



MICHELIN GUIDE 2017
First Michelin Star announced for Alexandre Baumard
at Logis de la Cadène Restaurant

Logis de la Cadène Restaurant's chef Alexandre Baumard is awarded his first Michelin Star in the 2017 Guide announced today.

Opened in 1848, Logis de la Cadène is the oldest restaurants in Saint-Emilion and has always been a favourite of the Bouïard de Laforest family, owners of Château Angélus since 1782.

Stéphanie de Bouïard-Rivoal, current co-owner of Château Angelus led the acquisition of Logis de la Cadène hotel and restaurant in summer 2013, on behalf of Angélus. She conducted vast renovations and added another dimension to their work by perpetuating a tradition of outstanding quality of food and hospitality.

Alexandre Baumard, 29, is the young chef leading the team at Logis de la Cadène. His passion and talent for cooking led him to train with some of the leading chefs in France and in the world, including Paul Bocuse at the Auberge du Pont de Collonges (**), Benoit Vidal at the Atelier d'Edmond (**), Christophe Bacquié at the Hôtel du Castellet (**) and Laurent Saudeau at the Manoir de la Boulaie (**). These encounters have been decisive in shaping and developing a style of his own; a precise, creative and gourmet cuisine.

Logis de la Cadène's cuisine is devoted to creativity and passion for local producers and ingredients. With beautiful fresh seasonal produce, locally sourced, Alexandre Baumard prepares stunning colourful dishes, showcasing textures and different cooking techniques of ingredients.

Alexandre Baumard is accompanied by Pastry-Chef, Damien Amilien, who trained with renowned Chefs, including Patrick Henriroux at the Pyramide (**), and Bruno Oger at the Villa Archange (**).

"To be awarded a first Michelin Star in less than three years since opening makes us immensely proud of what we have achieved. It is a fantastic recognition and encouragement for our talented team led by Alexandre Baumard. This accolade marks an important step for Logis de la Cadène which is now truly at the foreground of the region's gourmet scenes" said Stéphanie de Bouïard-Rivoal, CEO of Château Angélus.

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About Logis de la Cadène

Opened in 1848, Logis de la Cadène is one of the oldest restaurants in Saint-Emilion and has become an institution for locals as well as for visitors.

Stéphanie de Boüard-Rivoal, family owner of Château Angélu, one of the most prestigious wine estate in Saint-Emilion, led the purchase of Logis de la Cadène in 2013.

The passion for local products and the open-mindedness of the team at Logis de La Cadène are reflected in the restaurant's cellar that offers about 1000 wine references.

Logis de la Cadène, the picturesque 18th century house offers a wonderful setting where guests can stay in elegant, country-chic decorated rooms and suites and enjoy a delightfully cosy atmosphere.

For more information:

Press Kit [here](#) - Pictures [here](#)

Useful information

The restaurant is open from Tuesday to Saturday for lunch and dinner.

Set menu include:

Menu du Marché 32 €: a three-course set lunch, only for lunch except during the weekend and bank holidays

Menu découverte 55 €: a four-course menu celebrating the season

Menu dégustation 80 €: a seven-course Sea & Earth surprise tasting menu

The restaurant is available for exclusive use as well as professional and private group events.

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