



Logis de la Cadène

1848





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LOGIS DE LA CADÈNE

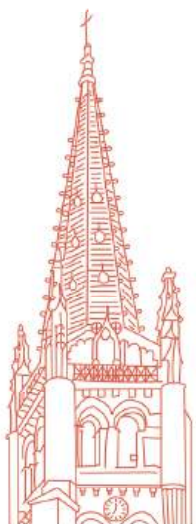


An institution in Saint-Émilion

Founded in 1848, Logis de la Cadène is the oldest restaurant in Saint-Émilion. The family-run inn has become an institution over the years, and today it is a gastronomic restaurant, a charming hotel and a private mansion, deeply rooted in its terroir and its history.

Logis de la Cadène is to be found at the heart of this medieval setting, listed as a UNESCO World Heritage Site in 1999. This family-owned establishment, deeply rooted in the history of Saint-Émilion, was acquired by Stéphanie de Boüard-Rivoal in the summer of 2013, with the aim of preserving this local institution while establishing it among the finest gastronomic restaurants.

Orchestrated by Chef Thibaut Gamba since September 2023, Logis de la Cadène has been awarded one Michelin Star in the Michelin Guide.





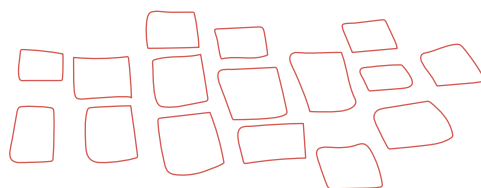
THE CHARMING HOTEL



Like an old family home whose charm has been softened by the passage of time, this XVIIIth century residence welcomes visitors into eight rooms of quiet, timeless elegance. All thoughtfully decorated with great care in a rustic-chic style, freely combining beautiful wood panelling, vintage furniture, stone walls and exposed beams, the rooms of Logis de la Cadène offer an intimate and elegant setting for a stay filled with charm and delight.

1544, 1782, 1945, 1985, 2012, 2015, 2016 and 2022... So many dates that have marked the history of the de Boüard de Laforest family, so many vintages that have shaped centuries of passion for the vine and Saint-Émilion.

By bearing these names, the eight rooms and suites at the Hôtel of Logis de la Cadène pay tribute to this living heritage.





THE CHEF

Thibaut Gamba

*« My cuisine is an expression of french gastronomy,
subtly influenced by my years in New York and Norway »*

A young prodigy from the Vosges, Thibaut Gamba has worked across the four corners of the world alongside renowned chefs who passed on to him the exacting standards and rigour essential to cuisine of the highest level. He honed his skills at Lasserre (two Michelin stars) in Paris, where he learned the great classical foundations of French gastronomy alongside starred chef Jean-Louis Nomicos. In August 2011, he joined the brigade at the prestigious restaurant Pierre Gagnaire (three Michelin stars). There, he discovered alongside a gifted culinary creator, a cuisine that is both creative and world-renowned. TNext stop: America. A fan of Thomas Keller, considered one of the greatest American chefs, Thibaut Gamba joins Per Se (three Michelin stars) in New York. It was in this exceptional setting that he discovered a globally inspired cuisine rooted in French culinary tradition, before moving to Bergen, nestled among Norway's majestic fjords, a renowned centre of Scandinavian avant-garde cuisine, where he learned new techniques for filleting and preparing seafood. From June 2017 to April 2023, Thibaut Gamba delighted guests at La Table du Clarence Hôtel in Lille, where he was awarded his first Michelin Star in his very first year as Head Chef.

In 2023, with his reputation already well established, he decided to bring his globe-trotting gastronomy into the Angelus fold, at Logis de la Cadène. Chef Thibaut Gamba celebrates a world cuisine of French inspiration, resolutely turned towards the sea and the garden.





THE GASTRONOMIC RESTAURANT



At the starred table of Logis de la Cadène, chef Thibaut Gamba composes his roaming repertoire and celebrates two facets of the region: maritime Aquitaine, through fish, shellfish and crustaceans fished from Saint-Jean-de-Luz to the Île d'Oléron, by way of the Arcachon Bassin and La Rochelle; and rural Aquitaine, guided by seasonal vegetables, mushrooms cultivated in the Angelus quarries in Saint-Émilion, and local meats.

OPEN FROM MONDAY TO FRIDAY
FOR LUNCH AND DINNER

Market Menu : €65 (lunch only)
The Harmonious : €140 The Generous : €180
Wine pairings : €125 and €155
Prestigious wine pairings : €235 and €305





A UNIQUE EXPERIENCE AT THE HEART OF THE WINE CELLAR



Logis de la Cadène opens the doors to its intimate private dining table, nestled at the heart of the wine cellar.

Beneath stone vaulted ceilings, push open the wrought iron doors and discover, like a well-kept secret, an elegantly set table accommodating up to four guests. Facing the racks where precious bottles lie at rest, soft lighting, « Terre de Fer » faïence tableware and period silverware, immerse you in an atmosphere of quiet intimacy.

Chef Thibaut Gamba celebrates a classique French cuisine built around the art of sharing. By his side, head sommelier Alexandre Cuvillier invites you to journey through the mythical vineyards of Bordeaux, Burgundy, Loire and more, through prestigious pairings.

Food and wine marriages crafted hand in hand with chef Thibaut Gamba, to offer guests a timeless sensory journey, to be savoured with family or friends.

OPEN FROM MONDAY TO FRIDAY
FOR LUNCH AND DINNER

Four-act menu, from €480 per person.
Wine pairing included.



AN EXCEPTIONAL WINE CELLAR

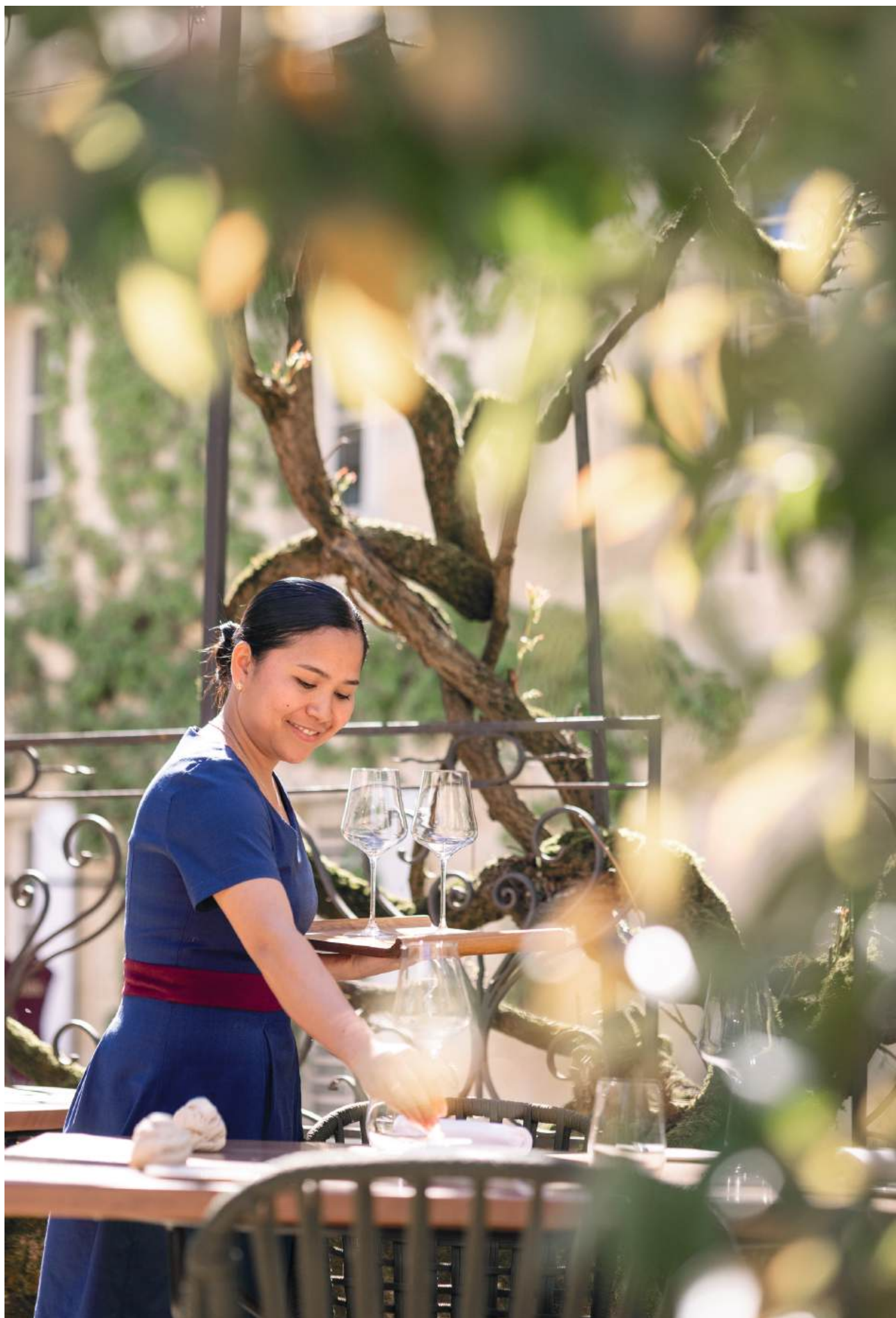
True to its terroir and rich winemaking heritage, Logis de la Cadène has an extensive wine cellar featuring several hundred different wines and no fewer than a thousand references. These prestigious wines take guests on a journey through some of the world's finest vineyards. Each bottle comes with its own story, which the sommelier delights in sharing, enhancing both the understanding and enjoyment of these remarkable wines.



THE CONFIDENTIAL CHEESE CELLAR

The cheeses can be seen behind the vast glass wall of their dedicated cellar, a true invitation to a journey of the senses.

Carefully curated according to the seasons by two exceptional local cheese shops, Elodie Deruelle in Bordeaux and Pauline Fabre from the Crème à Branne, they pay homage to artisan producers from across France. Cow's, goat's and ewe's milk cheeses, a selection of rare and elusive pieces that takes you on a true tour de France. Surprising and unexpected cheeses, to be paired with carefully selected references served by the glass, from Port and Madeira to Jura and Sauternes.



OUR TALENTED TEAM



MARINE TURCK

HOTEL OPERATIONS MANAGER

From Thailand to Ireland to South Africa, Marine travelled the world before settling in Bordeaux in 2020. She found her niche in the hospitality sector, where her sense of service came into its own. Marine joined Logis de la Cadène in Saint-Émilion in January 2025.



ALEXANDRE CUVILLIER

RESTAURANT DIRECTOR AND HEAD SOMMELIER

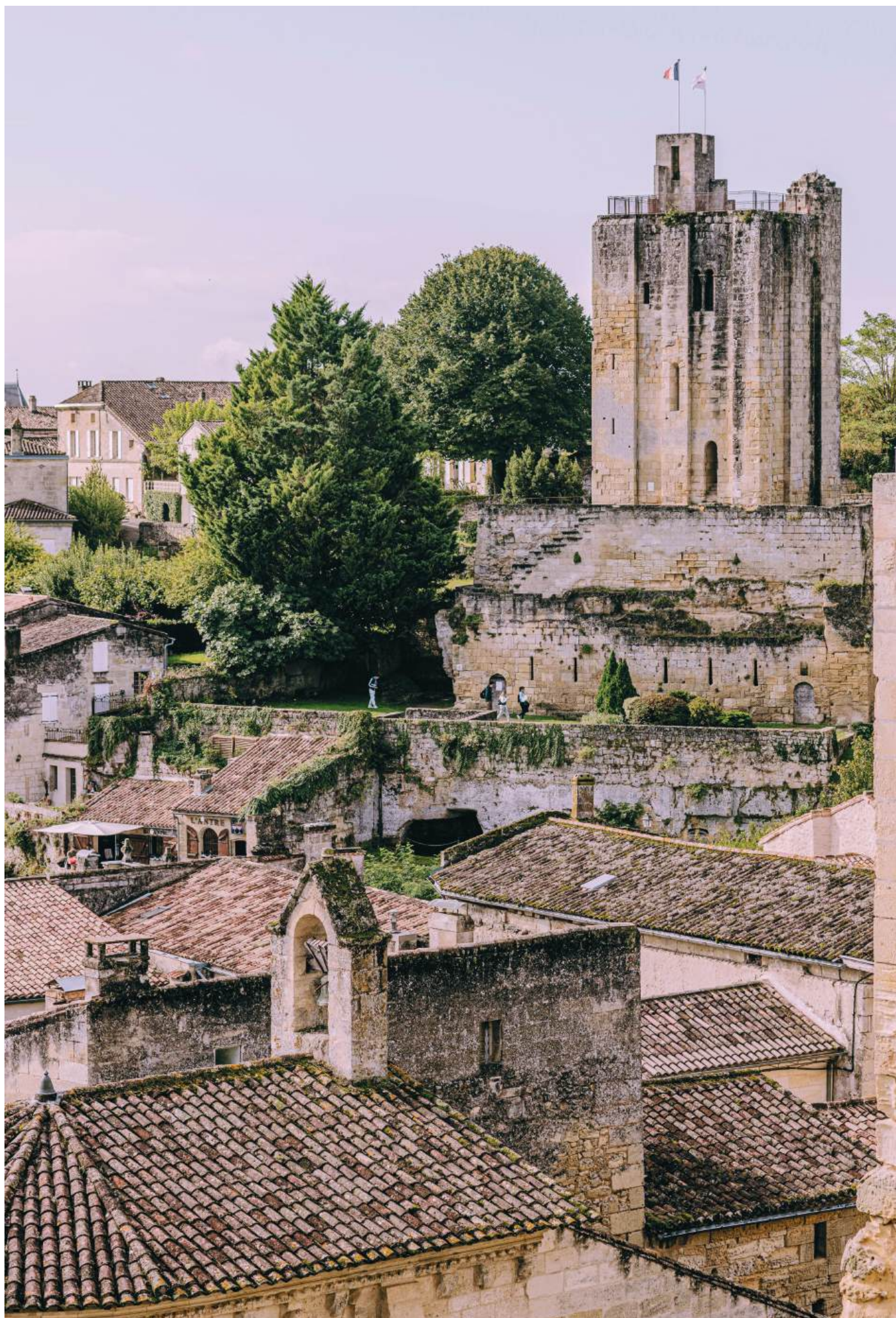
From Paris to Washington to Megève, Alexandre built his career in renowned Michelin-starred establishments, working alongside some of the most respected names in sommellerie and gastronomy. In October 2024, he joined the teams of Logis de la Cadène as Restaurant Manager and Head Sommelier with the ambition of offering its guests an exceptional gastronomic experience.



STEEVE BELESCOT

MAÎTRE D'HÔTEL

From Megève to Courchevel to Saint-Tropez, Steeve has provided award-winning service at some of the greatest Michelin-starred restaurants. Today it is at Logis de la Cadène in Saint-Émilion that he delights guests and anticipates their every need with delicacy and precision.





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ADRESS

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