space has been carefully designed to provide the perfect conditions for reflection or study.

Its stunning view over the Garonne River turns the coffee breaks into magical moments.



G A S
T R O
N O
M Y

LE CHEF BERTRAND NOEUREUIL

"You can understand cooking when you understand the landscape."
Bertrand Noeureuil has made this sentence from Jean Giono, which Arnaud Donckele cites in his work, his mantra.

Already regularly present in the kitchens alongside the Gabriel teams in Bordeaux to ensure an optimally smooth transition and prepare his arrival, the new Gabriel chef will officially take up his post at the beginning of 2024.

Creative and hyperactive, Bertrand Noeureuil trained with the biggest stars of his generation. Apprenticed to Yannick Alléno and Arnaud Donckele within the Cheval Blanc collection - Le 1947 (**), La Vague d'Or (**), Plénitude (**), for 10 years he played a balancing act between cuisine celebrating purity and complex gastronomy, multiplying the flavours. It was a great learning experience, which taught him the rigour of the perfect gesture, a solid knowledge of the world of sauces and an open mind.

Talkative and passionate, Bertrand Noeureuil sees the pleasures of the table as a total experience, where the welcome, the service, the tableware and the language guide the tasting experience. Bibliophile with a passion for culinary terminology and history, he uses a veritable dictionary of gesture and plays on cooking methods to suit the season. This year, this chef from Toulouse is coming back to nature, to reconnect with his terroir, to put down roots in the living world. Bordeaux represents a twofold opportunity for him: to deploy his love of service on the different levels of Le Gabriel; and to take advantage of the constantly inspiring playground of Ferme 1544. He is already planning a menu rooted as closely as possible to plants, dictated by the landscape of the Farm.

Here to distil his creative magic on every floor of Le Gabriel, he imagines a *dreamy* bistro, an *ideal* gastronomic restaurant, a *friendly* bar: a *utopia*!

L'EXPÉRIENCE BERTRAND NOEUREUIL



CULINARY TRAITS OF CHARACTER



JEAN-MARIE HAUCHECORNE, THE LAST BORDEAUX FISHERMAN

Alongside the Chef, Jean-Marie Hauchecorne sails up and down the Garonne River searching for local eels.



GUILLAUME G , THE TRUFFLE WIZARD

Known locally as the truffle wizard, this former paysan with a canny eye and a thick Charente accent, is simply unbeatable at finding the magic potion of mycorrhisation, an essential operation that consists in impregnating the bases of oak trees with a shrewd vegetal mixture integrating truffle itself. He dreams of making 'good' truffles more accessible to everyone. Over the last year, he has therefore launched a top-end supr me de truffe under the brand-name Al na, made with high quality truffles, which are pasteurised (but certainly not sterilised) to bring back 'the real taste of truffles'. He has also launched operation 'Adopt a Tree' (10% of the trees planted at Gout-Rossignol). This enables a member of the public to adopt a tree for 15 years and to follow its development until it starts to produce truffles. The price to be paid at the outset is 750 , but in adopting the tree you receive in exchange 450  of Al na products for 5 years before the truffles appear. After that, you are sent the truffles produced by your tree. A win-win deal!



IN WORKING
WITH LOCAL PRODUCERS
WE BRING OUT
THE CULTURE IDENTITY
OF OUR RESTAURANT
IN ITS DIFFERENT ASPECTS:

- Quality
- Local roots
- Reduction of greenhouse gases

A RELATIONSHIP OF TRUST WITH LOCAL PRODUCERS

Eager to use produce sourced from the terroir, backed up by the relationship of trust and close partnership he has built up with growers and local farmers, the Chef works essentially with produce farmed in the south-west of France.

THE VIRTUOUS EXCHANGE OF LOCAL, SUSTAINABLE PARTNERSHIPS

The chef and his team look for authenticity and high quality in the produce they select. The fish comes from different fish markets along the Atlantic coast; the meat from Samuel Perrier, JA Gastronomie, Maison Lafitte, La Vallée des Deux Sources and Maison Trias; the truffles from Guillaume Gé; the caviar from Caviar Perlita - L'Esturgeonnière; the flour from Les Grands Moulins de Paris; the noisettines from Noisettines du Médoc; the spices from Benoit Aube of 'Sacré Français'; the walnut oil from Bocerno; the cheeses from Pierre Rollet; the delicatessen products from Oscar; the oysters from La Ferme des Aubains and from Matthieu Dumas at La Cahute d'Andernos; the pigeons from Marie Le Guen; the mushrooms from the Médoc from Noël Benharoun; the vegetables from Christophe & Séverine; the red fruit from Mathieu Granveau; and fish from the Garonne River in the centre of Bordeaux caught by Jean-Marie Hauchecorne.



LAFERRME
1544

CULINARY TRAITS OF CHARACTER



A RESPONSIBLE APPROACH

Angelus recently acquired a 9-hectare farm, called La Ferme 1544, near the village of SaintLoubès. This is where the Chef gets his supplies of honey, mushrooms, fruit and vegetables, and very soon cereals and meat. This enables the Chef to keep as close an eye as possible on the supply of his produce. It has also led to a new vision of fine-dining, in which the pleasure of the senses is combined with ethical aspirations, such as sourcing as locally as possible, protecting local terroir and territory and ensuring strict control of the production chain, and the freshness and seasonality of produce.







WINE

&

CHEESES

SES

THE WINE LIST

The wine list, which was created by Stéphanie de Boüard-Rivoal with great enthusiasm, is managed by a young, dynamic team and completes the gourmet experience. In its selection of regions, grape varieties and vintages, the list reflects an inquisitive and open-minded choice of wines. It is made up of around 1,000 references and includes wonderful verticals of Château Angelus and other prestigious growths.

An ambitious policy of purchasing and laying down wines has succeeded in fleshing out the Gabriel's wine list and has thus enhanced the establishment's goal of becoming an ambassador for wines not just from Bordeaux, but from the rest of France and the world, too.

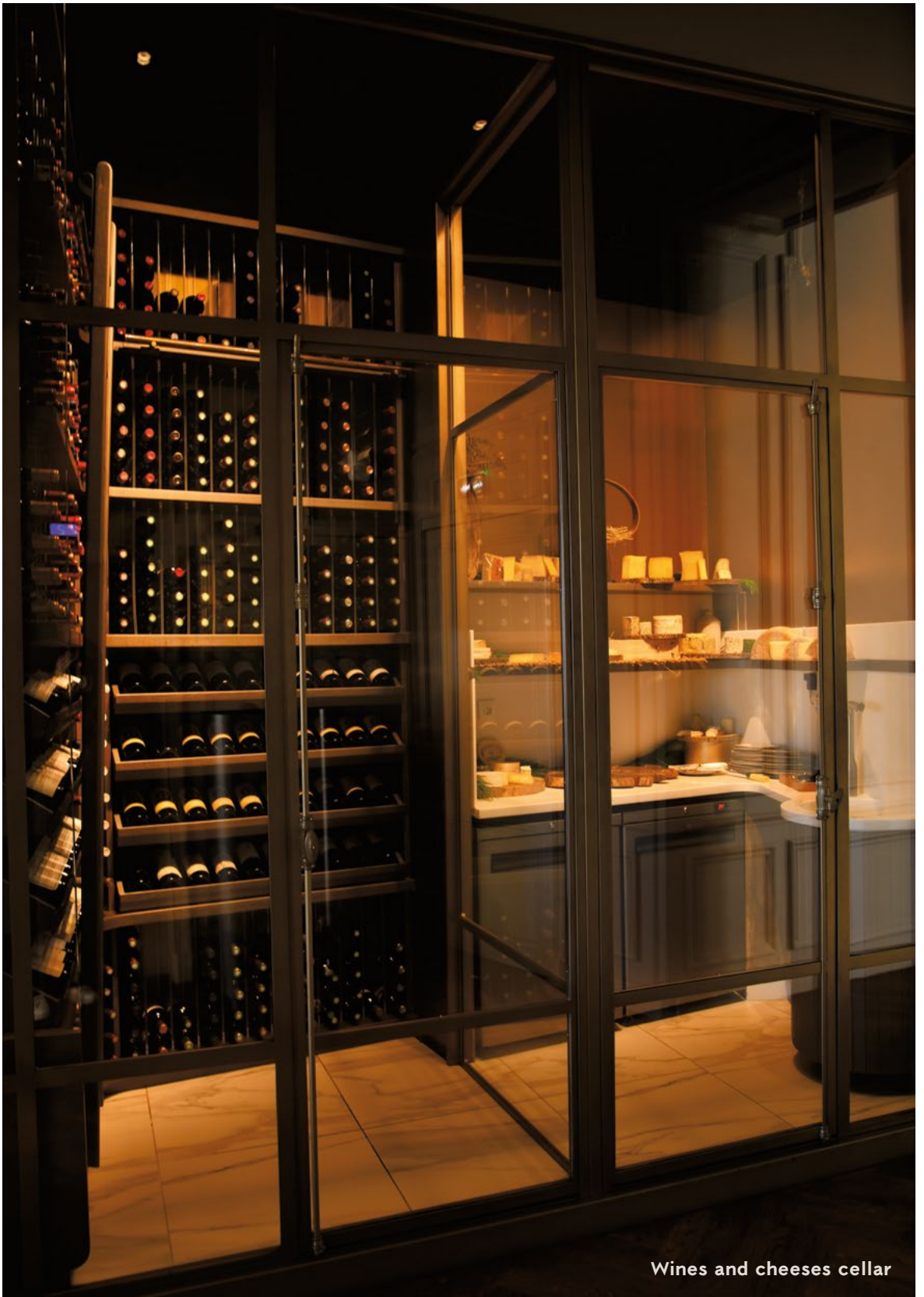
The prices offered are very reasonable when compared to the usual prices practised at restaurants and so enables clients to enjoy fine wines at affordable prices.

Like works of art, the greatest bottles in this superb cellar are on display, enticing enthusiasts to enjoy them in a unique setting in the heart of the Bordeaux wine capital.

Le Gabriel has established partnerships with leading spirits houses and wine merchants that celebrate French gastronomy or which stand out for their uniqueness, such as the Champagne houses of Delamotte, Selosse and Krug.



Julien Tabbacchiera,
Chef sommelier et Maître d'hôtel



Wines and cheeses cellar

THE CHEESE CELLAR



For several years now, in constituting a cheese cellar of 35 remarkable varieties according to season, the chef has called on the services of Pierre Rollet, a cheese merchant and maturer established in Libourne and Bordeaux, specialised in raw milk farmhouse cheeses.

His advice and savoir-faire have been essential in the constitution of this cellar, which is mainly made up of raw milk farmhouse cheeses. Pierre Rollet sources his material through his own network, working where possible with local suppliers so as to optimise transport time. He has covered the length and breadth of France in order to meet each of his producers in their environment. He knows every detail from the production process to the distribution.

Pierre is a man of savoir-faire who knows how to select, store and showcase his cheeses. He chooses them at their peak so as to be able to offer them for tasting at the optimal moment. Fresh or matured, there are always regional specialities to discover.

Whether you like your cheese young, soft, fruity or old, the selection in the cellar is mostly at optimal maturity. Like wine, cheese can offer a whole range of rich and varied flavours and aromas. In the search for excellence, all the cheeses are carefully selected according to season.



P A S



T R

I E S

TEAM

A CREATIVE DYNAMIC

Pastry chef Damien Amilien
offers subtle and sensitive patisserie.





Strawberries, confit and tartare, liquorice foam and spicy biscuit,
tangy fromage blanc sorbet

TEAM



DAMIEN AMILIEN PASTRY CHEF

Chef Damien Amilien, usually a reserved person, bursts into life when he talks about patisserie. Apart from the cakes that he enjoyed making in his childhood, there was no suggestion that he would one day take up this profession (discovered during a simple catering course), which he would go on to perform with passion.

Born in Saumur, he began his career working at two Michelin-starred restaurants (the legendary La Pyramide in Vienne and then at La Bastide Bruno Oger at Le Cannet). But it was alongside Alexandre Baumard (Le Logis de la Cadène and Le Gabriel) that his career really took off in 2014. Fond of creating pastry dishes that are at the same time aesthetically attractive and delicious to eat, his recipes are creative and refined.

He offers subtle and sensitive patisserie largely based on seasonal produce. He is especially fond of preparing red berry fruit and citrus-based dishes because of their acidity, which brings freshness and lightness. He also has a penchant for chocolate. Vacherin is his favourite dessert, together with all the great classics, which he revisits and expresses in his characteristic graphic, air-light style.

"Red berry fruits and chocolate are my favourite products."

He prepares them in a thousand different ways. À la carte, his lemon-flavoured tartare of strawberries with its liquorice foam, and his chocolaty, creamy meringue with Earl Grey are divine.

INTERVIEW



When did you decide you wanted to become a pastry chef?

When I used to make pastry dishes on Sundays at my parents. I loved preparing the ingredients, creating recipes and exploring tastes. It was both fun and creative and at the same time very satisfying, so I just continued learning by myself, like a self-taught cook.

Did you have any mentors that helped you along the way and who had an impact on your career?

Yes, François-Xavier Bouvet at the two-star Relais & Châteaux La Pyramide run by Chef Patrick Henriroux, and then Sylvain Mathy the pastry chef at La Bastide Bruno Oger at Le Cannet.

What did they bring to you as a chef?

Each of them developed in me a meticulous, precise, careful savoir-faire that helped me perfect my recipes and creations. Having a passion for the job is essential, and these chefs gave me that energy which drives me every day, that necessary rigour to find the perfect balance, the best tried-and-tested organisation and that desire to meet my commitments.

What is your view of gastronomic cuisine today?

It's a cuisine of pure delicious enjoyment. A dessert should be attractive and mouth-watering, and should also be aesthetically presented, to make it irresistible to eat.

If you had to create a dessert, what main ingredient would you build it around?

Red fruits, because I love what their acidity brings in terms of freshness and lightness.

What is your favourite dessert?

Raspberry tart without a doubt.

In your opinion, what are the essential qualities needed to win a Michelin star?

Creativity because that is what stimulates us, then hedonism to make irresistible mouth-watering dishes, and finally consistency which is crucial if we want to keep going forward and to enhance our work.

How did you feel when you won a first Michelin star at Le Logis de la Cadenne and then a first one at Le Gabriel?

I felt really proud and also relieved because we had put in so much work. We really wanted to win it.







PRESS CONTACT

Géraldine Bertrand
g.bertrand@angelus.com
+33 683426289

LE GABRIEL

10, PLACE DE LA BOURSE
33000 BORDEAUX

reservation@bordeaux-gabriel.fr
www.bordeaux-gabriel.fr

