

## THE CHEFS ORGANISING THE EVENT

### **PATRICK BERTRON, TALENTUEUX HERITIER DE “L'ESPRIT LOISEAU”**

Patrick Bertron was appointed Executive Chef of the Relais Bernard Loiseau in 2003. Since taking the helm of the Relais' kitchens, Patrick has ensured that the menu has continued to evolve by developing new recipes in the spirit of Bernard Loiseau's culinary values.

Patrick's menu is all about perfection, demand, authenticity and imagination - qualities he developed during the 20 years he spent working as Bernard Loiseau's protégé. Always warm, friendly and discreet, Patrick Bertron creates classic and elegant dishes marked by powerful flavours that disclose the fine ingredients used.

While continuing the unfinished work of his life-long mentor Bernard Loiseau, Patrick has managed at the same time to impose his own unique style, claiming the top position of his profession. Bernard Loiseau was fond of interpreting the classical recipes of the regions he knew so well: those of the Ardèche with the influence he received from his mom's cooking, Auvergne's where he was born and raised, Lyon's where he learnt his trade and finally those of the Bourgogne.

In 1991, Bernard Loiseau experienced his moment of glory when he was awarded his third Michelin star. Patrick Bertron perpetuates these 3 stars and, while applying Bernard Loiseau's precepts, he continues to enhance his culinary talent in a most personal style.



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### **BRUNO LE GAC, CORPORATE CHEF, CONSTANCE HOTELS EXPERIENCE**

Born in Paris in 1968, Bruno Le Gac discovers the universe of high cuisine at the age of 17. After a summer internship in Bourgogne, near Auxerre, instead of doing training in all the restaurants in France, he works in many hotels. Having been charmed by the atmosphere that prevailed in that milieu which was altogether new to him, he took his decision to enter in apprenticeship.

Posted in Paris at the Méridien Etoile, after obtaining his CAP diploma, Bruno has worked in different sections of the kitchen, and the multiplicity of opportunities and facets of the hotel food sector quickly fascinated him. After Paris, he moved to San Diego in the United States, hopped to the Martinique and St Martin in the French West Indies, then to Djakarta in Indonesia, and to Mexico with the opening of the Méridien Cancun in 1998, the 100th hotel of that chain where he really starts his career.

When he joined Constance Hotels Experience in 2002 for the reopening of the Constance Belle Mare Plage, this passionate chef had heart to make progress the quality of the restauration and the culinary reputation of this beautiful operation by supervising the 150 employees of the kitchen and the 7 existing restaurants.

Today, as the sole member of “Les Maîtres Cuisiniers de France” who is established in Mauritius, he exercises his trade at a crossroads of cultures, egged on by an impassioned pursuit of diversity with a daily-renewed enthusiasm. The Bernard Loiseau Culinary Festival, created in 2006 and organized every year, is becoming more and more popular as it promotes the human values that are essential for our action. Since April 2009, Bruno Le Gac is the Corporate Chef of Constance Hotels Experience and his new mission looks promising.



## **DOMINIQUE GREL, EXECUTIVE CHEF, CONSTANCE BELLE MARE PLAGE**

His key words are “passion” and “pleasure”. Mix these two qualities by adding a cordial and reassuring smile, you will obtain the work of the Chef Dominique Grel. Cooking is for him a minor art for a major pleasure.

Born in the Western South of France at Libourne, he discovers his passion for cooking and obtains two certificates at the hotel school of his country. He begins at La Table des Frères Ibarboure, a gourmet restaurant and charming country inn. After his military service where he is the personal cook of the General headquarter, he works at the Bastide Gasconne, becomes Chef de Partie at the restaurant Les Prés d’Eugénie in the Landes with his mentor Michel Guérard, 3 Michelin stars since more than 30 years now.

He then works during 4 years at the Relais de Margaux as Chef. He reaches Mauritius in 2004 and it is with passion and talent that he continues his journey as Executive Chef of Sofitel Impérial. He joins Constance Belle Mare Plage in September 2008. Dominique likes spontaneity and when a dish reflects the character of the Chef who creates it.



## **FREDERIC GOISSET, CHEF, BLUE PENNY CAFE**

Frederic is the chef of Blue Penny Café since 2006.

Having started in 1991 in France, he has worked throughout the years in several countries as Doha, Saint Barthélemy, France (Cannes, Monte Carlo) and today Mauritius. Having attended many events and functions in different countries, such as gastronomy week at the Raffles Hotel in Singapore, his passion and great talent continues to impress us with his new ideas and exquisite plates.

This Chef has his palate on his fingertips. If it is windy in Martigues in the Bouches-du-Rhône (his birthplace), it must be the same wind that carried Fernandel’s exuberance to where his father was also born, at Carry-le-Rouet. To the proverbial generosity of those born there, one must add a comparable heritage from his two Mediterranean grandmothers (one Italian and one Spanish) and of his mother from just across the water, from North Africa.



## **SANJEEV KUMAR MATABUDUL, SOUS CHEF OF THE MAIN RESTAURANT, CONSTANCE BELLE MARE PLAGE « LA CITRONELLE »**

A love story started in 1993 between Sanjeev and the culinary art. He started at Constance Belle Mare Plage in 1994 where he enrolled as commis de cuisine for the Deer Hunter restaurant. Between 2003 and 2006, he was first promoted as Chef of the “Swing” restaurant, then as chef of the restaurant “La Kaze”.

In 2006, Sanjeev participated at the first edition of the Culinary Festival and ended up as the laureate.

This prize contributed to promote him as the “sous chef” of the main restaurant of Constance Belle Mare Plage, being La Citronelle. Sanjeev has been given some trainings in France, at Golden Tulip and one month training at Château de Codignat (Relais & Châteaux).

