

## The Chef from the Quercy goes back to his roots at Souillac Country Club...



Jean-Jacques Dubois is a real "Enfant du pays." Born in the Lot, he started his cooking career at restaurant "le Zoé" in Cahors, in the early 70's. His choice of occupation was motivated by his love for the traditional cuisine of the region and by his grandmother, who lived in Souillac and gave him a taste for good, honest and 'earthy' food. As a young man, he set out to discover the world, attracted by far horizons, the oceans and mountains. Above all, he enjoyed trying out new gastronomic experiences. In the end, he settled down in Bordeaux, where he lived and worked for 20 years, "because that was the place where it happened and there was a lot to experience and learn." However, he never forgot the landscapes of his childhood...

"I do like the Ocean" says Jean-Jacques, reflecting on his decision to go back to the Lot. "I have had a lot of really good times in Bordeaux, that's for sure. But the landscape there is very different, less varied. The rocky hills, the gnarly oak trees... the colours and smells of my childhood, I always missed them. It is here that I have learned to use my nose." Because the secret of a good cook, it's all in the nose, according to Jean-Jacques. "Yes, you can say I'm a really nosy person!" he exclaims. Some of France's rich and famous thoroughly enjoyed his cooking during his "Bordelaise" time, including the politician Alain Juppé, the comedian Guy Bedos, rugby player Christophe Dugary, and many others. "I learned a lot during that period of my life and it enabled me to add some more exotic cooking skills to my repertoire, for example from the Chinese and Japanese cuisine. I am now very happy to rediscover my roots here in Souillac and to work in a place where I meet an international clientele, who are interested in both the traditional recipes of the region and more international flavours. Visitors of the Souillac Country Club include the golfers from the nearby villages and holiday makers from the four corners of the world." On the menu you will therefore find traditional Quercy fare, but also spicy dishes like couscous, curry and other Asiatic delights. But why talk more about it... discover the Souillac Country Club's new menu for yourself!

Outside the high season (July & August), Souillac Country Club regularly organises cooking courses with Jean-Jacques Dubois. Choice of various cooking themes: Traditional Quercy Cooking, The Exotic kitchen (Japanese/Chinese fusion) or Chocolate. The one-day course starts at 9.00 am and finishes at 15.00.

Price: 65 Euros, including a luscious lunch, drinks & recipes.  
Groups of 4 - 6 people.

For information on dates and availability,  
please contact Souillac Country Club:  
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Also at Souillac Country Club: **Wine tasting with the Sommelier.**

