

There is everything from Gibus in Eaux-Puiseaux



He called all the Gibus, aka Anthony Gilbert Plusquellec: coffee, of course restaurant but also convenience store, bread reservation, take away, post item, gas supply, local newspapers ... "This is the restaurant that works better. The rest is more," says Gibus who took over the business five years ago.

"The cafe was closed long ago. This is the town that was renovated in the idea of making a multi-service".

His case formally known as The Puisotin revolves mostly in summer. "I do 70% of my sales between July and September with tourists and locals," says the 53-year Vietnamese who is 22 years of restoration behind him. "I learned on the job out of college. I did a lot of restaurants but also bars at night. After I managed to Toulouse Agape and The Marie Galante. »

At Eaux-Puiseaux, it almost works alone. His wife Isabelle assistance for household and fryers. And its neighbor sometimes comes extra for the service. "I'm doing. But I am not rich. My balance sheet for the year is € 12,000. When I was six-month season, I won twice. "Not enough to ride on gold especially as schedules are wide: seven days a week in the summer with days that begin at 7 am and ended 30 times after midnight. "I'm not doing this for money, says Gibus.

This makes me live and that is enough. »

A label "Bistrot de Pays"

Because unity is strength, territories of Othe country Armance have developed a network "Country bistro." Established in Forcalquier, there are twenty, in the south of France, this label for bars in town less than 2000 inhabitants is synonymous close and ease of use for the public who knows label. An identity provided by a charter, which requires these institutions to be open all the year to offer as much as possible basic services Uninsured in the village of dispose of key documents information local tourism, having an activity restoration based on local products, and propose festivals and cultural events.



Dans les Pays d'Othe et d'Armance, quatre bars, situés à Pâlis, Saint-Mards-en-Othe, Coussegrey et Eaux-Puiseaux, font partie de ce réseau créé en Juillet 2012. Outre le fait de bénéficier du soutien des Pays d'Othe et d'Armance, qui sur leurs documents de communication, participent à leur promotion, les établissements ont pu toucher des fonds destinés à la mise en place d'animations culturelles.



EAUX-PUISEAUX

A blow shaker in the Country Bistros.

Coktail'Impro of The actors were able to lead the country pubs from a few words proposed by the audience.

It's an evening that stirs the taste buds and spirit. Organized by Country Othe and Armance in Bistros Country, entertainment Théâtre'O Bistro, were completely improvised by two very inspired artists.

From two or three words proposed by spectators, they created tasty stories, intoxicating, refreshing.

A basic mimes, racing, game words of exotic descriptions unlikely places, prepared sketches by bartenders in Coktail'Impro aperitif evenings in restaurants Saint-Mards-en-Othe, Coussegrey, Palis and finally of Eaux-Puiseaux have delighted the taste buds of the guests, Chez Gibus, to Puisotin, it is mostly Puisotins who found the atmosphere of the past when the establishment s' called the "Café du commerce" with dances on Sunday afternoon, before closing in 1961.

This is the purpose of Théâtre'O bistro to relive the small villages by

cultural activities in these meeting places, such as cafes. Supported by Country, the region and Europe, the bet was gagné tonight. Now go to spring!



And a cocktail for 8 !

EAUX-PUISEAUX

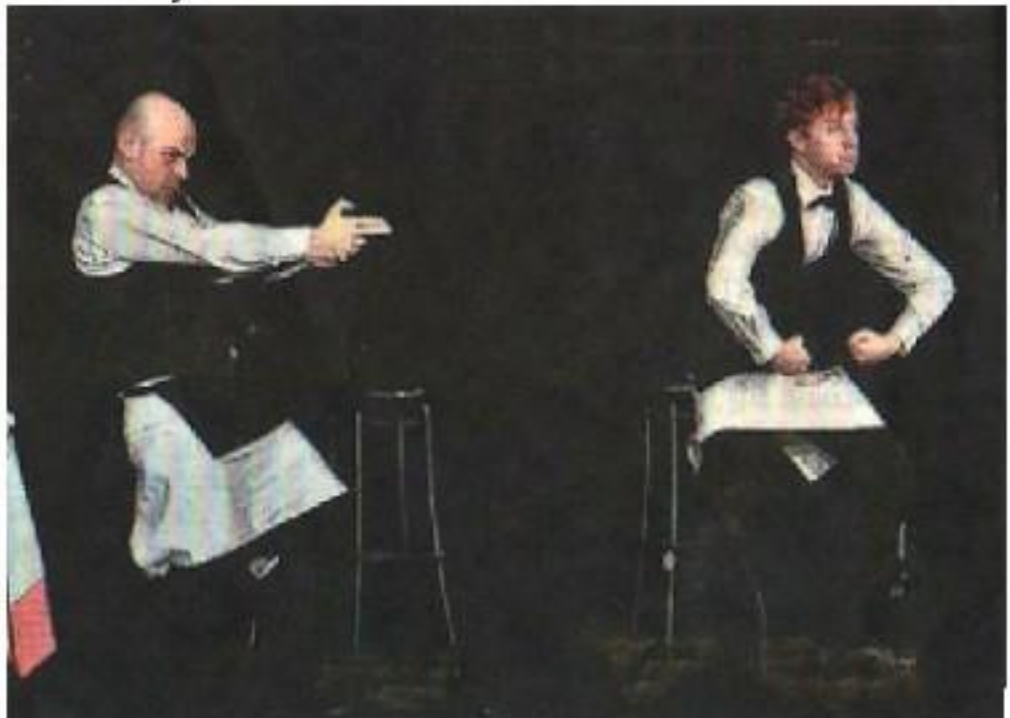
THEATR'O BISTROT

Cocktail'Impro is invited in "Bistrots de Pays"

Tonight begins the new edition of Théatr'O Bistrot with a duo comic improvisation. Meet the Country of Othe.

Tonight the Grill'Othe, labeled "Country Bar" in St. Mards-en-Othe, launches the new edition with Théatr'O Bistrot a comedy duo: Cocktail'Impro. This second edition Théatr'O bistrot happens to us in an improved version. the four partially labeled establishments "Bistrot de Pays" will receive this year more than one, but two shows.

After Cocktail'Impro, a second show will be in February-March to the inhabitants of Othe and all in the l'Aubois Following David Sire, artist Multicard!



Reasonable price

Théatr'O bistrot is an operation animation in rural mid-range by "Bistros de Pays".

They are four in the Aube and all in Othe: the Grill'Othe, Rooster had wine (Coussegrey) the Brasserie des Tilleuls (Pâlis) and the Puisotin (Eaux-Puiseaux). Cut out for them with the help of Regional Council and LIG countries Othe, the operation Théatr'O Bistrot requires some precautions the user: you must book because places are limited ...

If you are registered, an aperitif is Free, dinner and show reasonable price. To reply to seriousness of the establishment, artistic program was entrusted to connoisseurs, Festival organizers in Othe. Cocktail'Impro is derived from the professional league improvisation. Two servers, a bar is the relevant part of history and you can imagine the rest

J. M. Van Houtte

Tonight at 19pm on Grill'Othe, Saint-Mards-en-Othe. On Saturday November 8 at 19pm : Coq au wine Coussegrey. Friday 28 November at 19pm, Brasserie des Pâlis l'île free. Saturday 29 November at 19pm the Puisotin "Chez Gibus" In Eaux-Puiseaux.

Site: www.bistrotdepays.com "

EAUX-PUISEAUX

RESTORANT THE SPIRITS TO THE PUISOTIN PUISEAUX THE "WORLD FOOD" WAY GIBUS

It was rather small, so we called the kid: Gibus. nickname remained and it is now the heyday of this bucolic of Othe. For the faithful, that they are tourists or native, made one of their favorite canteens. we will at Gibus as we take the bus: being sure to arrive safely.

The small restaurant unceremoniously knows satiate appetite. with friendliness bonus. The foie gras Maise salty or semi-cooked fruit is as delicious as all the rest. This is even true WORLD FOOD panorama that Gibus devises according to its mood and according to the market: terrine, spring rolls, coq au vin, yakitou kebabs, based here in burgundy wine, blue crab Tonkinese, prawns outbreaks pastis, cassoulet. Four menus ten dishes are offered every day on the table, writing with chalk.

Another table presents desserts of the day: melting of the day floating island, DREME Catalan custard, crisp apples and almonds.

A third table mentions it, a small wine panels ... It's a far cry from the wall from China, but this is enough to accompany this simple meal, although simmered and generous.

Generous indeed! because of the service to the kitchen, Gibus, aka Antoine Gilbert Plusquellec, made almost everything himself. This Vietnamese 53years does not fall from last blas t: 22 years of restoration to the counter! His many seasons in the kitchen the night bars through 2 restaurants that he himself directed Toulouse.

That s' called "Agape and Marie gallant. "" I learned on the job in out of college, "says one who has become a bit self-service-man Eaux-Puiseaux: besides the restaurant, Gibus made coffee too, grocery troubleshooting, dot-mail, gas deposit takeaway, bread (by reservation) local newspapers Gibus reinvents the way the country bistro Multiservice of the past: the one where one comes to eat, have a drink or just chat with boss!



Le Puisotin, 1 bis rue de l' église,
Eaux-Puiseaux 03 25 40 19 44
Open daily for lunch and dinner.
Terrace. Menus to 14, 18, 22, and 24 €.
Also coffee 8:00 to 3:00 p.m.
and from 18 hours to 22 h. dishes
win. Epicerie troubleshooting.
Small wine list, Beer
Saint-Martin-de-bossennay 7.50 € -
Cider of Eaux-Puiseaux 7 €.

EAUX-PUISEAUX

The second season of Théâtre'OBistrot restarts! These performances in country pubs countries of Othe and Armance, in the spirit of cafés-concerts are a highlight of cultural and tourist activities the four restaurants now labeled in the territory.

A Eaux-Puiseaux is in the friend Gibus, to Puisotin, will be held on 29 November the show "Cocktail Impro". Two friends improvise on public proposals, pieces of fun to be enjoyed without moderation. Meanwhile, the meal is cooked and served by Gibus. These animations supported by Country, Region Champagne-Ardenne and Europe by through the GAL-Othe Armance are part of the program of welcome and support rural life.

TEL. 03 25 40 19 44



Humor and good food the appointment of the evenings.

EAUX-PUISEAUX

Is The Eclair and Liberation-Champagne on sale at Puisotin

For a few days, you can find our two title "East-Flash" and "Liberation-Champagne" to Puisotin located 1a Street the Church in Eaux-Puiseaux.

This distribution is in addition to various services already offer very friendly hosts at namely, restaurant, shop, bread, take take ext points gas supply.



With Gibus and Ysabel, former "coffee of the future" of Eaux-Puiseaux found one another in the form of a multi-service trade. coffee, restaurant, relay station, grocery store, Puisotin is much more than that: Instead of animating life throughout the canton.

Gibus is the nickname of Gilbert Plusquellec. this former restaurateur arrived in Toulouse Dawn in 2006, Ysabel with the firm it intends to open a establishment. "We were not targeted in common Specifically, when the opportunity to open a restaurant sest presented in the country of Othe " reminds Gibus. Local authorities wanted to give a new life to the old Coffee Eaux-Puiseaux, closed since the decades. by At the same time, it was also to offer residents Town and a township number of services which avaient gradually disappeared. An issue that experience unfortunately good number of common rural. yet needs are still there!

"For example, we are a relay station, and In this context we can perform a number operations "says Gibus.

The range of postal services will the sale of stamps withdrawal letters parcels Recommended to name two examples.

Side grocery Gibus offers also a series articles various folds. from bread, milk, but also local products. "Customers are fairly diverse and inhabitants of the vilage for booster races, Parisian residency secondary, tourists to the search for local products " Gibus precise, always dressed Chef in.

Quality cuisine

The large building, renovated thanks public funds, is rented the restaurateur who had a specifications to meet.

To revive the coffee shop Local contained therein. A master stoves as Gibus, it was moreover obvious.

The spacious dining room regularly refuel, lunch and dinner.

It is true that the food is excellent and made Gibus regularly changing the card.

Paella Camembert Roast until the foie gras made home, everything is good. Moreover Gibus again added another string to his bow, by offering a service takeaway.

Suffice to say that since April 2006 opening date of Puisotin the multicommerce the street from the church Eaux-Puiseaux, has given many services. and proving that the passage is perfectly possible create such activity rural areas, responding to a dual social objective and