



PRESS KIT









## LE GABRIEL A HERITAGE GEM

Located in the heart of the Place de la Bourse, in Bordeaux, Le Gabriel commands sweeping views of the Garonne River, the Miroir d'Eau reflecting pool and the Three Graces Fountain. The 18<sup>th</sup>-century mansion bears the names of two of France's most celebrated architects — Jacques Gabriel, first architect to King Louis XV, and his son, Ange-Jacques Gabriel — who together designed the façades on this famous square. Realized between 1730 and 1750, the building resembles a grand townhouse. In 2019, it was purchased by the de Boüard de Laforest family, owners of Château Angelus in Saint-Émilion.

Le Gabriel is a celebration of hospitality throughout its three floors: the ground floor is home to *Le Bar* and *Le 1544* gourmet and friendly table ; on the top floor is located the two-Michelin-starred restaurant *L'Observatoire*. A dream playground for the Executive Chef Bertrand Noeureuil.

*"I am delighted to write a new chapter  
in Le Gabriel's history, one defined by conviviality,  
elegance, and excellence — the same values that  
inspire our talented team every day"*

**STÉPHANIE DE BOÜARD-RIVOAL**  
Owner of Angelus



## BERTRAND NOEUREUIL EXECUTIVE CHEF AT LE GABRIEL

Born in Toulouse on June 8, 1990, Bertrand Noeureuil grew up immersed as he was in life at his maternal grandparents' farm in Martres-Tolosane. Since then, the precious memories of that idyllic refuge have remained close to his heart. He would gather fruits, vegetables and herbs in an Eden-like garden, amid a bustling farmyard, and eagerly awaited the grape harvest each autumn. Such recollections shaped his palate; eventually it beckoned him away from his adolescent dream of becoming a designer and interior decorator.

Ultimately, his obsession with cuisine prevailed, and the young Toulousain honed his craft under some of France's finest Chefs: Daniel Gonzalez and David Biasibetti, who gave him a chance and trained him, inculcating him with a passion for the profession and the basics of the art, and opening a path for him at *Ô Saveurs* in Rouffiac-Tolosan, near his hometown. At *Le Meurice* in Paris, Yannick Alléno let him discover the world of palace hotels and a large brigade, and then transmitted his flawless technique at the *Le 1947* at Cheval Blanc Courchevel. Arnaud Donckele, his mentor, revealed his creativity by testing his talents at *La Vague d'Or - Cheval Blanc Saint-Tropez*, and eventually offered him his first position as Chef at *Plénitude - Cheval Blanc Paris*, which won three Michelin stars just six months after opening.

An eternal perfectionist, he emerged from 15 years of culinary experience with a sense of rigour and hard work, a singular style and an unconditional love for ingredients. On December 1, 2023, Bertrand Noeureuil was named Executive Chef at Le Gabriel in Bordeaux. "I learned through the cuisine others; now, I am writing my own culinary repertoire," he says.



### *Bertrand Noeureuil's biography*

- Born June 8, 1990 in Toulouse, France
- 2008: graduated from hotel school in Toulouse (Haute-Garonne region)
- 2008 - 2011: apprenticed to Daniel Gonzalez and David Biasibetti at the restaurant *Ô Saveurs* (1 star) in Rouffiac-Tolosan (Haute-Garonne region)
- 2012 - 2013: *commis*, then *chef de partie* to Yannick Alléno at *Le Meurice* (3 stars), Paris 1<sup>st</sup>
- 2014 - 2020: *chef de partie*, second then Deputy Chef with Yannick Alléno at *Le 1947 - Cheval Blanc Courchevel* (3 stars), Courchevel (Savoie)
- 2014 - 2020: *chef de partie*, second then Deputy Chef to Arnaud Donckele at *La Vague d'Or - Cheval Blanc Saint-Tropez* (3 stars), Saint-Tropez (Var)
- 2021 - 2023: Executive Chef to Arnaud Donckele at *Plénitude - Cheval Blanc Paris* (3 stars), Paris 1<sup>st</sup>
- December 1, 2023: named Executive Chef at *Le Gabriel*, Bordeaux (Gironde)
- March 18, 2024: *L'Observatoire du Gabriel* retains its Michelin star
- June 24, 2024: Bertrand Noeureuil is named Nouvelle-Aquitaine "Future Great" by the Gault&Millau guide
- March 31, 2025: *L'Observatoire du Gabriel* is awarded two Michelin stars





## L'OBSERVATOIRE DU GABRIEL A WHIMSICAL TWO-STARS RESTAURANT

Located on the top floor, L'Observatoire is Le Gabriel's two Michelin stars gastronomic restaurant. Its entrance, framed by luminous French doors, recreates the atmosphere of a private apartment. The dining room, with its high ceilings, features Versailles-style parquet and soft grey carpets, inviting guests into a dreamlike setting that evokes nature. Seated at tables decorated by master artisans of French *art de vivre* — ceramists, cabinetmakers, silversmiths, cutlery makers, glassmakers — customers find themselves surrounded by magnolia branches etched along the walls.

Open from Tuesday to Friday for dinner only

*Complice Menu: 195€ • Songe Menu: 240€*  
*Wine Pairings: 135€ and 250€*







*Sole “Chambrelent”, mussel gratin with chanterelle mushrooms soaked in the broth flavoured with maritime pine*

Throughout a service ballet orchestrated by Le Gabriel’s maître d’ Elsa Jeanvoine — a “*Meilleur Ouvrier de France*”, Bertrand Noeureuil shares his interpretations of Aquitaine. The region, from shore to land and wine, resonates like an invitation to discover myriad treasures: white asparagus from Soustons; mushrooms from the quarries of Saint-Émilion; grapes, verjuice, must, shoots and leaves from the vineyard; shad and sturgeon from the Garonne River; sardines and sole from the Arcachon Basin; hake from Saint-Jean-de-Luz; red mullet from La Cotinière; stuffed neck of duck and pigeon from Les Landes, and lamb from the Médoc.

‘Pomme d’amour’, ‘Belle Basse-Cour’, ‘Gracieuse’, ‘Rond de Fée’, ‘Entre-deux-Mers’, ‘Fleurette’, ‘Narcisse’ are among the poetic titles for a medley of products that Chef Noeureuil brings to the fore with his bucolic and neoclassical culinary style.

On the menu, cooking techniques and sauces are inspired by the seasons. In spring and summer, light, refreshing dishes are marinated, steamed, seared or grilled. In autumn and winter, they are stewed, braised, roasted and smoked to warm body and spirit.

For dessert, Pastry Chef Henri Arnoult focuses on purity and authenticity to highlight the quintessence of local ingredients: “bean to bar” grand cru chocolates from Manufacture Origines in Bordeaux; strawberries and rhubarb from *La Ferme 1544*; citrus fruits from the Tarn region; cherries from Agen. An ode to colour.



*Thin fillet of sardines “Bacalan” barely veiled in a mild chili soup, artichokes with iodine herbs*



*Confit “Tenareze” apple pie, prune caramel, virgin plum almond oil ice cream*





*Marinated "Maud Loty"  
asparagus ballet,  
Pyrenees green liqueur*





## LE GABRIEL'S TEAM



*Elsa Jeanvoine*  
*F&B Manager*

The winner of the title “*Meilleur Ouvrier de France Maître d'Hôtel*” in 2022, Elsa Jeanvoine joined Le Gabriel in May 2024. Previously, the 37 year-old native of the Franche-Comté region divided her time between François Moureaux's two Michelin-starred restaurants: at *L'Auberge de la Poutre* in Bonlieu, Jura, in summertime, and *L'Azimut* in Courchevel, Savoie, in wintertime.



*Pierrick Chapel*  
*Head Sommelier*

Pairing pro Pierrick Chapel previously worked his magic at *Soho Gautier* in London and *La Pinte des Mossettes* in Cerniat, Switzerland. A 1993 vintage himself, he hails from Angoulême in the Charente region and arrives from *La Vague d'Or - Cheval Blanc Saint-Tropez* where he and Bertrand Noeureuil first met.



*Henri Arnoult*  
*Pastry Chef*

Just 25 years old, Henri Arnoult trained with Thierry Bamas, “*Meilleur Ouvrier de France*” in pastry-making and world champion in frozen desserts, at his eponymous boutiques throughout the Basque region. A native of Colmar, in Alsace, he honed his spatula techniques alongside Boris Alliès at *La Vague d'Or - Cheval Blanc Saint-Tropez*.





## AN EXCEPTIONAL WINE CELLAR

Head Sommelier Pierrick Chapel looks after a cellar that features more than 1,200 references. Legendary and emerging vineyards from across France are represented here, from Bordeaux, Burgundy, and Champagne — Le Gabriel is proud to be a Krug ambassador — to the Loire, Alsace, the Rhone Valley, Savoie and Provence. There is also a notable collection of Château Angelus vintages from 1988 to present day. A few European and New World wines enrich this vast array. Lastly, more than 50 wines are available by the glass. An eclectic selection that is sure to delight every kind of wine aficionado.



## THE CHEESE CELLAR

Populated by a regiment of rolls and loaves and a collection of country plates from the earthenware factory at Martres-Tolosane in Haute-Garonne, the cheese cellar is a must-see, an imaginative way to follow the Garonne from its source in the Pyrenees mountains to its river in Bordeaux. A selection of a dozen cheeses — cows, goat, ewe — offers a chance to discover lesser-known varieties such as *Cul Fondu*, *Ardiak*, *Indarika*, *Crabotin d'Aydius*, *Napoléon*, or *Hercule*. Astonishing and surprising cheeses to pair with wines from Porto, Madeira, Jura or Gaillac, served by the glass.





## LE 1544 A TASTE OF HOME

*Le 1544* is a hymn to dreams and reveries. The friendly and gourmet table owes its name to *La Ferme 1544*, which supplies it with fruits, vegetables, herbs, mushrooms, poultry, and more. A nod and a tribute to a veritable oasis of biodiversity covering over 9 hectares along the banks of the Dordogne in Saint-Loubès, just 30 minutes from Bordeaux. At *Le 1544*, southwestern cuisine rules, with a menu that is friendly, comforting and rooted in Chef Noeureuil's native terroir. In fine weather, tables are available on the radiant terrace overlooking the Place de la Bourse.

Open from Tuesday to Saturday for lunch and dinner

*Weekly Menu (lunch only, from Tuesday to Friday): from 27€ to 34€*

*Gaby Menu (at lunch and dinner, from Tuesday to Saturday)  
Four courses (amuse-bouche, starter, main dish, dessert): 49€  
Five courses (amuse-bouche, starter, fish, meat, dessert): 65€*







*Breaded trout, cauliflower,  
beurre blanc with trout eggs*



*Mushroom  
tartlet*



*Poached pear  
in mulled wine,  
chocolate sauce*



## LE BAR A COSY GATHERING PLACE

Le Gabriel's ground floor is home to *Le Bar*. An intimate space inspired by Art Deco, featuring a striking vintage chandelier, brass mirrors, velvet sofas, and lush floral compositions. Depending on one's mood and the time of day, it is an ideal spot for a quick bite, an aperitif or a nightcap at the white marble counter. On the wine list: classic and creative cocktails, champagnes and wines.

Open from Tuesday to Saturday, from 11am to midnight

*Cocktails: 16€*











## CONTACT

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