My Route du Bonheur... - Suggestions of itineraries to discover the world...



ROUTES DU BONHEUR Journey along the legendary Route Nationale 7

The RN7 is a legendary road in France and the birthplace of Relais & Châteaux. A favorite of those who follow Michelin maps and others who love roads lined with plane trees, the RN7 always evokes the easygoing ambiance of *douce* France. Although following it from end to end can be quite an adventure these days, the song of cicadas, fragrance of lavender, and haute cuisine still provide for an amazing journey from Burgundy to the Mediterranean. And, since 1954, it has offered a treasure trove or properties dedicated to refinement and well-being.



11 NIGHTS from US\$ 4,451.92*

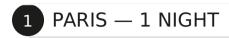
A concierge is at your service: +1 800 735 2478 *

^{*} Prix Total communiqué à titre indicatif au 05/18/2024, calculé sur la base de 2 personnes en chambre double pour un séjour du nombrede 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 property available)

Saint James Paris

Hotel and restaurant in town. In the 16th arrondissement of the French capital, Saint James Paris lovingly cultivates a world of unmatched refinement and art de vivre. Close to the Arc de Triomphe and Avenue Foch, this exceptional hotel reveals a discreet character imbued with pastoral charm and an aura unlike any other. Graced with 5,000 square metres of greenery, it holds court amidst marvellous gardens made all the more remarkable by the landscape designer Xavier de Chirac. This former private mansion is now bridging its romantic neoclassical soul with modernity, thanks to the talents of interior designer Laura Gonzalez, who has achieved a perfect symbiosis of plant life and art deco. The decorative contrasts exhibit a rare elegance, as evidenced by the fifty rooms and suites which are at once chic and poetic, grandiose and intimate. At the Bellefeuille gourmet restaurant, Chef Grégory Garimbay pays tribute to French gastronomy and the richness of its terroirs by honouring the raw produce he works with sincerity and passion. A stay at the Saint James Paris is a true parenthesis of well-being, which is confirmed in the Guerlain spa: a world of relaxation, with areas dedicated to treatments, a hammam, a sauna, a Jacuzzi, a fitness room and an indoor pool bathed in natural light.

Weekly closing:

Restaurant: Saturday and Sunday.



Member Relais & Châteaux since 2012 5 Place du Chancelier Adenauer 75116, Paris (Ile de France)





2 BOISMORAND — 2 NIGHTS

(1 property available)

Auberge des Templiers

Restaurant and hotel in the country. Back in 1954 the Dépée family turned this former post house into one of the first Relais & Châteaux properties. Charming and tranquil, this top culinary destination is surrounded by Loire châteaux and the vineyards of Sancerre and Pouilly. Experience the rare pleasure of sleeping under a thatched roof, and allow yourself to be seduced by the cuisine of Chef Kevin Stroh in the restaurant, looking out on century-old oak trees. On the menu is a magical ravioli of wild mushrooms and velouté with a truffle jus, and John Dory in a La Ratte potato crust and sweet red onion sauce. This delicious food is complemented by wine from the highly acclaimed cellar.

Weekly closing:

Hotel: Tuesday and Wednesday (from September 1st to April 31st). Gourmet restaurant: Tuesday and Wednesday.



Member Relais & Châteaux since 1954 Les Bézards 20 Route Départementale 2007 45290, Boismorand (Loiret)

Close to the property

• The Briare Aqueduct



A concierge is at your service:

+1 800 735 2478 *







(1 property available)

Troisgros

Restaurant and hotel in the country. Troisgros is located in the heart of the countryside, at the foot of a vineyard. It is made up of a farmhouse where guests are received, a kitchen workshop where products are transformed, a restaurant, Le Bois sans Feuilles, were sharing is experienced, and a large Italian-style house where relaxation may be had. All of these spaces have a modern soul and are surrounded by fields, woods, a lake, garden, and orchard. The taste of Marie-Pierre, and that of Michel and César, all guided by the simplicity in cooking, was without a doubt inspired by this new setting.

Weekly closing:

Hotel/Gourmet restaurant: Monday and Tuesday. "Le Central": Monday and Sunday. "La Colline du Colombier": Tuesday and Wednesday.



Member Relais & Châteaux since 1966 728 route de Villerest 42155, Ouches (Loire)

Close to the property

- The Roanne coast vineyard
- The Hervé Mons Tunnel, Ambierle
- The Livestock Market, Saint-Christophe-en-Brionnais





A concierge is at your service:

+1 800 735 2478 *







(1 property available)

Georges Blanc Parc & Spa

Restaurant and hotel in a village. In Vonnas, Georges Blanc, emblematic Chef and visionary businessman, has developed a veritable Gourmet Village on the river bank, around a reconstruction of the inn of his great grandparents. Together with his family, Blanc constantly reinvents Bresse specialties through creations such as the "crêpe vonnassienne" with salmon and caviar or the legendary Bresse chicken with foie gras. Visits are available upon request to one of the five most exceptional cellars in the world, with more than 135,000 bottles. In just under five hectares of grounds, discover a heavenly spa, an aquatic space next to a pond and a large, landscaped park that is illuminated at night.

Weekly closing:

Gourmet restaurant: lunch from Monday to Thursday, Monday evening, Tuesday evening. "L'Ancienne Auberge": open every day.



Member Relais & Châteaux since 1972 Place du Marché 01540, Vonnas (Ain)

Close to the property

- Parc des Oiseaux, Villars les Dombes
- Musée Départemental de la Bresse Domaine des Planons, Saint-Cyr-sur-Menthon
- Hameau du Vin, Romanèche-Thorins





A concierge is at your service:

+1 800 735 2478 *





5 LES BAUX-DE-PROVENCE — 2 NIGHTS

(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.



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

Close to the property

- Le Moulin Castelas, Les Baux de Provence
- L'Affectif, lean-André Charial's wine
- Carrières de Lumières. Les Baux de Provence





A concierge is at your service:

+1 800 735 2478 *



[&]quot;La Cabro d'Or": closed from October to May on Mondays and Tuesdays.



6 EZE-VILLAGE — 2 NIGHTS

(1 property available)

Château de La Chèvre d'Or

Hotel and restaurant in a village. This château, built on the steep slopes of the French Riviera, offers breath-taking vistas of the Mediterranean and has plenty of relaxing activities in store: swimming in the pool, fragrant gardens or Indian massages. The charming rooms are all different. The great classics of French gastronomy as well as Mediterranean specialties can be savoured in one of the four restaurants of the Chèvre d'Or, where the pleasure derived from the fine cuisine is enhanced by the stunning views. After the meal, you can stroll through the cobblestone streets of the medieval cliff-side village overlooking the grandiose panorama of the sea.



Member Relais & Châteaux since 1956 Rue du Barri 06360, Eze-Village (Alpes-Maritimes)

Close to the property

- The Grands Chefs on the Route...
- Nietzsche's Path. Eze
- Rothschild's Ephrussi Villa, Saint-Jean-Cap-Ferrat
- The Maeght Foundation, Saint-Paul-de-Vence





A concierge is at your service:

+1 800 735 2478 *