



JEAN-MICHEL LORAIN

LA CÔTE SAINT JACQUES



THE ART OF LIVING BETWEEN VINES AND RIVERS

Between vineyards and riverbanks, La Côte Saint-Jacques & Spa embodies a discreet and timeless vision of French hospitality.

What began as a family guesthouse has gradually evolved into a remarkable destination, bringing together a five-star hotel, its two-Michelin-starred restaurant, a contemporary bistro, an 800 m² spa dedicated to wellness and water therapies, and every facet of an art of living shaped by four generations of the Lorain family.

In 1946, when Marie Lorain opened a family guesthouse in a former bourgeois residence overlooking the Yonne River, she laid the foundations of a story that today celebrates its 80th anniversary.

Here, time seems to slow down. Light reflects softly on the river, rooms open naturally onto the surrounding landscape, and the cuisine evolves with the seasons. Today, the family story continues with quiet elegance.





A FAMILY STORY

80 Years of Family Heritage

The story of La Côte Saint-Jacques begins with a simple gesture: Marie Lorain opening a family guesthouse in 1946 in a residence overlooking the Yonne River.

Sincere cuisine, warm hospitality and natural generosity quickly defined the spirit of the house.

In 1958, Michel and Jacqueline Lorain joined the family property.

The following year, in 1959, Michel Lorain, initially trained as a pastry chef before turning to cooking, officially took over the property alongside his wife Jacqueline, a visionary self-taught professional who would become one of the first female sommeliers in France.

Together, they transformed and modernized the house.

The first Michelin star arrived in 1971, followed by a second in 1976, soon accompanied by three red toques from Gault & Millau and entry into the prestigious Relais & Châteaux family.

In 1983, their son Jean-Michel Lorain joined the adventure.



Just three years later, in 1986, La Côte Saint-Jacques earned its third Michelin star, becoming one of the great institutions of French gastronomy.

Over the decades, the property continued to evolve:

- Creation of fifteen rooms and suites overlooking the Yonne in 1985
- Relocation of the restaurant dining rooms to the riverfront in 2001
- Revival of the Joigny vineyard
- Opening of an 800 m² spa in 2007

Today, the spirit of transmission continues with Alexandre Bondoux, working alongside Jean-Michel Lorain.

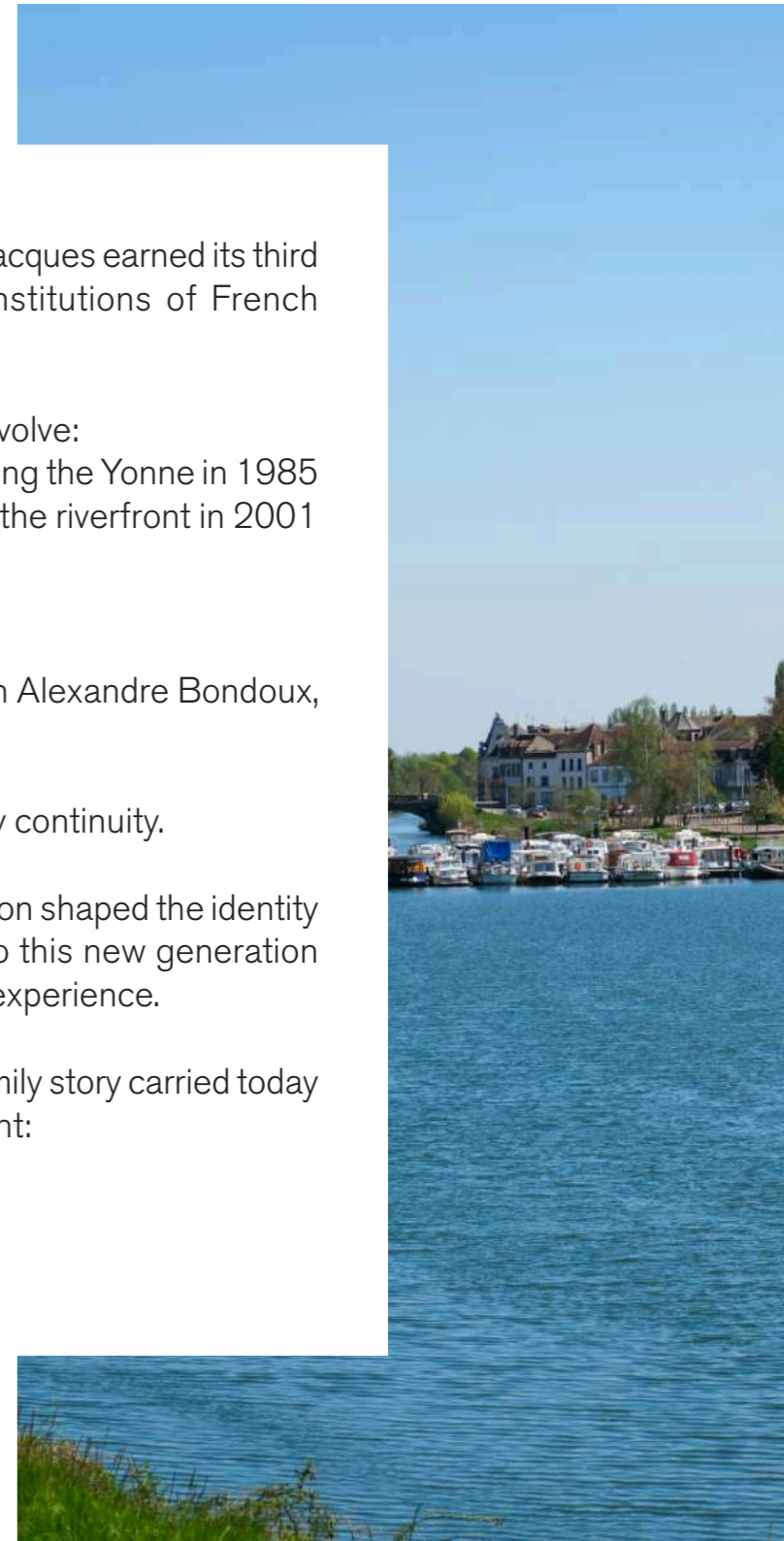
This new chapter also reflects a broader family continuity.

Alongside Karine Lorain, whose decorative vision shaped the identity of the hotel, Solène Lorain now contributes to this new generation dedicated to hospitality and the overall guest experience.

La Côte Saint-Jacques remains, above all, a family story carried today by two couples united by the same commitment:

Jean-Michel and Karine Lorain

Alexandre and Solène Lorain



KEY MILESTONES

1946

Creation of the family guesthouse by Marie Lorain.

1958

Michel and Jacqueline Lorain join the family property.

1959

Michel and Jacqueline Lorain take over the property.

1971

First Michelin star.

1976

Second Michelin star.

1977

Entry into Relais & Châteaux.

1983

Jean-Michel Lorain joins the property.

1986

Third Michelin star.

2000

Major renovations and relocation of the restaurant dining rooms to the banks of the Yonne.

2007

Opening of the 800 m² spa.

2017

Hotel awarded five-star status.

2021–2023

Modernization of the kitchens and dining rooms.

2024–2026

Alexandre Bondoux takes over the kitchens.

Launch of the Bistrot des Générations.

Celebration of the 80th anniversary.

DNA & IDENTITY

Between Heritage and Modernity

La Côte Saint-Jacques has always been guided by one essential principle: transmission.

Today, the property rests on a subtle balance.

Jean-Michel Lorain continues to act as mentor and guardian of a demanding culinary heritage, while Alexandre Bondoux brings fresh energy and a contemporary interpretation of Burgundy's terroir.

This spirit of transmission is also reflected in the hotel experience. Alongside Karine Lorain, whose decorative signature defines the identity of the rooms, Solène Lorain now actively participates in shaping this new chapter, extending a refined and sensitive vision of hospitality.

Together, their cuisine and their art of welcoming guests form a true dialogue between generations, where tradition and modernity coexist naturally.





THE HOTEL & ROOMS

22 Peaceful Retreats Overlooking the Yonne

With its 22 rooms and suites, La Côte Saint-Jacques & Spa offers a refined and harmonious setting.

Each space bears the subtle decorative signature of Karine Lorain, now accompanied by Solène Lorain in this aesthetic continuity.

Wall fabrics, soft textures, plum, woody and cream tones, bay windows opening onto the river, and bathrooms bathed in natural light create an elegant and soothing atmosphere.

LA TABLE

The Two-Michelin-Starred Restaurant

Since 2024, Chef Alexandre Bondoux has led the kitchens of the two-Michelin-starred restaurant, bringing a modern and precise vision fully aligned with the heritage of the house.

His cuisine stands out for the clarity of flavours, the precision of seasoning and textures, and a respectful approach to ingredients guided by the rhythm of the seasons.

It continues the great classics that shaped the reputation of the house, including:

- Bresse chicken steamed with Champagne
- Black pudding with traditional mousseline
- Mille-feuille with three light creams

while affirming a contemporary culinary identity focused on clarity, balance and flavour.





THE CHEF'S VISION

Alexandre Bondoux

"My cuisine is rooted in a thoughtful and committed approach, guided above all by respect for the product, the seasons and the environment.

It draws inspiration from the rhythm of the seasons, from the market, and also from my travels, which nourish an open and contemporary vision of gastronomy.

Working with ingredients lies at the heart of my philosophy. I champion a generous cuisine, rich in flavours and sauces, where the authenticity of taste always comes first.

I strive to rediscover the flavour of 'real things' with rigour and precision, highlighting the exceptional produce brought to us every day by our market gardeners, breeders, fishermen and talented artisans.

From a technical perspective, my cuisine aims to be modern, precise and perfectly mastered. Techniques are always placed at the service of flavour, never to overshadow it, allowing us to offer an experience that is both clear and surprising.

The goal is to create emotion while maintaining a strong sense of coherence and identity.

To me, the true genius of a chef lies in the ability to express creativity without ever losing the magic of the product, its taste, its texture and its aromas.

Finally, my work reflects a deep respect for the environment and the absolute necessity of preserving biodiversity. It is about proposing a gastronomy that is committed, conscious of its impact and oriented towards a more sustainable future."



THE BISTROT DES GÉNÉRATIONS

A New Chapter

In 2025, under the impulse of Alexandre and Solène Lorain, alongside Jean-Michel and Karine Lorain, the house opened the Bistrot des Générations. Here, the spirit of Burgundy is expressed through generous flavours and authentic recipes.

A convivial place rooted in the memory of the house, where heritage dishes and contemporary creations meet naturally.





THE SPA

800 m² Dedicated to Well-Being

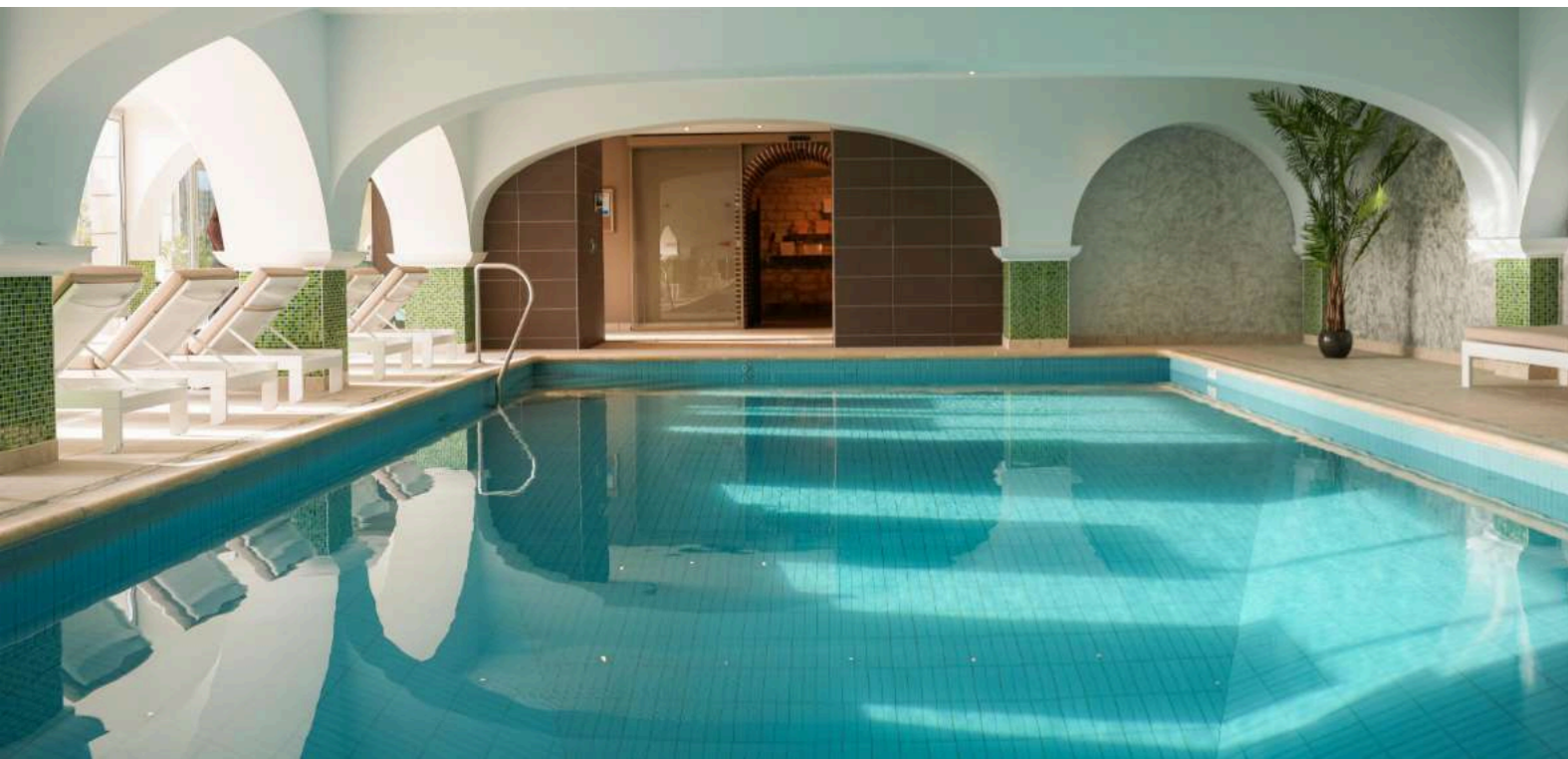
Opened in 2007, the spa extends across 800 m² overlooking the Yonne River.

Spread over two levels, it offers a serene and naturally calming environment. On the upper level, bathed in natural light, a 6 × 12 metre indoor pool invites relaxation, while a panoramic whirlpool overlooking the river creates a cocoon-like setting with views of the surrounding landscape.

The lower level houses the wellness facilities: hammam, sauna, treatment rooms and signature rituals.

Facial treatments are provided by PAOMA, while body rituals rely on the expertise of DECORTÉ, ensuring a sensory experience aligned with the standards of the house.

A riverside garden completes the experience, offering a peaceful natural setting dedicated to relaxation.





GASTRONOMIC & WINE

Experiences

La Côte Saint-Jacques offers a range of immersive experiences including:

- Cooking classes
- Culinary stays with the chefs
- Wine workshops led by sommeliers
- Cocktail-making sessions
- Food and wine pairing experiences

These experiences invite guests to discover the intimate gastronomic universe of the house.

DISCOVERING BURGUNDY

Experiencing Joigny and the Yonne Region

La Côte Saint-Jacques is an ideal base for exploring the region. Outdoor activities include golf, horseback riding, karting, paintball, canoeing, water skiing, jogging along the riverbanks, and even scenic flights in a four-seater aircraft over Joigny.

The cultural heritage reveals itself through the Town of Art and History of Joigny, the Nuits Maillotines festival, the Sophie Barat Center, the caves of Arcy-sur-Cure, the castles of Tanlay, Ancy-le-Franc and Saint-Fargeau, the Abbey of Pontigny, and the medieval construction site of Guédelon.

Museums such as Laduz, Colette and Saint-Germain further enrich this immersion.

The region is also a major wine territory, led by Chablis, Irancy, Coulanges-la-Vineuse and Saint-Bris, where the house organizes tailor-made visits and tastings.





Nature & Outdoor Activities

- Roncemay Golf Course
- Mountain biking along the Yonne towpath
 - Canoeing, water skiing, karting
 - Scenic flights
- Running along the banks of the Yonne

Culture & Heritage

- Joigny, a Town of Art and History
- Les Nuits Maillotines festival
 - Arcy-sur-Cure caves
 - Château d'Ancy-le-Franc
 - Pontigny Abbey
- Guédelon medieval construction site
 - Auxerre and Sens

Wine Tourism

- Chablis, Irancy, Saint-Bris, Coulanges-la-Vineuse
 - Vineyard visits and tastings on request

A stay here is also a journey through the Burgundy region.

SEMINARS & MEETINGS

By the Water

Working by the water offers a different way to meet.

Located on the top floor of the Maison de Famille, the seminar rooms offer panoramic views over Joigny.

The meeting spaces provide a bright and fully equipped setting, with a large 9 × 9 metre room that can host up to 60 guests, as well as a modular 4 × 5 metre room designed for 12 participants.

All rooms benefit from natural daylight with the possibility of full blackout, and are equipped with a video projector, screen, Wi-Fi and flipchart.

A welcoming lounge completes the facilities, with bar, refreshments and cloakroom.

Upon request, numerous tailor-made activities can be organized: cooking classes, wine tastings, cocktail workshops, vineyard visits, outdoor activities or spa treatments.

A dedicated contact person accompanies each project from start to finish.





A FAMILY HOUSE

kids-friendly !

At La Côte Saint-Jacques, children are welcomed with the same care and attention as adults, in a truly family-oriented spirit.

They can enjoy a special menu, "Initiation to Gourmandise", created by Jean-Michel Lorain, designed to awaken their curiosity while respecting their tastes.

A dedicated playroom allows them to fully enjoy their stay, while meals can be taken in the restaurant, in the room, or in a space specially adapted for younger guests.

A babysitting service is available upon request, and each child receives a booklet titled "Dessine-nous un Avenir".

Outdoors, the surrounding natural spaces and the path along the banks of the Yonne offer additional opportunities for families to enjoy time together.

Here, families find a tranquil setting where everyone can fully enjoy their stay.

SUSTAINABLE

commitment

Dessine-nous un avenir**

The association Dessine-nous un Avenir, founded by Karine and Jean-Michel Lorain, raises awareness among younger generations about respect for nature. 50% of revenue from the children's menu is donated to the association.

The house also works daily to reduce its environmental impact through:

- vegetable gardens and short supply chains
- partnerships with responsible producers
- sustainable fishing
- improved waste sorting
- continuous reduction of plastic use





La Côte Saint-Jacques & Spa *****
14, faubourg de Paris – 89300 Joigny – France

Tél. : +33 (0)3 86 62 09 70

www.cotesaintjacques.com



**MEDIA RELATIONS OFFICE
DK Consulting**

Dimitri Kuchenbrod
06 08 22 18 76
dimitri@dkconsultingrp.com

Kamel Boussekaoui
07 50 84 24 95
kamel@dkconsultingrp.com

Emma Pulze
06 78 66 82 74
emma@dkconsultingrp.com

Caroline Caen
06 72 88 03 03
caroline@dkconsultingrp.com

Lola Droissart
06 35 24 16 24
lola@dkconsultingrp.com

Brice Duparc
06 25 25 38 56
brice@dkconsultingrp.com