

CHÂTEAU DE BEAULIEU

CHRISTOPHE DUFOSSÉ



Press kit



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Introduction

Chef Christophe Dufossé and his wife Delphine Dufossé decided to return to their Hauts-de-France homeland in 2021 when they bought Château de Beaulieu in Busnes (Pas-de-Calais). Just over two hours from Paris by train or car and nestled in a leafy haven, the fabulous 17th century manor had everything they wanted to make their ambitious dream a reality: to create an all-encompassing ecosystem fuelled by nature.

Whether it be the fine dining restaurant (part of Les Grandes Tables du Monde), brasserie, 5* Relais & Châteaux hotel, the new wellness centre with a Sothys spa, small farm, farmyard, vegetable garden or orchard, each and every part embodies a new concept of short supply chains.

They also want to build on their talents and unique expertise with the establishment being self-sufficient in water and growing 80% of its fruit, vegetables, herbs and edible flowers on over 4 hectares of grounds at Château de Beaulieu itself in 2024. Christophe Dufossé likes to call himself a "farming chef" and his ethos was awarded 2 red stars and 1 green star by the Michelin Guide in 2023.

As an ambassador for the Nord and its nature, with 100% of his suppliers and produce from Hauts-de-France, Christophe Dufossé also wanted to make craftsmanship and homemade products part of his philosophy. Château de Beaulieu makes chocolate, bread, pastries, marshmallows, jam and hundreds more products every day. Isn't that real luxury? Experience, taste and join an all-encompassing journey that you won't find anywhere else but here.

I) A "peasant chef," in his element, at the heart of a 4-hectare ecosystem



Christophe Dufossé's 9 milestones

1968: Born in Calais

1982-1984: Vocational diploma and NVQ at Guebwiller catering college (68)

1998: 1 Michelin star at Royal Champagne Hotel & Spa in Champillon (51)

2002: 1 Michelin star at Domaine du Roncemay in Chassy (89)

2006: 1 Michelin star at La Citadelle in Metz (57)

2021: Château de Beaulieu takeover in Busnes

2022: Christophe Dufossé fine dining restaurant at Château de Beaulieu awarded its first Michelin star

March 2023: Christophe Dufossé restaurant awarded its second Michelin red star and green star

December 2023: Wellness centre launch with Sothys spa at Château de Beaulieu, a 5* Relais & Châteaux hotel



Iconic restaurants and early recognition

Iconic restaurants and early recognition

Christophe Dufossé was born in Calais in 1968 and left Northern France for Alsace with his mother when he was 7. He stayed in the region to study at Guebwiller catering college near Mulhouse. He got his love for cooking from his grandma, who was a dab hand in the kitchen.

What happened next? 18 year old Christophe Dufossé packed his bags and went to work at iconic restaurants. He worked with Michelin-starred chef Alain Ducasse at Le Louis XV in Monaco, Le Palace des Neiges in Courchevel and Eden Roc in Antibes. He was scouted by the LVMH Group for the chef's role at the Royal Champagne Hotel & Spa in Champillon where he earned a Michelin star within a year: he was only 29.

Then he gave Domaine du Roncemay in Chassy its first Michelin star within a year of running the kitchen.

The same thing happened at La Citadelle in Metz where he spent fifteen years of his career. Christophe Dufossé learnt to spin plates at La Citadelle, a fine dining restaurant and hotel that also provides cookery classes and catering for the local football club, FC Metz.

Starting from scratch, going back to basics and focusing on nature and an all-encompassing ecosystem

Christophe Dufossé wanted to "do something different" when he reached his fifties. COVID and lockdown encouraged him to make the leap. He sold his Metz restaurant in 2020 then bought Château de Beaulieu in Busnes in 2021 with the idea to "go back to basics" and where he grew up, with the same drive and emotion as "playing at home."

Christophe Dufossé dropped any frills so he could overcome his challenge and focus on "the land, local area and community" with a very clear guiding principle: "to create an ecosystem, try to be self-sufficient and achieve a sense of serenity."

The diehard who describes himself as a "farming chef" or "local chef" even managed to be water self-sufficient. The 4ha farmland on the Château de Beaulieu estate is watered by a natural system whose water is uncontaminated from excavations. Sustainability goes into everything he does: food, drink, decoration, tableware and more. He even uses biodegradable and compostable napkins at the Château de Beaulieu brasserie.

After earning its first Michelin star within a year of opening in 2022, the Christophe Dufossé fine dining restaurant was awarded a second red star and a green star by the Michelin Guide after its second year in business.





II) The concept of a self-sufficient farm

80% self-sufficient in fruit & vegetables and 100% in fresh herbs

The estate covers 9 hectares. That was something Christophe Dufossé really wanted: to have space to grow everything or almost everything with the help of 3 full-time gardeners and a tractor. There are 50 types of vegetable (turnips, carrots, radishes, green beans, butter beans, peas, lentils, leeks, fennel, lettuces, endives, tomatoes, Pomme d'Or squash etc.) including 4 types of potato (Ratte, Belle de Fontenay, Princess and Bintje) plus 30 types of fruit (including the apples, pears, cherries and nuts growing in the orchard), a hundred herbs and 30 edible flowers.

The long list also includes heritage vegetables such as parsnip, Jerusalem artichoke, crosne, pumpkin, red kuri squash and swede. "Everything is grown in keeping with the land, weather and, of course, the environment", says the chef who takes his customers on tours of the sprawling kitchen garden.

Christophe Dufossé is currently completely self-sufficient in fresh herbs and grows 80% of his fruit and vegetables. The harvests (including 800kg of strawberries and 250 melons per year) not only supply the fine dining restaurant and brasserie with produce but also go into making desserts for both restaurants, confectionery, artisan jam and fruit juice.

The apple trees alone make up to 1000 bottles of apple juice in the space of a year.

Permaculture, harvests, hand-picking and native Nord varieties

Christophe Dufossé knew exactly what he wanted when it came to tending to "his" fertile ground. Naturally, he wanted permaculture. A sustainable and responsible form of agriculture that protects entire biotopes. The produce is all hand-picked at harvest time to take the best possible care of Mother Nature.

Christophe Dufossé strives to showcase his native Nord and grows some native varieties that you can only find in the Hauts-de-France region. The 2 Michelin-starred chef grows Nord garlic, Martinet cauliflower, Barbe de Capucin chicory, Leblond leeks, Tilques carrots, Marais artichokes, Busnes shallots, Princesse mangetout beans, Lilloise butterhead lettuce, red onions, Grand Nord curly kale and watercress.

A chef with a beard, wearing a white chef's coat, is focused on cooking. He is standing behind a wooden counter that serves as a mobile kitchen unit. On the counter, there is a gas stove with a pan on it, and several small white ceramic bowls and a black pitcher. The chef is using a spoon to stir something in the pan. In the background, a white paneled wall features a black rectangular sign with white text. The foreground is blurred, showing the back of a person's head and shoulders, suggesting a dining area. The lighting is warm and focused on the chef and his work area.

LA SALLE À MANGER
DU CHEF

Profile of "The Chef's Dining Room" concept:

Chef takes your choice of 12 ingredients from farm to fork before your eyes

Chef takes your choice of 12 ingredients from farm to fork before your eyes

Having lunch or dinner in Christophe Dufossé's dining room is an experience. Because you're joined by the chef. Because he cooks Château de Beaulieu's bounty in front of you.

The chef's table seats 4-10 guests in one of the estate's reception rooms. Diners play a key role in proceedings as they have to work together to choose 12 ingredients from a list of 20 seasonal items 48 hours beforehand to make a 7-course tasting menu.

On the day, the chef comes with the chosen ingredients and cooks one out of two courses before their very eyes. The playful host loves using the ingredients in ways you'd least expect them. The flavour combinations are just as show-stopping as the culinary performance playing out before you.

In a nod to the chef's travels in China, a turntable sets the stage for different dishes to taste and the large sharing loaf.

What's more, each napkin has its own holder made in Hauts-de-France and inspired by the fabric pouch miners used to put their snacks in.





As a passionate cultivator, Christophe Dufossé could not envision his estate without working with citrus fruits. Kaffir limes, citrons, red limes, bergamots, calamondins, juice oranges, blood oranges, grapefruits, mandarins, clementines, green lemons, and yellow lemons are among the fragrant treasures he cultivates year-round in his **magnificent 80 m² citrus greenhouse**.

III) Life, flavors, and products of the North as a source of inspiration



A strong culinary identity takes centre stage

Northern France has its own products, producers, recipes and traditions. Christophe Dufossé wants to showcase them all in his dishes and inspire his teams in the kitchen. On his quest for the best, the chef likes to take things slow, an ethos in keeping with how nature grows and thrives as the seasons go by. He may test out a dish fifteen times before he gets it the way he wants it. It's a state of mind. A vision. It's an appetite to spark emotion in the taster and the "eater." It's what makes him use chicory in savoury dishes. Ch'ti beer has inspired a sauce. Fort de Lens, a pot cheese that miners used to keep on them when they went down into the pits, has now found its place alongside a dozen local cheese options on a turntable. He turns dried herbs into teas and infusions. He makes a unique juice from the 50 types of vegetables he grows.

Picture-perfect produce: sourced entirely in Hauts-de-France

Christophe Dufossé makes local and quality produce his priority to top up his fruit and vegetable supplies from his own 4ha farm. The same local ethos applies to meat, fish, seafood and cheese. The chef works with a total of thirty producers and farmers exclusively in the Hauts-de-France region. The Angus beef he uses is bred in Busnes itself by Virginie and Denis Soudan. The Agneau du Bourbonnais lamb is bred by Patrick Vaniel, the Busnes shallots are grown by Luc Brevart and the Nord black garlic comes from Julie Potdevin-Caron's farm. The honey comes from Château de Beaulieu's own hives which are tended by Baptiste Rousseau, a beekeeper and organic honey producer in Annezin.

A Relais & Châteaux ambassador for sustainable fishing in 2023

Christophe Dufossé grew up on the Côte d'Opale. The chef has returned to the coast to broaden his knowledge, visiting harbour offices to find out the best times to fish for different species. Because using a fish in the wrong season "gives no satisfaction on the plate," he says. The chef also keeps a close eye on fish stocks. It's an area that's more important and delicate than seasonality when it comes to seafood. Essentially, if there's a shortage of salmon, prawns or sole off the coast of Boulogne-sur-Mer despite being in season, the chef leaves them be and won't use them in the kitchen. Instead, he'll use hand-caught razor clams from the Côte d'Opale which he serves with a Ch'ti beer foam. Another of his favourites is red gurnard which is only caught by the small boats you see in the North Sea. It's a rare gem that he loves.

IV) Craftsmanship, in all its forms, in one single place





Whole animal butchery and an in-house butcher to do it

28 chefs, bakers, pastry chefs and a butcher work in the kitchens at Château de Beaulieu. Why is there a butcher? Because Franck Charlet butchers and cuts the whole animals that Christophe Dufossé buys.

That way the chef uses every last bit of the carcass and stays true to his zero waste policy. Cows (800kg), lambs, poultry and Loon-Plage pigs are all prepped, butchered and nothing goes to waste. "And we use everything you can't eat to make sauces," says Christophe Dufossé.

When it comes to which cuts go where, let's take beef as an example: the faux-filet, tournedos and chateaubriand go to the fine dining restaurant; the merlan, pop's eye and flank go into slow-cooked or saucy dishes at the brasserie; the chuck and oxtail are made into beef patties for the staff. The same goes for lamb: the rack and loin get the fine dining treatment whilst the shoulder and leg go to the brasserie.

A 150m² lab, 4 types of bread and even "homemade" chocolate

There's a bread for every season. That's especially true at Château de Beaulieu where head baker, Pierre-Olivier Sac-Épée, and his team work their magic at the in-house bakery using flour from the Moulin de Brimeux, Au Petit Moulin de la Ferme du Cambrésis and Moulin du Nord mills.

Guests are treated to 4 types of bread at every service, including a signature loaf made from organic flour, black garlic and Busnes shallots roasted in local Nord ale. When he first got here, Christophe Dufossé decided to expand the existing lab by 50m², taking it to 150m², so his pastry chef, Ludovic Soufflet, had an area for chocolate work. As well as "homemade" chocolate bars and cakes, the chef loves bringing in surprising seasonal ingredients. Just take mushrooms in autumn.

What do you get? A sweet and savoury dessert pairing a subtle chocolate-rich emulsion with a smooth girolle mousseline.

A mighty dessert trolley

Christophe Dufossé designed his sweet trolley himself. And there's a good reason why: there are forty-odd cakes and sweets all created and made on-site! Vanilla and rum-infused cannelé cakes, chocolate sablé biscuits, a macaron case, beer-infused crèmes brûlées, lollipops, pâtes de fruits, mini magnums, poppy lemonade and more.





Tailor-made coffee created by a Meilleur Ouvrier de France and its theatre

Vincent Ballot was the first expert to earn the Meilleur Ouvrier de France coffee roaster title in 2018. He's based in Haute-Saône and supplies coffee to the Château de Beaulieu fine dining restaurant, with a signature roast whose blend has been made especially with and for Christophe Dufossé. This coffee is the star of the show when it's time to serve it as the beans are ground in front of the guests.

Nord wood, Calais lace knives

There are no tablecloths hiding the smooth and aged wooden tables. Just the natural wood, mirroring the fruit and vegetables growing in the land unfurling on the other side of the windows. Christophe and Delphine Dufossé have used local businesses for all the furniture and tableware. Just like the Le Calaisien knife with its Calais lace handle, a tribute to the chef's lacemaker aunts and steelworker uncles.

A series of plates, dishes and ramekins beautifully showcase Christophe Dufossé's recipes. Last but not least, there are also pottery pieces by Véronique Guermonprez whose studio is in Quesnoy-sur-Deûle, in the Nord.

V) An all-encompassing and multi-faceted ecosystem

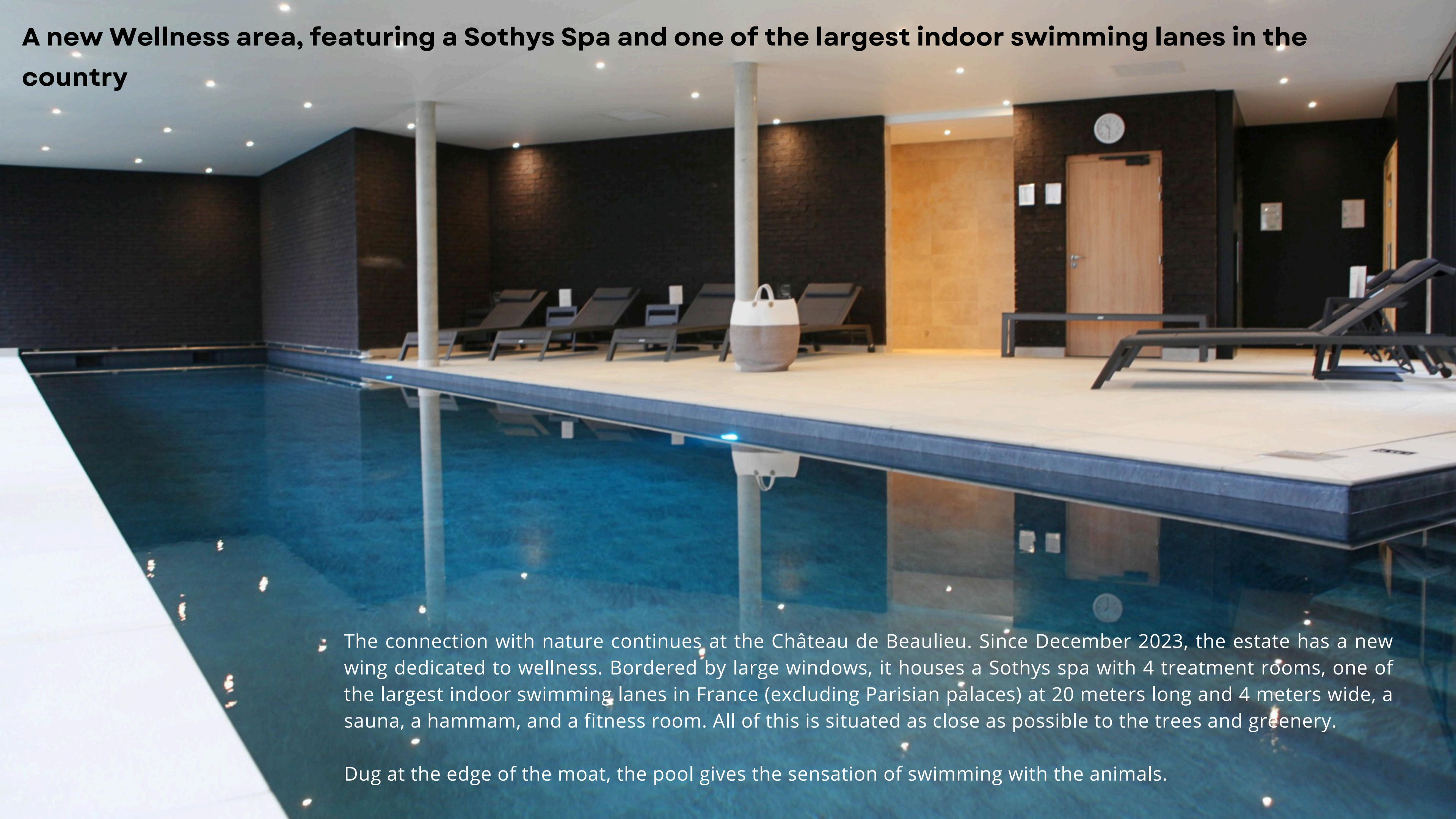


A 5* Relais & Châteaux hotel

"Luxury in simplicity" is how the mistress of the house, Delphine Dufossé, describes the "accommodation" side of Château de Beaulieu. A 5* Relais & Châteaux hotel with **28 rooms including 10 suites**. Vibrant colours, soft lighting, luxury fixtures, spacious bathrooms and views of the grounds and woodland give guests a real change of scene. **There's no time limit at breakfast**, whether you want to tuck into the estate's fruity jam, juice and compotes at 7am or 11am. Dried plants give the teas and infusions their flavour. The bread and pastries are freshly baked in the estate's ovens.

Guests can explore the fantastic grounds and small farm home to donkeys, hens, sheep, goats, geese and Vietnamese pot-bellied pigs that all come from a charity for abandoned or abused animals. It's like Noah's Ark, with fifty rabbits whose hutches look like little houses and 400 birdhouses peppering a 1.5ha woodland where you'll find hammocks in summer. Last but not least, ducks raise their young in the moats and play their part in the local ecosystem by eating pests.

A new Wellness area, featuring a Sothys Spa and one of the largest indoor swimming lanes in the country



The connection with nature continues at the Château de Beaulieu. Since December 2023, the estate has a new wing dedicated to wellness. Bordered by large windows, it houses a Sothys spa with 4 treatment rooms, one of the largest indoor swimming lanes in France (excluding Parisian palaces) at 20 meters long and 4 meters wide, a sauna, a hammam, and a fitness room. All of this is situated as close as possible to the trees and greenery.

Dug at the edge of the moat, the pool gives the sensation of swimming with the animals.

The first floor breakfast room has two terraces for early birds and late risers alike, as there's no time limit. The new building also has a "luxe" bedroom and "privilège" suite on the same floor, which both have terraces with scenic views. The room and suite share a corridor and can be adjoined to form a single private apartment for family holidays.

Château de Beaulieu has joined forces with Sothys for its facials and spa treatments. It's a natural choice given that both establishments share the same philosophies and values to take care of the environment, wildlife and connect with nature. The French brand is based in Auriac, in Corrèze, in a protected Natura 2000 area. The spa is open daily and provides treatments in keeping with the seasons, as they're inspired by spring and summer plants and updated for autumn-winter.



Rustic dishes at the brasserie *Côté jardin*

Côté jardin is the name of the 60-seater brasserie at Château de Beaulieu. It takes its name from its panoramic garden views and its à la carte dishes made using fruit and vegetables grown on the estate.

The meat and fish come from the **same suppliers as the fine dining restaurant.**

The **menu changes every two months and features** rustic dishes such as "grandma's veal stew". It also puts a fresh spin on classic recipes such as lobster ravioli with Busnes shallots and "garden leeks".

When it's time for dessert, indulge in Christophe Dufossé signature treats alongside seasonal sweets: his trio of "homemade" vanilla, coffee and chocolate choux bons.





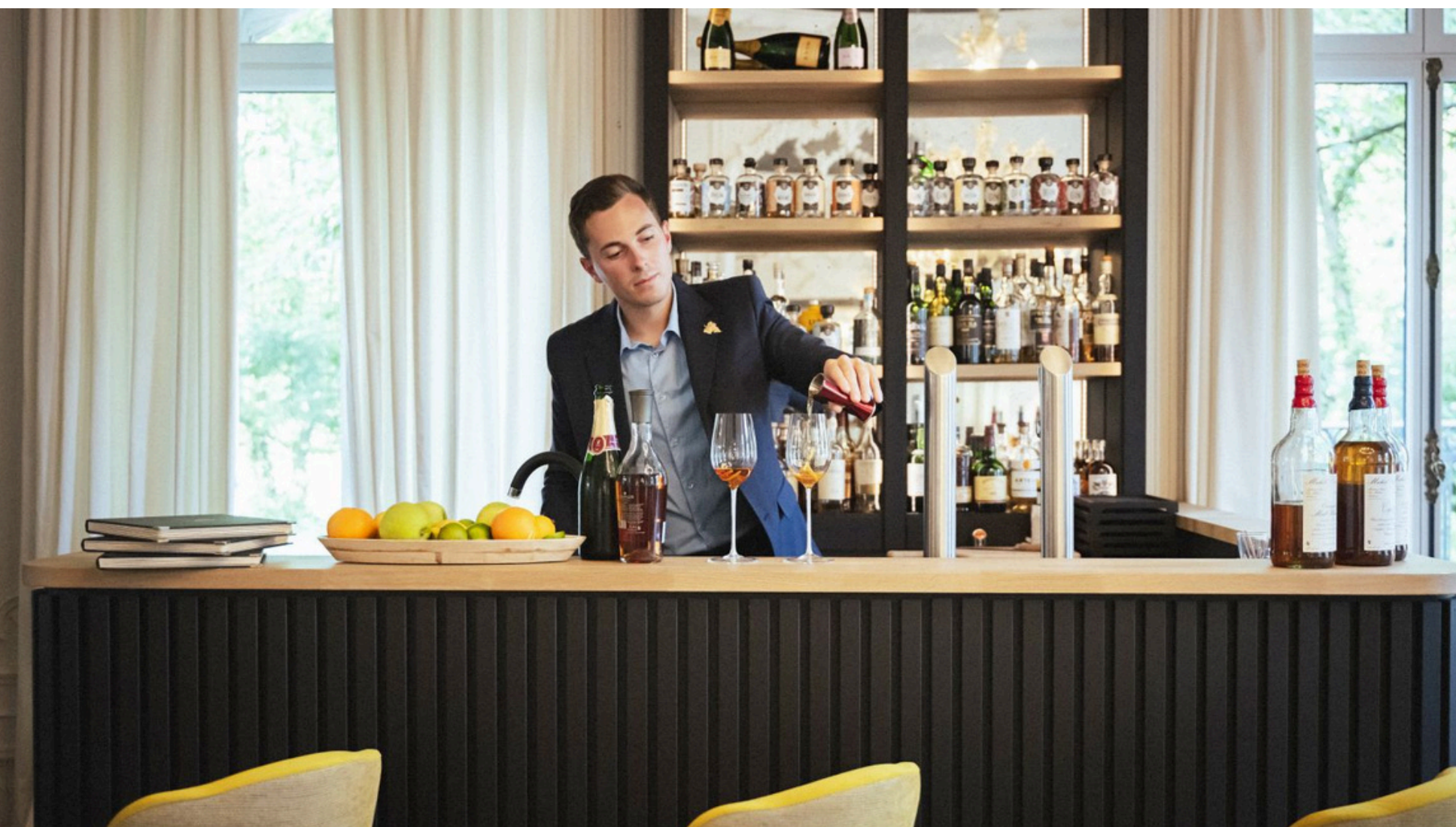
Wood-fire grilling in the summer

From May to October, the brasserie opens its terrace and doubles its capacity. This space has been set up with an outdoor wood-fire kitchen, for grilling and flambéing in the open air.

Two wine cellars and a bar

Château de Beaulieu has two wine cellars, one of which is open to wine enthusiasts and visitors. The estate needs two of them because it's home to **8000 bottles and 1200 tipples from France's 13 regions.**

Head sommelier Stéphane Chavaudra, who previously worked at Le Bristol and Lasserre in Paris, watches over the treasure trove.



Tall windows let nature into the bar. This is the place to unwind and experience a curated selection of spirits. Make sure you try the gin and rum collection from the Les Enfants de Vauban distillery in Saumain, in the Nord.

Once again, "local" is the keyword.

VI) A project outside Château de Beaulieu for late 2024

Christophe Dufossé's new deli in central Béthune

As well as the shop at Château de Beaulieu, Christophe Dufossé will open a 200m² deli in Béthune in **September 2024**. The deli will stock the entire range and a hundred of the products made every day at Château de Beaulieu: a selection of bakes, cakes, chocolates, sweets, marshmallows, jams, spreads and more. The abundant bounty will be joined by stands for the chef's loyal Nord producers: fruit and vegetables, cheese, wine, seafood etc. Vegetable hampers will also be available to buy in summer at the new shop in Béthune and Château de Beaulieu itself.

Find out more: CSR, loyalty and team spirit at Château de Beaulieu

Christophe Dufossé doesn't do it alone. He's joined by his wife, Delphine, and several long-standing colleagues. For example, his FOH manager at the fine dining restaurant, his partner in charge of breakfast and head baker were part of his team at La Citadelle in Metz.

Another team member who stands out from the crowd is his sous chef. He has been on a unique journey and is living proof of how important knowledge transfer is to Christophe Dufossé. He sees it as a fundamental value that enables him to inspire people to their true calling, nurture talent and boost team spirit.

In terms of the workplace, a recent flurry of renovations has seen staff **get new cloakrooms, a canteen and TV lounge. They are also provided with their uniforms and tools of the trade.**

Trainees, **apprentices and employees on probationary periods can also stay on-site.**



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