

# Instants



The Relais & Châteaux magazine

Issue 4  
Autumn-Winter 2017  
[www.relaischateaux.com/magazine](http://www.relaischateaux.com/magazine)  
[#relaischateauxmagazine](https://twitter.com/relaischateauxmagazine)



## A Dinner at Nature's Summit

Modern and minimalist architecture and an incredible view of the Dolomites mark our official arrival at Terra by Auener Hof to discover the beautifully delicate cuisine of Heinrich Schneider.

pages 6-7



© THE CONCIERGE  
OUR TOP 10

**Ten Best  
Places for  
Wine Lovers**

page 3



TASTE OF  
SAVOUR

**Forgotten  
Vegetables:  
the Black  
Radish**

page 5



TRAVEL  
TRAVEL JOURNAL

**A Snowy  
Sanctuary  
in the Rockies**

pages 8-9





A majestic place in a bucolic setting surrounded by nature



A 19th-century former hunting lodge becomes a hotel



A warm reception



With forests and ponds, enjoy moments of serenity in the French countryside.

TRAVEL  
TRAVEL JOURNAL

# Experience a Timeless Moment in the Châteaux of the Loire Valley

The Domaine des Hauts de Loire is an exceptional place located between the châteaux of Ambroise and Chambord, less than two hours from Paris. You'll be charmed by this magical setting — a 19th-century former hunting lodge surrounded by a seventy-hectare park. Enjoy a nature walk and relax.

## VUTHEARA KHAM

Professional photographer based in Paris, France, VuTheara Kham has one of the most popular Instagram accounts in the world, with over a million followers tuned in for a glimpse of his mostly unfiltered view of the world.



## Ten Best Places for Wine Lovers

Once you begin your journey into the world of wine, your travels will never be the same. The search for new wines and far-flung destinations in which to enjoy them will take over. To get you started on your voyage of the vine, here are ten places around the world that will speak to the wine lover in you.

### TAMLIN WIGHTMAN

Based in Cape Town, South Africa, TamLin Wightman is an experienced travel writer and photographer in search of the spirit at the heart of her subjects.



### THE BELLE OF BURGUNDY

**Where:** *Hostellerie de Levernois* lies within an elegant French-style garden and a five-hectare park with century-old trees, in the heart of France's prestigious Côte de Beaune vineyards.

**Wine lovers:** The cellar boasts a selection of eight hundred references from the most prestigious vineyards in Burgundy. Every Tuesday and Saturday, sommeliers Philippe Meurger and Nicolas Geoffroy share their knowledge of wine with guests at tasting sessions held in the cellar. Enjoy a glass of wine with the traditional yet modern cuisine of the gourmet restaurant, or paired with the simple and delicious dishes at *Bistrot du Bord de l'Eau*, featuring produce from the vegetable garden.



### A BLEND OF VINEYARDS, HISTORY AND ART DE VIVRE

**Where:** *Château Cordeillan-Bages'* two hectares of grapevines sit to the south of Pauillac, on a gravelly ridge of the Bages plateau.

**Wine lovers:** Wine is produced by the winemakers of *Château Lynch-Bages*. According to owner Jean-Charles Cazes, "A visit to this late 16th-century building is like a trip through time." Take a look at the winemaking tub in the cellar; dating back to 1850, it is a rare example of historical wine-producing equipment. Enjoy a glass, or two, of one of the estate's more than 1,500 wines, including the *Bordeaux Grands Crus*.



### THE SECRET GARDEN OF CARCASSONNE

**Where:** *Le Domaine d'Auriac* is an elegant 19th-century townhouse built in Carcassonne, a hilltop town in southern France that is one of the biggest and best preserved fortified cities in Europe.

**Wine lovers:** The restaurant at *Le Domaine d'Auriac* is the perfect setting to enjoy the great wines of Languedoc-Roussillon, which pair nicely with its original recipe of the classic local dish "Dieu le Fils" cassoulet. Explore the surroundings, taking the slow road through Cathar country, visiting the abbeys and castles whose ruins rise from the clifftops and rocky promontories.



### WINE AND RHINE

**Where:** A restored castle dating back more than one hundred and fifty years, *Burg Schwarzenstein* sits in the middle of the hills of its vineyards, overlooking the Rhine Valley.

**Wine lovers:** Delve into the world of Riesling with a tour of the *Schwarzenstein* vineyard — sample *Kabinett*, *Spätlese* and *Erste Lage* wines on the spot where they are produced. Oenologist Michel Fouquet recommends going to *Vollrads Castle*, where you will learn to recognise the different types of Riesling and be able to sample the *Vollrads' "kalte Ente"*, a punch made from light wines, sparkling wines and lemon.



### A SEASIDE SETTING

**Where:** Situated in the heart of Cape Town's exclusive suburb of Bantry Bay, *Ellerman House* is an elegant Edwardian mansion overlooking the Atlantic Ocean, with the magnificent Lion's Head mountain as its backdrop.

**Wine lovers:** "The wine gallery is much more than a functional space — it is a work of art." These are the words of Paul Harris, owner of *Ellerman House*, and something that is evident even at first glance. Guided by sommelier Manuel Cabello, the gallery takes guests on an interactive journey into the world of wine with daily wine tastings, food and wine pairings, the *Dom Pérignon Experience* and brandy tastings. The gallery holds the hotel's 7,500-bottle collection of South African vintage wines.



### THE JEWEL OF THE CAPE WINELANDS

**Where:** Owned by jeweller Laurence Graff, who founded *Graff Diamonds*, *Delaire Graff Lodges and Spa* (*Delaire* meaning "from the sky") is perched on the slopes of the magnificent *Botmaskop* peak in the mountains of *Stellenbosch* in South Africa, about an hour's drive from Cape Town.

**Wine lovers:** *Delaire Graff* wines are among the most prestigious in the Southern Hemisphere, due in part to the unique terroir of the estate: a combination of maritime and mountain climates on the crest of the panoramic *Helshoogte* mountain pass. But their true success lies in accomplished South African winemaker *Morné Very*, who is responsible for the estate's finest appellations.



### THE MAGIC OF THE SONOMA

**Where:** Set in the hills of the Russian River Valley, *Hotel Les Mars* in Northern California finds its home in *Healdsburg*, an authentic farming community that encapsulates the charm of the *Sonoma Wine Country*.

**Wine lovers:** When not enjoying the highly acclaimed wines and farm-to-fork dining at the hotel, head out and explore the country roads that meander through the surrounding vineyards, valleys and redwood forests. You can visit one out of the more than 100 world-class wineries, including *Chalk Hill*, *Alexander Valley*, *Dry Creek Valley* and *Russian River Valley*, and receive a complimentary tour and tasting.



### VALLEY OF THE VINES

**Where:** *Auberge du Soleil*, meaning "Inn of the Sun", is an elegant hotel set on a thirty-three-acre olive grove, surrounded by the vineyards of the *Napa Valley*.

**Wine lovers:** The estate has a fifteen-thousand-bottle wine cellar. Guests can discover new wines by the glass at *The Bistro & Bar*, or combine wine tasting with the Mediterranean-inspired cuisine at the *Auberge du Soleil's* restaurant, with dishes from its executive chef *Robert Curry*, recipient of ten consecutive *Michelin* stars.



### UNIQUELY URUGUAYAN

**Where:** A cellar, farm, restaurant and lodge all in one, *Narbona Wine Lodge* is one of the most famous wineries in Uruguay, founded in 1909 and set in the town of *Carmelo*.

**Wine lovers:** Guests can explore the vineyards — with their *Tannat*, *Pinot Noir*, *Petit Verdot*, *Viognier* and *Syrah* grapes — by bicycle or foot. And sample the estate's wines by the pool, on the patio overlooking the vines, at the bar or in the restaurant paired with *Uruguayan* specialities or cheese tastings.



### FROM A LAND DOWN UNDER

**Where:** A boutique, single-estate vineyard, *Hentley Farm* is a one-hundred-and-fifty-acre vineyard and farm on the banks of *Greenock Creek* in the *Barossa Valley* in Australia.

**Wine lovers:** Wine is at the centre of the *Hentley Farm* experience. Enjoy a glass in the *Tasting Room*, with its leather bar stools and solid red gum counter, on the shady verandah overlooking the *Hentley Farm* courtyard, or in the *Gallery Room*. The farm specialises in premium single-block wines and is considered one of Australia's leading boutique wineries.



# The Little Grey Lady of the Sea, So Romantic!

A truly blustery New England weekend, we spent our time wrapped in sweaters while happily walking the white shell roads and dune grass paths, admiring the grey shingled cottages of Sconset and the calm embrace of fall on the island.



The Wauwinet, Nantucket, New England, United States



**WE HAD JUST ARRIVED AT THE WAUWINET VIA OUR RENTED TWO-DOOR JEEP,** with the wind threatening a storm at any moment. My husband and I charged out to the ocean, the wood plank path beckoning us to unwind; the sand and sea acting as an instant release from our work lives. We finally had time to ourselves, to relax for a weekend away.

Parallel to us, a seal bobbed in the blue Nantucket surf, watching us with his wide curious eyes. After a while, the storm clouds chased us inside, rain drops falling at our heels.

A crackling fireplace welcomed us inside, where we curled up together and sipped on hot toddies and cider, our competitive spirits fueled by board

games. At 4pm, we enjoyed a platter of cheese and crackers as the storm raged on.

In the evening, we rented movies and feasted on buckets of complimentary popcorn. We fell asleep in soft sheets with the windows open, rain drizzling against the glass, the crash of the surf off in the distance.

Sunday morning, we dined at Toppers, our bellies filled with lemon ricotta pancakes and fresh-baked croissants with eggs, North Country bacon and Vermont cheddar.

We left the Wauwinet content and refreshed, the effect of a romantic weekend tucked in the outermost corner of Nantucket having worked





Toppers, the hotel's restaurant: lemon ricotta pancakes and fresh-baked croissants with eggs, North Country bacon and Vermont cheddar.

its grey lady\* magic. The Wauwinet proved to be the perfect getaway to spend with a loved one. Whether you are honeymooners or celebrating years of marriage, it's the best place to be.

\* Nantucket's nickname, "The Little Grey Lady of the Sea", refers to the island as it appears from the ocean when it is fog-bound (Morris, Paul C. Maritime Nantucket: A Pictorial History of the "Little Grey Lady of the Sea", Lower Cape Publishers, 1996).

**TASTE OF SAVOUR**

# Forgotten Vegetables: the Black Radish

Turn back to those heirloom plants that have been neglected: they aren't as easy on the eye as their more widely used counterparts, but they are full of their own unique flavours and stories. The black radish is a lesser-known radish that has a unique charcoal exterior and crunchy, peppery taste.



Black radish by La Grenouillère, France

**THE ENDANGERED EDIBLES**

The black radish is to the vegetable world what the buffalo is to Africa's Big 5. It is not picturesque. The colour of charcoal on the outside and the texture of, well, an old buffalo's horn – it has a dense, fibrous flesh with a pungent flavour – has earned it the nickname *raifort des Parisiens*, or the horseradish of Parisians.

**“In ancient Egypt, they were considered sacred.”**

Black radishes were popular among medieval folk. No matter the climate or time of year, these roots flourished and stored well throughout the winter months in the Middle Ages.

As with many other former staples, the last century saw the black radish ousted by crops that were easier to market and ship, such as potatoes, carrots and the black radish's prettier cousins, which were easier to peel and use, and boasted more colourful, less rugged exteriors.



**TAMLIN WIGHTMAN**

Based in Cape Town, South Africa, Tamlin Wightman is an experienced travel writer and photographer in search of the spirit at the heart of her subjects.

**THE LESSER-KNOWN VALUE OF THE BLACK RADISH**

The black radish has several redeeming features that make it worthy of adding to any winter menu.

1. Many love the black radish's crunchy and peppery taste. The Tudors of the British monarchy were no exception, according to *The Telegraph*.
2. They are packed with nutrients, including vitamin C, potassium, sulfur, fiber and B vitamins.
3. Black radishes grow larger than most radishes and are actually rather attractive – inside at least, with a nearly translucent white centre that boasts a star-shaped pattern. The contrast between the centre and the dark exterior makes it an intriguing addition when it comes to plating dishes.
4. In ancient Egypt, they were considered sacred and were often used with garlic as a treatment for just about any bug. Even today, they are commonly used as a remedy for respiratory problems.
5. In Ayurvedic medicine, they are considered to promote digestive health, detoxify the liver, boost the immune system and fight aging.

**HOW TO COOK IT LIKE A RELAIS & CHÂTEAUX CHEF?**

Tasty as they can indeed be... it all comes down to how you prepare it.

- La Grenouillère, under Michelin-starred chef Alexandre Gauthier, one of France's most inventive chefs, creates a dish that includes raw scallops, beaten egg whites and ribbons of black radish, drizzled with a little grilled peanut oil.
- William Bradley, executive chef at Addison Restaurant in San Diego, and French-born Claude Bosi, chef-owner of the two-Michelin-star London restaurant Hibiscus, collaborated to create an eight-course dinner. On the menu were scallops with black radish and truffle.
- Le Hatley restaurant at Manoir Hovey serves a kid goat featuring pine needles, field peas, turnip, black radish, mint and blue stalk mushrooms.
- The Magdalena restaurant at The Ivy Hotel in Baltimore offers a salad of cured fluke and local crab featuring tiny strips of cured fluke and small mounds of crabmeat under radish slices, with dabs of slow-burning black radish kimchi.





TRAVEL  
JOURNAL

# A Dinner at Nature's Summit

Modern and minimalist architecture and an incredible view of the Dolomites mark our official arrival at Terra by Auener Hof to discover the beautifully delicate cuisine of Heinrich Schneider.

## VUTHEARA KHAM

Professional photographer based in Paris, France, VuTheara Kham has one of the most popular Instagram accounts in the world, with over a million followers tuned in for a glimpse of his mostly unfiltered view of the world.



TRAVEL  
POINT OF VIEW

# Discovering Burgundy: the Cistercian Way

Recommended by a renowned French food critic, the nearby Abbaye de la Bussière proved the ultimate locale to experience and reflect on Burgundy's rich beauty, history and peacefulness.



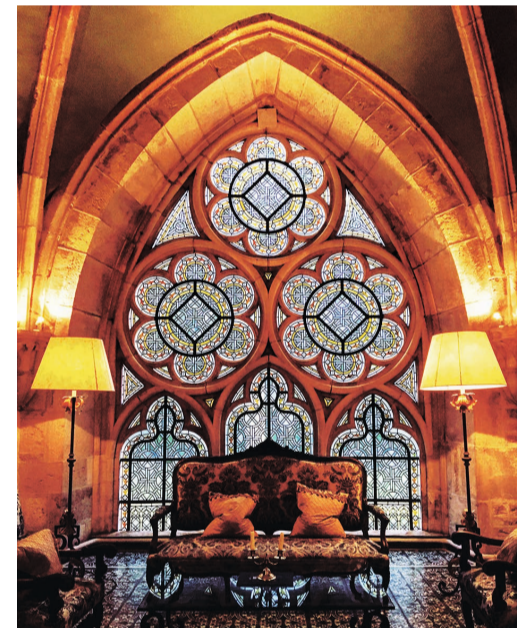
FOR MY FIRST TRIP TO BURGUNDY, I longed to soak up all I could of what the region has to offer — both literally and figuratively. Visits to renowned vineyards like Clos de Vougeot in Côte de Nuits, Maison Joseph Drouhin's Clos des Mouches in Beaune and Domaine Simon Bize et Fils in Savigny-lès-Beaune proved educational, delicious and inspiring.

An abbey since the 12th century, its relics of monastic life — such as the Cistercian grape presses and the ornate stained-glass windows — welcome modern guests; but nothing speaks of the property's history more than the tranquility of its grounds and buildings, where a religious silence still pervades throughout the hospitable and luxurious hotel.

**“Nothing speaks of the property's history more than the tranquility of its grounds and buildings.”**

ARRIVING LATE IN THE DAY, I went for a walk around the grounds, breathing in the scents of lavender and geranium, pine and earth in the low-slung sunlight. Sculptures by artists such as Paul Day punctuate the manicured lawns that surround the Gothic structure and its serene pond.

Inside the abbey, soaring pillars support the vaulted ceilings. In the dining room of Le 1131, the on-site Michelin-starred restaurant helmed by chef Guillaume Royer, I chose the tasting menu with wine pairings suggested by the sommelier.



With a Duval-Leroy Premier Cru Rosé Prestige Champagne, I began my meal with rich, succulent and irresistible local escargots *en persillade* augmented by a foamy cream broth. Next, a poached Arctic char with carrot purée and orange granita was gorgeously accompanied by a 2011 Vincent Girardin Santenay Le Beaugard Premier Cru, a remarkably graceful and balanced biodynamic wine.

**BRAZENLY RARE** (and much appreciated for it) heritage beef with young vegetables and a Soubise onion sauce followed, paired beautifully with a Domaine Jean-Marc Bouley 2013 Hautes-Côtes de Beaune. Dinner was rounded out by poached huckleberries with a dusting of chocolate and cheese sorbet, perfectly matched with a 2012 Muscat de Beaumes de Venise by Pierre Amadieu.

The accommodations were as majestic and voluptuous as Burgundy's best Grand Crus, and as I pondered the luxury surrounding me and let the silence of the ancient estate envelop me, I fell into peaceful dreams of my next visit.

## TARAJIA MORRELL

Tarajia Morrell is a freelance journalist who, in 2011, started her blog, "The Lovage", where she writes about her eating adventures and shares her work for publications such as the *Wall Street Journal*, *Saveur* and *Condé Nast Traveler*.



TRAVEL  
TRAVEL JOURNAL

# A Snowy Sanctuary in the Rockies

Nestled in the Rocky Mountains of Montana, Triple Creek Ranch is a sanctuary for the region's flora and fauna. In this snowy refuge, skiing and practicing archery rhyme with relaxation and well-being.

Horse riding in the snow, Rocky Mountains, Colorado



The outdoor hot tub. Pure, snowy bliss!



Traditional log and timber architecture on the ranch, with icicles as natural decor





If a bartender is not present, the staff encourages you to get behind the bar and make yourself at home.



Perfect breakfast from the restaurant



Cocktails by the fire

### LAUREN WELLS

Lauren Wells is the creative director and content creator at [laurenstephaniewells.com](http://laurenstephaniewells.com), an Instagram influencer and co-founder of the website "Wells & Grace". She lives in Boston with her husband, and is always planning their next adventure.

**WE STAYED IN SUGARLOAF CABIN**, and it was so warm and beautiful. It had an open floor plan with a wood-burning fireplace, a kitchen, a giant shower, and a private hot tub in the woods. The restaurant was a cosy haven in the lodge, with the most incredible food. Breakfast was amazing in every way: we had a table filled with warm croissants, huckleberry jam, bacon cheddar pancakes and perfectly fried hash browns.

**WE WENT HORSE RIDING** through the Bitterroot National Forest, with Hannah as our guide. It was a wonderful experience; the only sounds as we trotted through the snow were those of the horses and the rustling trees. In the afternoon, we went snow tubing and skijoring. The latter is a Norwegian sport, where you are pulled on skis behind a horse. It was probably one of the most fun experiences I have ever had.

**WE ALSO WENT DOWNHILL** skiing at Lost Trail Powder Mountain, and everything from the rentals to the transportation to lunch had all been taken care of. It was a true winter wonderland.

### TRAVEL POINT OF VIEW

## Would You Like Some Tea?

Only an hour after arriving at The Ivy in Baltimore, Jessie and I raced down the dramatic staircase, past the stunning stained-glass windows, to the first floor of the historic, 19th-century mansion-turned-hotel for afternoon tea. What could be a better way to kick off a girls' getaway weekend?



Tea time at the Ivy Hotel, Baltimore

**AS WE SAT DOWN IN THE TEA ROOM**, surely one of the property's most charming spaces, we took in its grandeur. From the golden, mustard yellow hues lining the walls and covering the chaises, to the well-considered design objects hailing from all corners of the globe, to the exotic palms in the corners, the lavish tea room feels like you've stepped into a glamorous movie set.

If there was ever a time to be indulgent, it is tea time at The Ivy (we nearly started fighting over the last scone, it was that good).

**WHILE WE SAVOURED** the last bites and warmed up by the fireplace with our artisanal teas, what struck me was the overwhelming sense of calm that had come over me during the course of a few hours. It's not often I get to just sit and enjoy a friend's company, a good book, and an excellent cup of tea.

The hotel is surrounded by national monuments and historic treasures in the Mount Vernon district, but I was so enchanted by the hotel's transporting powers I hardly wanted to leave the premises. It made for the most perfect of weekend getaways and I can only hope that one day I will make it back. Until then, I'll be thinking fondly about those scones.

## "Afternoon tea at The Ivy is a call for indulgence."

### KRISTIN TICE STUDEMAN

Kristin Tice Studeman is a New York City-based writer and editor whose work has appeared in *The New York Times*, the *Wall Street Journal*, and *CNTraveler.com*, among others. She's a contributing editor at [Wmagazine.com](http://Wmagazine.com) and a regular contributor to *Vogue.com*.

Just on cue, the waiters arrived with teas of every variety, from Darjeeling to lychee blossom. Shortly after came the champagne and, of course, the tower of dainty tea sandwiches (from curried chicken salad to cheese to salmon), mini pastries, fresh scones, and clotted cream with lemon curd and jam.



# A (G)astronomic Stay at Maison Bras

While visiting Maison Bras, in Aubrac, Guillaume Long met with Michel and Sébastien Bras. Through his illustrations, he tells us about his stay, from the exceptional dishes and harvesting sessions to some friendly joking.

## GOURMET STAY IN AUBRAC

IN JUNE 2016, I WAS CALLED BY RELAIS & CHÂTEAUX TO SAY ALL OF THE GOOD THINGS I THOUGHT TO MAKE AN ILLUSTRATED ARTICLE ABOUT MAISON BRAS IN LAGUIOLE AND EVEN IF I HAD TO DRIVE FOUR LONG HOURS JUST FOR A MEAL, BELIEVE ME WHEN I SAY THAT THERE ARE WORSE JOBS IN THE LIFE OF AN ILLUSTRATOR.

IN THE BEGINNING, I WANTED TO TITLE THIS STORY "HOW I WAS SO LUCKY TO MEET MICHEL AND EAT AT HIS GARGOTTE"

BUT, WELL...

DECIDED IT WAS BEST TO TAKE A MORE HUMBLE AND LITERARY APPROACH.

BEFORE LEAVING, I THOUGHT THAT AUBRAC WAS ESSENTIALLY JUST A BUNCH OF ROCKS AND COWS AND THAT MAISON BRAS WAS THE WORLD'S BEST RESTAURANT; AND IT HAPPENS TO BE PRETTY MUCH TRUE.

EVEN IF I'M LATE, I'M GOING TO TAKE PICTURES OF THE CALVES... THEY'RE GOING TO BE A HIT ON INSTAGRAM!

"PRONOUNCED 'BRASSE' AND 'LAYOLE'"

UPON MY ARRIVAL, I WAS WELCOMED BY VÉRONIQUE BRAS, THE WIFE OF SÉBASTIEN (MICHEL'S SON).

HERE, WE BRING GUESTS INTO THE KITCHEN BEFORE THE MEAL. THIS WAY WE CAN INTRODUCE OURSELVES AND CHAT A LITTLE... IT'S NICER THAN WHEN A CHEF COMES OUT TO SAY A QUICK HELLO AT THE END, WHICH IS NORMALLY THE CASE!

AND UH... AM I ALL RIGHT? I'M UH... DRESSED OKAY, RIGHT?

BUT OF COURSE DON'T WORRY!

SHOULD WE GO TO THE KITCHEN?

OH? AREN'T WE EATING FIRST?

10 TIMES MORE BEAUTIFUL IN REAL LIFE

WOULD YOU LIKE TO EAT IN THE KITCHEN AMONGST US?

WATERWAY IN THE MIDDLE OF THE RESTAURANT

AFTER CHANGING RESTAURANT

MY FATHER WILL BE COMING BY!

(SÉBASTIEN BRAS)

THAT WAY YOU CAN DRAW!

SO HERE IS HOW THE KITCHEN IS SETUP (SORRY, I'M HORRIBLE AT FLOOR PLANS). I AM EATING AT THE FAMILY TABLE WHICH IS MADE OF GRANITE.

EMPLOYEE EXIT

THIS IS WHERE SÉBASTIEN IS

THIS IS WHERE I AM EATING

THE COULANT

PLAINS

FAMILY TABLE

SAVOIR'S KITCHEN

GARGOULLOU

VEGETABLES AS DECORATION

SWEET KITCHEN

(HERE IS WHERE THE GUESTS COME TO MEET THE CHEF)

WATERWAY

SLIDING GLASS DOOR

RESTAURANT

RECEPTION AREA

DRAITS! I FORGOT TO BRING MY NOTEBOOK. DAMMIT, THAT WAS STUPID! BUT WELL, IN ALL HONESTY I NEVER MAKE SKETCHES. I PREFER TO TAKE PHOTOS.

WHILE WAITING FOR MICHEL, I TAKE A FEW PHOTOS OF THE KITCHEN.

MAGNUM PACKAGING

1 HEY... SO IT'S YOU, YOU'RE THE ILLUSTRATOR?

UH... YEAH! NO, BUT HERE I'M TAKING PHOTOS, BECAUSE I... UH...

ME TOO, I TAKE PHOTOS! I AM A PORTRAITIST!

OH YEAH? ME, UH... I PREFER LANDSCAPES.

CARRYING A Nikon DOESN'T PREVENT YOU FROM TAKING PHOTOS OF THE LANDSCAPE!

2 AND UH... YOU COME TO THE RESTAURANT IN YOUR TRACK SUIT?

OH... WELL, YOU SHOULD KNOW BY NOW THAT I'M MOSTLY IN THE KITCHEN AND AS I MAY POINT OUT, THIS IS MY RESTAURANT!

3 AND WE HEAD TO THE TABLE

BY THE WAY, I TOOK A LOT OF PHOTOS OF AUBRAC!

MICHEL BRAS

TRACK SUIT

(SPOILER) WE START WITH A SOFT-BOILED EGG (OH YEAH!).

EDGES PERFECTLY CUT

TOAST WITH CHEFS

BREAD FOR DRIPPING

I AM EATING AT THE BRAS', ACCOMPANIED BY MICHEL AND WATCHING SÉBASTIEN WORK... EVEN IN MY CRAZIEST GOURMET DREAMS, I WOULD NEVER HAVE IMAGINED SUCH AN ADVENTURE!

RELAXED

SÉBASTIEN PREPARES A GARGOULLOU

HARVEST OF THE DAY

DO YOU SEE? THIS IS WHY WE WORK: FOR YOUR LOOK OF WONDER! WE ARE THE MERCHANTS OF DREAMS!

HOT DAMN! I'VE NEVER STUFFED MY FACE WITH SOMETHING SO GOOD!

HEY! HERE, WE SAY 'EAT'!

HAHA YES, RIGHT.

SAY SOMETHING INTELLIGENT FOR HEAVEN'S SAKE!

THE MOST INCREDIBLE DISHES FOLLOW ONE AFTER THE OTHER...

MINCED SCALLOPS

AN AMAZING BOUILLON OF... I DON'T REMEMBER WHAT.

TRUFFLE BROTH

SO MANY AMAZING VEGETABLES

THE FAMOUS GARGOULLOU

BASS CARPACCIO AND VARIOUS BEETS

VARIOUS HERBS FROM MICHEL'S VEGETABLE GARDEN

AMAZINGLY TENDER AUBRAC BEEF

CELTRICE (LEAVES AND STEM), A VEGETABLE THAT UP TILL NOW WAS UNKNOWN TO ME.

I FOUND TWO DISHES PARTICULARLY INCREDIBLE: THE GARGOULLOU WHICH IS A VOYAGE IN ITSELF, LIKE A ROLLER COASTER OF EMOTIONS, AND THE COULANT WHICH IS A DESSERT

INVENTED BY MICHEL AND POORLY COPIED ACROSS THE GLOBE...

HERE, I MADE YOU A SMALL PIECE OF PAN-SEARED FOIE GRAS WITH AN INFUSION OF MEADOWSWEET. YOU MUST TRY IT!

SÉBASTIEN, RELAXED EVEN DURING A RUSH

PIAF!

FOR THE GARGOULLOU, THE INSPIRATION CAME TO ME FROM THE WALKS THAT I TAKE IN THE REGION AND MY INTEREST IN THE PLANTS THAT I FIND IN NATURE... I NOW GROW MOST OF THEM IN MY GARDEN, IT OBVIOUSLY MAKES IT A LOT EASIER TO GATHER THEM! ARE YOU COMING TOMORROW TO HELP PICK THEM, IT'S FROM 6.30 TO 8!

AT NIGHT?

HAHA!

FOR THE COULANT, THE IDEA WAS TO RECREATE THE COMFORT OF A GREAT HOT CHOCOLATE AT HOME, WHEN IT'S COLD AND GREY OUTSIDE...

DIG IN, YOU WILL SEE THAT IT REALLY FLOWS!

I WILL NEVER BE ABLE TO WAKE UP!!

MINI ICE CREAMS, JUST IN CASE YOU'RE STILL HUNGRY

WOAHAAA!!

MY FAVOURITE VEGETABLE? WHAT A FUNNY QUESTION...

THERE ISN'T REALLY A FOOD THAT I CAN'T STAND... PERHAPS A TEXTURE.

A POOL OF CHOCOLATE

I THINK IT WOULD BE SNAP PEAS

GUTTIPOUS



Maison Relais  
& Châteaux:  
Le Suquet,  
Laguiole, France

**GUILLAUME LONG**

Guillaume Long is a graduate of the School of Fine Arts in Saint-Etienne. He lives in Lyon, where he splits his time between designing graphic novels and illustrating for the press. Since 2009, he has maintained a food blog for Le Monde.fr, titled "A Boire et à Manger" (To Drink and Eat), from which Gallimard Editions has published three volumes.

**THREE THINGS AT MAISON BRAS:**



**1 THE BACKPACK**

HERE, WHEN WE WELCOME THOSE WHO COME TO SPEND A NIGHT IN ONE OF OUR ROOMS, WE DON'T PLACE A BOTTLE OF CHAMPAGNE ON THE BED LIKE IS USUALLY DONE, RATHER... IT'S A BACKPACK AND A MAP OF THE REGION... WE TELL OUR GUESTS TO "ENJOY THE FRESH AIR! TAKE A WALK AROUND THE SURROUNDING AREAS, SEE HOW BEAUTIFUL IT IS HERE!"



**2 THE COMPANION**

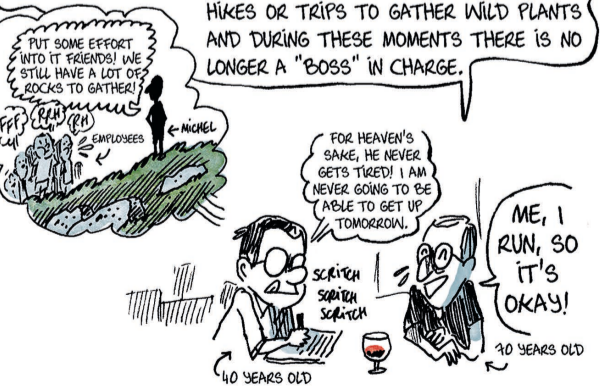
AT THE TABLE, YOU KEEP YOUR KNIFE DURING THE ENTIRE MEAL... AS IN DAYS OF YORE, WHEN THE REGION'S SHEPHERDS WOULD RECEIVE A KNIFE ON THEIR 14TH BIRTHDAY, WHICH THEY WOULD GUARD FOR THE REST OF THEIR LIVES. WE ARE VERY ATTACHED TO THE HISTORY OF OBJECTS AT THE RESTAURANT. FROM THE GRANITE FAMILY TABLE WHERE WE ARE EATING AT THIS MOMENT TO THE EGG CUP THAT YOU SAW AT THE BEGINNING OF THE MEAL, EVERYTHING IS FULL OF HISTORY!



**3 THE STAFF**

I DON'T KNOW IF YOU NOTICED, BUT IT'S NOT LOUD IN THE KITCHEN... WE DON'T NEED TO SCREAM TO COOK. IT'S NOT BECAUSE WE HAVE THREE STARS THAT WE'RE OBLIGED TO BE STRESSED. MOREOVER, HERE YOU CAN SEE THE STAFF SIMPLY POINTS...

THE FIRST SET LEAVES AT 10PM, THE LAST AROUND 1.30 IN THE MORNING... THEY WORK 35 HOURS PER WEEK AND HAVE CONSECUTIVE DAYS OFF! BASICALLY, WE HAVE A LOT OF RESPECT FOR THE PEOPLE WHO WORK FOR US... ON FREE DAYS, WE EVEN ORGANIZE HIKES OR TRIPS TO GATHER WILD PLANTS AND DURING THESE MOMENTS THERE IS NO LONGER A "BOSS" IN CHARGE.



**THE NEXT DAY**

I ARRIVE AT THE GARDEN IN LAGARDELLE AT 8.03AM, BUT



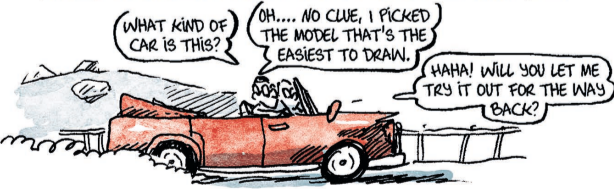
THE GARDEN ADJOINS MICHEL'S HOUSE. IT'S LIKE A LITTLE PRAIRIE MAINTAINED WITH CARE AND DIVIDED INTO LOTS, EACH REPRESENTING A DIFFERENT COUNTRY.



THE PLANTS COME FROM HIKES, TRIPS, GIFTS, ETC... THEY ARE USED IN THE RESTAURANT AND SERVE IN THE CREATION OF THE GARGOUILLOU, WHICH IS THEREFORE DIFFERENT FOR EACH SERVICE!



I MEET MICHEL SHORTLY AFTER... HE NEEDS TO MEET HIS LENTIL PRODUCER AND OFFERS FOR ME TO JOIN HIM.

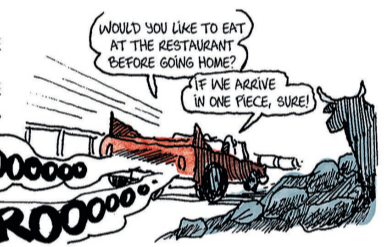


**THE AMBRACOISE LENTIL**

(THEY GROW LIKE ALL OTHER LENTILS, IN FACT)



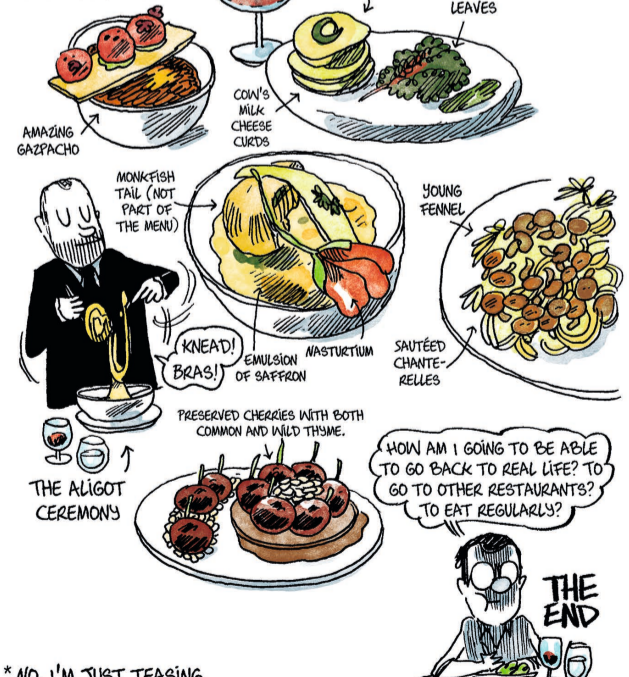
FOR THE RETURN TRIP, MICHEL TOOK THE WHEEL. HE DRIVES LIKE A FARMER: FAST, EFFICIENTLY, WHILE ALSO SPEAKING VERY LITTLE.



I TAKE MY LEAVE FROM MICHEL AND FIND THE TIME TO ENJOY A "VEGETABLE" MENU FROM THE KITCHEN OF SÉBASTIEN...



AS SUBLIME AS ALWAYS...



\*NO, I'M JUST TEASING.

THE END





► OUR COMMITMENTS  
SEEDS OF CHANGE

# Let's Be Climate Actors!

Imagine a hotel with a golf course where players can hit their balls in the direction of a floating pontoon and where these balls made of fish food dissolve in water after forty-eight hours. Stupid? No. It is just one more grain of sand towards building a sustainable planet.

**STRAIGHTAWAY, LET'S MOVE PAST THE CLIMATE SKEPTICS** who have come to invade the higher echelons of the government. Their shortsightedness, which has led them to live only by that which affects them directly and without consideration for the disillusionments of tomorrow, has further removed them each day from the status of being responsible citizens.

**SO YES, THE GOLF BALLS THAT FEED THE FISH** at Cliff House Hotel are not simply gimmicks. They come to complete a system that has enabled the hotel to adopt a strict environmental charter that applies to the establishment's daily activities. From the replacement of lightbulbs for LEDs to a green roof that covers the majority of the roof's surface, thereby reducing CO<sub>2</sub> emissions, and a 100% electric car carpark, the hotel has turned its virtuous model into a commercial asset.

**IN TERMS OF TOURISM PARADOXES**, there is obviously the heavy carbon footprint left by the air travel of guests. Is this avoidable? Technically, as long as planes do not run on biofuel, the answer is no. But it can surely be offset judging by operations at **Soneva Fushi**, a luxury resort located in Baa Atoll in the Maldives. The Soneva Foundation uses the principles of "impact investing". In 2008, it introduced a 2% eco-tax on room rates and has now raised over six million dollars, which it has reinvested into projects that will enable it to save one million tonnes of CO<sub>2</sub> during the next seven years, offsetting far more than its total carbon footprint.

**AND THEN, THERE ARE THOSE** who thought of everything right from the outset. This is the case at **Zarafa Camp** in Botswana, which was constructed without disturbing a single tree by using only recycled wood and by being designed

to be powered entirely by solar energy. In addition, the camp's filtration of potable water has considerably reduced the consumption of plastic bottles and the transportation that goes with it.

**YOU WILL COME TO SEE** that if you do not turn off the light each time you leave your room and if you waste water, all of these initiatives will lose their meaning. But let us not doubt the virtue that is still transmitted. Because these environments here certainly induce a behavior by clients who do not wish to see themselves as breaking this chain that places the wager on sustainable well-being.

**PIERRE HIVERNAT**  
Pierre Hivernat is the founder and editor-in-chief of the online magazine *Alimentation Générale*. He has also written for the magazine *Les Inrockuptibles* and covered food at *Médiapart*, *Libération* and for the *Omnivore* guide.

## RUBRIQUES

- ▼ TRAVEL (EN)  
VOYAGE (FR)
- 🍴 TASTE OF (EN)  
À TABLE AVEC (FR)
- 📄 OUR COMMITMENTS (EN)  
NOS ENGAGEMENTS (FR)
- 👤 THE CONCIERGE (EN)  
LE CONCIERGE (FR)

## Instants



**PUBLISHING DIRECTOR**  
Philippe Gombert

**EDITORS**  
Isabelle Mical  
Delphine Carreras

**ART DIRECTION**  
Yorgo & Co

**EDITORIAL COORDINATION**  
Philippine Darblay  
François Moreno | Layout

**CONTRIBUTORS**  
Vutheara Kham, Tamlin Wightman,  
Cambria Grace, Tarajia Morrell,  
Lauren Wells, Kristin Tice Studeman,  
Guillaume Long, Pierre Hivernat

**PHOTOGRAPHIC CREDITS**  
Vutheara Kham, Narbona Wine Lodge,  
Zeninho, La Grenouillère, Lauren Wells,  
Hostellerie de Levernois, Châteaux  
Cordeillan-Bages, Domaine d'Auriac,  
Laurent Parrault, Burg Schwarzenstein,  
Ellerman house, Delaire Graff Lodges &  
Spa, Hotel Les Mars, Auberge du Soleil,  
Santiago Rodriguez del Pozo,  
Hentley Farm Restaurant, Cambria  
Grace, Tarajia Morrell, The Ivy Hotel,  
Cliff House Hotel

**PRODUCTION**  
Relais & Châteaux uses paper from  
sustainably managed forests.  
Printer: Advence

In accordance with established case law, Relais & Châteaux® cannot be held liable in the event of involuntary omissions or errors, despite the care exercised and the verifications made in connection with the production of this magazine. This magazine is edited by Relais & Châteaux®: SIRET FR 33 306 446 675 00010. 58-60, rue de Prony, 75017 Paris - France. Any reproduction, even in part, is prohibited.