

LA MAISON

hotel

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Information and photos online at:

www.laison-hotel.de

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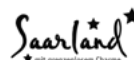
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MEDIA INFORMATION / Facts & Figures

Opening	September 2015
Operator	LA MAISON hotel GmbH & Co. KG Von-Schütz-Straße 3 66740 Saarlouis
Owner	Günter Wagner
Hotel Director	Alexander Reber
Chef	Martin Stopp
Membership	Design Hotels™
Classification	4-star superior
Architecture	CBAG Architekten BDA Ch. Beaumont, A. Gergen, Saarlouis www.cbag.tv
Interior design	Nicolay Design, Stuttgart www.nicolay-design.com
Interiors and furnishings	Conni Kotte Interior, Hamburg www.connikotte.com
Landscape architecture	Dane Landschaftsarchitektur BDLA, Weimar www.dane-la.de
Corporate Design	MAKSIMOVIC NEXT, Saarbrücken www.maksimovic-next.de
Texts and communication	Eva End, Hamburg www.evaend.de
Location / Distances	Saarbrücken Airport (SCN), 35 km Saarlouis Railway Station, 2.1 km Bus stop, 0.8 km
Hotel concept	Rendezvous between tradition and modernity: Historical architecture meets modern architecture. Regional references to the city of Saarlouis, named after Louis XIV, are linked with exciting designs and interiors.
Building ensemble- hotel	Historical villa (former Higher Administrative Court with adjoining caretaker house on the south side) and a 3-storey new building to the north (5.000 m ²) Total: 38 rooms 18 rooms with a balcony on the park-facing side (30 m ²) 14 rooms on the city-facing side (28 m ²) 1 barrier-free room (43 m ²) 2 villa rooms (39 m ²)

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<i>Furnishings and equipment - meeting rooms</i>	State-of-the-art conference technology Free-of-charge internet (wired and wireless)
<i>Fitness</i>	On the ground floor of the new building: state-of-the-art TechnoGym training equipment for the exclusive use of residents, open daily Public fitness studio, solarium, indoor and outdoor pool located in direct proximity to the hotel, about 0.5 km away
<i>Parking</i>	Directly outside the hotel: 19 parking spaces In the hotel's own underground garage: 19 parking spaces, 12 euros/day
<i>Other services</i>	Room service: 06.30 - 22.00 Nespresso coffee machine and selection of teas in rooms for free-of-charge use Laundry service subject to payment Shoe-shine machine on the park level Daily newspapers in the lobby Daily room newspaper service available on request subject to payment Shuttle service subject to payment

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2. Summary : Young, but not in the least bit shy. Chic and stylish, but at the same time relaxed and uninhibited. Regionally connected, but also open to the world. Situated close to Saarlouis's city centre, the LA MAISON hotel invites you to a rendezvous between tradition and modernity.

The former Higher Administrative Court is celebrating a stylish comeback as a place of hospitality and enhancing the cityscape. The redeveloped villa with a modern extension and its own park reflects Saarlouis's culture and way of life: charming and with a contemporary French flair. Thus, the 4-star superior hotel with 38 rooms, meeting rooms and PASTIS bistro & feinkost positions itself as an individualist with an exciting character.

The historical grande dame has increased in size with a linear extension on its north side, bringing together the old and the new, and creating an intensive quality on a 5,000-m²-large area. Thus, historical architecture meets modern design language. The finest ingredients and skills are combined to create sophisticated cuisine, French flair gives rise to a casual bistro culture, and old trees are transformed into landscape architecture.

References to the city of Saarlouis - named after Louis XIV - resonate throughout, guiding guests through design and indulgence. Occasionally obvious, sometimes hidden, often tongue in cheek or even unconventional - but always consciously special.

A meal in LOUIS restaurant is sure to be a special experience: the level of quality on the plate is exceptionally high, and yet the atmosphere in the dining room is relaxed. The LOUIS restaurant was awarded 2 MICHELIN stars in the MICHELIN 2022 Germany guide. It was also awarded 17 points by Gault&Millau 2021 and eight pans by Gusto 2021. PASTIS bistro, with its winter garden, exudes the French lifestyle – light, laid back, and honoured with the Bib Gourmand in the MICHELIN guides from 2016 to 2020. Gusto 2021 awards the bistro five pans with a bonus arrow. PASTIS bistro with its conservatory exudes the French way of life being both casual and informal, and has been awarded the Bib Gourmand in the Guide Michelin 2016. The integral delicatessen sells artisanal delicacies from the hotel kitchen.

Owner Günter Wagner's aim is to enable friendly social encounters between people: „We want everyone to feel welcome“, says the hotelier.

Business and individual travellers, international gourmets, visitors from neighbouring France and Luxembourg, and naturally the citizens of Saarlouis. The interior creates the perfect setting for this, with its warm elegance, original change in perspective and details with object character. „This is not your run-of-the-mill stuff“, smiles Hotel Director Alexander Reber, referring to the hotel's furniture, which is anything but standard. „Whether by a sculptural staircase, a glazed conservatory that floats above the park, a walk-in wine cabinet or themed suites, our guests will be surprised“, says the owner.

On account of all of this, the LA MAISON hotel is a member of DESIGN HOTELSTM - a select range of over 250 hotels with personality in destinations all over the world.



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3. Details : 3.1 HOTEL ACCOMMODATION

The redeveloped villa forms the entrance to the hotel ensemble designed by CBAG.studio. A double, curved staircase leads guests to the raised ground floor. Here the **hotel hall** functions as a place of communication: The reception serves as a linchpin for requests, questions and a warm welcome. The lobby is a place of flowing transitions, open encounters and quiet corners into which to retreat. It leads from one area to the next and at the same time sets the design tone: the delicate handling of high-quality materials, changing colours, exquisite designer pieces and creative references to Louis XIV.

A few steps further on, the open kitchen becomes visible to the right of the reception, followed by LOUIS, the former courtroom. It offers the perfect setting for special occasions and meetings. Noteworthy here is the impressive ceiling height of almost six metres, the extravagant chandelier and the direct access to the park terrace. Alongside, **LOUIS salon** can be used as a private dining room or as a billiard room. It has a range of vintage objects, a contemporary interior, and fine details such as the gold-coloured wallpaper with an eel-skin appearance. The **LOUIS bar with library** is a lively place. Here people talk, laugh, read or work, depending on their preference and time of day, and the afternoon changes to evening seamlessly. There is a great deal of coming and going, a relaxed bar culture with competent service and good-quality drinks. Wine storage shelves structure the area as room dividers, and in the library the fireplace, chairs, books, volumes and board games together engender a living-room atmosphere. And there is a wonderful view of the park to boot!

Those who wander further will come to the former caretaker house, which is connected to the villa on its southern side. Completely gutted and extended with a conservatory that floats above the park, the CBAG.studio architects have created a home for **PASTIS bistro** here. It has a French feel to it and a casual atmosphere. Its strength is the clever interplay of creative cuisine, original decor and a humorous twist: On the walls, specially-designed graphics recount anecdotes about Saarlouis, and in the PASTIS, pots hang from the ceiling that turn out to be lights in the open roof structure. The glass conservatory gives guests an open-air feeling, and allows them to experience nature not just when the glass wings are opened. A great addition for the summer is **PASTIS garten** in the courtyard - once again naturally with views over the park, and offering tasty snacks and bistro classics.

One floor down, on the ground floor, **PASTIS feinkost** has moved in - a small delicatessen with huge temptations. It sells artisanal delicacies from the hotel kitchen. Chef Martin Stopp fills the shelves with homemade products and supplements them with regional and special offers.

After all this indulgence it is time to return to the hotel lobby, where on the left there is an opulent eye-catcher: a spiral staircase that appears as an avant-garde sculpture with its bright white colour and pure, elegant shape. „This is a co-production between our architects and interior design team“, says owner Günter Wagner and explains: „The staircase couples the existing building with the new one with great atmospheric force. It guides guests to the villa rooms and suites on the top floor, as well as to the rooms in the new building.“

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3. Details : The LA MAISON hotel has a total of **38 rooms**: 33 in the new building, and two villa rooms and three themed suites in the villa. Aspects such as multi-functionality, well-being and joy in originality are reflected in all the accommodation types, with proven standards: beds with high-sleep quality, practical work areas, TV, safe, answering machine, free-of-charge Wi-Fi and a mini-bar with a Nespresso coffee machine and tea selection. „A nice extra is our mood pad with a variety of different lighting moods“, says Hotel Director Alexander Reber. „It allows guests to individually determine the atmosphere according to preference and time of day.“

The rooms in the new building, around 30 m² large, offer two types of charming views: urbanity and nature. 18 rooms with balconies face the hotel park, and 14 rooms face the city. Interior designer Birgit Nicolay has transformed this duality into a unique LA MAISON hotel style. The **city rooms** with their graphic interventions are a declaration of love to Saarlouis: Nostalgic views of the city are creatively interpreted and as headboards watch over guests as they sleep.

In the **park rooms**, which overlook the park, the landscape sets the tone and is celebrated with floor-to-ceiling windows and mirrors.

The LA MAISON hotel's love of culinary delights even penetrates into the **villa's themed suites** and is cosily interpreted. The name says it all: „Suite Chocolat“, „Suite Ratatouille“, etc. are all full of colour and design allusions. Matching-theme accessories such as movies or books are also included. Designer Birgit Nicolay has created beautiful interiors but at the same time allows guests the freedom to create their own associations. Her aim is to have people „really feel as if they are in a villa.“ The suites therefore have generous layouts and, being 43 to 50 m² large, offer plenty of space for longer or special stays. „Whether it is caused by a four-poster bed or a roll-top bath, you always need a bit of a ‚wow‘ factor“, explains Nicolay. Anyone who wants to exercise their muscles can use the state-of-the-art TechnoGym training equipment in the in-house gym.

For meetings or private celebrations, the LA MAISON hotel has its own **event area** in its villa. „During planning we had a well-balanced mix of professionalism and nonchalance in mind, away from the usual monotony of conference rooms“, says Hotel Director Alexander Reber. Interior designer Nicolay adds: „As productive conversations are generally more successful in a stimulating environment, our rooms are both functional and attractive. For small meetings and exclusive dinners, LOUIS (45 m²) and Louis salon (22 m²) on the ground floor are the favourites. On the park level, **PARKBLICK** (110 m²) serves as an all-rounder with a total capacity of up to 70 people.

The naturally-lit room is divisible into two units and has a foyer (43 m²) with a walk-in wine cellar. A mosaic tile wall with stylized floral motifs serves as a colourful eye-catcher and an artistic hint to venture into the park during breaks for fresh air. On the 2nd floor, the light-filled

DACHATELIER (108 m²) has a roof structure that has been lovingly restored by CBAG.studio and a carefree loft feeling. It can accommodate up to 100 people.

„Alongside meetings it is also perfectly suited for product presentations, exhibitions and private events“, says Alexander Reber, adding: „In all the rooms we have state-of-the-art conference technology, free Wi-Fi, a variety of seating options. We also offer customized meeting and conference packages and place a strong emphasis on aesthetics.“

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3. Details : 3.2 GASTRONOMY

The LA MAISON hotel has a markedly indulgent side to it. It cultivates a lust for life in the best tradition of the region: „The Saarland and good food go together like cheese and wine“, says owner Günter Wagner with a smile on his face. The influence of nearby France on the culinary concept is unmistakable, with its emphasis on „savoir vivre“, classic French cuisine and uncompromising quality. At the same time, Wagner emphasizes that the LA MAISON hotel's gastronomy stands for liveliness.

PASTIS bistro exudes the French lifestyle - casual and informal, and was awarded with the Bib Gourmand in the Guide Michelin 2016. The **PASTIS feinkost** delicatessen, which forms an integral part of the bistro, sells delicacies from the hotel's kitchen. This duo is important to Wagner „because it gives the LA MAISON hotel a culinary soul and creates encounters between people.“ Chef Martin Stopp, responsible for all the delicacies, wants to appeal to as wide a range of customers as possible: „Our hotel guests naturally, gourmets from elsewhere and especially the people of Saarlouis itself.“ His basic maxim is the following: „A dish is only good if it is prepared with the heart and mind“, and adds with a laugh: „It doesn't matter whether it's caviar or flour dumplings!“

Martin Stopp, who grew up in Schwarzenholz near Saarlouis, is familiar with award-winning cuisine. His training with Klaus Erfort at the „Orangerie“ in Völklingen, the time he spent working in the „GästeHaus Klaus Erfort“, and his time as a chef at „Le Noir“ in Saarbrücken have all influenced him. His signature lies heavily on the cuisine of the PASTIS bistro. „For me the focal point is on the guest, and all details are aligned accordingly - I want to offer them a good experience“, says the 35-year-old, who completed his chef training as the best of his year.

Anyone who calls by the **PASTIS bistro** therefore, can swap the humdrum for a delicious and laid-back time. It may sometimes be lively there, with everyone sitting relaxed together, and children have their own menu with their favourite dishes. In PASTIS the food that is served dares to be simple - in the best sense of the word. Unfussy, made with local and regional products, and known as classics, such as quiche, various baguettes and croques, Marseilles fish soup, risotto aux fruits de mer, boeuf bourguignon and salade niçoise. „The King Louis Burger with US Black Angus Patty is one of my favourites“, says Martin Stopp and explains: „We prepare the meat in our Big Green Egg - a grill in the shape of a hen's egg. It is based on traditional Southeast Asian earth and clay ovens, and gives the meat an incomparable BBQ flavour.“ Whether a quick bite, a plat du jour at lunch or an extensive dinner, the dishes served in PASTIS all aim towards ensuring one thing: a happy stomach!

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3. Details : 3.3 DESIGN AND INTERIOR

Saarlouis's culture and way of life are reflected in the design of the LA MAISON hotel. A Francophile atmosphere and urban zeitgeist combined into one total experience. The aim was to create an intuitive sense of well-being for guests. And the ingredients for this: a select interior. A feeling for light and colours. An eye for details with object character. Harmonious, but pleasantly surprising. Coherent, but with the courage to stand out, „because the LA MAISON hotel is never uniform, but a very personal expression“, summarizes owner Günter Wagner.

Responsible for most of this interior-design expression is Nicolay Design from Stuttgart. Birgit Nicolay and her interdisciplinary team have developed spaces that are open to discovery. Rather than being intrusive and obvious, they are instead reserved and sometimes deliberately casual. This creates a sense of lightness, with the occasional facet only coming to light at second glance. Supplementing this is the decor and the furniture in the public areas supplied by Conni Kotte Interior from Hamburg. „We essentially operate on the stage that the interior design provides us“, says Conni Kotte, describing the cooperation, adding: „Ultimately what is created is an atmosphere that is representative, but above all a climate in which people feel safe and secure.“ This climate also lives from extraordinary items that dare to be different. These include the entrance porch, to which Conni Kotte has added bright-green fabrics, a dramatic carpet, artworks conspicuously hung in the so-called St. Petersburg style, and lamps with silver bases in the shape of pineapples in the bar area. „Anything from a subtle wink to rock ‚n‘ roll can be included“, says Conni Kotte about her approach, adding with a smile: „I for one don't believe the handbag should match the costume!“ The designer from Hamburg appreciates rough edges and is convinced that authentic spaces only arise „if an aesthetic trail is laid down, with stylistic departures or deviations from it from time to time.“

Interior designer Birgit Nicolay explains the aesthetic trail that runs through the building: „We have used the three aspects - Saarlouis, food and park - as a leitmotif and varied it on different levels.“ This is in line with the intention of her client Günter Wagner, who says: „Chic hotels are two-a-penny. I didn't simply want to build another one and furnish it with beautiful furniture. I wanted to create a building with identity and character.“ Thus, it was important for the interior designer to incorporate the heritage of the site into it. „I start with the genetic code of a building. Its history deserves to be highlighted“, she says, describing how she begins her work.



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3. Details : 3.3 DESIGN AND INTERIOR

Thus, selected references to Louis XIV, after whom the city of Saarlouis is named, guide visitors through design and indulgence. Occasionally clear, sometimes hidden, often tongue in cheek or even unconventional. „At various points in the building, appealing historical reminders have been created as anchors“, says Nicolay and has carried out research to this end, for example, in the municipal archives. Now, old hexagonal plan drawings of the former fortress of Saarlouis are put to new artistic use behind the reception desk as a light installation.

The theme of light is close to the heart of the Stuttgart interior designer and characterizes the essence of the LA MAISON hotel. „Light is of central importance for our well-being“, she says and accordingly makes varied use of it, including as a discreet way of guiding eye movements, for clear orientation, to stimulate curiosity, and as part of an illusion in combination with mirrors. The architects from CBAG.studio in Saarlouis also see a focal point in this area. „Floor-to-ceiling windows, fully glazed fronts and the play with semi transparencies are typical for the LA MAISON hotel“, says Christina Beaumont.

The other hallmarks are textile elegance and a cosy atmosphere. Occasionally, bold use is made of colours, especially in public areas. The lobby, bar and library are created as a continuum and yet each one still has its own individual atmosphere. They react to each other with a carefully thought-out spatial structure, contrast with each other, and at the same time give rise to a harmonious unit. Furnishings expert Conni Kotte has contributed significantly to all of this. The designer from Hamburg introduced a repertoire of selected one-offs, vintage pieces and specially-manufactured items: For example, a five-part wallpaper-covered screen serves as an eye-catcher, and small side-tables functionally and aesthetically integrate themselves into the room. Two Bergère armchairs flank a large sofa and encounter unusual mid-century-style lamps. „First comes the idea,“ says Kotte, explaining her approach. „Then I have a look around to see what I can use to realize it. Or I think about what we can build yourself. Anything that enhances is allowed.“

Contrasts, too, contribute to this. Throughout the entire building there are surprising breaks with the style-forming moment. „Naturally LOUIS as a late-19th century room could feature a traditional chandelier“, says Birgit Nicolay, „but we prefer to alter expectations rather than merely fulfil them.“ Contrasts give soul, and thus a modern lighting object, custom-made in Italy, with wrapped-around arms and individual lampshades, hangs from the ceiling of the six-metre-high room. Complementing it are old cinema lights introduced by Conni Kotte as light accents.

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3. Details : 3.4 ARCHITECTURE AND LANDSCAPE ARCHITECTURE

Preserve, extend and restore: The LA MAISON hotel stands for high-quality architecture and local appreciation. The CBAG.studio in Saarlouis is responsible for the ambitious construction project, which covers an area of 5,000 m². The two BDA architects Christina Beaumont and Achim Gergen have brought old and new into a dialogue. Owner Günter Wagner believes that it is precisely this contrast that gives the LA MAISON hotel its distinctive appearance: „The quality of our establishment is determined by the fusion of classicism and zeitgeist, space and security, and self-confidence and restraint.“

Thus, the 19th-century city palace and former Higher Administrative Court has its counterpoint in a minimalist 3-storey new building to the north. At its side to the south stands the former caretaker house with its conservatory that projects out over the park. To the rear, the trio is bracketed by a forest-like park, with the new terrace made of travertine giving it a new identity as an ensemble.

The distribution of roles is clear: The villa receives its guests as a grande dame. „It has been totally restored under enormous effort, although it is not a listed building. In other words, it could easily have been torn down“, explains Achim Gergen. „But what is simple is not always the right thing to do“, agrees Günter Wagner, and Christina Beaumont adds: „Such a project lives from the history of the existing building. It was a big challenge to restore it back to its former glory and simultaneously gently expand it.“

The villa's inviting forecourt leads to the sweeping staircase and a semi-circular canopy with glass ornamentation in subtle colours. „Outside we wanted to ensure an elegant calmness, so that the inside could be more colourful“, says Beaumont. In many areas the materials are linked with the site's Francophile history, for example, the villa's sandstone base, the travertine steps, the light champagne colour of the façade, and the specially burned plain tiles in bright ochre.

Alongside the representative villa, the new building takes a step back. At the same time, however, it emits a powerful statement on the edge of the city centre, whose structure is characterized by the remains of the massive ramparts built by the French architect Vauban in the 17th century. Enveloped by a net-like garment comprised of perforated aluminium shutters, the minimalist cube shows its evolving character and focus on the needs of guests. The facade and the associated technology is realized for the first time in this form here. „We are working here with an aluminium sheet that is folded and perforated and which anodized blends harmoniously with the surroundings“, says Achim Gergen. Guests electrically control the shutters from the rooms and guide the interplay between transparency and protection. The alternation of light and shadow, and openness and closeness enlivens the otherwise severe facade with its windows made of oiled oak. „The goal of our office is to develop places of identity and interaction for an increasingly individualized society“, says Christina Beaumont about CBAG.studio's intention. Her partner adds: „Apart from the poetic and subtle aesthetic, the sheet-metal folding shutters also have a regional connection, because we have a large metal-working industry in the Saarland.

The LA MAISON hotel is full of such connections or symbioses.“

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3. Details : 3.4 ARCHITECTURE AND LANDSCAPE ARCHITECTURE

Another leitmotif for the project is the fusion of indoors and outdoors. „What we wanted to do was to bring the qualities of the exterior inside, thus creating a dramaturgy of insights and outlooks“, says Beaumont. Thus, the new building facing the rear park side has a glass facade and floor-to-ceiling windows in the park rooms. Guests come face to face with nature and experience a feeling of bright, wide spaciousness. In the gastronomic areas, too, the seamless transitions into the open also serve as design aspects. PASTIS bistro has a conservatory that floats above the park and whose glass fronts can be lifted by five metres.

„The terrace is also important“, says Hotel Director Alexander Reber, „because from here guests can enjoy the view over the park meadows, and on a circular trail discover our fairy pond.“ Owner Günter Wagner believes this green lung is a great competitive advantage and says: „We now have an absolute gem covering a total area of 2,365 m2.“ Michael Dane, whose office DANE Landschaftsarchitektur BDLA is located in Weimar, is responsible for the **landscape architecture**. The rear part of the garden resembles a forest with its dense trees, and stands in contrast to the open entrance area. „Our design aim was to achieve unity between these two parts“, says Dane and adds: „Uniform space materials and plantings should not only create a connection, but also emphasize the former character of the exterior areas.“ Michael Dane considers the entrance area along Prälat-Subtil-Ring in particular to be important, because it serves as a reception area for the guests. For this reason, „a special carpet made of natural stone paving is rolled out“ in the hotel-entrance steps area, and has been further enhanced by the planting of two large roof-shaped cut plane trees. Architect Christina Beaumont is delighted „because this, as a very typical motif in Saarlouis, establishes a framework and transition via our steps into the building.“ To provide a splash of colour and scents, Michael Dane has planted climbing roses along the historic enclosure, and says in the spring the planting areas will be full of daffodils and tulips.



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4. Personalities : 4.1 GÜNTER WAGNER

Günter Wagner is the owner, investor and managing director of LA MAISON hotel GmbH & Co. KG. Wagner grew up not far from Saarlouis, in Nonnweiler-Braunshausen. His parents ran a hotel/restaurant, which initially also had a roastery and subsequently also a successful frozen-pizza production unit. Together with his sister and brother-in-law, Wagner managed the successful medium-sized family company, Wagner Tiefkühlprodukte GmbH, for almost three decades. In 2005, the Swiss food concern Nestlé acquired a stake in Wagner. In 2012, the founding family withdrew from the business and handed the reins to Nestlé.

Günter Wagner is a discoverer of opportunities - and in the stately former Higher Administrative Court and caretaker house buildings he saw special potential. He acquired the ensemble and, with a clear vision, over a period of four years planned, reconstructed, built and realized a building with quality, identity and character. „It’s fun to create a place that you’d like to stay in yourself“, he says and confesses: „I will only build one hotel in my life, and for me that can only be in Saarlouis.“ Thus the LA MAISON hotel is also the entrepreneur’s tribute to his native Saarland.

4.2 ALEXANDER REBER

Hotel Director Alexander Reber manages the operations of the LA MAISON hotel. Born in Braunschweig, he has worked in Dusseldorf, Bern, Munich and Vienna. In doing so, he as a chef and trained hotel management expert has got to know upscale restaurants and hotels from many different angles: food and beverage, concept and product development, and finance and management. Reber has occupied various senior positions, including at Marriott, and since 2010 has worked as a freelancer in interim and project management. He has looked after various hospitality properties with respect to marketing, the implementation of standards, the restructuring of internal processes and management.

„The LA MAISON hotel appeals to guests who want stylish but relaxed accommodation and a very personal hotel experience“, explains Alexander Reber, adding: „That is why I approach my work with the attitude that the individuality of each person always comes first. I adopt this attitude towards our employees and our guests.“

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4. Personalities : 4.3 MARTIN STOPP

Martin Stopp is the head chef at the LA MAISON hotel. Together with his 15-strong team he manages PASTIS bistro with 70 seats and LOUIS restaurant - awarded with 2 MICHELIN stars in the MICHELIN 2022 Germany guide. He also looks after a banquet area with around 120 seats. Just six months after it was opened, PASTIS bistro has been awarded under his direction the Bib Gourmand of the Guide MICHELIN 2016.

Martin Stopp was born into the world of gastronomy. His family to this day runs the „Zum Frauenwald“ Restaurant in Schwarzenholz. Stopp grew up here, and realized early on he wanted to become a chef. „Working for the Michelin-starred chef Klaus Erfort I saw what you can do with food“, he says, recalling his training. Martin Stopp learned his craft with Erfort at the „Orangerie“ in Völklingen, and in 2006, after spending time in Zurich, Basel and Berlin, returned to Saarbrücken to the „GästeHaus Klaus Erfort“. He worked as a chef in the „Le Noir“ starred restaurant in Saarbrücken for several years, and with his accumulated expertise wants to stand for food that pays tribute to classic French cuisine. „It serves as the basis for the best-possible food“, he believes, and delights in adding his own creativity and unique style to it: „What I love is transforming, with just a little finesse, well-known classics or even just a good basic product into something special“, says Martin Stopp.

4.4 CREATIVE TEAM

ARCHITECTURE

The LA MAISON hotel's architecture is the work of Christina Beaumont and Achim Gergen. The BDA architects from Saarlouis-based CBAG.studio are responsible for the construction project at Prälat-Subtil-Ring, which covers an area of 5,000 m². In the past, they have worked for the office of Rem Koolhaas in Rotterdam and for Zaha Hadid in London. On returning to Germany, Beaumont and Gergen founded their own office, and their first commission was the Festspielhaus theatre in Baden-Baden, which they continue to oversee to this day. In their home city of Saarlouis, they have succeeded in making a name for themselves by designing a number of striking buildings, including in 2012 the „Green House“, a timber-frame building with a simple cubic outside based on the structure of the surrounding greenhouses. In 2014, the two architects were awarded the Saarland Chamber of Architects' Bauherren Prize and have been nominated for the DEUBAU Prize 2016. Around 40 kilometres north of Saarlouis, in Eisen, CBAG.studio has designed the „No10“ golf club, which has an impressive organic shape. In 2014, the German Centre for Architecture (DAZ) in Berlin dedicated an exhibition to CBAG.studio as part of its „neu im club“ („new members“) series.

At the LA MAISON hotel, Christina Beaumont and Achim Gergen cleverly and emphatically link contemporary with historical architecture. „We didn't just want to continue building, we wanted to create something new and individual“, says Beaumont.

CBAG.studio – Christina Beaumont | Achim Gergen, Architekten BDA
Asterstraße 17, 66740 Saarlouis, www.cbag.tv

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 Saarland
* mit gemeinsamen Chancen



LA MAISON

hotel

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MEDIA INFORMATION

4. Personalities : 4.4 CREATIVE TEAM

LANDSCAPE ARCHITECTURE

The name Michael Dane is linked to a clear statement: „Every place is unique.“ Believing this, DANE Landschaftsarchitektur BDLA from Weimar has created an authentic, green refuge for the LA MAISON hotel. The team led by Michael Dane consists of engineers for landscape architecture, urban planners and architects, and thus covers all the areas of open-space design. Worldwide, DANE Landschaftsarchitektur BDLA has up until now successfully overseen more than 330 projects.

For the LA MAISON hotel, the entrance area along Prälat-Subtil-Ring was designed as an urban welcome. „In addition, the large, forest-like park covering 2,365 m2 was given an authentic face with a terrace, trail and fairy pool“, says Michael Dane.

DANE Landschaftsarchitektur BDLA, Michael Dane, Schubertstraße 6, 99423 Weimar, www.dane-la.de

INTERIOR DESIGN

Behind the interior design of the LA MAISON hotel lie the creative skills of Nicolay Design from Stuttgart. Interior designer Birgit Nicolay and her interdisciplinary team have many years of experience in corporate architecture, corporate design, lighting design and space psychology. Restaurants, hotels and wineries are Nicolay's hobby, and she creates customized, visually-consistent profiles with high recognition value for them.

Her team supports her with the development of the leitmotifs, the interior design, the colour and lighting concept, the selection of interior materials and the room acoustics. „We have translated the values of Günter Wagner into the third dimension - into a unique, authentic look that is formative for the LA MAISON hotel“, says the design expert.

Nicolay Design, Birgit Nicolay, Fuchseckstraße 7, 70188 Stuttgart, www.nicolay-design.com

INTERIOR DECORATION

Searching and finding: Conni Kotte's work always begins with an idea, then she goes on the hunt - for suitable one-offs, features and finds. In this sense, Kotte is a furniture agent, a fitter, a storyteller, a decorator - or a bit of everything. Her most important tools are her feeling, instinct and intuition. Only in this way can spaces with character be created. Spaces that are unique and impress with their authenticity.

„Value is essential“, says Conni Kotte, having given the public areas of the LA MAISON hotel such as the lobby, bar, library, LOUIS and LOUIS salon a distinct style in line with this requirement. „In my work I always need an opposite - that's my inspiration“, explains Kotte, who clearly enjoyed working on the LA MAISON hotel.

Conni Kotte Interior, Bismarckstraße 103, 20253 Hamburg, www.connikotte.com

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