

PRESS RELEASE

3RD STAR IN THE 2019 MICHELIN GUIDE

The Chef, **Laurent Petit**, was awarded his third star by the Michelin Guide in Paris on 21st January. He obtained his first star in 2000 and his second in 2007.

Here is Laurent Petit's reaction:

« We are on cloud nine, it seems so unreal. This 3rd star is a story of a couple, my wife Martine and I. It has been 26 years since we founded Le Clos des Sens. It's been the construction of a family, not a job, but a whole life, it's our breath, it's natural. 4 years ago my cooking took on a new dimension : I gave it a real sense, in line with my territory and my product suppliers with whom I have built up a close geographical and intellectual relationship. This sense of citizenship and this eco-friendly approach are essential to me, and have naturally led to the creation of a permaculture garden around our House, with 200 essences. My motto is to take advantage of the prism of gastronomy to show just how the simplest products, with vision, sensitivity and work, can become the most beautiful.»

Laurent Petit's team is composed of 32 people, 16 women and 16 men.

We are delighted to send you (web link) :

- the **PRESS DOSSIER** OF OUR HOUSE
- the **PRESS DOSSIER** OF OUR PERMACULTURE GARDEN
- A **SELECTION OF PHOTOS** COPYRIGHT FREE, which can be downloaded in HD by clicking on the link: <https://www.closdessens.com/en/presse/>

The photos are classified by theme via Zip files

with login : **presse**

and password : **closdessens**

Photo credits are obligatory: CLOS DES SENS – MATTHIEU CELLARD except the rare photos by other photographers (which will be indication in the photo properties).

To help you gain time, **I suggest a selection of 25 photos which are among the best and most recent:**

https://www.dropbox.com/s/ehxrlx4sjcrqzus/clos_des_sens_visuels_hd_01_2019.zip?dl=0

A super film has also been made about Le Clos des Sens and its environment, the inspiration source for the Chef Laurent PETIT.

It can be watched on: <https://www.closdessens.com/le-film/>

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LE CLOS DES SENS OBTAINS ITS 3RD STAR IN THE 2019 MICHELIN GUIDE

Restaurant Le Clos des Sens - Laurent Petit 🌸🌸🌸

Son of butcher, from his earliest childhood. Laurent Petit became familiar with the products in the family shop, «The « charcuterie » attracted me but it lacked grace: the desire for finesse led me to the kitchen.» After having worked at Le Pied de Cochon, a brasserie in the heart of Les Halles, he discovered at Michel Guérard's restaurant, in Eugénie-les-Bains, gastronomy in its most noble form. For him, it was an electroshock: he wanted to be a Chef or nothing.

At Le Clos des Sens, in Annecy-le-Vieux, he has refined his art and moved up the ranks in critical recognition. He flourishes today with his very high standard «lake based cuisine»: exit the meat; Instead there is organic, lake fish - including Arctic char, féra or Lake Geneva crayfish - which he takes to the highest spheres of taste. Patience and daily work have done their work: no offense to his name, Laurent Petit is a great chef!

The 2019 Michelin Guide.

LAURENT PETIT, LE CLOS DES SENS :
3RD STAR IN THE 2019 MICHELIN GUIDE

INTRODUCTION TO THE CLOS DES SENS UNIVERSE

In Spring 2015, Laurent and Martine Petit had a sort of revelation and chose a path, which, far from being a concept, was completely obvious. A philosophy of life that was in them, but that they didn't dare to fully endorse.

They were free now of all contingency, and fashion, to express a magical interpretation of the territory that they chose in 1992 and that they love above all.

In an **eco-responsible approach almost 100% locavore**, their score is a unique hymn to the 3 most beautiful lakes of the Savoy: Annecy in the centre, framed by the Bourget in the South and Lemman to the North.

Since this summer, Le Clos des Sens is nestled in the heart of a wonderful 1500m² permaculture garden, counting no less than 200 varieties of herbs, vegetables, fruits, edible flowers and plants. The cooks become authentic gardeners, observing and accompanying natural cycles. All these elements arrive on the plate with a freshness and a unsuspected aromatic intensity.



It is an outcome but also a new beginning, which gives the House an artistic and poetic dimension. On the calm and serene heights of the village of Annecy-Le-Vieux, with the lake and the Bauges alpine massif as horizon, Laurent and Martine Petit write a passionate page about haute cuisine in France. Nature and culture merge into a symphony of 5 stunning and obvious senses.

5 million Euros have been invested since 2012 to create a new dining room, with its powerful and original architectural setting, an open kitchen, a cheese cellar where 140 cheese ripen, a wine cellar with 1500 references. And to sublimate this Second Empire historic building into a **Relais & Château hotel *******, offering 11 personalised rooms.

If Annecy becomes a major gastronomic centre, a kind of «French San Sebastian», Laurent Petit is one of the main instigators.

PRACTICAL INFORMATION AND TARIFFS

SITUATION

On the heights of Annecy-le-Vieux (20 160 inhabitants), 3 km from the lake and old town of Annecy. 30 minutes from the Aravis mountain resorts (La Clusaz, le Grand Bornand).
30 minutes from Geneva international airport.

***** Relais & Châteaux **HOTEL**

11 bedrooms including 4 suites : spacious(28 to 70 m²), all equipped with balnéo baths at the foot of the bed and a balcony or terrace. 9 bedrooms have a graphic or wood burning fireplace. 2 bedrooms can sleep up to 4 people. 1 bedroom is suitable for guests with reduced mobility.

Night from 230 € for 2 people, special offers during the week.

« Alternative » breakfast served in the dining room, 25 € or with room service, 30 €.

GASTRONOMIC RESTAURANT *** (3 Michelin stars)

Member of the « Great Tables in the world ».

A dining room with a capacity of 30 covers, a further room that can be used as a private dining room. A shady terrace of the same size with views of Annecy and the lake.

«Discovery» menu in the evening with 5, 8 or 10 flavours and priced respectively 128, 168 and 198 € per person (excluding drinks).

«PETIT» lunch menu at lunchtime during the week at a price of 78 € (excluding drinks).

CELLAR

1500 references, of which 500 are ageing and 200 are from the Alps.

Wines by the glass. Menus are offered with food-drink formulae.

CUISINE

Focussed on regional products, Laurent Petit's lakeside cuisine offers a theme «Lakeside & Vegetable»: fish from the 3 large Savoyard lakes (Geneva, Annecy, Bourget) and vegetables from the Albanais fruit and vegetable farmers, sublimated by the 40 herbs from his garden.

TEAM

32 people of whom 6 are hotel staff and 26 restaurant staff
(15 in the kitchen, 11 in the dining room).

CLIENTELE

50% French, 50% from abroad of which 90% are Swiss.

OPENING DATES

From 8/01 to 27/04/19.

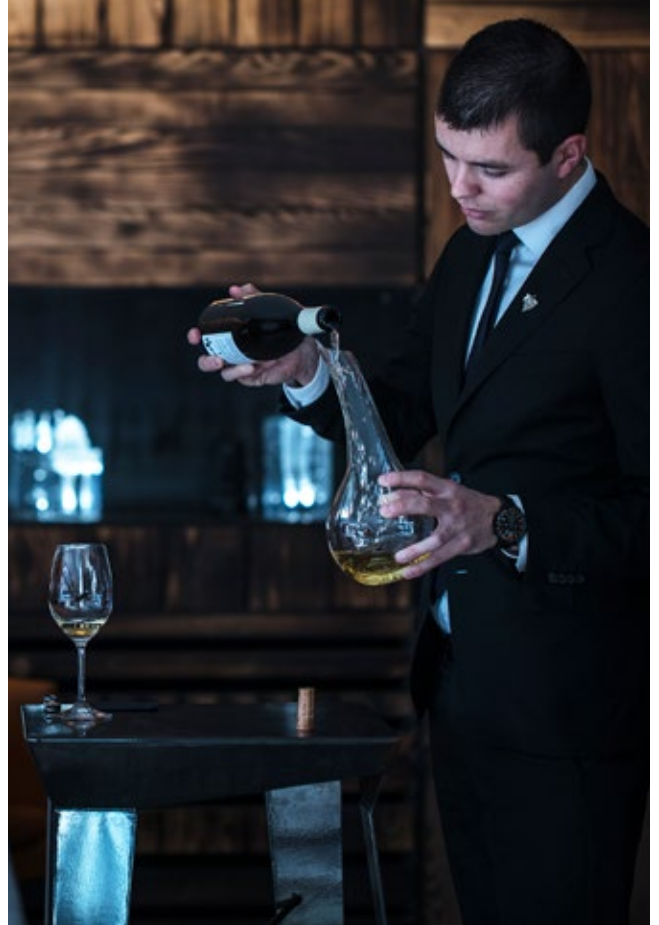
From 8/05 to 31/08/19.

From 17/09 to 21/12/19.

The restaurant is open from Tuesday evening to Saturday evening except Thursday lunchtimes; and Sunday evenings during July and August.

The hotel is open from Tuesday to Saturday, and every day in July and August.

Open, exceptionally, on Easter Sunday and Pentecost Sunday.







LAURENT **PETIT**

Cuisine Lacustre et Végétale

