

# JACQUES HAERINGER

PROPRIETOR & EXECUTIVE CHEF

## L'AUBERGE CHEZ FRANÇOIS & JACQUES' BRASSERIE

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### EXECUTIVE CHEF | AUTHOR | TV PERSONALITY

A beautiful day, great food, nice bottle of wine and maybe a little romance... how much better can life get? That's Chef Jacques Haeringer's philosophy – good food, good friends, a relaxing environment and tastes to be savored. For years he has been spreading that message to the thousands of patrons that flock to his family's idyllic restaurant in suburban Washington, DC, as well as to the viewers of his television shows and readers of his cookbooks.

As Proprietor of the legendary L'Auberge Chez François, Jacques is one of America's most respected and innovative culinary personalities. Continuing in his late father's footsteps, Jacques specializes in reinterpreting Alsatian and French cuisine for American palates. The restaurant serves many high profile A-list celebrities and Washingtonians including Presidents, Ambassadors, government officials and media personalities. Jacques and his staff have won numerous awards for their service, ambiance and fine French food. Voted Open Table's Top 100 Nationwide and Open Table's #1 restaurant in the DC metropolitan area for "Most Romantic", "Best French", and "Best Overall". They have earned the coveted AAA Four Diamond and named "100 Very Best Restaurants" by Washingtonian Magazine for over 25 years.

Jacques serves up classic and contemporary French fare at the restaurant and Jacques' Brasserie, but with his boundless energy he can also be found teaching gourmet cooking classes, hosting wine pairing dinners, writing magazine articles, and appearing regularly on television shows like [NBC's Today Show](#) and CBS's [The Talk](#) and local news broadcasts.

Chef Jacques is the author of "[Two for Tonight](#)" a collection of recipes that inspire romance through food, and the "Chez François Cookbook," the bible of classic Alsatian cuisine featuring some of the restaurant's most popular recipes. Chef Jacques hosted the PBS series Two for Tonight, based on his cookbook, now available for sale in a 6-part DVD series. Other programs he has hosted includes [Les Desserts](#), also available on DVD, and A Bite of History for the History Channel. His articles and recipes have been featured in Bon Appetit, Gourmet, Wine & Spirits, Southern Living, Bridal Guide, Better Homes and Gardens, Wildfowl and Cooking Light.





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L'Auberge Chez François is one of Washington DC area's most popular French restaurants for romantic and celebratory meals. The authentic Alsatian restaurant first opened as Chez François in 1954 near the White House in downtown Washington, DC. In 1975, the Claridge Hotel, which housed Chez François, was sold to make room for an office building. Instead of retiring at age 57, the late Papa François Haeringer decided to fulfill his dream of opening an "auberge" – a family inn prevalent in his native Alsatian countryside. After finding the perfect six acres of rolling green hills in Great Falls, Virginia, L'Auberge Chez François opened in 1976. The dining rooms are filled with Haeringer

family heirlooms and murals depicting scenes of Haeringer's place of birth, Obernai, France. When Papa François passed away in 2010, eldest son Jacques, the restaurant's chef de cuisine, took over the reins as proprietor. In 2011, he opened Jacques' Brasserie and Bar Rouge featuring outdoor patio dining, a fire pit in cool weather, and offering patrons a more casual dining experience, and an à la carte menu featuring some of the restaurant's most popular appetizers and main courses.

### Location:

L'Auberge Chez François  
332 Springvale Rd  
Great Falls, VA 22066

### Media Inquiries:

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### Online:

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