



LA MAISON

hotel

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MEDIA INFORMATION

Abridged version

RENDEZVOUS BETWEEN TRADITION AND MODERNITY

Situated close to Saarlouis's city centre, the LA MAISON Hotel invites you to a rendezvous between tradition and modernity.

The historic villa with a modern extension and its own car park reflects Saarlouis's culture and way of life: charming and with a contemporary French flair. Thus, the 4-star superior hotel with 50 rooms, meeting rooms, LOUIS restaurant as well as PASTIS bistro & feinkost, positions itself as an individualist with an a fascinating character.

Chic and stylish, but at the same time relaxed and informal. Regionally connected, but also open to the world. This is the way in which LA MAISON Hotel seeks to win the hearts of its guests and those of the citizens of Saarlouis as well. After all, the building that now stands at Prälat-Subtil-Ring 22 isn't just any building: It is the former Higher Administrative Court with the adjoining caretaker house, whose fresh new look has been enhancing the cityscape since 2015.

Redeveloped from scratch, the historical grande dame has been supplemented with a sleek, linear extension on its north side. November 2019 saw the addition of a guest house to the ensemble, which is located just a stone's throw from the villa and houses ten rooms as well as two suites.

The LA MAISON hotel plays with contrasts on many different levels, bringing together the old and the new and thereby 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. And everywhere one looks: References to the city of Saarlouis - the city named after Louis XIV - accompanying guests on a journey through design and culinary delights. Some obvious, some veiled, often tongue in cheek or even unconventional - but always consciously special.

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 attained 3 chef's hats (toques) in the Gault&Millau 2022 and was also awarded eight frying pans by 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 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 enable 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 the 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“, summarizes the owner. With its orientation and style, LA MAISON Hotel is a member of Design Hotels™ 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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