



# VILLA RENÉ LALIQUE

• HÔTEL & RESTAURANT •



PRESS KIT 2025



# VILLA RENÉ LALIQUE

The house built by René Lalique on the edge of the forest in Wingen-sur-Moder celebrated its 100th anniversary in 2020. It has embarked on a new chapter with Chef Paul Stradner who now heads the establishment's kitchens and is dedicated to a cuisine that remains true to the products and flavours of the Rhine.

Nestled at the foot of the Vosges du Nord Nature Park, Villa René Lalique is a member of the Relais & Châteaux collection and has become recognized as a unique destination for gourmets, with its exceptional restaurant and six 5-star hotel suites that offer the luxurious hospitality of a private home.













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## THE CHEF PAUL STRADNER

After several years working alongside three-star Chef Jean-Georges Klein, with whom he shares a passion for offering a 'cuisine focused on flavours rather than complex dishes', Paul Stradner has assumed the responsibility of delivering a continually evolving gastronomic experience while deepening its connection to the region. He favours excellence through the expression of simplicity and authenticity, celebrating above all the terroir and the exceptional artisans who nurture it.

René Lalique's designs were often inspired by the "three F's" – Fauna, Flora and the Female form – and Chef Paul Stradner draws on the three A's: Austria (his native country), Allemagne (Germany - where he worked for many years), and Alsace (the region that adopted him). He also takes inspiration from nature, a presence deeply embedded in the dining experience through the restaurant's large bay windows designed by architect Mario Botta. A beautiful green setting for a cuisine with emotional resonance that is resolutely forward-looking, or in other words, intrinsically tied to the region. The chef's commitment to showcasing the richness of the surrounding area through its producers, anglers, livestock farmers, and harvesters echoes the artisanal values and expertise so dear to Maison Lalique. An additional dimension is brought by the remarkable seasonal variety offered by the Rhine Valley and Alsace in particular.

« It is not a matter of one ingredient being nobler than another, it is about how you treat the ingredients that can enhance them and open up entirely new perspectives. In this way, I hope to inspire those who think they know the region to rediscover it, and to give others the desire to be surprised by a rural uniqueness that remains relatively unknown. »

- Chef Paul Stradner

In crafting dishes that are accessible, full of meaning and of memories, Paul Stradner frequently references his roots and the region where he grew up, in his quest for authenticity and in his commitment to working with ingredients without ever distorting them. Born in Austria, he recalls how the women in his family delighted in cooking poultry from their own farm. Today, this desire to recreate simple, shared moments of happiness continues to inspire him as he strives to extract the essence of flavours from the most basic ingredients, delivering dishes that are both authentic and sincere. Eliminating the superfluous, valuing artisanal expertise and the natural cycle of the seasons, building a relationship of trust with his producers and reducing waste as much as possible: these are the principles that drive Paul Stradner in his mission to create a virtuous cycle.

It is the same human-centred values that add value to Lalique's creations – artisanal expertise, the passing on of knowledge and respect for hard-earned experience – that this chef places at the heart of his cooking.





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Born in Austria, Paul Stradner has worked at some of the finest restaurants in Germany and Eastern France since 2002. After seven years at the Schwarzwaldstube (three Michelin stars) at Hotel Traube Tonbach in the Black Forest, he decided to join Chef Jean-Georges Klein at the l'Arnsbourg restaurant in Baerenthal (Moselle).

Three years later, ready to carve out his own culinary identity, he took charge of the kitchens at the Brenners Park Hotel & Spa, the renowned five-star establishment in Baden-Baden (Germany) that is a member of the prestigious Oetker Collection. Within just a few months, he was awarded two Michelin stars making him one of the youngest two-star chefs in Germany. In 2016, the Gault & Millau guide awarded him 18 points and recognised him as a «rising star». However he felt that his apprenticeship had not yet reached its full potential, and the following year he rejoined his mentor Jean-Georges Klein, who by then was presiding over the restaurant at Villa René Lalique, which opened its doors in September 2015.

Since 2020, he has taken on the role of Head Chef and has continuously flourished in his position.







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• HÔTEL & RESTAURANT •

## CHEF PAUL STRADNER'S SIGNATURES



### The perfect egg

Inspired by the German 'Senf Ei', this egg yolk cooked at 62°C is served with a mustard mousse, spinach from Alsace, tarragon, capers and gherkins. A perfect balance of richness and acidity.



### Alsatian chickpeas symphony

Made with four varieties of Alsatian lentils, this salad is enhanced by the vibrant flavour of kumquat and a pine vinaigrette from the grounds of the Villa René Lalique.



### Artich char from Sparsbach

This local treasure, prepared in three ways - marinated, raw and smoked in-house- reveals an unrivalled palette of flavours. Accompanied by a few Arctic char skin flakes, it is served with a rhubarb and chive vinaigrette, against a backdrop of rhubarb purée.



### Pumpkin seed butter

Pumpkin seed butter, a nod to the family farm in Austria, to the Kürbiskernöl\* of Styria, a region known as the «green heart of Austria».

\*pumpkin seed oil









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Paul Stadner





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## THE VILLA'S TERROIR MENU

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Dedicated to anchoring Villa René Lalique's cuisine in its terroir and supporting the local economy, Chef Paul Stradner has made it a priority to select the region's finest artisans within a limited geographical radius. And when a specific ingredient is needed, there is always a solution.

Whether it's crayfish from Roland Frankhauser, chickpeas from Ysengrain Farm or snails from Antoinette Christ, the insistence on local produce goes hand in hand with excellence. The same approach has been applied to the desire to offer a meat- and fish-free option in the 'responsible' menu. The seven courses remain just as abundant in gourmet pleasures, with surprising combinations of vegetables and aromatic broths, reductions, and infusions.

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• HÔTEL & RESTAURANT •

## PASTRY CHEF JONATHAN BUNEL

Pastry Chef Jonathan Bunel's career path - succeeding Nicolas Multon, who has held this position since the Villa's creation in 2015 – began his journey in prestigious establishments, immersing himself in the techniques of renowned chefs, alongside whom he had the opportunity to train. This rich background allowed him to develop a unique expertise and to establish himself among one of the promising talents of his generation.

A pastry enthusiast, he began his career at the Courcheneige hotel in Courchevel in 2012, before joining the Château de Rochecotte\* in 2013 as a pastry chef. He then worked as Pastry Chef de partie at Guy Lassausaie\*\* alongside both Head Chefs, Guy Lassausaie and Jérôme Schilling - who, incidentally, has been leading the Restaurant Lalique at Château Lafaurie-Peyraguey since 2018 - and at Domaine de Clairefontaine\*. After a spell at Domaine des Crayères\*\*, where he rose through the ranks, he joined Villa René Lalique in 2016 as Pastry Chef de Partie, progressing to Pastry Sous-Chef. Before returning to Alsace as Head Pastry Chef from October 2024 at Villa René Lalique\*\*, he held the same position at the hotel-restaurant Le Cerf in Marlenheim\*.



Drawing on these rich experiences, Jonathan brings a creative and innovative vision of pastry-making to Villa René Lalique, inspired by both French tradition and modern influences. Sensitive to the art of refined techniques and passionate about the Lalique universe for as long as he can remember, he draws on this artistic heritage to enrich his creations, often finding inspiration for his desserts at the Lalique factory, located just steps away from Villa René Lalique. His technique, artistic flair and the skills passed on by Nicolas Multon enable him to elevate local ingredients, while translating the House's philosophy into his desserts, where elegance and innovation intertwine. Sensitive to environmental issues, Jonathan strives to sublimate each ingredient in its entirety, fostering an elegant harmony between creativity and respect for nature.

Working closely with Paul Stradner – Head Chef of the Villa René Lalique – and Romain Iltis – Head Sommelier and Wine Director of the Lalique Group - Jonathan takes part in the creation of food and wine pairings to offer a unique experience orchestrated in the dining room by Hervé Schmitt, Restaurant Director. Together, they weave a subtle connection between pastry, cuisine and wine, a symbiosis that perfectly embodies the culinary excellence, and beyond, of Villa René Lalique.





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## PASTRY CHEF JONATHAN BUNEL'S SIGNATURES



### **Fig – Almond – Kalamansi**

A play of textures and temperatures that elevates the fig in its entirety: raw, glazed, and cooked, accompanied by almond mousse and ice cream.

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### **Pear – Yogurt – Caramel – Ginger**

Inspired by a childhood memory, this dessert celebrates the pear in all its forms and indulgence. Notes of ginger and caramel, along with a crispy tile reminiscent of Dok Jok, complete the ensemble.

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## THE RESTAURANT & THE UNIQUE CRAFT OF MAISON LALIQUE

While the Lalique crystal works are a constant source of inspiration for the Chef, the desire to create a bridge between cuisine and crystal has evolved naturally, taking the French “Art of Living” to its highest level in exquisite style.

Head Sommelier alongside Romain Iltis since 2019, Hervé Schmitt also became the Restaurant Manager in August 2021. A finalist in the 2008 Meilleur Sommelier de France competition, and then the Pudlowski Guide’s «Sommelier of the Year in 2014», he was successively Sommelier, Head Sommelier, and then Restaurant Manager of the renowned gastronomic restaurant, the Relais de la Poste in La Wantzenau (Bas-Rhin).

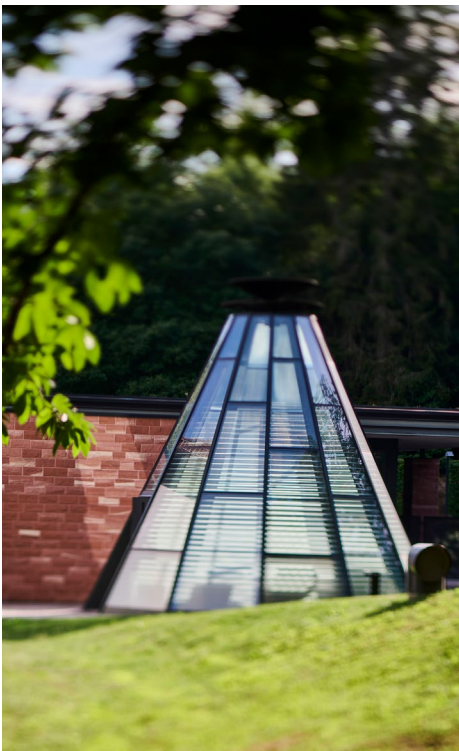
Thanks to his experience and his dual role, Hervé Schmitt is equally at ease in the dining room in the service of both wine and food, two disciplines that he seeks to bring together, strengthening the links between them in a unique approach. Close to his team, he helps them develop their various talents on a daily basis and so to evolve in their profession. At Villa René Lalique, he is responsible for orchestrating table settings that showcase the glasses and decanters from the 100 Points range designed for Lalique by the eminent American wine critic, James Suckling. Guests also have an opportunity to observe and dine with other creations made exclusively for Villa René Lalique by Maison Lalique and other renowned luxury designer- manufacturers such as Christofle.







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• HÔTEL & RESTAURANT •



## A GLASS DINING ROOM BY MARIO BOTTA

With architecture that contrasts with the original villa, the restaurant illustrates the audacity and avant-garde style typical of a brand that has become inseparable from the French Art of Living. Positioned like a glass rectangle in which the various greens of the surrounding six-hectare park are reflected, this 200 m<sup>2</sup> cube with room for just 45 diners, is immediately intriguing.

The interior offers a 360° experience. On three sides, a green tableau vivant of hundred-year-old beech, spruce, chestnut and blue cedar trees, and on the fourth, a silent, open kitchen, drawing fresh energy for each service from the vibrant surrounding view. The roof of this airy room, bathed in light and adorned with crystal suspended from a cascade of sumptuous chandeliers designed by Windfall for Lalique, is planted with vegetation, adhering to what is now a guiding principle: the pursuit of a cuisine that respects both the environment and the people who live in it. «René Lalique's Villa was built in the early 20th century and characterizes that period. The restaurant embodies contemporary design and values,» concludes the architect.





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• HÔTEL & RESTAURANT •

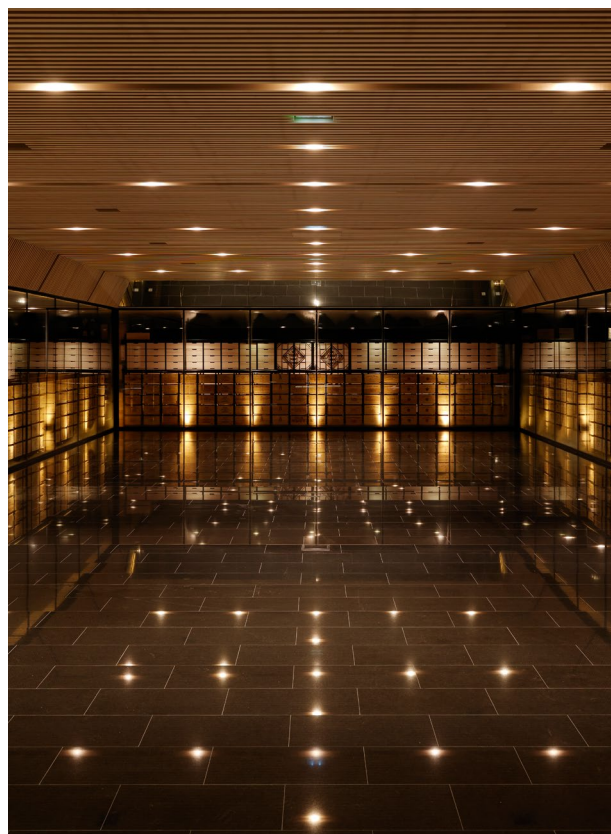
## ROMAIN ILTIS, GUARDIAN OF ONE OF THE FINEST CELLARS IN EUROPE

Villa René Lalique's wine cellar is a world of its own. Eternal, a contemporary work of art consisting of 14 crystal panels created by Lalique and the English artist Damien Hirst, has been integrated into the design of this spectacular space. A unique haven for 60,000 bottles, lined with glass walls, constructed around a magnificent table d'hôte. The exceptional wine list brings together terroirs from all over the world, with 1,000 wines rated between 90 and 100 by the celebrated Parker Guide, more than a hundred of which have been crowned with the maximum rating of 100 points.

There are also no fewer than 650 wines from the region, as well as a very fine selection from the United States and Bordeaux, including some hundred- year-old bottles of Sauternes from the family cellar of Lalique's Executive Chairman of the Board of Directors of Lalique Group, Silvio Denz, where they have been stored for several generations. Villa René Lalique's wine list has been awarded the prestigious «Best of Award of Excellence» by The Wine Spectator Restaurant Awards every year since 2016. The award recognizes 3,500 of the most accomplished wine lists in the world (from about 70 countries).

Wine Director of Lalique Group and Head Sommelier, Romain Iltis, Meilleur Ouvrier de France 2015, and Meilleur Sommelier de France in 2012, is the guardian of this treasure. In collaboration with Chef Paul Stradner, he creates exceptional food and wine pairings. Having cultivated his expertise with Alain Ducasse and at other Michelin-starred establishments, Romain Iltis is now eager to pass on his love for the terroir of his native Alsace.

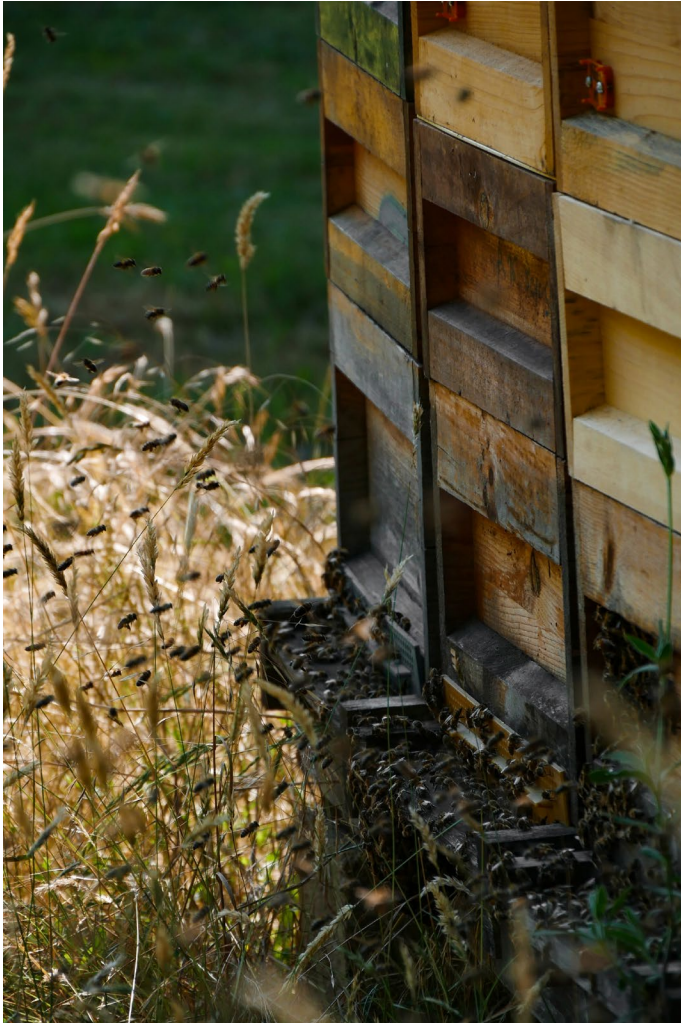
This approach once again aims to enhance the reputation of one of the richest and most avant-garde winegrowing regions in terms of biodynamic production. Passionate and always curious, he strives to discover and share wines from France and around the world, inviting the restaurant's guests to journey with their taste buds to vineyards near and far.







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• HÔTEL & RESTAURANT •



## BEEHIVES & A VEGETABLE GARDEN

Illustrating Villa René Lalique restaurant's core principle of «from the garden to the plate», a dozen beehives and a vegetable garden supply the kitchen, offering around 70 varieties of herbs, vegetables and edible flowers. Every day, the kitchen brigade draws inspiration from the various plots, forging the identity of this respectful cuisine, which is increasingly plant-based. A small orchard, fruit bushes and aromatic plants have been added to further contribute to the restaurant's 100% Alsace DNA, which it proudly claims.

The hives installed by beekeeper Pierre Stephan produce exceptional organic honey which, once harvested from the hives, is used to make Villa René Lalique's delicious creamy honey with wild thyme and candied lemon.











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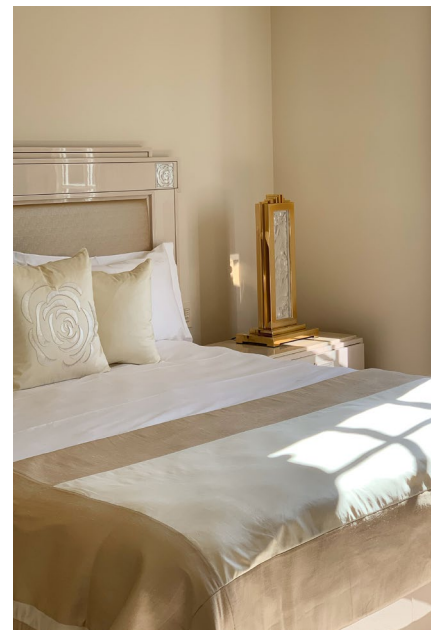
## SIX SUITES FOR A FIVE-STAR HOTEL & THE EXCLUSIVITY OF A PRIVATE HOME



Typical of the local half-timbered architecture and the Roaring Twenties style, this imposing building with its contemporary blue shutters embodies the genius of a visionary artist, René Lalique, who designed it himself and built it in 1920 to stay there with his family during his visits to Alsace. Located in the village of Wingen-sur-Moder, which already had a train service, it was just a few minutes from the glassworks.

After his death in 1945, his son, Marc Lalique, and then his granddaughter, Marie-Claude, maintained the Villa in its original style, before Silvio Denz gave it a new destiny and purpose as prestigious as that of the crystal works: an exclusive, human-scale, highly luxurious hotel, with an exceptional restaurant.

Each of the six sumptuous suites is unique, illustrating the genius of René Lalique down to the smallest detail and each bearing the name of one of his classic creations. The extensive renovation was entrusted to interior designers Lady Tina Green and Pietro Mingarelli, the authors of the Lalique Maison furniture and accessories collection inspired by the designer's original motifs.











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• HÔTEL & RESTAURANT •



## SIX EXCEPTIONAL SUITES

While the exterior has been faithfully restored to preserve the soul and authenticity of this family home, when it came to the interior, w Denz gave the creative duo carte blanche to design six suites, each inspired by iconic creations in Lalique's history. The «Hirondelles» suite in shades of red contains portraits of the master glassmaker to remind guests that they are in the room once occupied by René Lalique; «Zeila» is a tribute to the panther created by the artist's granddaughter, while the «Rose» room features the powdery tones much loved by the designer. On the second floor, the «Dragon» suite, with a balcony overlooking the park, reveals a different kind of beauty with midnight blue furniture and a beautiful play of light on the dragon's crystal scales.

The Dahlia suite- the last suite on the first floor- opts for simplicity with shades of beige and ivory... while, the duplex suite, the largest of all with 66m2, is named «Masque de femme» (Mask of a woman) in homage to the eponymous panel created by the artist in 1935. On the corridor walls, old family photos serve as a reminder that this is much more than just a hotel... It is an invitation to share a home full of history and memories.

## CUSTOM DESIGN FURNITURE FROM THE BEDROOMS TO THE LOUNGE

Each piece of furniture has been custom-made for the Villa. From the «Lalique Maison» collection, the beige, black, ebony and blue lacquered furniture is in the purest Art Deco style, echoing the crystal pieces and the fascination with the reflection of light. From bed frames to sofas, the details of every fitting, mirror and tap have been carefully integrated into the overall harmony of each of the six themes.

The Lounge, designed like that of a private home with a subdued, graphic elegance, is structured around small rooms offering varying degrees of privacy, complemented by a comfortable bar. With a relaxed, spontaneous atmosphere, it is the perfect place to enjoy a cocktail or one of the nectars from a selection of fine spirits, such as Cognac *Hardy*, *The Macallan* and *The Glenturret* whiskies, *Beluga* vodka, *Dictador* rum, and *Patrón* tequila...

A delightful ritual at the end of the day.















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## A STORY THAT CONTINUES...

A member of the exclusive «Les Grandes Tables du Monde» since 2019 and of the prestigious Relais & Châteaux collection, Villa René Lalique is above all a symbol of the French “art of living”, combining heritage, expertise, creativity and the story of a family. Villa René Lalique presents a crystallization of the prestige and the life of an artist and visionary: René-Jules Lalique. Born in 1860 in Ay, a small village in the Champagne region, he studied at the École des Arts Décoratifs in Paris and soon became one of France’s most renowned goldsmiths and jewellers. His audacious designs broke with tradition, drawing inspiration from nature and the female form.

He said of his approach that it was, «Better to strive for beauty than for a display of luxury». Embodying the French Art Nouveau style, it was not long before the jeweller became interested in working with glass. At the Universal Exhibition in Paris in 1900, Lalique presented his bottles, clocks, vases and other exceptional objects produced at his property in Clairefontaine which were soon to be sold in a new shop on Place Vendôme. Now also recognized as a master Art Deco glassmaker, in 1921 he built a glass factory in Alsace, in Wingen-sur-Moder. A year earlier, he had built the Villa there that would become his main residence.

Marc Lalique also studied decorative arts, and then collaborated with his father before taking over management of the company after his death in 1945. He modernized the factory, progressing from glass to crystal, and Lalique naturally evolved to take its place among the great names in French crystal production. In turn, Marie-Claude continued her father and grandfather’s work, successfully combining tradition and modernity until 1996.

With an intuitive artistic sensibility, she initiated the «Lalique Parfums» range and, a great traveller, also developed wild animal-inspired designs, a recurring Lalique theme. Silvio Denz, Executive Chairman of the Board of Directors of Lalique Group, gave Villa René Lalique a new lease of life in 2015, carrying out a renovation to the highest possible standards and making it an exceptional destination in its own right. Visitors can now indulge in a remarkable experience, with a gourmet restaurant, a five-star hotel and the Lalique Museum, all at the foot of the Vosges du Nord Regional Nature Park.





**Château Hochberg by Lalique**  
Wingen-sur-Moder, Alsace



**The Glenturret Lalique Restaurant**  
Crieff, Scotland



**Château Lafaurie-Peyraguey**  
Bommes, Bordeaux region



**Villa Florhof**  
Zurich, Switzerland

## LALIQUE HOSPITALITY

Villa René Lalique, which opened in September 2015, was the first establishment incorporated by Maison Lalique into the “Hospitality” pillar of the brand. It has since been joined by several other establishments.

A short distance from Villa René Lalique in Wingen-sur-Moder, Château Hochberg by Lalique opened its doors in 2016, offering four-star hotel accommodation and a modern bistro-style restaurant with delicious, authentic cuisine by Chef Arnaud Barberis. In October 2023, Lalique inaugurated a new boutique located on the grounds of the Château.

This was followed by Château Lafaurie-Peyraguey, a Premier Grand Cru Classé, located on an 18-hectare estate in the heart of Sauternes’ vineyards, which opened its five-star Relais & Châteaux hotel and a gastronomic restaurant in June 2018. The restaurant was awarded its first MICHELIN star in January 2020, and a second MICHELIN star in March 2022. The same year, Chef Jérôme Schilling, who presides over the kitchen, was named «Meilleur Ouvrier de France» (Best Craftsman in France). Tours of the cellars are available, where you can see the Lalique crystal barrel, and the chapel decorated by Lalique.

In July 2021, The Glenturret, Scotland’s oldest working distillery, and Lalique, announced the opening of The Glenturret Lalique restaurant, a new dining experience located in the heart of the whisky distillery in Crieff in the idyllic Perthshire countryside. This restaurant held by Head Chef Mark Donald, has been awarded one MICHELIN star in 2022, and received in February 2024 a second MICHELIN star.

Our journey ends- for the time being at least- in Zurich, where Villa Florhof is joining Lalique’s prestigious hotel and restaurant collection.





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## PRACTICAL INFORMATION

### ACTIVITIES ROUND AND ABOUT THE VILLA

The village of Wingén-sur-Moder lies at the heart of the Northern Vosges Regional Nature Park. Villa René Lalique is an ideal destination for gourmets, nature lovers, and those who appreciate culture, gastronomy and wine.

### CULTURAL ACTIVITIES

The Lalique Museum -- designed by architect Jean-Michel Wilmotte, first opened its doors in 2011. It is a must-see attraction for Lalique enthusiasts, showcasing the full range of the artists' work. The jewellery on display illustrates the radical new wave of jewellery design created by René Lalique. A large-screen video presentation transports visitors back to the Universal Exhibition in Paris in 1900, a key date in the artist's life, which marked a turning-point in his career as a jeweller.

Visitors can also admire more than 230 perfume bottles on loan from Silvio Denz's personal collection. These bottles were produced following René Lalique's meeting with François Coty and mark the designer's transition from jewellery to glass. Finally, a film explains the various stages in the production of the famous Bacchantes vase to visitors enabling them to appreciate the exceptional expertise of the crystal work's artisans.

Strasbourg – an easy hour's drive away, or 35 minutes by train (from Wingén-sur-Moder station). Take the opportunity to (re-) discover this city's many and diverse charms: from the Cathedral to Little France, the European institutions and the Palais Rohan. Many castles and historic sites are worth stopping to see, such as the cave dwellings at Graufthal and the castle and museum of Alsatian traditions at La Petite Pierre.

### OPEN-AIR RECREATION

The Villa lies in the northern Vosges range and nature lovers can enjoy exploring the region on foot, on horseback or by mountain bike.

Golf enthusiasts can tee off at the Golf de Bitche, about twenty minutes away.

### REST DAYS

The hotel and restaurant are closed on Sundays and Mondays. The restaurant is also closed at lunchtime on Wednesdays.

### ADDRESS

18, rue Bellevue - 67290 - Wingén-sur-Moder - France  
Villa René Lalique is located five minutes from the Musée Lalique and the Lalique factory (closed to the public).

### CHÂTEAU HOCHBERG BY LALIQUE

Hotel\*\*\*\*& Restaurant

Five minutes from Villa René Lalique, ideally located opposite the Lalique Museum, our partner, the Château Hochberg, is a 4\* hotel with 15 elegant rooms and suites decorated in the Lalique style, as well as a convivial 60 seat contemporary restaurant. Chef Arnaud Barberis and his team offer delicious gourmet cuisine with multiple influences.

### GETTING THERE

BY CAR

From Strasbourg: A4 towards Paris, exit 46

From Paris: A4 towards Strasbourg, exit 43

GPS: LATITUDE: 48.918667 | LONGITUDE: 7.365107

BY AIR

Strasbourg Entzheim: 70 km Baden-Baden (Germany): 74 km

Basel/Mulhouse: 186 km Frankfurt (Germany): 209 km

BY TRAIN

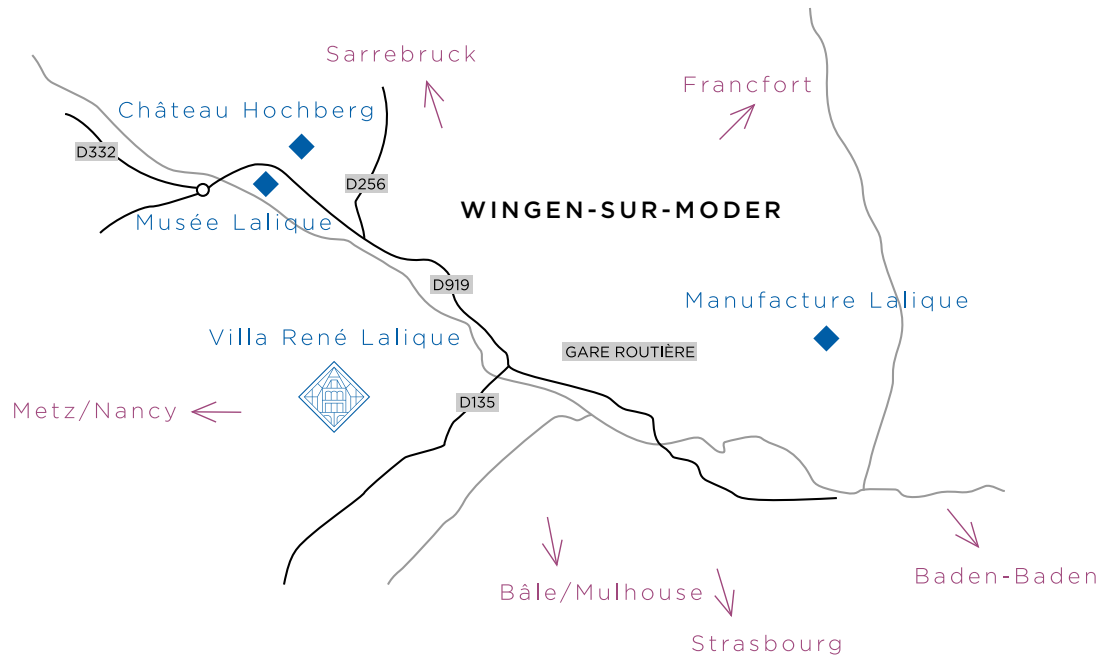
Wingén-sur-Moder is on the TER line: Strasbourg – Sarreguemines – Sarrebrück (Germany)

HELIPORT IN THE VILLA'S PARK





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**Visuals available on:**

<https://villarenelalique.com/fr/pressroom.html>

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