



FOR IMMEDIATE RELEASE
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PRESS RELEASE

Fleur De Sel Restaurant Announces Sabbatical During 2016 Season

LUNENBURG, NS - After twelve successful years, [Fleur De Sel Restaurant](#) in Lunenburg, Nova Scotia will be taking a one-year hiatus during the 2016 season before re-launching the business in May of 2017.

Since opening the restaurant in 2004, Fleur De Sel has accumulated a long list of accolades beginning in 2005 with a spot on EnRoute Magazine's prestigious Top Ten New Restaurants in Canada. In the years that have followed, the restaurant has been awarded the Four Diamond Award from AAA/CAA for eleven years straight, has gone on to capture multiple Restaurant of the Year awards from Taste of Nova Scotia, and was recently named as #22 on MacLean's Top 50 Restaurants in Canada. "We are very proud of Fleur de Sel and our many accomplishments and are in no way ready to leave the restaurant" explains co-owner and restaurant manager, Sylvie Ruiz Salvador.

In light of Nova Scotia's thriving culinary scene, Chef Martin Ruiz Salvador is looking forward to making the most of the sabbatical by reconnecting with and discovering new food producers from across the province. He and Sylvie also intend on spending time travelling abroad in search of new inspiration to bring back to the restaurant.

Martin says that it is premature to comment on what will be different about Fleur De Sel when they reopen their doors in 2017, but he points out that "We opened Fleur De Sel as young and adventurous 29 year olds and now - with three restaurants and 56 employees - we're fortunate enough to be able take this opportunity. We will use this time to continue to grow and learn and come back better than ever".

Fleur De Sel is announcing the sabbatical now to ensure that both regulars and new customers have plenty of opportunity to experience the restaurant before the end of the current season on October 20, 2015.

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For further information, contact:

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ABOUT FLEUR DE SEL RESTAURANT

Opened in 2004 by the husband and wife team of Martin and Sylvie Ruiz Salvador, Fleur De Sel is located in the heart of historic Lunenburg, Nova Scotia. The property, which houses the restaurant, was built in 1840 and features a 30-seat dining room, a garden patio, and a bar.

With a focus on fresh, local seafood, award winning chef and proprietor, Martin Ruiz Salvador combines his love of classical French cuisine with carefully sourced ingredients to create menus inspired by the sea.

Since opening the restaurant 12 years ago, Martin and Sylvie have gone on to open two other establishments in Lunenburg - the [Salt Shaker Deli](#) and the [South Shore Fish Shack](#).

www.fleurdesel.net

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