

## **ROUTES DU BONHEUR Destination restaurants and sustainable seafood**

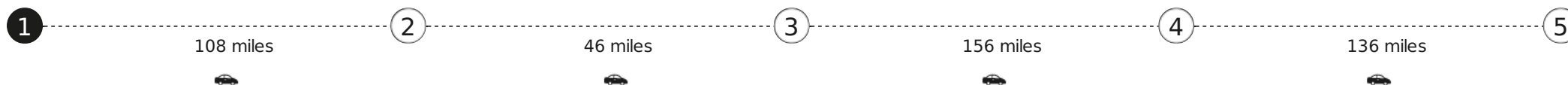
From Nouvelle-Aquitaine to Brittany via the Pays de la Loire, the shores of the Atlantic Ocean offer abundant vegetable produce for the 'Great chefs of the seas' to pair their most famous fish and seafood dishes with. This Route du Bonheur itinerary leads lovers of the ocean on an evocative journey by way of sandy beaches, steep coastlines, hidden coves and traditional ports. Leading from one Michelin-starred restaurant to the next, the adventure focuses on the art of cooking and tasting sustainable seafood.

**5 NIGHTS**  
**PRICE ON REQUEST\***

A concierge is at your service:  
**+1 800 735 2478 \***

\* Total price provided for illustrative purposes only, on 12/24/2025, calculated on the basis of two people sharing a double room for stays of a duration indicated on this page, per establishment, excluding recommended activities, properties that cannot be booked online and restaurants.

\*\* Price of a local call.



**1 LA ROCHELLE — 1 NIGHT**

( 1 property available )

## Villa Grand Voile – Restaurant Christopher Coutanceau

**Restaurant and hotel on the seafont.** Imagine a world apart where everything is designed for your pleasure. Here, along Relais & Châteaux's Route du Bonheur, the clocks have stopped so that you may share in this timeless seaside adventure. Located just a stone's throw from the chef's eponymous restaurant, La Villa Grand Voile is the exciting realisation of Christopher Coutanceau and Nicolas Brossard's ultimate dream: to offer their guests a unique, fully encompassing experience that conveys the true brilliance of this wonderful marine destination. Not far from the bustle of La Rochelle's Old Port and tucked away along a quiet street, this historic building invites you to relax and relish in the heart of this majestic maritime city of cobblestones, timber-framed facades and houses clad in white stone.

**Weekly closing :**

Gourmet restaurant: lunch from Sunday to Wednesday, Monday evening, Sunday evening.



Member Relais & Châteaux since 1988  
Plage de la Concurrence  
17000, La Rochelle  
(Charente-Maritime)

**Close to the property**

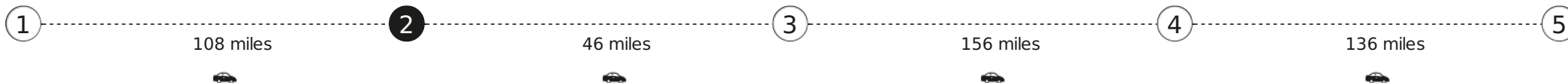
- Wholesale fish merchants at the fish market in La Rochelle harbour



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\*Price of a local call



**2 NOIRMOUTIER — 1 NIGHT**

( 1 property available )

## La Marine

A discreet white property with blue shutters, typical of the Vendée region, is home to La Marine, the restaurant of Céline and Alexandre Couillon. This property, located directly on the small port of Herbaudière, at the north-west tip of the island of Noirmoutier, has become something of a mecca for gastronomy. From his parents, the chef not only inherited a restaurant, but also their passion for the sea (his father was a shrimp fisherman) along with strong values of hospitality and respect for produce. He runs the establishment with his wife Céline, as Maître de Maison. For his bistro-inspired menu, Chef Couillon selects only the finest seafood cultivated sustainably. Even vegetables come from his own kitchen garden. Guests wishing to stay the night will appreciate Maison Moizeau which adjoins the restaurant-its rooms feature bright marine-inspired décor, polished parquet floors, white walls and natural materials, and open their windows onto the port and its boats.

**Weekly closing :**

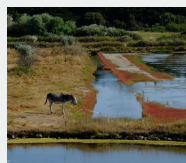
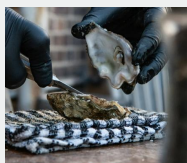
Off season: Sunday / Monday / Tuesday. July & August: Tuesday / Wednesday.



Member Relais & Châteaux since 2024  
5 rue Marie Lemonnier  
85330, Noirmoutier-en-l'île

### Close to the property

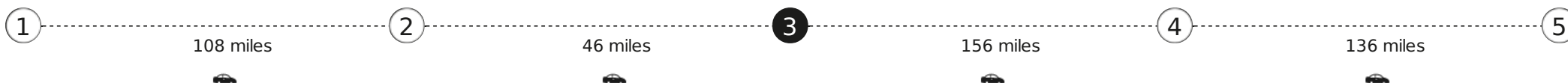
- Exploring the salt marshes
- Tasting oysters at Bonhomme port



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\*Price of a local call





**3 LA PLAINE-SUR-MER — 1 NIGHT**

( 1 property available )

## Anne de Bretagne

**Restaurant and hotel on the seafront.** On the sand dunes, facing the charming port of La Gravette, Anne de Bretagne is a contemporary villa, perfectly placed to enjoy the best of Brittany. There are breath-taking views over the ocean from the suites and the Italian-style terraces. In the excellent restaurant, Mathieu Guibert's cuisine is inventive with a touch of the sea, in perfect harmony with the wines selected by Michèle Vételé, a highly-recognised sommelier. In season, you can try wild clams with shredded leek. Fish and shellfish create a perfect match: "slow-cooked" line-caught sea bass is served with a sardine concassé, a string of winkles and a sea lettuce emulsion.

### Weekly closing :

Gourmet restaurant: Monday and Sunday (except july and august).



Member Relais & Châteaux since 2012  
163, boulevard de la Tara  
Port de la Gravette  
44770, La Plaine sur Mer  
(Loire-Atlantique)

### Close to the property

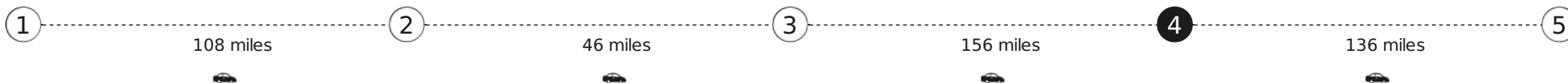
- La Baudet Mussels



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\*Price of a local call



**4 PLOMODIERN — 1 NIGHT**

( 1 property available )

## Auberge des Glazicks

**Hotel and restaurant in a village.** It began as a blacksmith's forge, then an inn stocked by the adjoining farm where workers and villagers met. Today, it is where Olivier Bellin, who took over from his grandmother and mother, interprets his "modern" version of a "land and sea" cuisine steeped in history. The fish are wild varieties, the vegetables are organic and the meat comes from small producers. Magnified in dishes boasting intense flavours, they continually seduce local Bretons and attract travellers who enjoy staying in the rooms adorned in highly contemporary decor. On sunny days, the magnificent view over the Bay of Douarnenez adds the final touch.

**Weekly closing :**

Hotel: Monday and Tuesday (open every day). Restaurant: lunch from Monday to Wednesday, Monday evening, Tuesday evening.



Member Relais & Châteaux since 2017  
7 rue de la Plage  
29550, Plomodiern  
(Finistère)

### Close to the property

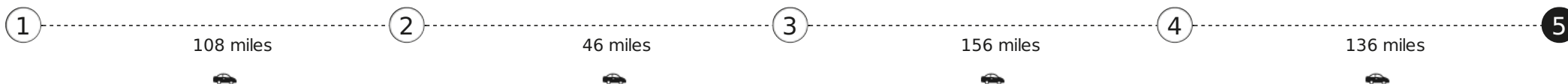
- Audierne's port and little bars



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\*Price of a local call



**5 SAINT-MÉLOIR-DES-ONDES — 1 NIGHT**

( 1 property available )

## Les Maisons de Bricourt

**Restaurant and hotel on the seafront.** Caressed by salt spray, Château Richeux dominates the bay of Mont-Saint-Michel with its imposing yet elegant 1920s silhouette. It is one of four Maisons de Bricourt, which comprise the Roellinger family's hospitality ventures, and an essential stopover to experience Brittany's unique landscapes and tides, as well as the region's incomparable flavors. The property's twelve, tastefully decorated rooms offer breathtaking views of the sea or look over the 7.5-acre parkland estate. The first floor is home to restaurant Le Coquillage, where cuisine reflects the Roellingers' passion for local seasonal products and global flavors. With freshly harvested produce from the kitchen garden and orchard, Chef Hugo Roellinger uses vegetable and maritime flavors to create dishes of remarkable delicacy. The close relationship with the water continues in the Celtic Baths, where you can swim facing the waves or and enjoy reflexology treatments provided by talented practitioners. The woodland gardens, shoreline and horizon inspire a combination of daydreaming and relaxation.



Member Relais & Châteaux since 1989  
Le Château Richeux  
Le Buot  
35350, Saint Méloir des Ondes  
(Ille-et-Vilaine)