Welcome... in Herve Busset’s World
Situated in a key on “the route to Santiago de Compostela”, the mill of Cambelong was previously equipped with three pairs of millstones initially operated by “roudets” (horizontal wheel widespread in southwestern France) and mainly used to press walnuts and hazelnuts to extract renowned oil.

Cambelong means "long legs" and can be attributed either to the pilgrims who travelled the roads or the herons that live in the gorges of the Dourdou River.

Around the year 1985 the mill burnt down and was transformed into an inn.
Hervé David Busset was born on May 28th 1970 in Trélissac (Dordogne).
Nurtured by the gift of nature and then by the dishes a “cordon bleu” mother Hervé Busset moved quickly to the delights of the hotel school.
Voluntarily, his work experiences were not with the renowned chefs of large establishments but with traditional houses.

He was 22 years old when he opened in Brive a tea room (the Saint-Liberal), and in 1996 he opened his first restaurant, La Potinière (14/20 Gault Millau and Michelin 2 forks).
In 1999, Hervé Busset and his wife fell under the spell of the Mill of Cambelong.

His meeting with François Couplan, renowned Ethno botanist, will be a turning point in his vision of the kitchen. He teaches him the secrets and the virtues of nature it will learn observation, touch, smell, taste. He draws his inspiration as he reinterprets in inspired cuisine.

Bio before the Bio, he offers at his table several years of intriguing discoveries on edible wild plants in their traditional uses such as sauces, ice-cream, desserts and favors the best local producers

Far from being a fad, he favors a new conception of the relation of man to plant however anchorage from Périgord does not abandon the classics he proposes to his card as the inevitable “Œuf Louisette”.

Kitchen author, subtle and elegant, playing on the textures, colors, nature and heavily inspired by land associations of old recipes of its terror.

This Star Chef invites you to discover a range of its original recipes through an invitation to travel: a wilderness gourmet itinerary.
His course:

A star in the Michelin Guide 2007
Accredited "Master-Restorer" in 2008 October 15th
Food France, Japan in March 2010, Benoit Restaurant in Tokyo
Fou de France under the guidance of Alain Ducasse in 2005
“Grandes Tables” in the Guide Hubert 2007, Four Plates in 2009
Recognized among the 150 tables Roadmap Omnivore in 2006
"Great of Tomorrow" with a with an added accolade of 16/20 in the Gault Millau 2004
"Hope" by the guide in 2000 Champerard
Guide Routard "Small restaurants Great Chefs"
Petit Futé
Guide de Charme Rivages
Grande table Châteaux & Hôtels Collection
Coup de cœur Bottin Gourmand

Television programs: France Sud, Direct 8, Côté Cuisine, Demain TV, Bel RTL, Partez tranquilles on s'occupe de tout, TV japonaise

Exhibit Les Européennes du Gout 2008
Foire de Paris 2007 for Agneau Allaiton Aveyron
Exhibit of Chocolate in Rodez in 2007
Chairman of the Board of Saveurs du Rouergue in 2007 and 2008
Cooking classes Druelle 2009
Jury member La Cuillère d’Or in Val d’Isère March 2011
Jury member La Cuillère d’Or in Paris March 2012
"Passionate about my products and nature, I want to share my love of plants with you through my dishes. I am faithful to Perigord cuisine without neglecting the classics such as foie gras and truffle, which take pride of place on the menu.

This passion for nature also reigns in our restaurant, where the large windows open on the nature.

The contemporary decor perfectly complements the charming old schist stone. The Moulin room next door affords guests a more intimate atmosphere bathed in soft light. Once the good weather arrives, enjoy lunch or dinner while soaking up the sun on our terrace."

Hervé Busset’s cuisine has been awarded with one Michelin star and three Gault Millau toques.

The opening hours of the restaurant: from noon to 1:30 pm and from 7:00 to 9:00 pm. Closed Monday throughout the season, Tuesday and Wednesday lunch off season (except from 15 June to 15 September).
A wine, a Terror, a story...

A meeting with winemakers outsized and respectful of their terror who most use farming methods, in their sense of absolute respect for life, not adding fertilizer or pesticide synthesis.

Same philosophy...

The best of our regional terror borders confidential and little-known wines but also essential and security labels. Known or atypical they are the result of a research by our wine waiter Fabrice Couturier plying the wine regions.

The cellar of the Restaurant Hervé Busset is ideally installed in the old part of the mill where the wheels were. This place provides an ideal temperature to optimize the conservation of our wines.
Charm Hotel****

The nobility of the architecture, the beauty of the shale and the stone with contemporary elements render the charm of the Aveyron which can be admired from the balcony or the terrace. The Hotel was completely renovated in the spirit of the work of Pierre Soulages.

Eight rooms of 25 to 30 m sq. (accommodating 3 people) and a junior suite of 40 m², spacious and comfortable are spread over two floors.

The rooms with balcony or terrace already invite you to travel to the heart of nature. ....

All our rooms are equipped with:
- king size bed,
- flat screen TV,
- direct dial telephone,
- air conditioning,
- Wi-Fi,
- bathroom with shower and bathtub, separated toilets (except room disabled access).

Swimming pool

Our swimming pool is open to all our customers from May to September around (the opening and closing dates depend on the weather). It is located out of sight within the mill.

In order to relax by the pool, sunbathing and bathroom towels are at your disposal
Conques is a village which has really managed to preserve its genuine identity. Spread along the hillside the urban area surrounds the Abbey in a wide semicircle. The original medieval layout still remains, apart from the east-to-west departmental road built at the end of the 19th century through the town.

One of the major monuments of architectural and cultural heritage that line the route to Santiago de Compostela, Conques abbey-church prides itself on sheltering under its vaults, a unique treasure of Romanesque sculpture and artefacts. Among these are the tympanum of the Last Judgment and figurative capitals, all magnified by Pierre Soulages’ stained glass windows. The gilded or plated reliquaries of the Treasure, embellished with ancient enamels, cameos, intaglios and precious stones are exquisite examples of medieval craftsmanship. The precious treasure, assembled and preserved through the ages, nestles around the monastery within an environment of great beauty that is today recognized in the selective list of The most Beautiful Villages of France.
Access & Contact

Access: our domain is located 20 minutes from Rodez airport

Route: 6 h 30 from Paris, 2 h 30 from Toulouse (parking)

Plane: Paris – Rodez: 45 minutes

Possibility of shuttle between the airport and the mill

HOTEL****-RESTAURANT* Herve BUSSET

Domaine de Cambelong - 12320 - Conques – Midi Pyrenees
Tel (33)05 65 728 477 Fax (33) 05 65 728 391
Website: www.moulindecambelong.com
Mail: reservation@moulindecambelong.com

GPS: lat. 44° 35' 34" - long. 2° 23' 46"

Annual closing: from November 1st to March 31.
Weekly: Monday all day, Tuesday noon and Wednesday noon out of season.