

CHEFS



Jean-Denis Rieubland

Born in Agen, France, Jean-Denis Rieubland is the Executive Chef of the exclusive 5-star Royal Champagne Hotel & Spa in Champillon. To the backdrop of endless vineyard views, Rieubland showcases his love for all things fresh and seasonal through his flavorful, contemporary creations at Le Bellevue and Michelin-starred Le Royal.

Boasting over 3 decades of experience, Jean-Denis Rieubland cut his teeth at some of the best restaurants in southern France. Starting as a commis trainee at Restaurant La Chandellerie in Valbonne at the age of 15, the young cook developed a passion for the culinary arts early on.

After obtaining his culinary diploma in Nice, he joined the team at Le Grand Hotel Aston in 1991 under the guidance of Chef Jacques Bissière. After spending seven years in the South of France, Chef Rieubland moved to the French capital to take the role of Demi-Chef de Partie at the historic [Restaurant La Tour d'Argent](#).

In 2000, Jean-Denis moved back to the South of France, and his career began to truly blossom. He continued to work in some of the region's most acclaimed kitchens and in 2007, he was recognized with the prestigious [Meilleur Ouvrier de France](#) award. It was during this time that he also took over the culinary reigns of the renowned [Hotel Le Negresco](#) in Nice where he was lauded with two Michelin stars.

Today, Chef Rieubland brings his refined, modern and sun-kissed cuisine to the [Royal Champagne Hotel & Spa](#) where he leads two [gastronomic experiences](#): Le Bellevue and Le Royal, which was recently awarded its first Michelin star a mere six months after opening. Hailing a new era in Champagne's culinary scene, Chef Jean-Denis Rieubland preserves French 'know-how' while injecting a contemporary touch into traditional cuisine.

Framed underneath a thousand crystal pendants that reflect the sun's rays, Le Bellevue takes its cues from the terroir of Champagne. Using locally-sourced produce and meat, Jean-Denis is able to create an ever-evolving [menu](#) brimming with rich stories and intense flavors. At Le Royal, the chef cooks with the best home-grown vegetables from the hotel garden, the highest-quality meat delivered daily by his farmer friends, and the tastiest honey harvested on the grounds. This unparalleled produce makes for an exciting and dynamic fine-dining [menu](#) filled with the most flavorful and perfectly-balanced dishes, which are served on custom Maison Fragile china designed by Nicolas Ouchenir. A dining experience well-deserving of a Michelin star indeed.



FOUR Questions with Jean-Denis

What is your culinary philosophy?

I like to highlight products, work closely with local producers and create fresh and contemporary dishes.

What is your greatest inspiration and how do you incorporate this into your cooking?

It is important for me to work with seasonal products. Olive oil is a key ingredient for me, I add it to all my sun-kissed dishes.

If you could take a plane to any restaurant in the world, where would you go and why?

I would like to go in Mirazur restaurant in the south of France, in Menton. It just received three Michelin stars and was awarded the coveted title of World's Best restaurant, so I am curious to discover Mauro Colagreco's cuisine.

Who is your culinary hero and why?

I don't have a culinary hero.

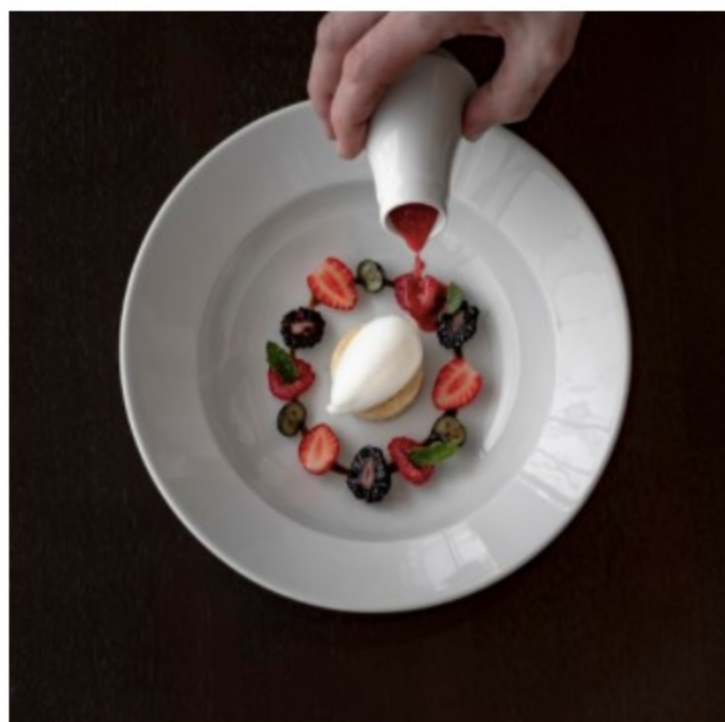


Awards

- 1 Michelin star at Le Royal | The Michelin Guide January 2020
- Meilleur Ouvrier de France 2007

Recipes

[Crab Flavored with Kaffir Lime, Caviar, Mango and Citrus](#)



Royal Champagne Hotel & Spa

9 rue de la république
51160 Champillon
France

Tel Restaurant Le Bellevue: +33 3 26 52 41 05
Tel Restaurant Le Royal: +33 3 26 52 41 04
Email: reservation@royalchampagne.com
Web: www.royalchampagne.com

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