



VILLA RENÉ LALIQUE

• HÔTEL & RESTAURANT •



The house built by René Lalique on the edge of the forest in Wingens-sur-Moder celebrated its 100th anniversary in 2020. It has started a new cycle with Chef Paul Stradner, now at the helm of the establishment's kitchens, and devoted to a cuisine that remains faithful 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.





PAUL STRADNER, CHEF AT VILLA RENE LALIQUE

After several years working alongside three-star chef Jean-Georges Klein, with whom he shares a desire to offer «cooking based on flavours rather than complex dishes», Paul Stradner has taken on the responsibility of providing a constantly renewed gastronomic experience and deepened its roots in the region. He favours excellence through the expression of simplicity and authenticity, celebrating first and foremost 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 also draws his inspiration from nature, which is very much part of the dining room experience thanks to 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, inseparable from the region. The chef's desire to highlight the riches of the surrounding area through its producers, anglers, livestock farmers, and harvesters echoes the artisanal values and expertise so dear to Maison Lalique. A further dimension is added by the remarkable seasonal variety offered by the Rhine Valley and nearby Alsace.

“IT IS NOT A QUESTION OF ONE INGREDIENT BEING NOBLER THAN ANOTHER, IT IS HOW YOU TREAT THE INGREDIENTS THAT CAN ENHANCE THEM AND OPEN UP WHOLE NEW PERSPECTIVES. IN THIS WAY, I HOPE TO ENABLE THOSE WHO THINK THEY KNOW THE REGION TO REDISCOVER IT, AND TO GIVE OTHERS THE DESIRE TO BE SURPRISED BY A RURAL UNIQUENESS THAT IS RELATIVELY UNKNOWN.»

In creating dishes that are accessible, full of meaning and of memories, Paul Stradner makes numerous references to his roots and the region where he grew up, in his quest for authenticity and in his desire to work with ingredients without ever distorting them. Born in Austria, he remembers how the women loved to cook the poultry from the family farm. Today, it is still a desire for this simple, shared form of happiness that drives him to extract the quintessence of flavours from the most basic ingredients, to deliver dishes that are authentic and sincere. Eliminating the superfluous, giving value to artisanal intelligence 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 things that motivate Paul Stradner in his desire to create a virtuous cycle.

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

PAUL STRADNER

IN A FEW WORDS...



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 Arnsbourg 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 famous five-star establishment in Baden-Baden (Germany) that is a member of the prestigious Oetker Collection. In the space of just a few months, he was awarded two Michelin stars. This distinction made him one of the youngest two-star chefs in Germany. In 2016, the Gault & Millau guide awarded him 18 points and lauded him as a «rising star». But he felt that his apprenticeship had still not run its course, and the following year he rejoined his mentor Jean-Georges Klein, by now presiding in the restaurant at Villa René Lalique, which opened its doors in September 2015.

The approach and the values upheld there struck a chord, and he realized he was more at home in a human-sized family enterprise. Since 2020, he has gradually taken on the role of Head Chef, proudly succeeding the man who has been such a source of inspiration to him.

SOME SIGNATURE DISHES



EGG À LA FLORENTINE

The perfect egg, cooked at 62°C for two hours, served in its shell with some wilted Alsace spinach and a parmesan cream in an elegant comfort-food alliance



CHICKPEAS

Organic, and grown just a few miles away, accompanied here by coriander and yoghurt with curry spices for a sensual journey rich in textures



ARCTIC CHAR

A local treasure lightly steamed, accompanied by an Alsace saffron velouté, fish-skin chips and marinated cauliflower, prepared as a couscous and as a mousseline



PUMPKIN SEED OIL

Pumpkin seed oil on rustic bread, 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

VILLA RENE LALIQUE'S TERROIR MENU



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

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 taken with the desire to offer the possibility of dining without meat or fish in the «responsible» menu. The seven courses remain no less abundant in gourmet pleasures, with surprising combinations of vegetables and aromatic broths, reductions, and infusions.



NICOLAS MULTON, A PASTRY CHEF FOR ALL SEASONS



Embracing the same approach as Chef Paul Stradner, drawing inspiration from the fresh-food market, a walk in the forest or the orchard, he has long cultivated what for others is a recent return to tradition: no short cuts, the product, only the product and not just any product, it has to be local and seasonal, and he makes sure that not an ounce is wasted!

Apple peelings are used in infusions, crushed cherry stones yield an almond flavouring. A natural reflex for someone who grew up with cherry pies from his grandmother's garden and from whom he has inherited a taste for authentic flavours and a profound respect for the ingredients. Apples, damsons, quinces or rosehips: for this artist from an early age, maturity brought the ability to free himself from any superfluous stylistic exercises on the plate. All of his creations are the fruit of a great deal of work but are necessarily the result of a «natural» path.

Romain Ittis, the establishment's Head Sommelier, Wine Director of Lalique Group, and a friend, sums up his approach: "(...) There is a great emphasis on exploring textures and diversity, but at the same time, the pure flavour of whatever ingredient he is working with is always there. For example, he produced a superb expression of damsons with their subtle notes of liquorice without introducing cinnamon or other spices."



After training with Antoine Westermann at the Buerehiesel (Alsace), and then from 2002 at Amphitryon with Jean-Paul Abadie in Lorient (Morbihan), he joined Chef Jean-Georges Klein in 2009 at L'Arnsbourg in Baerenthal (Moselle). It was no coincidence that this art lover joined Villa René Lalique six years later, still with the same team: the nearby Lalique crystal works never ceases to fascinate him! In 2020, for the Villa's centenary, he created his first chocolate sculpture in collaboration with Josiane Ruez, a lost-wax model maker and designer at the Lalique factory.



HIS SIGNATURE DISHES

OPÉRA - COFFEE - TOASTED BARLEY

A powerful dessert with art deco lines, inspired by the classic opéra, with an ice-cream made with toasted cereals providing a rich coffee flavour without the caffeine



VILLA RENÉ LALIQUE'S ORGANIC WILD THYME - CANDIED LEMON HONEY

A stroll through the grounds, the air scented with wild thyme, yields honey harvested from the Villa's own beehives, processed at several different temperatures to vary the textures and sweetness





THE RESTAURANT AND THE UNIQUE CRAFT OF MAISON LALIQUE

While the Lalique crystal works is 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, 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 to 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 show off 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 famous luxury designer- manufacturers such as Christofle.





A GLASS DINING ROOM BY MARIO BOTTA

With an 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. Placed like a glass rectangle in which the various greens of the surrounding six-hectare park are reflected, this 200 m² 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.





THE GARDIAN OF ONE OF THE FINEST CELLARS IN EUROPE: ROMAIN ILTIS

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 of 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 Chairman and CEO, 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 starred addresses, Romain Iltis is now keen to pass on his love for the terroir of his native Alsace. An approach that once again aims to develop 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.



BEEHIVES AND 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 comes to draw 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 removed from the hives, is used to make Villa René Lalique's delicious creamy honey with wild thyme and candied lemon.



SIX SUITES FOR A FIVE-STAR HOTEL

OFFERING 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, to which there was already 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 offered 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 different, 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 the interior designers Lady Tina Green and Pietro Mingarelli, authors of the Lalique Maison furniture and accessories collection inspired by the designer's original motifs.



SIX EXCEPTIONALLY STYLISH SUITES

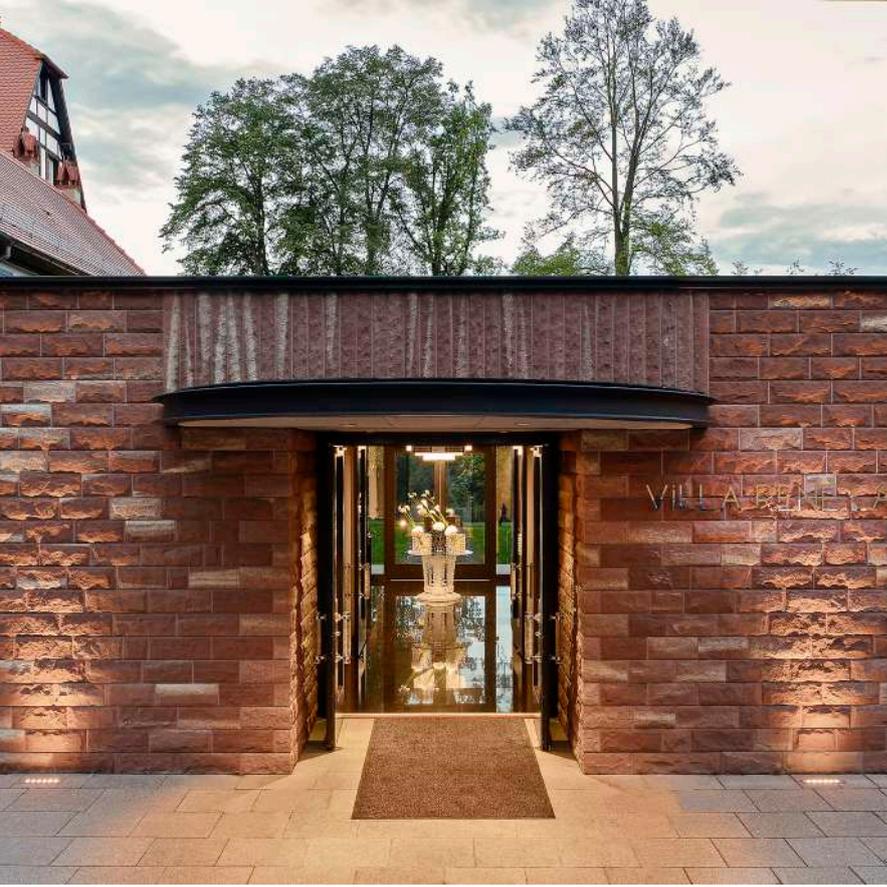
While the exterior has been faithfully restored to preserve the soul and authenticity of this family home, when it came to the interior, Silvio Denz gave the creative duo carte blanche to create six suites, each inspired by iconic creations in Lalique's history. The «Hirondelles» suite in shades of red contains portraits of the master glassmaker to remind guests that they are in the room that René Lalique once occupied; «Zeila» is a tribute to the panther created by the artist's granddaughter, while the «Rose» room is in 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 finally, 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 remind us that this is much more than just a hotel stay... It is an invitation to share a home that is 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 this 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, accompanied 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, *Dictadorrum*, *Patrón* tequila ... A delightful ritual at the end of the day.







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 the 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 cast traditions aside, 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 and soon to be sold in a new shop on Place Vendôme. Now also recognized as an Art Deco master 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 animal-inspired designs, a recurring Lalique theme. Silvio Denz, Chairman and CEO of Lalique, 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 – Bommès, Bordeaux region



Villa René Lalique – Wingen-sur-Moder, Alsace

LALIQUE HOSPITALITY

Villa René Lalique, which opened in September 2015, was the first establishment incorporated by Maison Lalique in 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.

These were followed by Château Lafaurie-Peyraguey, a Premier Grand Cru Classé, located on an 18-hectare estate in the heart of Sauternes’ vineyards, opened its five-star Relais & Châteaux hotel and a gastronomic restaurant in June 2018. This latter was awarded a first MICHELIN star in January 2020, and a second MICHELIN star in March 2022. Chef Jérôme Schilling presides over the kitchen. 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 latter held by Head Chef Mark Donald, has been awarded one MICHELIN star within just seven months of opening its doors.

ACTIVITIES ROUND AND ABOUT THE VILLA

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

CULTURAL ACTIVITIES

The Lalique Museum -- built by the architect Jean-Michel Wilmotte, first opened its doors in 2011. It is a must-see attraction for Lalique enthusiasts. All of the artist's work is represented. The jewellery exhibited illustrates the radical new wave of jewellery design created by René Lalique. A large-screen video display 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. One can also admire more than 230 perfume bottles on loan from Silvio Denz's personal collection. These 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 manufacture 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 Wingen-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 Tuesday and Wednesday. The restaurant is also closed on Saturday at lunchtime

ADDRESS

18, rue Bellevue - 67290 - Wingen-sur-Moder - France
Villa René Lalique is located five minutes from the Musée Lalique and the Lalique crystal works.

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

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

HELIPORT IN THE VILLA'S PARK

PRESS INFORMATION

PRESS KIT AND VISUALS AVAILABLE FROM
[HTTP://WWW.VILLARENELALIQUE.COM/PRESSROOM](http://www.villarenelalique.com/pressroom)

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