



# CHÂTEAU DE BEAULIEU

CHRISTOPHE DUFOSSÉ



PRESS KIT 2021





A setting untouched by time

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Projected in its new owners' vision of the future, Delphine and Christophe Dufossé, the Château de Beaulieu has managed to preserve the soul of its stones and its estate. Located in Busnes, between the Opal Coast and Belgium, this heritage jewel seems to have stood out from the present century. In a dialogue between modern history and memories of the past, it unrolls the splendor that spans the ages. It provides lovers of culture and of refinement with an accommodation that lives up to its heritage. Prone to new metamorphoses, the new face of Château de Beaulieu navigates nowadays between authenticity and pure creation, to accompany the experience of a suspended time.

*"Our wish was to make this place consistent with our personality, our desires, and to lead it to this era without denying its heritage or its history."*

Delphine et Christophe Dufossé

On the architectural side, the red bricks of the building emphasize the majesty and the beauty of its classical style, the construction of which dates back from the 17th century, in 1680 to be precise. Further away, in the gardens of the estate, boxwood alleys and trees of various species mirror the lively and vibrant countryside, conducive to the wanderings of both the feet and the soul.

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Delphine & Christophe Dufossé

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Back on their home soil, in the Hauts-de-France region, Delphine et Christophe Dufossé purchased Château de Beaulieu in 2021. From the time of their arrival, they put down roots and decided to turn this place into their new home, a household open to nature and its diversity, welcoming all travelers in search of a Garden of Eden, a world of manicured and delicate foliage, sheltered from all urban excitement.

Advocates of everything beautiful and good, these two artisans invite us to meet and explore a tame yet moving universe, much like another world which displays adornments of countryside horizons mixed with the reliefs of a contemporary painting. Their watchword is Hospitality. The experience they want us to live must be inspiring and comforting, just like the calm and intimate feeling of home.

Driven by the desire to make Château de Beaulieu the new destination for all epicureans in search of something unique, Delphine and Christophe Dufossé have imagined several transformations aimed at giving access to new prestigious activities: a five-star hotel, a Michelin-starred restaurant with its “Chef’s Dining Room”, a country-style brasserie, an aromatic garden with edible flowers, etc. A journey of excellence as a symbol of their long years of experience in the art of hospitality.

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The cuisine is the work of the generations which preceded it. It is deeply rooted in the notion of sharing, whether it is taught to the chefs of tomorrow or practiced as an instrument of memory for the guests sitting at the Chateau table. For chef Christophe Dufossé, talking about transmission means, above all, acting and setting in motion the know-how patiently acquired over time, bringing out passions, desires and talents urging for knowledge and self-fulfillment.

*“While time and experience give taste all its complexity, they also help nourish our sensibilities and our personalities, which are essential for understanding and transmitting the practice of gastronomy.”*

Chef Christophe Dufossé

At Château de Beaulieu, it is therefore not uncommon to meet chef Christophe Dufossé strolling between the tables of his establishment, exchanging a few precious words with his guests about the history of his estate, its region and its heritage.

Proud of his attachment to taste and its history, he also makes a point of training each new member of his team himself, transmitting the dexterity, the importance of the know-how and the commitments he had inherited from his peers... A duty and a tribute that he soon intends to deliver through the doors of the hotel schools, thus perpetuating the French culinary art among the vocational youth of the Hauts-de-France region.

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The relais & châteaux hotel

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The Hôtel du Château de Beaulieu is distinguished by the personality of its room decor and its sense of warm, family hospitality. It is outstanding for its history, its natural site as well as its highly personalized service, exceeding the slightest expectations. The hotel has around twenty rooms, which will soon be expanded to thirty. Mostly facing the gardens of the estate, each of them features ample surface areas, ranging from 28 m<sup>2</sup> (300 sq ft) to 55 m<sup>2</sup> (600 sq ft) for the suites.

Immersed in the grandeur and nobility of the great residences of yesteryear, these elegant, warm, luxurious and playful rooms are conducive to daydreaming. Made with attention to detail and in a carefully thought-out combination of furniture and colorful interior design, these intimate spaces combine the natural charm of noble materials with the clear tones of the natural landscapes that surround them. A mix of sensibility and coquetry, finesse and chic, simplicity and details, the rooms of the château deploy a refinement of pure elegance, without ostentation.

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*Turbot and razor shells*

The « *Christophe Dufossé* » fine-dining restaurant.

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What if the best way to fully experience nature was to taste it? At the two-starred table of Château de Beaulieu, chef Christophe Dufossé achieves a highly ethical and responsible cuisine, cared for to perfection and vibrant with the flavors of the riches of his local culinary heritage. His guests can breathe nature through his creations. With each recipe, this man succeeds in sketching the generous silhouettes of a nearby landscape, juxtaposing the scents of a stroll on a trail with those of a stopover by the sea.

At the table, tablecloths and ceremonial plates have become superfluous; they have been replaced by a simple but remarkable presentation of the producers and artisans who accompany the chef ... A tribute to the untouched and discreet luxury of the room, preamble to this magical and incomparable moment when the word turns into a delicious ecstasy: the tasting.

On the plate, simply sublimated products take on a new dimension, an initiation of all the senses opening onto a gustatory dialogue punctuated by pleasures and discoveries. A panorama of tastes, all the complexity of which relies on a duality of textures and flavors ... An expression which confirms the expertise and unfailing instinct of the chef knowing how to give the best of resources, which he assembles to extract all the substantial marrow, without ever wasting anything.

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Taking advantage of the abundance of the seasons, the harvests from his orchard and his vegetable garden, the chef's inspiration is based entirely on nature and its regional biodiversity. In his restaurant, he immediately cooks vegetables, fruits and aromatic herbs cultivated according to the principles of environmentally friendly agriculture. A coherent cook who rejects the path of least resistance, he sets himself on the rigorous and stimulating framework of a nature that is always in motion and which constantly guides him in each of his new menus, in each of his new recipes which he treats his guests.

From the soil to the plate, chef Christophe Dufossé unveils a thought-through gastronomy, on a human scale, where vegetal ingredients are always served at the peak of their freshness. With equal measures and considerations for products of animal origin, he also ensures that any supply of meat, poultry and fish comes from short circuits, within the limits of the Hauts-de- France. Anxious to amaze his guests and offer them an experience synonymous with sharing, chef Christophe Dufossé has also revived his rigor and practice as a baker, now working with natural flour and ancient wheat to give life to his own bread, with the complicity of his teammates Jean-François Coste - Baker chef, Ludovic Soufflet - Pastry chef - and Bertrand Charles - Deputy chef.

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*Lobster, ratte potatoes from Touquet*

## The chef's dining room

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By imagining this place conducive to exchange and tasting, Christophe Dufossé wanted to create a new intimate space in order to organize more direct meetings with the guests and the origin of the seasonal products he offers, considering that they enrich the gastronomic experience and allow to better appreciate the work of the land and those who shape it.

This unique moment will foster an exceptional interaction with the Chef who will cook with his team in front of the guests.

A new approach to gastronomy preserved in a luster of intimacy and sharing of the meal with a few privileged guests - between 4 and 10 people - who will have the privilege to savor the dishes made with the very ingredients that they will have chosen beforehand from the chef's selection.

To encourage and facilitate exchanges around the products, the person making the reservation of the table will first have chosen - for the whole group - about ten vegetables and fruits from a seasonal list drawn up by the chef himself.

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Chef Christophe Dufossé's cuisine is a cuisine of the heart that never fails to skillfully transcribe all the sublime and generosity of seasonal products, whether they are harvested at Château de Beaulieu or supplied by producers in the region. And so tempted that his recipes do as much good for the soul as they already do for the body, the chef cultivates the desire to be able to nourish his guests on a spiritual level, by awakening their knowledge and understanding of the plant world which surrounds them, in a new totally dedicated space: the Chef's Dining Room.

*"We owe it to ourselves to share with our guests the origins of the foods they find on their plates... Awakening their curiosity by teaching them how the fruits and vegetables they eat are harvested and processed in order to forge a deeper, more intimate bond with nature. This is the goal of this new experience."*

Chef Christophe Dufossé

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## The “*Côté Jardin*” brasserie

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Out of sight, in a friendly and bucolic atmosphere, the Château de Beaulieu brasserie unveils a decor with modern comfort. Like a green and living heart, this table set up in the grounds of the estate has been designed as a veritable garden of delights, displaying a seasonal and market menu.

On fine days, a summer kitchen offers all guests the pleasure of having lunch outside while tasting summer recipes, fresh and tasty, prepared “à la minute” by a team of chefs on the terrace. On the menu, the choice is between 5 starters, two meats, two fish and a vegetable dish - with for some dishes a suggestion of cooking on the barbecue - and 5 desserts... Add to that a beautiful list of organic and natural wines, that will be sure to delight all curious gourmets.

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The Bar

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A play of contrasts between the old charm of the chateau and the modern refinement of its colorful furniture and black wooden floors, the castle bar has been imagined as a cosmopolitan space, welcoming both the establishment's guests and visitors on the premises.

In a cozy and elegant setting - overhung by a magnificent Murano glass chandelier - Delphine and Christophe Dufossé joyfully play the card of the great classics, cocktails, champagnes and other beverages. Around the grandiose bar, guests are invited to savor the present moment by sharing a first drink accompanied by the chef's little creations, sweet and savory, amidst a background music which is conducive to relaxation.

During the day, to the delight of lovers of fine and delicious artisanal pastries, the place is easily transformed into a tea salon to allow for pleasant tasting moments with friends or family.

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# A living place

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Between park, gardens and forest, the Château de Beaulieu estate will soon, by autumn 2021, offer a remarkable palette of nature in a relaxed and family atmosphere. On site, two types of biodiversity will coexist: a “wild” biodiversity, evolving according to the modifications of the environment, and a cultivated biodiversity, dictating without half measures the variations of the menu of Chef Christophe Dufossé, ode to the land and to its bounty.

Already, a breeding of about thirty female sheep and their young has emerged, planned to prepare and reinforce the good renewal of the green spaces of the estate in the greatest respect of the rules of eco-grazing, also ensuring the welfare of these animals.

### **The vegetable garden**

Organized in permaculture over more than 5,000 m<sup>2</sup> (about 54,000 sq. ft.), this domesticated plot of land will be the green lung of Chef Christophe Dufossé's cuisine. Every day, several species of edibles will be harvested there - common, ancient and forgotten - bringing mature crops ready to be transformed to the restaurant every morning. This ultra-local luxury, bringing together different varieties of plants, will be an essential part of the sustainable gastronomy of the castle and its philosophy of good.

*“I like to work with the living product, taken in full maturity and as close to us as possible. For me, it's letting nature guide our inspirations with productivity on a human scale, in full awareness of our environment”*

Chef Christophe Dufossé

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## **The aromatic garden with edible flowers**

The embodiment of the dream of its creator, the garden is the green and living heart of a house. At Château de Beaulieu, this botanical marvel will see the light of day in the summer of 2021, spread over a hundred square meters, increasing the harvests of aromatic herbs and the picking of edible flowers ... Fragrances, taste, magnificent blooms, a journey in itself.

## **The orchard**

In addition to the château's varieties of edible plants, there will also be a vast mantle of fruit trees and border plants that bring a great diversity of sweet notes to the cuisine of Chef Christophe Dufossé. Over the seasons, apple trees, pear trees, strawberries, raspberries and rhubarb alleys will ripen slowly to treat guests to the best of their harvest, sometimes transformed into artisanal jam for their greatest pleasure.

## **The small farmhouse and its farmyard**

In the future small farmhouse at Château de Beaulieu, there is no shortage of activities... Donkeys, goats, chickens and rabbits will be raised there throughout the year, arousing the curiosity of passing travelers about the magic and secrets of such an operation. For love of the profession and for educational vocation, Delphine and Christophe Dufossé wanted to install this farmhouse in the heart of their estate, in testimony to the importance they attach to the tradition of such a heritage, living and essential to nature.

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## The Bird Forest

At the Château de Beaulieu, sedentary and migratory birds will soon find refuge among the hundreds of huts installed at the top of the treetops of the estate. Symbol of a rich and wild nature, this future natural reservoir of biodiversity will contribute to the preservation of a precious ecosystem for the region.

Upon entering this sylvan temple, each traveler will be seized with a poetics which will lead him towards a kind of appeasement in the immense, a feeling of exaltation giving the impression of entering another world where the local flora and fauna reign without a concern.

## The Park

Beyond the gardens proper, stretches the park of Château de Beaulieu, a dreamlike stroll along the lines of the hundred-year-old trees of the estate, surrounded by beds of varied and fragrant flowers - roses, irises, delphiniums or even alliums - chosen for their beautiful decorative stems. In this jewel of greenery, the guests of Delphine and Christophe Dufossé can walk through the abundance of plants, flowers and even animals, sometimes catching a glimpse of a few turtles lounging in the park's pools ... An exceptional panorama offering a unique testimony to the humble relationship man and nature have had for several centuries.

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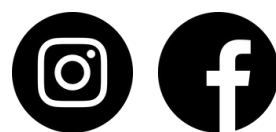
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