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Information and photos online at: www.lamaison-hotel.de







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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

Chef : Sebastian sandor

Membership □ Design HotelsTM, Pretty Hotels, Hideaways Hotels

Classification 4-star superior

Architecture CBAG Architekten BDA Ch. Beaumont, A. Gergen, Saarlouis/Berlin

www.cbag.studio

Interior design | Nicolay Design, Stuttgart

www.nicolay-design.com

Interiors and furnishings Conni Kotte Interior, Hamburg

www.connikotte.com

Interior design - Guest House : CBAG.Studio Architekten BDA Saarlouis/Berlin

Landscape architecture Dane Landschaftsarchitektur BDLA, Weimar

www.dane-la.de

Planungsbüro Stefan Laport www.stefan-laport.de

Corporate Design Sabine Wilhelm

www.sabine-wilhelm-design.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.

Total: 50 rooms & suites in three buildings

Building ensemble- hotel HISTORICAL VILLA

2 villa rooms (39 m²), 3 themed suites (44-50 m²): Chocolat, Rata-

touille & La Maison

18 rooms with a balcony on the park-facing side (30 m2), 14 rooms

facing the city (28 m²)

1 superior double room (barrier-free access, 43 m²)

GUEST HOUSE

10 rooms with balcony (30 m2)

2 suites (36-43 m²), Suite Etoile on the ground floor with terrace &

jacuzzi as well as a garden

Suite Conni Kotte on the first floor with balcony







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MEDIA INFORMATION / Facts & Figures

Standard furnishings - rooms Free Wi-Fi, work area, air conditioning, TV, minibar,

Nespresso coffee machine, safe, answering machine

Mood pad for different light moods

Room rates From 135 euros per room for single occupancy/night, incl. breakfast

Hotel park Forest-like park (2,365 m2) with a terrace, trail and fairy pond

Gastronomy LOUIS restaurant

Restaurant located in the former courtroom with a terrace overlooking

the park

Style: chic, but relaxed; elegant, but informal Cuisine: sophisticated, traditional, modern

Awards: 2 MICHELIN stars in the Guide MICHELIN Germany 2023 2021, 3 chef's hats (toques) in the Gault&Millau 2022, 8 frying pans in

Gusto 2022

PASTIS bistro

Bistro with winter garden Style: casual, French, creative

Cuisine: French bistro tradition, international

Classic, plat du jour at midday

Award: Bib Gourmand in the Guide Michelin 2016

PASTIS feinkost

Sale of homemade and regional products, specific recommendations and wines

LOUIS bar

Library with a terrace overlooking the park

Conferences / Events

LOUIS

Former courtroom on the ground floor (54 m2) with direct

access to the park terrace. Capacity: up to 26 people

Suitable for: special occasions, celebrations and meetings

LOUIS salon

Private dining room on the ground floor (22 m2) opposite

the hotel bar

Capacity: up to 8 people

Suitable for: exclusive business lunches/dinners or meetings in small

groups

Parkblick

Event area on the park level (110 m2)

Capacity - entire: up to 60 people

Capacity - split: 25 people

Foyer (43 m2) with a walk-in, climatised wine storage cabinet







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Furnishings and equipment - State-of-the-art conference technology *meeting rooms* Free internet (wired and wireless)

Fitness In the new building and in the Guest House: 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

Parking

Directly outside the hotel: 24 parking spaces incl. 2 electric vehicle charging stations and I Tesla,

In the hotel's own underground garage: 15 parking spaces, incl. 2 electric vehicle charging stations and I Tesla,

12 euros/day

Other services

Monday and Tuesday: 06.30 - 11.00 and 18.00 - 21.30 Wednesday to Sunday: 06.30 - 14.00 and 18.00 - 21.30 Nespresso coffee machine in rooms for complementary 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

Awards / competitions (selection)

2016

- New York Times:

8 European Hotels That Feel Like Home. Only Better.

- Hotel Property of the Year, shortlist, Top 10 out of 31competitors all over Europe

- Bocuse D'Or, Martin Stopp, 3rd place

- GEO SAISON. The 100 most beautiful hotels in Europe

- Architecture award of the Federation of German Architects Saar 2018

- Building Owner Award of the Saarland Chamber of Architects 2019

- German Design Award

Special Mention for Interior Design (Nicolay Design GmbH) and Architecture (CBAG.studio)

2020

- The Great Restaurant & Hotel Guide Boutique hotel of the year for Germany

- Connoisseur Circle: The Best Hotels in Germany, 3rd place in the category Boutique and Design Hotels







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2. Summary: Chic and stylish, but at the same time relaxed and informal. Regionally connected, but also open to the world. Situated close to Saarlouis's city centre, LA MAISON hotel invites you to a rendezvous between tradition and modernity. The former Higher Administrative Court has been celebrating its stylish comeback as a place of hospitality since 2015 and enhances the cityscape with its new look. The redeveloped villa with a modern extension, a guest house and its own park reflects Saarlouis's culture and way of life both inside and out: charming and with a contemporary French flair. Thus, the 4-star property with 50 rooms and suites, meeting rooms, LOUIS restaurant and PASTIS bistro & feinkost positions itself as an individualist with a fascinating character.

> The historical grande dame has increased in size by means of the addition of a sleek guest house with linear forms, bringing together the old and the new, and creating an intensive quality. 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 Saarlouis - the city named after Louis XIV - accompany guests on a journey through design and culinary delights. Some obvious, some veiled, often tongue in cheek or even unconventional - but always consciously

The "something special" aspect can also be found in LOUIS restaurant: The standard of food served here is high, yet the guest can enjoy dining in a relaxed atmosphere. LOUIS restaurant was awarded 2 MICHELIN stars in the Guide MICHELIN Germany 2023. Moreover, it received 3 bonnets from Gault&Millau 2022 as well as eight frying pans from Gusto 2022. The PASTIS bistro with its conservatory exudes the French way of life – casual and informal, and was awarded the Bib Gourmand in the Michelin Guide 2016 to 2020. Gusto 2021 awarded it five frying pans with a bonus arrow. The integral delicatessen offers artisanal delicacies for sale from the hotel kitchen.

Owner Günter Wagner's aim is to facilitate convivial 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 - Wagner seeks to bring them all together at LA MAISON hotel.

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", chuckles Günter Wagner, referring to the standard furniture and furnishings found in many other hotels. "Whether a sculptural staircase, a glazed conservatory, a walk-in, climatised wine cabinet or themed suites, our guests will encounter characterful and surprising surroundings", summarises the owner. With its orientation and style, LA MAISON Hotel is a member of Design HotelsTM as well as Pretty Hotels - two partners pointing the way in terms of architecture, design and aesthetics with their selected hotel collections.







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MEDIA INFORMATION

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 restaurant, awarded 2 MICHELIN stars in the Guide MICHELIN Germany 2022. The food served in this former courtroom is of a high standard, yet guests can dine in a relaxed atmosphere. Noteworthy here is the impressive ceiling height of almost six metres, the extravagant interpretation of a chandelier and the direct access to the park terrace. Alongside it, LOUIS salon can be used as a private dining room or as a billiard room. It is furnished with 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 seamlessly transitions into evening. There is a great deal of coming and going, a relaxed bar culture with competent service and good-quality drinks. Climatised wine storage shelves structure the area as room dividers, and in the library the fireplace, chairs, books, illustrated books and board games together create a cosy 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.

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, homemade products and 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. 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. Just a stone's throw from the villa and PASTIS bistro stands the newest member of the LA MAISON hotel family: The Guest House was opened at the end of 2019 and houses ten rooms and two suites as well as a small gym.







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MEDIA INFORMATION

3. Details: LA MAISON hotel has a total of 50 rooms: the historical villa boasts two villa rooms and three themed suites. The modern extension accommodates 33 rooms, and the Guest House offers 12 rooms to which guests can retreat. Aspects such as multi-functionality, well-being and joy in originality are reflected in all the types of accommodation. Travellers can rely on being provided with established hotel standards: beds with high-sleep quality, practical work areas, TV, safe, answering machine, free Wi-Fi, and a mini-bar with a Nespresso coffee machine and selection of teas. A nice extra is the mood pad with a variety of different lighting moods. It allows guests to individually determine the atmosphere according to preference and time of day. Guests wishing to flex their muscles will find a small gym in the extension as well as in the Guest House.

> The rooms in the new building, around 30 m2 in size, 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.

> 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" or "Suite Ratatouille", 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 in size, offer plenty of space for longer or special stays. "Whether it's a four-poster bed or a free-standing bathtub, you always need a bit of a ,wow' factor", explains Nicolay. Anyone who wants to flex their muscles can use the state-of-the-art TechnoGym training equipment in the in-house gym.







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3. Details: The Guest House is a contemporary interpretation of a summer house in the garden. CBAG.studio architects are responsible for the architecture, the public areas, the guest house rooms as well as the Suite Etoile. Christina Beaumont and Achim Gergen gave the rooms with a balcony a pleasingly understated look. They make reference to nature in five different colour schemes: La Terre, Sorbet Rose, Algue, Bleu Frais and Olive. These shades full of character create an elegant, monochrome ambience in each of the 30 m² rooms, and are accompanied by refreshing contrasts: the high-quality oak flooring, sustainable rattan surfaces, expressive industrial glazing and black lamps. Plants used to create small hanging gardens make for a pleasant and natural atmosphere. The completely glazed front of the building contributes to this feeling of being close to nature. The open-plan bathroom with walk-in shower lets in so much daylight, and the customised recessed furniture gives the room an unobtrusive feel. The accommodation in the Guest House is completed by two spacious suites, each with an area of around 40 m²: Suite Etoile on the ground floor boasts a private terrace and jacuzzi as well as a surrounding garden. The Conni Kotte Suite on the first floor bears the name and the impressive signature of the interior designer from Hamburg. The guest can feel the sensual vibe here that has been created with the aid of authentic hand-crafted pieces. From the hanging lamp with its hand-blown glass body to the customised furniture - a love of quality and value is discernible in each and every detail.

> For meetings or private celebrations, 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", states owner Günter Wagner. 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 lunches or 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 naturallylit room can be divided into two units and has a foyer (43 m²) with a walk-in, climatised wine cellar. A mosaic tile wall with stylised 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 Günter Wagner, adding: "In all the rooms we have state-of-the-art conference technology, free Wi-Fi, a variety of seating options. We also offer customised meeting and conference packages and place a strong emphasis on aesthetics."







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MEDIA INFORMATION

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 LA MAISON hotel's gastronomy also stands for liveliness. "Our objective is to show that food is multifaceted and that even a gourmet restaurant does not need to be stiff."

LOUIS restaurant is thus a symbol of outstanding cuisine, yet it is a place where guests can dine in a relaxed atmosphere. LOUIS is chic, but informal. LOUIS restaurant, located in the former courtroom and which was awarded 17 points by Gault&Millau in the 2022 Restaurant Guide as well as eight frying pans by Gusto 2022, offers gourmet cuisine to 24 guests in a down-to-earth atmosphere. LOUIS was awarded 2 MICHELIN stars in the Guide MICHELIN 2023 Germany.

Chef Sebastian Sandor can look back on many executive positions in MICHELIN-star-red national and international restaurants. This dedicated and highly skilled chef at LA MAISON, who boasts a wealth of experience in French, Japanese and Nordic cuisine, brings his individual touch to Saarlouis, while always demonstrating his team spirit. The dishes awaiting the guests bear Sandor's trademark in the kitchen, namely a modern, seasonal and authentic cuisine with outstanding ingredients in which both animal products and vegetables are of equal importance. "For me, vegetables are much more than just a side dish and I enjoy having them play the leading role in my dishes." In doing so, Sandor comes up with ingenious and remarkable vegetable creations, which also pay tribute to parts of vegetables which are otherwise rarely used – for example the stems of Brussel's sprouts or celery roots.

PASTIS bistro exudes the French lifestyle - casual and informal, and was awarded the Bib Gourmand in the Guide MICHELIN 2016 to 2020. 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." 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 together in a relaxed mood, 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 regarded as classics. Tarte flambée, fish soup, coq au vin rouge, artichokes with vinaigrette as well as the popular King Louis burger. It goes without saying that no meal would be complete without a sweet finale of crêpes suzette or crème brûlée.

Whether a quick bite, a plat du jour at lunch or a sumptuous 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 LA MAISON hotel. A Francophile atmosphere and urban zeitgeist combined into one overall 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 LA MAISON hotel is never uniform, but a very personal expression", summarises 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 with", 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 a handbag needs to match the exact shade of my suit!" 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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MEDIA INFORMATION

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. Sometimes obvious, sometimes veiled, often tongue in cheek or even unconventional. "At various points in the building, appealing historical reminders have been created as anchors", states Nicolay and has carried out research to this end, for example, in the municipal archives. Now, old drawings of the former fortress of Saarlouis depicting its typically hexagonal ground plan are put to new artistic use behind the reception desk as a light installation.

The subject of light is close to the heart of the Stuttgart interior designer and characterises the essence of LA MAISON hotel. "Light is of central importance for our well-being", she says and makes varied use thereof accordingly, 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 features of LA MAISON hotel", remarks 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 wall-paper-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 realise it. Or I think about what we can build ourselves. Anything that is aesthetically pleasing and enhances the ambience 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 find altering expectations rather than merely fulfilling them more challenging." Contrasts give soul, and thus Nicolay's 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: LA MAISON hotel stands for high-quality architecture and local appreciation. The CBAG.studio in Saarlouis is responsible for the ambitious construction project, covering an area of 5,000 m2, and which received the Architecture Award of the Federation of German Architects Saar 2017. The same company was hired for the extension project, the Guest House which opened in 2019.

The two BDA architects Christina Beaumont and Achim Gergen have brought old and new into dialogue with each other. Owner Günter Wagner believes that it is precisely this contrast that gives LA MAISON hotel its distinctive appearance: "The quality of our establishment is determined by the fusion of classicism and zeitgeist, space and reassurance, 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.

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 baked beavertail tiles in bright ochre.

Alongside the representative villa, the extension and the Guest House appear rather more unobtrusive to the eye. The striking feature of the façade of the Guest House is its wood panelling, thus enabling it to blend in perfectly with the surrounding parkscape. The use of weathering steel in the entrance area lends a rougher touch, which can also be found in the historical main building dating from 1914 and in the extension. 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 façade and the associated technology is realised for the first time in this form here. "We are working here with an aluminium sheet that is folded and perforated and whose anodised tone blends harmoniously with the surroundings", explains Achim Gergen. Guests control the shutters from the rooms electrically and take personal charge of the interplay between transparency and privacy. The alternation of light and shadow, and openness and closeness enlivens the otherwise austere-looking façade with its windows made of oiled oak. "The goal of our office is to develop places of identity and interaction for an increasingly individualised 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 Saarland. 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. "We were anxious to bring the qualities of the exterior inside, thus creating a dramaturgy of insights and outlooks", points out Beaumont. Thus, the extension as well as the Guest House facing the rear park side feature a glass façade and floor-to-ceiling windows in the park rooms. Guests come face to face with nature and experience a sense of space stretching into the distance and providing them with beautiful light. 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 up by five metres.

"The terrace is also important", says Günter Wagner, "because from here guests can enjoy the view over the park meadows, and on a circular trail discover our fairy pond." 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 emphasise 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, which has been further enhanced by the planting of two large plane trees pruned in a roof shape. 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."







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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. This was to have a formative influence on his journey through life. 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 Group 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 he saw special potential in the stately former Higher Administrative Court and caretaker house buildings. He acquired the ensemble and, with a clear vision, over a period of four years planned, reconstructed, built and realised 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 LA MAISON hotel is also the entrepreneur's tribute to his native Saarland.

4.2 SEBASTIAN SANDOR

Sebastian Sandor is the head chef at LA MAISON. Together with a team of around 15 members of staff, he looks after PASTIS bistro as well as LOUIS restaurant, whereby the bistro has been awarded the Bib Gourmand several times and the restaurant was honoured with 2 MICHELIN stars in the Guide MICHELIN Germany 2023. Sandor is also responsible for a banquet area that seats around 120 guests.

Sebastian Sandor can look back on many leading positions in national and international MICHELIN-starred restaurants. Whether in Schlosshotel Friedrichsruhe** in Friedrichsruhe, in Hotel Restaurant Stolz* in Plön, in Hotel Restaurant Spa Rosengarten Simon Taxacher** or in Rüssels Landhaus* in Naurath - this professional chef has never stopped expanding his treasure trove of experience.

His stay in Japan with stations in Narisawa** in Tokyo and in Kichisen*** in Kyoto has had a lasting effect on Sandor's approach to his work. From 2016 to 2018, he worked at Pastorale ** in Belgium, initially in the position of sous chef and then later as executive chef. Sandor also gained a wealth of experience from his period of self-employment in Belgium where he was chef and owner of Heritage in Gent from 2018 to 2021.

The dishes awaiting the guests at LA MAISON bear Sandor's trademark in his kitchen, namely a modern, seasonal and authentic cuisine with outstanding ingredients in which both animal products and vegetables are of equal importance. "For me, vegetables are much more than just a side dish and I enjoy having them play the leading role in my dishes." In doing so, Sandor comes up with ingenious and remarkable vegetable creations, which also pay tribute to parts of vegetables which are otherwise rarely used – for example the stems of Brussel's sprouts or celery roots.







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4. Personalities : 4.3 CREATVE TEAM

ARCHITECTURE

The architecture of LA MAISON hotel 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. They received the Architecture Award of the Federation of German Architects Saar 2017 for this accomplishment. Beaumont and Gergen were also in charge of designing the most recent extension, the Guest House opened in November 2019, namely the architecture, the public areas, the Guest House rooms as well as the Suite Etoile. In the past, they have both 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 were 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 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 I Achim Gergen, Architekten BDA Asterstraße 17, 66740 Saarlouis, www.cbag.tv

4.3 CREATIVE TEAM

LANDSCAPE ARCHITECTURE

The name Michael Dane is linked to a clear statement: "Every place is unique." Based on this conviction, DANE Landschaftsarchitektur BDLA joined forces with the planning office Stefan Laport to create an authentic, green refuge for 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 LA MAISON hotel, the entrance area along Prälat-Subtil-Ring was designed as an urban welcome. "In addition, the large, forest-like park stretching over an area of 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

Planungsbüro Stefan Laport, Landschaftsarchitektur, Hauptstraße 14, 66484 Battweiler www.stefan-laport.de







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4. Personalities : 4.3 CREATIVE TEAM

INTERIOR DESIGN

Behind the interior design of 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 favourite pursuits, and she creates customised, 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 LA MAISON hotel", remarks the design expert.

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

INTERIOR DECORATION

Conni Kotte's work always begins with an idea, then she goes on the hunt - for artistic one-offs, special finds and, in addition, she designs her own objects as well: Design by Conni Kotte. Ms Kotte, who formerly worked as a successful production designer in the film industry, brings her most important tools of the trade to bear in impactful fashion: feeling and intuition. Only in this way can spaces with character be created. Spaces that are unique and impress with their authenticity. In keeping with the standards she sets herself, Kotte also gave the public areas of LA MAISON hotel, such as the lobby, bar, library, LOUIS restaurant and LOUIS salon a distinct style.

"Value is essential", says Conni Kotte, having given the public areas of LA MAISON hotel such as the lobby, bar, library, LOUIS restaurant, LOUIS salon as well as the Conni Kotte Suite in the Guest House a distinct style. "In my work I always need an opposite - that's my inspiration", explains Kotte, who is clearly delighted to have had the opportunity to be involved in the design of LA MAISON hotel with all the fascinating topics that came up.

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



