



France

ROUTES DU BONHEUR Around Lyon, stars of French gastronomy

Their names are Blanc, Troisgros, Marcon and Pic. Famous names on all continents, guarantors of a French cuisine that is constantly reinventing itself. Great Relais & Châteaux chefs, celebrated with three stars in the Michelin Guide 2020, who are passionate about their environment. Always ready to share, they introduce you to their cuisine and their favorite producers. Between two exceptional meals, you discover markets and vineyards, poultry farmers, lentil growers or nurseries...

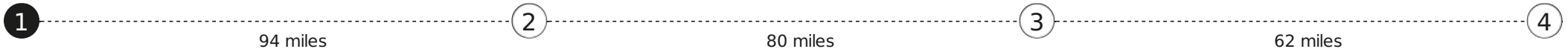


4 NIGHTS
PRICE ON REQUEST*

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

* Total price provided for illustrative purposes only, on 11/22/2024, 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 VONNAS — 1 NIGHT

(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 :

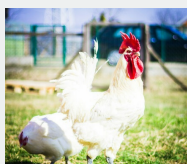
Gourmet restaurant: lunch from Monday to Thursday, Monday evening, Tuesday evening. “L’Ancienne Auberge”: open every day.



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

Close to the property

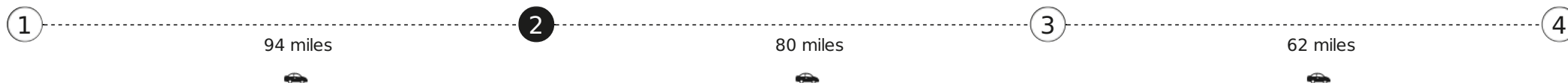
- In the aisles of Châtillon-sur-Chalaronne market
- Cyril Degluaire, a passionate Bresse poultry farmer (St-Cyr-sur-Menthon)



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2 OUCHES — 1 NIGHT

(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, where 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 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

- Sérol wine estate, sharing wines (Renaion)
- The MOF des Halles de Roanne



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3 SAINT-BONNET-LE-FROID — 1 NIGHT

(1 property available)

Les Maisons Marcon

Restaurant and hotel in a village. With a panorama open to the horizons of the Valleys of Ardèche and Mont du Velay, father and son Chefs Régis and Jacques Marcon’s new hotel has “Ecolabel” approval. The décor is minimalist and there are plenty of spots from which to admire the surrounding mountains. Enjoy natural swimming in the pure water of the pool. The restaurant is dedicated to seasonal gastronomy. Mountain lovers Régis and Jacques will offer you tastes of mushrooms, wild vegetables and herbs alongside the Puy green lentils, river fish and their latest find, lamb “couci-couça” with cep praline.



Member Relais & Châteaux since 1997
 Larsiallas
 18 Route de Brard
 43290, Saint-Bonnet-le-Froid
 (Haute-Loire)

Close to the property

- Ambassadors of Le Puy green lentils
- The farmers’ market of place Albert-Thomas (Saint-Étienne)



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4 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 :

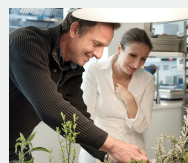
Hotel/"André": open every day. Gourmet restaurant: lunch and dinner from Sunday to Tuesday (from January 15th to May 31st) (low season), Monday, Tuesday noon, Sunday evening (from September 1st to December 25th).



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

Close to the property

- Laurent Bourgeois's amazing aromatic plants (Parnans)
- Christine Vernay, an exceptional winegrower (Condrieu)



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