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## Restaurant besancon guide michelin

Hotels Restaurants Tourist Locations Traffic More hotels in Dijon More restaurants in Dijon More tourist attractions in Dijon I'm coming back for the third time, and I'm happy with this restaurant. An impeccable welcome, a pleasant and attentive waitress in the Sit clientele is reactive and cares if we don't miss anything. As for the menu, it is very good, very original, quality products, a décor in the sought after dish, component. The service is fast, and the boss is very accessible for dialogue. A group at the top for a menu at the top.... While Paul Bocuse's restaurant loses its third star in the 2020 Red Guide, the results of which will be formalized on January 27, the pressure is growing under the toques of stove aces. Among them are the 10 Comtois stars and the 29 Burgundy who hope to maintain their distinction, or even progress. While others dream of joining the galaxy. Ten stars are listed in Franche-Comté, twenty-nine in Burgundy. AP Photo/Lionel VADAM What sauce are we going to eat? The question haunts many chefs a few days before the publication of the Michelin guide. With the exception of Jean-Michel Turin, chef of Château de Vauchoux, who does not put pressure on himself. Of course, winning a star for the 40th year in a row would please him. But if they took it away from me this time, considering I have to think about the future and it's easier to sell a restaurant without a star, I wouldn't be against it, I'd take it to the right side! Says. It must be said that at 75 years old, including more than 60 in the kitchen, the maestro of stoves caresses the idea of retirement. To finally enjoy? Oh, no, I've enjoyed my whole life with my work! And if I can go on for a few years, I will continue to enjoy it so much that I like contact with the customer, my work and France, this wonderful country where we have all the products to cook well, says the man who arrived in Haute-Saône in 1968, opened the Château de Vauchoux in 1974 and won his first star in 1980, a star that has never faded in forty years. One of the oldest Michelin-starred restaurants in France, let alone Burgundy-Franche-Comté, what does it think of marc dyrat's Michelin-starr trial in an attempt to regain its third star (rejected in the first instance, recently appealed)? Vedyrat is an artist, but he is also looking for the media side and is likely to come up with a taist, says Jean-Michel Turin. For me, Michelin is a very beautiful institution. That's who we're talking about. Like Paul Bokos! And we're not going to start eating our noses to make room for others! For me, the Michelin guide is valid and does not need to be justified. He has to keep his independence. Especially that he's the only driver who comes after and pays his bill before. And there's no mockery. In forty years, years, have you already managed to locate the inspectors of the famous red guide? That's impossible! Like they know what they were thinking. Passion is necessary, work makes a difference Today in search of a pair of capable young people who want it to succeed him, even if he supports them for a while, he knows that, for many, the more the castle sets the bar a little high. He remembers that, when we were their age fifty years ago, we were also told that the situation was difficult. And let us not forget that we were borrowing at 18% at the time, compared to 1% today! Waiting to find a buyer, he recently financed with Jacques Barnachon the young restaurateur of Cocotte and Co. in Baume-les-Dames (Doubs), pushed a young buyer of primeurs for Vesoul, as well as a young couple to an organic farm 2 km from his castle. Happy to find very brave young people taking risks. True to the slogan that appears in his kitchen: Passion is necessary, work makes a difference. Knowing that he likes Churchill's phrase: I'm not difficult, I'm happy with the best. Delicious. The Michelin guide is valid and does not need to be justified. Jean-Michel Turin, chef of Château de Vauchoux No Starry in Besançon, five in Dijon Currently, the large area has 39 Michelin-starred restaurants, 10 of which shine in Franche-Comté (9 one star and 1 two stars), and 29 in Burgundy (21 one star, 4 two stars and 1 three stars). On the side of the section, 5 are in Doubs, 1 in Haute-Saône, 1 at Belfort Ground and 2 in Jura (including only two Comtois stars), when the Côte d'Or counts 12, Saône-et-Loire 10 (including only three stars of Burgundy) and Yonne, 2. Knowing that in their respective capitals, Dijon sees five star-studded glow installations, while Besançon saw his last star die in 2006 without ever having managed to win by one. This makes it one of the few cities with a population of 100,000 that does not have such a distinction. Version Besançon FC Haut-Doubs ACTU My second visit to Le Saint Pierre in the last 2 years. Although we arrived a little early, they showed us at our table and gave us the menu - wine list. We chose a fixed price menu - €75 a head, with glasses... A very nice champagne. The food was excellent, 5 matches including an excellent selection of cheese. Despite the steady nature of the menu, the propertyor was happy to make replacements for my partner. A popular restaurant, with many returning customers, who were known to the property or. I note that the owner has had some less than positive reviews here, however, like anything in life, you can get what you put in. With a little effort, this gentleman became the perfect host. (Helps if your partner is also comtois) also in his dealing with another table that was more recommendations for their meal. Suggest a specific menu to a specific range of values. In general I had a lovely meal, in a great location - I can't wait to visit again, next time I'll be in the area. More worth a Lové detour into the harmonious loop of The Doubs, Besançon reveals himself to the attentive walker who discovers, through the pedestrian streets, beautiful mansions, the famous Granelle Palace, and many other witnesses of his rich past, such as the stunning Cathedral of St. John. The citadel, erected by Vauban, looks great on its rocky ledge. Its thick walls, which have brave times and wars, now welcome crowds of visitors. See all the cities around Besançon A wellness ground and large open spaces. This is a summary of this central-eastern region, symbolized by the excellence of Burgundy wines and the beauty of Jurassic massifs. The art of life on the Coast of Vince and Dijon meets the tonic activities and majestic locations of Haut-Doubs. All dotted with abbeys and castles... Discover after four years of work, the Museum of Fine Arts has reopened its doors. A perfect excuse to head to the capital of Franche-Comté, nestled in a loop of Doubs. Discover Franche-Comté, France The 2019 Michelin Guide list was unveiled on Monday and is stable for Franche-Comté, which has ten Michelin-starred restaurants. The winners of the Michelin 2019 guide were © Maxppp - Jean-François FREY/PHOTOPQR The List of the Michelin Guide 2019 was presented on Monday 21 January. At Franche-Comté, there are ten Michelin-starred restaurants, including only one two-star restaurant, Maison Jeunet in Jura. This year across France, a new wind has blown with many stars lost or won. 75 restaurants have been promoted, which is a record amount, but none in Franche-Comté. . All Franche-Comté Jura Michelin-starred restaurants. Belfort Ground Le Pot d'Etain: 1 star (Danjoustin). Haute-Saône Château de Vauchoux: 1 star (Vauchoux). Doubs to read A new Bib Gourmand in the Burgundy region Franche-Comté Michelin Stars 2019. © Visactu See Map Map

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