LES PRÉS D'EUGÉNIE



EUGÉNIE,

CHARM, POETRY & THE FINE ART OF LIVING



THE PROPERTY'S HISTORY SINCE IT WAS BUILT

The tale of a family, that of the Guérard-Barthélémy dynasty which forms part of History with a capital "H", and that of Empress Eugénie, wife of Napoleon III.

Eugénie de Montijo married Emperor Napoleon III, becoming Empress of France in 1853. Andalusian by birth, she remained close to her family who joined her each summer in Biarritz, which became their favourite holiday destination.

Napoleon III enjoyed exploring the new Landaise forest and visited the Thermal Waters. Eugénie had no intention of being left out. One summer evening, a storm obliged her to take a pause in a little hamlet, whose only inn was run by Marthe-Alice Pouypoudat. Who welcomed the Empress and her entourage so warmly, inviting them in particular to taste her famed quail “dodine”, that Eugénie would treat herself to stopping off there on other getaways to the countryside. She then discovered the virtues of the Saint-Loubouer Spring and its “water that narrows the waist”. The locals were delighted : wanting to pay homage to the Empress, they invited her to become their godmother, which she gladly accepted.



Christine et Michel Guérard

LES PRÉS D’EUGÉNIE

A TALE OF PASSION AND TRANSMISSION

On May 8th, 1861, the spa resort of Eugénie-les-Bains officially came into being, by imperial decree. The natural springs soon won renown and a hotel was promptly built to accommodate curists. It was built at the heart of the estate, between a convent dating back to 1761 and the inn of Marthe-Alice. The romantic church and main street in the village soon made their appearance at the edge of the property. Miraculously, the layout of the site has scarcely changed since the late 19th century.



A HIGH TEMPLE OF FRENCH HOSPITALITY

A classic French-style icon, Les Prés d'Eugénie are comprised of a unique estate with historic residences arranged like a hamlet, nestling in a sumptuous 15-acre park. Refinement pairing the high demands of a palatial hotel with the simplicity of a country house.



EUGÉNIE, *TIMELESSNESS AND BEAUTY*

The latest fashions or trends are all destined to fade. Les Prés d'Eugénie have long been an institution, a place beyond the reach of time, an iconic address. The promise of a new experience for the senses. "The work of a lifetime," says Michel Guérard. "A soul that binds us all together," adds Eléonore. How does one define it ? Quite simply : what is good, what is beautiful.

Its cardinal virtues are refinement and authenticity. Then, a taste for history, with a preference for the Napoleon III era, bringing everything together. The soul of Les Prés d'Eugénie is the sum total of these features.

Once within the gates, the tone is set : we find ourselves in a family home with its different buildings, furniture unearthed in antique stores or fairs, its collection of 18th-20th century paintings, Medici vases, shady lanes, flowerbeds, vegetable gardens, a swimming pool, a gym, bikes... In the garden of the main residence, a monumental sculpture by contemporary artist Christian Lapie, installed in 2021, pays tribute to the memory of the two great women who created Les Prés d'Eugénie : the Empress of France, and Christine Guérard. One gave the property her name because she wanted to benefit from the waters in this corner of Gascony, the other expressed her vision and taste in the tiniest details. Here, refinement is key.



Each spot has its own style and corresponds to a moment, everything contributes to the the enchantment of one's stay. Fronted by a square of palm-trees, La Grande Maison in colonial style hosts Reception, lounges, and the restaurant L'Orangerie. The ground floor in the Empress's Wing serves as the backcloth for the 3 Michelin starred restaurant. In the park, a majestic Landaise farm plays host to the Spa proposing thermal cures and Sisley treatments. Next to the Café Mère Poule, the Cookery School is housed in an elegant room with a greenhouse, opening out to the gardens. All exuding rare charm.

THE HEIGHT OF LUXURY ?

Feeling right at home !

With, as a bonus, the impeccable service of a "Palace", a distinction won in 2017 and corroborated by loyalty on the part of its guests. Those who, as children, knew Eugénie and, as adults, bring their children in their turn. Eugénie is also a "Madeleine de Proust".



« We are memory makers »,
says Adeline Guérard.



LES PRÉS D'EUGÉNIE

PRAISE FOR THE SEASONS, AN ODE TO THE PRESENT, THE FINE ART OF LIVING.

Here, nature provides majestic company throughout your stay. Nine gardeners take care of the park's 15 acres next to a little forest where guests enjoy walks when not jogging along the Allée des Cavaliers. The trees – weeping willows, blue cedars, cypress, palm and plane trees – are simply splendid. The secret behind their healthiness ? Sharing water otherwise reserved for curists.

Here again, beauty resides in diversity, an expert combination of gardens in movement and "picture-perfect" gardens. A succession of small lawns, vegetable gardens, beds of roses, where one can spot essences poetically created for Michel and Christine Guérard. From boxwood topiaries in the shade of plane trees to arcades with climbing honeysuckle and espalier-pruned fruit trees, subtly designed perspectives open out to a water feature, a stream over there, then a house, all framing the landscape. Le Sentier Poucet leads to the Mère Poule Café, Sunset Boulevard to the pool, while L'Allée des Beaux Jours follows the thermal springs... Bushy pathways conducive to revitalization, days of peacefulness, a haven impervious to passing time.







AN ADDRESS FOR HIGH GASTRONOMY & CREATIVITY

The masterpiece of a lifetime : Michel Guérard, pioneer in Stay-Slim Cuisine and an iconic figure in the French art of living. In 1974, he settled in Eugénie-les-Bains where he won three stars that he kept for over 45 years. He was familiar with everything : Escoffier's post-war "grande cuisine", the "Nouvelle Cuisine" adventure, globalization of culinary culture... Not forgeting his avant-garde vision of gastronomy more respectful of the body, with "La Grande Cuisine Minceur" that he invented on his arrival, now become the norm.





EUGÉNIE
HERITAGE & TRANSMISSION

A FAMILY TALE

The legend of Les Prés d'Eugénie began in the mid-20th century when their grandfather, Adrien Barthélémy, a self-taught entrepreneur, brought spas back into fashion in France by founding "La Chaîne Thermale du Soleil" in 1947. Twenty years later, he entrusted one of his thermal spas, Eugénie-les-Bains, to his daughter, Christine. She was 23 years old and had just finished her Advanced Business Studies course.

Another visionary, Christine Barthélémy also decided to update the cuisine by calling on Michel Guérard. Together, they created this rare getaway in a class of its own, a family residence in a sanctuary of greenery which has hosted a 3-star restaurant since 1977. Over the past decade, Eléonore and Adeline have modernized the estate, anchoring it firmly in its era and promoting it abroad, while Michel has continued to keep an eye on its culinary management. Adeline and Michel also created the Michel Guérard Institute, a health-focused cookery school.

IN THE WAKE OF THEIR PARENTS, THE SISTERS WRITE A NEW CHAPTER IN THE FAMILY SAGA.

ADELINE & ELÉONORE

Today, Eléonore and Adeline Guérard, born in 1983 and 1986 respectively, are in charge of managing Les Prés d'Eugénie and, more widely, the family group, La Chaîne Thermale du Soleil. The two sisters work in symbiosis. Highly complementary, they share their responsibilities depending on their taste and skills.



Eléonore handles artistic direction and the customer experience; Adeline covers administration, management, and supervision of renovation work. "Eugénie was born of the dream of Christine and Michel Guérard who nurtured a passion for everything good, beautiful, unexpected, magical, from History and stories. Very smoothly, they passed on their passion to us." Involved from a very early age in life on the property, earning their pocket money there in the holidays, they became, after completing other professional experiences, attentive managers, well-briefed in the subject.



A TALE OF TRANSMISSION FROM MICHEL GUÉRARD TO HUGO SOUCHET

The holder of three stars since 1977, Michel Guérard has trained some of today's most illustrious chefs : Alain Ducasse, winner of the most stars in the world, Michel Troisgros, Gérald Passédat, Sébastien Bras, Daniel Boulud, Arnaud Donckele, Arnaud Lallement, Christopher Coutanceau, Michel Sarran, Alexandre Couillon...

Deeply committed to the concept of transmission, the Chef appointed Hugo Souchet to head up the kitchens of Les Prés d'Eugénie. These two men were made for getting along, especially as Hugo shares the same sense of loyalty and a quest for excellence with Michel Guérard.

HUGO SOUCHET,
"CHEF DES CUISINES" SINCE 2017

Born in Versailles in 1987, Hugo Souchet belongs to the same generation as Éléonore and Adeline Guérard, a detail making him the natural successor to the master of gastronomy at Les Prés d'Eugénie.

APPRENTICESHIP WITH THE GREATEST NAMES

Classic "Alléno era" training at Le Meurice with Philippe Mille, sous-chef at the time, then immersion in the unique creative world of Pierre Gagnaire. In 2011, Hugo Souchet rejoined his first mentor, Philippe Mille, who had become Chef at Les Crayères, an iconic address in Rheims. It was here that his deep passion for champagne emerged, leading him to become a highly discerning connoisseur. So much so that he is now the favourite sourcer of Laetitia Andrews, Head Sommelier at Les Prés d'Eugénie. Drawn by new discoveries, Hugo Souchet set off on a world tour of gastronomy in its most refined and demanding version. He worked successively alongside Daniel Boulud in New York, Alain Ducasse at Le Louis XV in Monaco and in Japan, where he has taken training for almost a year in Kaiseki cuisine. It was Alain Ducasse, illustrious pupil of Michel Guérard, who told him about Les Prés d'Eugénie.

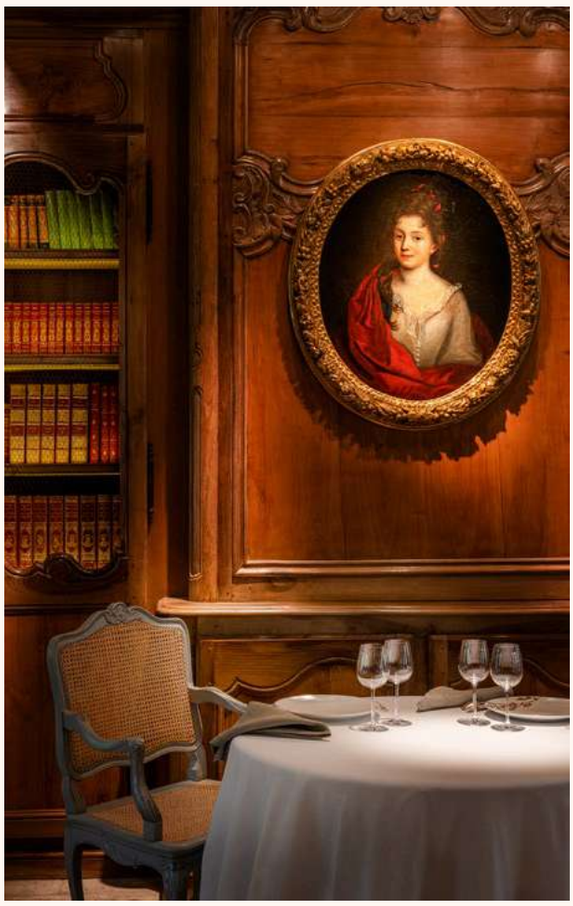






IN 2017, TRANSMISSION TURNED FULL CIRCLE

Hugo enchanted Michel and Christine Guérard for his perfectionism and taste for subtlety. Michel Guérard's charm and mischievousness, and Hugo's feisty sensitivity led to a fine form of alchemy. Hugo Souchet took on the enormous challenge represented by the Eugénie restaurants : 350 guests per day, five gustatory experiences, four send-outs, plus room service... Above all, the Chef proved his worthiness of the three Michelin stars awarded to Michel Guérard, and won his confidence. The pair have worked side by side in perfect harmony, firstly on ideas for recipes, then on total renewal of the concept of the Michelin-starred restaurant in 2021. Michel Guérard's dream thus came true after months of shared effort. Heritage now lies in the most accomplished hands, ensuring that the culinary adventure at Eugénie tables continues to make stars shine in the eyes of guests who appreciate exceptional flavours.



FOUNDER MICHEL GUÉRARD
1933 - 2024



“ It was in the 18th century that the term “Nouvelle Cuisine” first made its appearance in France, slowly dissappearing as time passed by. In the 1960’s, a few of us took a certain liberty with regard to this cuisine of a bygone era, stamped with the seal of classicism, admittedly talented, but too static for us.

Our youthfulness at the time was on easy terms with our impertinence, allowing us to thumb our noses at our elders while also offering us, even if it was not the real aim of our approach, the opportunity to get ourselves talked about, just like the “Nouveau Roman” or “Nouveau Cinéma”.

Today, I understand more clearly the importance of this rupture which enabled international cuisine to evolve. ”

EUGÉNIE EN 2026,

A PLACE THAT RESONATES WITH GREAT ASPIRATIONS OF THE DAY



"More than 50 years old, Les Prés d'Eugénie is a young Maison focusing on the future."

ROOMS WITH A VIEW

By way of a welcome, a fresh infusion accompanied by seasonal fruit. On the mantel, between two vases of hydrangeas, a pile of books. They echo the bookmark lying on the bed, which recommends a little reading while taking time out at Eugénie: The Count of Monte-Christo by Alexandre Dumas, The Memoires of Hadrien by Marguerite Yourcenar, Au revoir là-haut by Pierre Lemaître or Fée carabine by Daniel Pennac, among others. Deep Voltaire armchairs, English furniture, charming portraits on the walls, a golden brass bed... An atmosphere conveying serenity, sophistication, and deep roots.

Like a great escape, the windows overlook Les Herbes Folles, a garden shaped like an amphitheatre where African seats could well be confused with tree trunks. The spacious bathroom features a huge bathtub and a Persian rug. Harmony and beauty are key words for the decor.

The domain offers 45 rooms, suites and apartments (30 to 145 sq.m). Not quite the same, not exactly different, each room sees itself as unique for its decoration and view, of a softly trickling fountain, a vase containing a resplendent summer lilac, an aromatic garden with wafting fragrances, the foliage of majestic trees... Each one basks in a different atmosphere. While La Grande Maison sees itself as the reflection of a country manor whose interior evokes the lustre of aristocratic residences with its paintings, statues and antiques, Le Couvent des Herbes is a romantic hideaway built in the 18th century. An elegant U-shaped building on two floors, set around a garden rather like a cloister with its chapel, Le Jardin du Curé and its adjacent greenhouse, Le Couvent des Herbes beckons its guests towards a retreat on the sidelines, in its eight charming rooms and suites, like a rural sanctuary.



Le Logis des Grives with its corn cobs drying on the balcony recalls the Queen's Hamlet and Le Trianon. This former family guest-house with 18th-century pebble walls and four suites can be privatized in its entirety.

WHAT DO THESE LODGINGS HAVE IN COMMON ?

Peacefulness, poetry, the French art of living, and the signature of Christine Guérard who - with a stem vase containing a rose from the garden, an armchair in a bathroom, apples placed on the windowsill like a still life – always conjures up a surprise. In the morning, birdsong serves as a wake-up call. Is not the thrush the residence's hallmark ?



GASTRONOMY

Eugénie invites guests to three restaurants and a café.



MICHEL GUERARD*** RESTAURANT

In this star-rated restaurant, the kitchen brigade presents an array of dishes blending Grand Tradition and airy creativity, such as Lobster “tourne-feu”, marine broth with coconut milk and orange blossom ; diaphanous Dim Sum with mushrooms, a creamy infusion with truffle and oak mousse ; the “Cloud” entremet of the Marquis de Béchamel in exclusive Bernardaud dishes. Portraits of Napoleon III and Empress Eugénie gaze at each other, lemon tree columns encircle heavy bouquets of white orchids and ferns.

L'ORANGERIE*

Designed as a winter garden bathed in light, the restaurant L'Orangerie benefits in fine weather from a terrace opening out generously to the flowery Eugénie gardens and the elegant Baroque fountain. Guests at L'Orangerie are treated to enticing seasonal menus, alongside healthy cuisine paying respect to nature. Desserts are served from a 19th-century silver trolley, and wine from the vineyards of the Château de Bachen, owned by the Guérard family, in Bohemian crystal.

In all, the palace in the country has four stars in the Michelin Guide, with the newly star-rated table L'Orangerie and three stars crowning the restaurant of Les Prés d'Eugénie for over 45 years.

The promise of an unforgettable gastronomic experience at Les Prés d'Eugénie!



AT EUGÉNIE, FROM BREAKFAST TO AN EVENING VERBENA TEA, EACH INSTANT IS A CELEBRATION IN ITSELF.



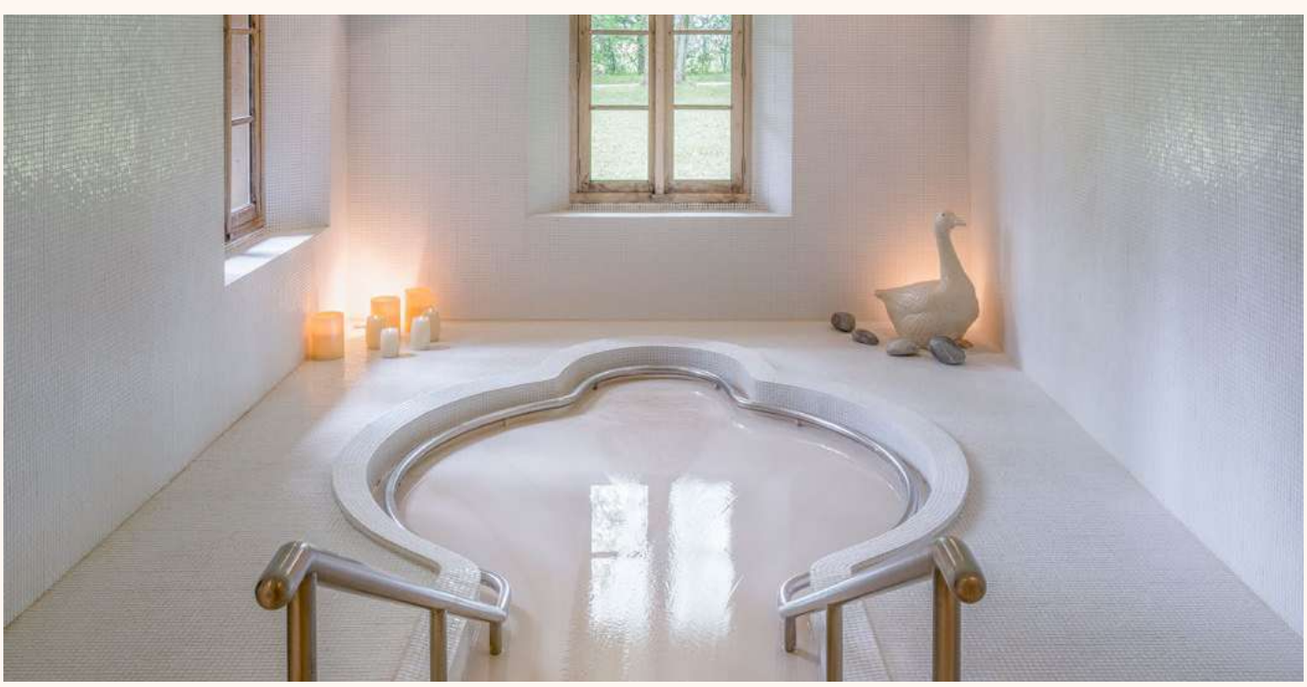
LA FERME AUX GRIVES

Just a stone's throw away, La Ferme aux Grives enchants its guest in the decor of a Flemish painting with its large butcher's block strewn with multi-coloured vegetables, its accumulation of bird-cages on the wall, a huge fireplace whose hearth displays impressive chunks of skewered meat. Here, this country cuisine marked by Michel Guérard's fondness for the rotisserie finds an ideal outlet for expression. Everything is spot on, up to and including a Laguiole knife and glazed stoneware plates. For a double-quick lunch, "tidbits" and homemade pastries at the Café Mère Poule at the edge of the park are relished as tasty treats by young and old alike.



THE FINE ART
OF BATHING

Les eaux thermales, connues depuis des millénaires, ont été appréciées d'abord par les Romains, puis par les grands de chaque époque, en passant par l'Impératrice Eugénie, qui consentit, qui consentit à ce que le village fondé en 1861 soit nommé en son honneur. Les deux sources du domaine ont du reste été baptisées Impératrice et Christine-Marie. Leurs vertus soignent les douleurs rhumatismales et musculaires et la surcharge pondérale.



LA FERME THERMALE

Thirty years ago, Christine Guérard made her dream come true by creating La Ferme Thermale, Thermal Baths unique in their kind. Housed within a traditional Landaise farmhouse built of old materials thanks to the know-how of local craftsmen, La Ferme Thermale upgrades spa treatments and healthcare rituals which combine the benefits of natural springs with the virtues of plants.



Here, perfection reigns supreme. Soothing mellow wood in 21 cabins (with massage and rest tables designed by Christine Guérard), a nod-and-a-wink to the Second Empire with stripes, violets, bees... scattered on couches, linen, glasses. Beautiful bouquets, laurel branches in small vases from Anduze, or seasonal foliage in large, intricately adorned vases.

All five senses are called upon for immediate well-being, instantaneous release.



LIKE LITTLE POEMS, THE NAMES OF THE CURES INVITE YOU TO DREAM :

“Sérénité au Jardin”, “Spa Plume”, “Comme sur un Nuage”, “Tous les Deux”...

They combine a Kaolin Bath for weightless relaxation - a signature treatment with milky white clay and thermal water -, steam baths, high-pressure showers in a thermal pool, penetrating and hydromassage treatments... .



The high point of this experience is definitely the Eugénie plant-activated thermal water bath. It is taken in a large room with wood panelling and a fire in the hearth, lit when sunshine is not flooding in. Depending on the day, the bath comes with red rosebuds, camomile lavender and hawthorn, essential citrus oils, or simple thyme, sage and rosemary. Between each treatment, you simply sip a tisane from the garden in the large room with a cathedral ceiling where a herb cabinet is enthroned, then rest at the end of the session in a room opening out to the meadow with its high hen house, like the one in the fable The Little Red Hen. The latest additions to this unique place, a Nordic bath and sauna invite you to chill out in the open air. For a treatment or cure, La Ferme Thermale is a destination dedicated to taking care of oneself, where time is on hold.



PRACTICAL INFORMATION

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