

PRESS KIT

LOUP
BAR

JUNIO 2020

JOAQUÍN CARDOSO
GAËTAN ROUSSET



LOUP
BAR



IDENTIDAD

(Identity)

LOUP BAR was born out of the desire of the partners to recreate one of those places they used to go in Paris: a kitchen with elements that they simply like, based on fresh, artisanal products, in harmony with the environment and a unique offer of wines that give sense to the food, representing wineries that work in total respect for the soil and traditions, winemakers that make wine with grapes and nothing else.

Behind the concept are the chef Joaquin Cardoso (@joaquincardoso) and Gaëtan Rousset (@loofokwines), who simplified the pleasures of eating and drinking within a place with a relaxed mood.

Loup Bar is part of the effervescence of the new gastronomic wave emerging among all over the world.

HAMBRE (Hunger)

Born in Mexico City in 1981. Starting Culinary School in Mexico City he decided to improve his knowledge and enroll Institut Paul Bocuse in Lyon, France.

Then he got a job offer by Jean-François Piège, at the Crillon hotel in Paris, with whom he collaborated for 8 years, he could acquire the title of chef executive, running The Hotel Thoumieux in Paris. From 2011 to 2013 he joined the team of The Chateaubriand of Iñaki Aizpitarte, in Paris by that time number 9 in the list of The

World's 50 best Restaurants, and recently awarded by one Michelin star. (Mérida). In 2013, came back to México and work in Enrique Olvera group like corporate chef.

In his career he staged in several places like, Alain Sanderens Lucas Carton, Alain Ducasse in the Plaza Athénée, in Noma of Redzepi and Relais of Christian Puglisi.

In 2015 he started at Hotel Carlota as executive chef, and opened Loup Bar in 2017.



SEB (Thirst)

Born in 1980 in Lyon, France. He came to Mexico for the first time in 2001 as a student.

After several experiences between France and Mexico in the business world, he decided to stop and founded Loofokwines, a company that imports and distributes natural wines, in a completely new and unexplored market. His statement is based on representing winemakers who cultivate their vines

in total harmony and respect with the ecosystem and the living environment that surrounds them.

He shares this philosophy and commitment with each one of the winegrowers, in order to preserve the connection between the earth and the human being.

Today, his selection represents more than 35 natural wine producers from diverse European countries and he offers them within most of the Mexican gastronomic proposals.



bar vivant!

LOUP BAR IS A LIVING BAR
(bar vivant in french):

not only for the vibe, but for our "living" wines, made with grapes free of any synthetic treatment in the vineyard, grown in a healthy soil (organic-biodynamic) and without enological additives (yeasts, enzymes, acids, oenological tannins, sulphite, etc) and with the minimum human intervention in the cellar.

Also, since we use only fresh, organic and local (as much as possible) products in our kitchen.





VINOS

(winemakers list)

LAMMIDIA, ABRUZZO - IT
ORIOI ARTIGAS, ALELLA - CATALUÑA - ES
KUMPF & MEYER, ALSACE - FR
CHRISTOPHE LINDENLAUB, ALSACE - FR
ANDRÉ BEAUFORT, AMBONNAY - FR
MAS DE L'ESCARIDA - LAURENT FELL, ARDÈCHE - FR
ANDREA CALEK, ARDÈCHE - FR
EGRAPILLE, AUVERGNE - FR
JEAN CLAUDE LAPALU, BEAUJOLAIS
MARCEL LAPIERRE, BEAUJOLAIS - FR
PIERRE COTTON, BEAUJOLAIS - FR
FRÉDÉRIC COSSARD, BOURGOGNE - FR
PHILIPPE VALETTE, BOURGOGNE - FR
GUT OGGAU, BURGENLAND - AT
CHRISTIAN TSCHIDA, BURGENLAND - AT
CLAUS PREISINGER, BURGENLAND - AT
BAPTISTE NAYRAND, CDL - FR
LAHERTE FRERES, CHAMPAGNE - FR
HERVE VILLEMADÉ - DOMAINE DU MOULIN, CHEVERNY -
LOIRE - FR
ALFREDO MAESTRO, CIGALES - ES
AEBLEROV, COPENHAGEN - DEN
FLEURY CHAMPAGNE, CÔTE DES BAR - FR
RUPPERT LEROY CHAMPAGNE, CÔTE DES BAR - FR
LA STOPPA, EMILIA ROMAGNA - IT
DENA VOLO, EMILIA ROMAGNA - IT
2NATURKINDER, FRANCONIA - ALL
CIDRERIE DU VULCAIN, FRIBOURG - SWITZERLAND
RADIKON, FRIULI - IT
DARIO PRINCIC, FRIULI - IT
DOMAINE DE L'OCTAVIN, JURA - FR
DIDIER GRAPPE, JURA - FR
VALENTIN MOREL, JURA - FR
LES FRERES SOULIER, LANGUEDOC - FR
LE COSTE - GIAN MARCO ANTONUZI, LAZIO - IT
SETE, LAZIO - IT
MILAN NESTAREC, MORAVIA, CZECH REPUBLIC
TARLANT, OEUILLY - FR
CLOS LENTICIUS, PENEDES - CATALUNYA
CASCINA DEGLI ULIVI, STEFANO BELLOTTI, PIEMONTE - IT
VITTORIO BERA & FIGLI, PIEMONTE - IT
DOMAINE MILAN, PROVENCE - FR
CALCARIUS - VALENTINA PASSALACQUA, PUGLIA - IT
WEINGUT SCHMITT, BIANKA & DANIEL SCHMITT,
RHEINHESSEN - ALEMANIA
DOMAINE DU COULET - MATTHIEU BARRET, RHÔNE - FR
LA FERME DES 7 LUNES - JEAN DELOBRE, RHÔNE - FR
L'ALEZAN - PATRICIA ET REMI BONNETON, RHÔNE - FR
JEAN MICHEL STEPHAN, RHÔNE - FR
HERVE SOUHOUT, RHÔNE NORD - FR
DOMAINE DES MIQUETTES - CHRYSTELLE ET PAUL ESTEVE,
RHÔNE NORD - FR
SEBASTIEN RIFFAULT, SANCERRE - LOIRE - FR
GUIBERTAU, SAUMUR - FR
DOMAINE GIACHINO, SAVOIE - FR
ARIANNA OCCHIPINTI, SICILIA - IT
STROHMEIER, STYRIA - AT
BICHI, TECATE - MX
POJER E SANDRI, TRENTO - IT
LOUIS ANTOINE LUYT, VALLE DEL ITATA - CHILE
LES MAISONS BRÛLÉES - CORINNE ET PAUL GILLET, VALLÉE
DU CHER - FR
COSTADILA, VENETO - IT
THOMAS JULLIEN, VENTOUX, RHÔNE SUD - FR
CAVA GARAMBULLO, SAN MIGUEL ALLENDE - MX
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MENU

LOUP CLASSICS

Squids & alioli toast
"Sobrasada" & avocado toast
Burrata di buffalo, spinach, kale, anchovies
Cheese selection
Wagyu beef tartar, piquillo peppers, rucula, "pimientón"
Endives, tamarind, jalapeño salad
"Flamanesa" veal milanese, rucola salad, green bean, pesto
Lamb, couscous, olives, lemon

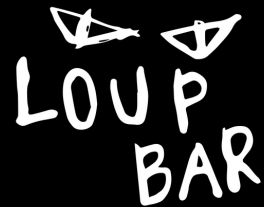
LOUP SPECIALS

(changing frequently)

Falafel, baba ganoush
Ravioli, Ocosingo cheese broth
Shrimp Tartar, tomato, shrimp heads condiment
Avocado salad, Roquefort dressing
Grilled cheese sandwich, tomato soup
Butternut squash, bacon, parmesan, "Aquarello" rice risotto - or -
Asparragus, parmesan (seasonal) "Aquarello" rice risotto
New York, truffle potato purée, salad

SWEET

Clafoutis, mango, fig, cardamom cream
Apple crumble
Chocolate "beignet"
Milk skin ice cream, seasonal fruits



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From Monday to Saturday
kitchen from 1:00 hrs to 12:30
bar from 1:00 to 1:45 am

since October 2017