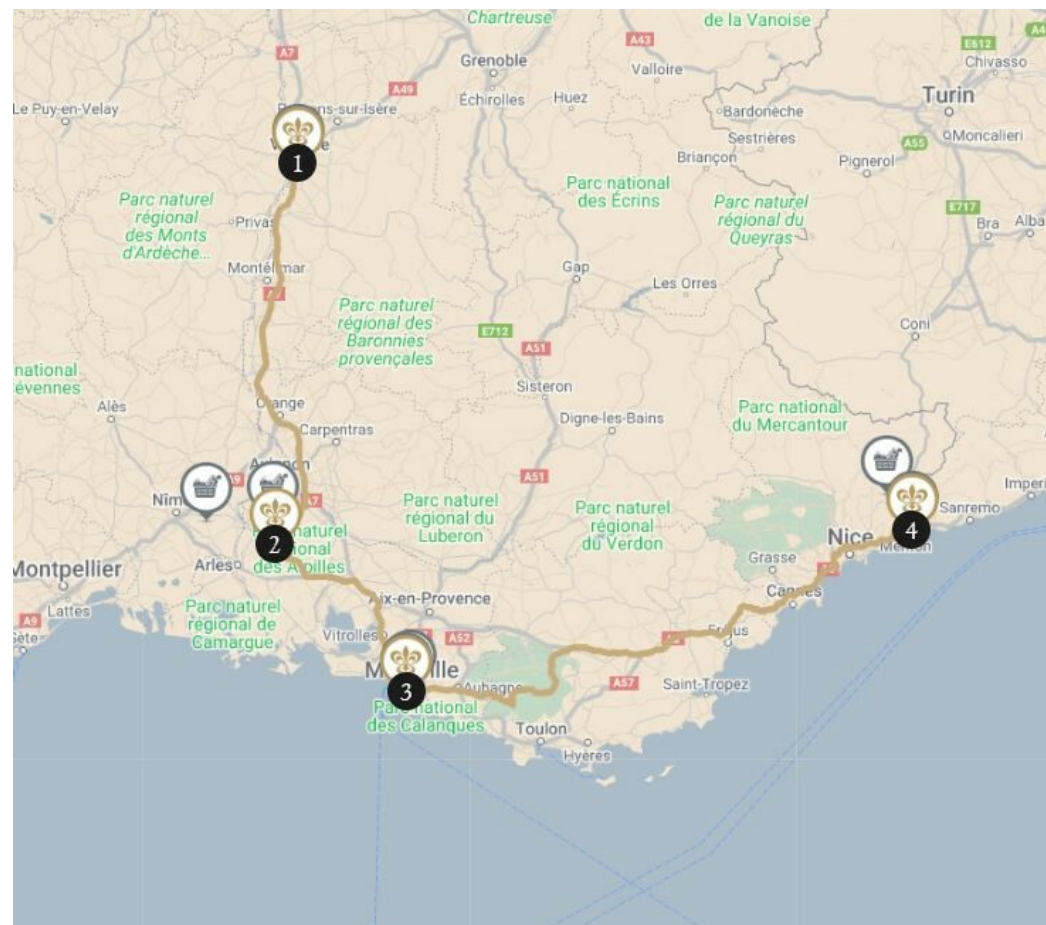


France



## **ROUTES DU BONHEUR From Provence to the Mediterranean, the stars of gastronomy**

World-renowned chefs Anne Sophie Pic, Glenn Viel, Gérard Passédât and Mauro Colagreco share three stars in the Michelin Guide 2023, a visceral desire to showcase the products and flavors of their region, and the desire to reinvent themselves and renew their menu every season. Traveling from one table to another is perhaps the most subtle way to discover Provence and the French Riviera. Because all their senses are focused on this region they have chosen and which has made them kings and queen.



**4 NIGHTS**  
**PRICE ON REQUEST\***

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

\* Prix Total communiqué à titre indicatif au 05/07/2024, calculé sur la base de 2 personnes en chambre double pour un séjour du nombre de nuits indiqué sur cette page par établissement, hors activités conseillées, hors établissements non réservables en ligne et hors restaurants.

\*\* Prix d'un appel local.

1

95 miles



2

53 miles



3

150 miles



4

**1 VALENCE — 1 NIGHT**

( 1 property available )

## Maison Pic

**Restaurant and hotel in town.** Take inspiration from the world of fragrance to create sauces with complex depths of flavour; evoke childhood memories by pairing orange blossom with carrots as a finishing touch; create a dessert that resembles a monochrome painting: Anne-Sophie Pic's cuisine, with its sensitive touch, is proud to be "feminine" in what is still a man's world. She is widely travelled, boasts a wealth of experience and seeks to share the emotions this brings - each and every one of this original and emblematic woman Chef's dishes is a work of creative art and she wants you to know its history. Similarly, the hotel boasts contemporary yet warm refinement and is set in a delightful Mediterranean garden.

### Weekly closing :

Hotel/"André": open every day. Gourmet restaurant: lunch and dinner from Sunday to Tuesday (from January 15th to May 31st) (low season), Monday, Tuesday noon, Sunday evening (from September 1st to December 25th).



Member Relais & Châteaux since 1973  
285, Avenue Victor-Hugo  
26000, Valence  
(Drôme)

### Close to the property

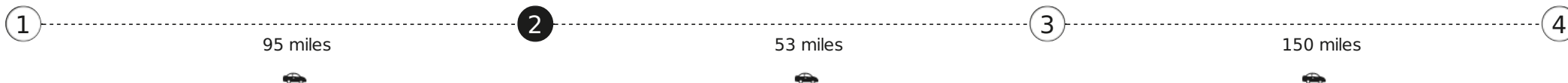
- Scook, Anne-Sophie Pic's cooking school (Valence)



**A concierge is at your service:**

**+1 800 735 2478 \***

\*Price of a local call



**2 LES-BAUX-DE-PROVENCE — 1 NIGHT**

( 1 property available )

## Baumanière Hôtel & Spa

**Restaurant and hotel in the country.** As a result of the merger of La Cabro d'Or and L'Oustau de Baumanière, Baumanière has become the epitome of Mediterranean art of living in a magical place. Appreciated by personalities from the political and the media world, this domain was founded by Raymond Thuillier, the "historical monument" of French gastronomy according to Gault et Millau. In 1969, Jean-André Charial took over from his grandfather as the head Chef, a position he held with maestria until today. This respected Chef is now no longer in the kitchens but managing the domaine. Baumanière remains a unique place, nestled in the Baux-de-Provence rocky outcrops. It encompasses five buildings surrounded by Mediterranean gardens: the L'Oustau, the historical main house, La Maison de Famille, a Provençal farmhouse, the 18th-century manor, and finally Carita and Flora, two country abodes. There are also two gourmet restaurants, the Oustau de Baumanière—an institution where you can appreciate the refined, subtle, and creative cuisine of the chef—and La Cabro d'Or, a Provençal restaurant. The estate also has a spa, three outdoor pools, and a tennis court.

**Weekly closing :**

"L'Oustau de Baumanière": closed Wednesday and Thursday all year round.

"La Cabro d'Or": closed from October to May on Mondays and Tuesdays.



Member Relais & Châteaux since 1958  
Mas de Baumaniere  
13520, Les Baux-de-Provence  
(Bouches-du-Rhône)

### Close to the property

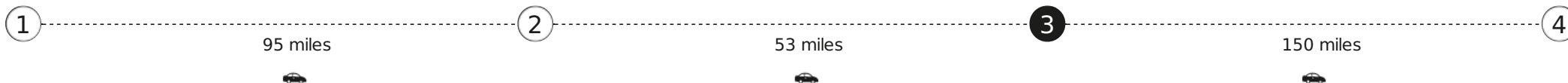
- Henri de Pazzis' flours (Saint-Rémy-de-Provence)
- The Aux pigeons des Costières farm (Mandel)



**A concierge is at your service:**

**+1 800 735 2478 \***

\*Price of a local call



**3 MARSEILLE — 1 NIGHT**

( 1 property available )

## Le Petit Nice-Passedat

**Restaurant and hotel on the seafront.** To love Marseille means to love the Mediterranean, inseparable from the city, just like Gérald Passedat's three-star cuisine. First come sea anemones, bonito, sea urchins, crabs and shellfish. Then fish occupies the heart of his cuisine. More than 65 varieties are fished locally over the year, such as tub gurnard, rascasse, red porgy, comber fish, common dentex, in compliance with the guidelines for the protection of maritime resources. The cult dish is "Bouille Abaisse", light, iodized and zephyr-like, and also the famous Lucie Passedat sea bass. Sea views are everywhere... from the terrace, from the restaurant and from your spacious bedroom, overlooking the distant horizon.

### Weekly closing :

Hotel/"Le 1917": Monday, Tuesday noon, Sunday evening (from November 6th to April 1st). Gourmet restaurant: lunch from Monday to Wednesday, Monday evening, Sunday evening (from November 6th to April 1st).



Member Relais & Châteaux since 1975  
 Anse de Maldormé,  
 Corniche J.-F.-Kennedy  
 13007, Marseille  
 (Bouches-du-Rhône)

### Close to the property

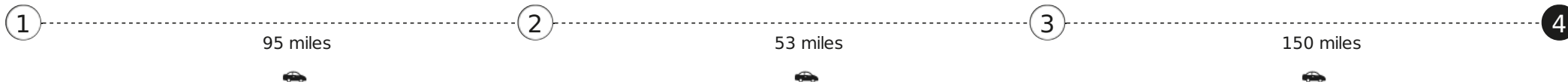
- Small local fishermen (Vieux-Port)
- Gérald Passédat's La Bouille Abaisse (Marseille)



**A concierge is at your service:**

**+1 800 735 2478 \***

\*Price of a local call





**4 MENTON — 1 NIGHT**

( 1 property available )

## Restaurant Mirazur

**Restaurant on the seafront.** In Menton, on the Côte d'Azur, chef Mauro Colagreco has settled with his family and built the Mirazur. More than a restaurant, it is the perfect embodiment of the Mediterranean: not just a home, but a way of living, and thinking. With nature as his only guide, Chef Colagreco has created a gastronomic enterprise perfectly integrated with its environment, whose fertile inspiration feeds his instinctive approach to cuisine. Convinced of the benefits of short supply chains, he is a passionate advocate for a style of 'circular' gastronomy-by working with produce from Mirazur's own gardens and orchard, he breathes fresh life into his art. His relationship with the elements, the seasons – and the stars – is beautifully depicted in every dish. With his wife, Julia, Chef Colagreco invites you to discover a menu driven by the cycle of nature, showcasing inspired creations constructed with flowers, roots, fruits and leaves, in harmony with the sky, the earth and the entire universe.

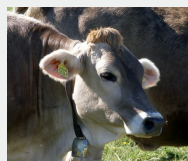
**Weekly closing :**  
Monday and Tuesday.



Member Relais & Châteaux since 2013  
30 Avenue Aristide Briand  
06500, Menton  
(Alpes-Maritimes)

### Close to the property

- René and Sophie Peglion, cheese producers (Sospel)
- The Mirazur gardens (Menton)



**A concierge is at your service:**

**+1 800 735 2478 \***

\*Price of a local call