

# LA MIRANDE



HOTEL  
RESTAURANT  
CHEF'S TABLE  
COOKING SCHOOL  
TEAROOM  
BOUTIQUE  
BAR

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## A LIVING HISTORICAL MONUMENT



Set in an old mansion at the foot of the Palais des Papes in the heart of Avignon, La Mirande is steeped in secular history. This timeless refuge offers a dreamy, relaxing and authentic experience in a refined, 18th century-esque décor.

With both a gastronomic restaurant and a chef's table, the hotel serves honest, living cuisine with respect for ingredients and humankind; a culinary hymn to land and its biodiversity.

## A REFINED AUTHENTICITY



The hotel is named after the famous room in the Palais des Papes, La Mirande, where the Pope's representatives held receptions for the city's notables and visiting high-ranking officials.

Its ancient walls hold years of history. Originally a Cardinal's Palace in the 14<sup>th</sup> century, the ruins of La Mirande were restored during the 17<sup>th</sup> century to create the Hôtel de Vervins and its baroque façade by architect Pierre Mignard, later becoming the Hôtel Pamard between the late 18<sup>th</sup> and 20<sup>th</sup> centuries.

The Stein family researched the typical styles and materials of the region in depth before beginning restoration works between 1987 and 1990.

While some listed features reflect the early origins of La Mirande, its owners wanted to recreate the atmosphere of an 18<sup>th</sup> century aristocratic residence, where period tapestries and chandeliers harmoniously co-exist with tufted armchairs and master paintings.

The 18<sup>th</sup> century interior en vogue in the Age of Enlightenment were recreated when, in 1990 La Mirande opened its doors as a hotel-restaurant. This very French house was inspired by the grace of living that, for some, existed before the time of revolutions.



## A RESPONSIBLE APPROACH



In its constant quest for authenticity and good taste, La Mirande has adopted a culinary approach to rediscovering flavours and original blends through simple and elegant cuisine that is chiefly comprised of local seasonal organic products.

By teaming environmental responsibility with the art of choosing organic and ecological products, La Mirande has remained true to the profound convictions of the Stein family. Fully committed to upholding these values, it forges close relationships with the region's organic farmers and growers. La Mirande also uses biodegradable cleaning products (Ecover) and has chosen Dr. Hauschka natural cosmetics for its complementary toiletries.

Further proof of this responsible approach is our on-site tap water filtering system to obtain pure, perfectly neutral table water (*Fresh Water*).

A course of action that sets the daily pace of a hotel that firmly adheres to its convictions

## “HIGH TECH” ROOMS IN PURE ENLIGHTENMENT STYLE



Behind its stunning facade, La Mirande exudes the sweet way of life of yesteryear.

The twenty-six upper-floor rooms boast a unique décor, each with its own 18<sup>th</sup> century wall hanging recreated by Braquenié, Le Manach, Canovas, Comoglio and Rubelli, to name a few.

The abundant Indienne fabrics, also known as “toile de Jouy”, are a perfect match for the silk-lined curtains with large pleats that pool softly on the floor.

All modern comforts are seamlessly integrated into the interior design, as evinced by the “mirror” televisions.

The bright and cheerful rooms quickly help tired travellers relax and unwind. Many of them afford a splendid and unique view of the high walls of the Palais des Papes.

The bathroom constitutes a noble room in itself, with a delightfully unexpected décor of vintage Mauny block-printed wallpaper, antique faucets and Carrare marble.

## THE SIMPLE JOY OF NEWFOUND FLAVOURS



La Mirande offers a fresh and creative cuisine, with a Provençal touch.

True to the tradition of the Stein family, the chef Jean-Claude Aubertin meets personally with the growers as he constantly strives to find the best products, grown in their native soil and harvested at the peak of ripeness this giving full meaning to the concepts of terroir and seasonal.

The gourmet restaurant's friendly and attentive staff creates a truly gastronomic experience in the warm and inviting setting of the Cardinalice room, a vestige of the cardinals' residence, with its magnificent Renaissance coffered ceiling.

In winter, a crackling fireplace plays soft background music while in warmer weather the terrace and garden provide an oasis of calm.

Adjoining the main restaurant, the Napoleon III salon with its original woodwork and period vaisselier creates an especially festive setting for guests in the former dining room of the Pamard family.

Adopting a very simple approach that favours the story behind a wine over the technical skill that went into its making, the sommelier's selections are often personal favourites or the result of fruitful encounters with men and women, craftsmen and wine lovers. His wine list features great names, but also a host of wines made using ancestral methods and, more recently, biodynamic wines. *des hommes et des femmes, artisans et amoureux du vin*. On peut découvrir dans sa carte, les grands noms, mais aussi une kyrielle de vins élaborés selon des méthodes ancestrales et plus récemment adhérant à la Biodynamie.



## JEAN-CLAUDE AUBERTIN, CHEF OF THE GOURMET RESTAURANT



Jean-Claude Aubertin, born in Epernay, has started his career catering for the Champagne houses Moët et Chandon, Taittinger, Pol Roger and Perrier Jouët.

He then left France to work in Davos, Locarno and Crans Montana in Switzerland. In 1974 he joins the Intercontinental Hotel Group in London first at the Portman then as assistant chef at the opening of the Intercontinental at Hyde Park Corner.

Back in France at the end of the seventies he becomes executive chef at l'Auberge de Noves the then famous two Michelin star restaurant near Avignon. He returns to London to manage and cook for the Michelin starred restaurant "Ma cuisine" from 1983 to 1987. Back in Provence he helps the Mac Hugo family with their restaurant at "Valmouriane" and then opens his own restaurant "Aubertin" in Villeneuve-les-Avignon.

He has been awarded many times: First price Mouton Cadet in 1975 and 1976, Poêle d'or in 1978, winner of the Prix Taittinger in 1980, member of the Académie Culinaire de France, Maître Cuisinier de France, disciple d'Escoffier, 1<sup>st</sup> price of the London culinary trade show, etc. Since January 2013 Jean-Claude Aubertin is the chef of La Mirande's restaurant. His immense knowledge of classic French cuisine makes him the ideal person to reintroduce a traditional "old-fashioned" style, a cuisine 100% FRENCH as well as local, with only fresh and best ingredients, organic if possible. This is what the traveller as well as locals will be delighted to discover; this is what La Mirande stands for.



## THE CHEF'S TABLE, MODERN CUISINE IN A MEDIEVAL SETTING



Every Tuesday and Wednesday nights (on request for private events), another table is laid in the basement of La Mirande, a chef's table hosting up to fourteen guests.

Cooking over an old wood stove with copper pots, Chef Jean-Claude Altmayer concocts meals inspired by the day's market finds.

The chef's exuberant personality and anecdotes make for a convivial moment filled with friendly discussion and an original mealtime experience around a large wooden table.

## LE MARMITON, COOKING SCHOOL



Since 1994, La Mirande's cooking school, "Le Marmiton", hosts the region's greatest chefs.

One week per month, they will invite you to join them in the old kitchen where they will cook on the 19th century wood-fired stove.

The area's gourmets, young and old alike, appreciate these entertaining moments when know-hows and kitchen tips are transmitted in a place filled with history.

Aprons, utensils and spec sheets are provided at the start of the class which finishes with a sampling meal accompanied by wines chosen by the sommelier.

Novice chefs will have the pleasure of inviting friends to join them round the table and share in the lunch or dinner they have prepared.

## TEA TIME



Every afternoon, in the glass-covered patio or on the terrace, a buffet of home-made, 100% organic pastries is prepared by the pastry chef.

Madeleines, gingerbread, among croquants, poppyseed cakes, chocolate fondants and seasonal fruit tarts are baked and served with hot chocolate prepared in the traditional way or with exceptional teas selected by La Mirande, some of which are organically grown.

Let us not forget the KOMBUCHA, a drink that appeared thousands of years ago probably in China, made of fermented tea which appeared in Eastern Europe in the 19<sup>th</sup> century.

In fashion in Italy in the 1950s. Sparkling drink served chilled.

Our espresso coffee is also organic and comes from Mexico. 100% Arabica, it is very delicate and slightly acid.

With a library composed of many art books, La Mirande also receives a few French and foreign newspapers, at the guests' disposal.



## LA MIRANDE, SIMPLE, NOBLE, ENDLESS PLEASURE



La Mirande's bar is set in the warm and inviting atmosphere of its red drawing room with a

17<sup>th</sup> century painted ceiling. A subtle and varied drink list is sure to meet the highest expectations:

- A prestigious selection of **champagnes**, available by the glass
- A large range of **Single Malts**: Ardbeg, Mortlach, Strathisla as well as Benromach organic whisky from ten to thirty years of age.
- A selection of **old cocktails** (from the 1930s made with Rum and Absinth) and creations of our head bartender.
- **'Fever-tree'** sodas 100 % natural, exclusive in the area, a pleasant patch with the organic and fair trade Vodka 'Fair' produced in Cognac.

Upon request, **'After work'** whisky and cocktail tasting workshops are organised.



## BOUTIQUE & GIFT VOUCHERS



### Our boutique

The boutique is located in the medieval basement of the hotel. In perfect harmony with the old walls, its wooden shelving holds the treasures that bring La Mirande to life.

You can find many of the charming objects that grace the hotel's décor, as well as Dr Hauschka cosmetics and other products that contribute to hospitality quality.

The boutique is the place where you can find many refurbished antiques that enhance the atmosphere and refinement of La Mirande such as candle jars, lantern of journey, chairs from Arles, box tree lamp feet, 'indiennes' – painted or printed fabric made in Europe between the 17<sup>th</sup> and the 19<sup>th</sup> century, plates made of different kind of earth from Apt, antiques etc.

# LA MIRANDE, KEY INFORMATION

## THE HOTEL

**Five-star** hotel

**27 double rooms** including 21 overlooking the Popes' Palace

Deluxe room / Large Deluxe room: from 350 € to 650 €

Suite & Apartment: from 470€ to 1 550€

## THE GOURMET RESTAURANT

*In the Cardinalice room, on the terrace, in the garden*

**Lunch:** from 42 €

**Dinner:** from 75 €

Some of the wines on La Mirande's wine list are classified as follows:

*\* Winegrowers transitioning towards organic production or who are unofficially organic*

*\*\* Winegrowers whose wines are certified "from organically grown grapes"*

*\*\*\* Winegrowers who use biodynamics, cosmoculture, aromatherapy, or other alternative methods*

**THE CHEF'S TABLE** (open on Tuesday and Wednesday evenings, for private events the other evenings)

Menu including amuse-bouche, starter, main course and dessert, served with wines from the Rhône Valley, mineral water and coffee: 86 € per person.

## THE COOKING SCHOOL

Classes are held in the morning from 9.30 am to 2 pm or at in the evening at 6 pm, one week per month or on request for private events.

Pastry-making classes take place in the afternoon from 3.30 to 6.30 pm.

Aprons, utensils and spec sheets are provided at the start of the class which finishes with a sampling meal accompanied by wines chosen by the sommelier.

Classes: in the morning 125 €, in the evening 135 €, pastry-making 80 €, children 46 €

**Discover our 2013 program on [www.la-mirande.fr](http://www.la-mirande.fr)**

## BAR & TEAROOM

**Bar** opening times: from 11 am to 3 pm and from 6 pm to 1 am

**Tearoom** opening times: from 3 to 6 pm

**Tea/Coffee** and pastry: 11.50 €

## BUSINESS

La Mirande puts at your disposal rooms for **business conferences** and **private events**.

### Activities

**On site:** Cooking and pastry classes / wine tastings

**Nearby:**

- Avignon, its historical monuments and cultural heritage
- The most beautiful villages of the Luberon (Gordes / Roussillon) and the Alpilles (Les Baux de Provence / Saint-Rémy de Provence)
- The Camargue area
- Visit of private gardens
- Visit of the Rhône Valley vineyards (Châteauneuf-du-pape / Gigondas / Tavel)
- Harvest of the truffle at the foot of the Mont Ventoux
- Hot air ballon rides
- Antiques market in L'Isle sur la Sorgue.

## ACCESS

From Nice, Lyon or Marseille on motorway, we advise you to exit at “Avignon-Nord” and to follow the ‘centre-ville’ sign until you get to the “Porte de la Ligne”. You will then see the hotel’s name on yellow signs.

**The hotel access bollards:**

Once you are on “Place des châtaignes”, stop your car in front of the hotel bollards that delimit the pedestrian street area. Use the hotel entry phone so that the hotel reception can lower the bollards.

Take the ticket and wait until the traffic light turns orange before driving ahead.

By train : TGV Avignon train station 5 km

Central city train station Avignon: 1 km

By car :

From Lyon: A7 - Avignon-Nord 23 exit

From Marseille: A7 - Avignon-Nord 23 exit

From Montpellier: A9 - Remoulins 23 exit

then follow Avignon

By plane :

Avignon-Caumont: 10 km

Marseille-Provence: 85 km

International Airports