

We are currently accepting investments to further our growth. Join us in expanding the iconic Jacques Brasserie. A long-standing gem of the Upper East Side. With the seasoned expertise of the owner Jacques Ouari who boasts over 30 years of industry success and a history of establishing thriving restaurants across the city. This investment opportunity promises both tradition and innovation in the Heart of New York's vibrant dining landscape. If interested please contact us at info@jacquesbrasserie.com

More about the owner:



This investment not only aligns you with a team of seasoned professionals but also invites you to become part of our culinary family, promising both a rich legacy and robust profitability.

For more information please visit www.jacquesbrasserie.com

ABOUT JACQUES

Meet Jacques H. Ouari Founder of Jacques Brasserie Jacques H. Ouari. This culinary enthusiast inherited a passion for food from his family. With over thirty years in the industry, Jacques's journey has spanned across continents, from humble beginnings in Algeria to becoming an expert in the fine food dining industry in NYC.

From Humble Beginnings to NYC Jacques's culinary journey started with his grandfather's bistro in Paris – where his grandfather hired his grandmother as a cook. This was also the beginning of their love story, and the two eventually married. Jacques's grandfather, known as “Mimi,” was forced to close his bistro after the Great Depression. Following this, he moved to Algeria with his wife, and they started a family. Years later, Jacques was born. Jacques's grandmother Metry Marie Ernestine, affectionately known as "Maman," instilled in him a love for cooking, while summers on his grandfather's farm taught him the value of quality ingredients and hard work. Inheriting an Entrepreneurial Spirit Both Jacques's grandfathers were business owners, having

owned and run a bakery, an olive oil factory, a lemonade factory, a cafe, and farms. From an early age, Jacques was exposed to the nuances of running a business, as well as what goes into creating high-quality ingredients and incredible food

At the age of 20, Jacques began selling gourmet sandwiches, which included burger rolls baked to his specifications and a curated blend of meat from the local butcher in his hometown. Jacques's background and drive set the stage for his career in the New York food industry.

Jacques's LMVH Journey At 24, Jacques relocated to New York City. Here, he honed his skills at a pizzeria, mastering the art of pizza dough. This also allowed him to adapt to the city's fast-paced dining scene. Still, his time tossing pizza dough was short-lived – he was soon to move on to bigger and better things.

Developing his Palate Jacques's journey as a luxury liquor brand manager started in 1992 and played a pivotal role in his career. As a brand manager for Schieffelin & Somerset Co., a Charmer Sunbelt Group distributor, Jacques represented some of LMVH's most high-end products. These included Dom Perignon, Moët & Chandon, Hennessy, Tanqueray, and more. Working as a brand manager for LMVH exposed Jacques to New York's high-end restaurants, with a focus on French cuisine. He learned about luxury liquor, champagne, wine, and spirits while gaining an understanding of fine dining at some of New York's best French restaurants.

A Focus on French Cuisine Jacques explored New York's dining landscape in his role promoting Charmer Sunbelt Group imports to restaurants. During this time, he networked with influential figures, including chef Andre Soltner (Lutece Restaurant), Jean Jacques Rachou (La Cote Basque restaurant), Maurice Hennessy from Hennessy Cognac, and Richard Jeffrey, the chef de cave of DOM Perignon.

Restaurant Expansions in NYC In 1995, only six years after moving to the US, Jacques ventured into the restaurant industry with a crêperie. This quickly expanded due to high demand. By 1997, it evolved into Jacques Brasserie. Next, he co-founded Deux Amis in 2001 and introduced French cuisine to downtown Manhattan at Jacques 1535.

In 2014, Jacques launched the gastro pub Pitch and Fork, blending American tavern fare with French flair. Reflecting on his pizza-making beginnings, he opened Giacomo's next to Jacques Brasserie. Mastering Management Jacques worked with high-level industry consultants to improve his management skills. These included Nic Mautaune from the Mauraine Consulting Company and Union Square Hospitality.

He also worked with Cornelius Gallagher, executive chef of Océan Restaurant, and Wayne Nish from the Wilted Giraffe restaurant. The New York Times awarded both restaurants three stars. Overall, Jacques has refined his managerial skills through hands-on experience in the industry. While his culinary explorations have been diverse, his love for French cuisine, inspired by Maman's kitchen, remains unparalleled. Now settled in the Upper East Side, Jacques focuses on perfecting Jacques Brasserie. The restaurant embodies years of passion and experience, reflected in every detail, from the restaurant's decor to its menu offerings.

From Kitchen to Community: Jacques's Philosophy Jacques has created a family amongst his staff and guests. As a business owner, he chooses to develop his kitchen team. His extensive experience showcases his credibility, allowing him to pass down valuable lessons, keeping and growing his staff for years. Revered as “the Legend of the Upper East Side,” Jacques insists on sourcing only the finest ingredients, aligning with his grandfathers' values of quality and sustainability. For Jacques, community, simplicity, and top-notch ingredients are paramount, defining the French cuisine at his bistro today.