

Les Domaines de *Fontenille*
in the west of Paris





romanticism

Primard, utter romanticism one hour from Paris

Once upon a time... an 18th century residence, nestled in the heart of the Eure Valley, between green hills and deep forests. Primard, the new address of the Domaines de Fontenille, has all the makings of a contemporary

An area along the banks of the Eure, sublime gardens designed by Jacques Wirtz, moats where you can take a boat ride, a fabulous rose garden, a farm with animals in semi-liberty, a pond glistening in the distance with an island...

Between Anet and Giverny, Frédéric Biousse and Guillaume Foucher have chosen to grant the wishes of exhausted city dwellers in search of an urgent disconnection by creating a chic and relaxed 5-star country retreat.

After le Domaine de Fontenille dans le Luberon, Les Bords de Mer à Marseille, Les Hortensias du Lac à Hossegor, 70 Hectares... & l'Océan in Seignosse, Santa Ponsa and Torre Vella in Menorca, Primard completes the collection of character hotels of the Domaines de Fontenille.

Sophisticated but rooted in the terroir. Each house tells a story in harmony with its environment. The history. A story of emotion, where the experience of living rare moments in an exceptional place counts as much as the refinement of the decor.

Frédéric Biousse and Guillaume Foucher are paving the way for a different idea of luxury. Time, space and meaning. All we dream of today.



Fontenille spirit hospitality today





A water house

Far from the hustle and bustle of the world, over forty hectares in close proximity to nature. Parisians and all lovers of authenticity will find a secret retreat hidden in the meanders of the Eure, for a weekend getaway or a return to the roots for a few days.



charm

A classic charm

A boxwood-lined path spans the moat over a stone bridge and leads to the main courtyard of a noble house in pure Directoire style. The house on the Eure, with its clear and simple lines, is the quintessence of the late 18th century: a succession of adjoining lounges, a small boudoir, a large kitchen opening onto a terrace, period panelling, oak floors and old fireplaces... Original floor plans and old decorative elements have been preserved to keep the soul of the house.

The grounds include several outbuildings, the Lake House, the Orchard House, the Barn with the spa and fitness area, a beautiful reception room overlooking the vegetable garden... 39 rooms and suites are spread throughout the property: all of them open onto magnificent gardens. Some places release a mysterious charm, Primard is one of them Magical.

« Primard displays all the elegance of the French tradition. Situated on the water, anchored in the earth, a noble but not ostentatious house, calm and serene. A hidden house that you have to search for before you discover it... It unfolds throughout the day, with the seasons and the water. »



The Primard gardens were designed more than 30 years ago by Jacques Wirtz, an internationally renowned landscape architect who designed the Carrousel du Louvre and the Tuileries gardens. The natural harmony between the house, the structure of the gardens and the surrounding wilderness enlivened by the water, creates a world of unbridled romance... Centuries-old trees, meadows, flower beds, a greenhouse, an orchard and more than 250 varieties of roses: nature tamed, respectfully. The Domaine's vegetable garden, managed in permaculture by the historic gardener of the Domaine, supplies Chef Romain Meder with fresh fruit, vegetables and herbs. The idea of local, seasonal, ultra-fresh idea takes on its true meaning.

« Primard is above all a garden... Orderly and structured, but harboring treasures of poetry. The balance between nature and architecture is perfect, thanks to the subtle vision of Jacques Wirtz. »

Frédéric Biousse



gardens

The gardens of Primard





vivre

A new French Art de vivre

Although Primard's origins date back to the 18th century, its decoration overturns tradition and redefines a vibrant art of living with pastel colours and a playful wink, where nature and culture, past and future freely collide. Joie de vivre and differences, lightness and carefree attitude. A mindset that is also reflected in the service, which is impeccable and attentive.

« Primard does not take itself seriously. Primard is well aware of its history but has fun with it and mocks the codes by adding a good dose of playfulness, with entertaining breaks in its classicism. »

Guillaume Foucher

Primard, the artworks in each of the rooms are obviously inspired by nature and confront the viewpoints. Drawings from the 18th century stand next to engravings of roses by Pierre-Joseph Redouté, the mushroom lounge hosts drawings by Ethan Murrow, photographs by contemporary artists meet drawings by young illustrators of nature, such as Valentine Plessy and Thibaut Dapoigny, or the herbarium compositions of Stéphanie Montagut. Quite naturally.

To successfully revive Primard, talented accomplices were needed. A clever alliance between the great French houses (Maison Pierre Frey, Gien, la Faïencerie de Charolles, Maison Sarah Lavoine, Maison Louis Drucker), craftsmen (Pascal Oudet for the wooden creations, Cara Janelle for the tableware) and artists (dried flower compositions by Ita Bourcier, hanging baskets by Paola Paronetto or Chiaramonte Marin). Contemporary artworks, antique and custom-made objects ensure the right balance between respect for heritage and creative audacity.

art

Art and craftsmanship!



Chef

Romain Meder, countryside Chef



Whether it is a cross-country journey or a school trip, the path is a journey in itself. Whatever the destination, what counts is the happiness of slowing down the time and the pace. Les Chemins, Romain Meder's new gastronomie restaurant, is all about enjoyment.

Inspired by Primard's nurturing environment, with its lush greenery and abundant vegetable garden, Romain Meder is writing a new chapter in the history of the place with Les Chemins, his gastronomic restaurant. In a room stripped of all futility, an echo of his sensibility, he deploys a striking cuisine where vegetal is king. Fermented beetroot, courgette with melon wine, flaxseed tartlet, kiwano...

Avoiding the idea of a deliciously boring dish, he performs a balancing act in each plate, rightly mixing roundness with astringency, softness with roughness, acidity with bitterness. Iodine also plays a key role in the Chef's palette of tastes. Whether in the creativity of an oyster sausage or a monkfish liver appetizer, it tickles the vegetal participation, bringing sometimes the power that awakens, sometimes the fleshiness that comforts.

There is no need for an overkill of «noble» products "when you have the science of simple products. A formidably interpreted culinary score, which the pastry chef Iris Fumey rounds off with great talent. As for the cellar, the sommelier Louis Muller is not lacking in answers either, guiding his guests along tasty paths.

signature

Signature restaurant

Les Chemins





Whether long or short, the path is a journey. Whatever the destination, what counts is the happiness of slowing down the time and the pace. Les Chemins, Romain Meder's new gastronomie restaurant, is all about enjoyment.



Octave

Octave, chic inn

The Octave experience began long before the first plates arrived. Whether you're staying at a hotel or just passing through, you'll find yourself on a green path that leads you to a world apart. Along the way, centuries-old trees, wild bushes, fruit trees and flowerbeds set the tone. The restaurant is revealed at the end of an alley. The decor is reflected in the light of a large glass roof, both contemporary and rural.

Octave looks like a chic inn with dried flowers sliding down from the ceiling and an open kitchen with a wood-burning oven. The first thing you see is the farm poultry roasting gracefully in the large fireplace. On fine days, the terrace stretches out on the grass, the tables bloom in the heart of the orchard, between apple and cherry trees. Linen tablecloths are out, and so is the joy of living precious moments in life.

On the menu, Romain Meder's vegetal tropism is expressed through a fish steak, Gérard's green beans, herb toum, or a crunchy fennel, burrata and trout eggs. This is also true for the sweet notes: a white peach clafoutis, fresh almond, peach sorbet, raspberries refreshed with rose kefir, mint and lemon balm granita...



Petit Déjeuner
Les Oeufs à la Coque
Les Oeufs à la Chinoise
FROMAGES
Pâtis de
Café
SAUMON





hôtes

La Table d'Hôtes

Located in the old kitchen of the Maison sur l'Eure, around the period fireplace, the stove La Cornue is enthroned in majesty. Nothing seems to have changed in the setting for decades.

For lunch and dinner, the intimate atmosphere brings back the family spirit of the past and invites you to an exclusive experience. The kitchen can accommodate 2, 4, 6 or 12 guests around the large central table. The chef cooks specially for you, with a menu tailored to the season and the mood of the moment.

All day long, this cosy kitchen is the beating heart of the house. This is where guests come to nibble on a sweet or a piece of fruit if they are hungry and where they meet at snack time to enjoy pastries, desserts and delicacies over tea. Different areas have been set up to make the most of the moment and rediscover the pleasure of making circles in the water...

The main bar is located on the ground floor of the Maison sur l'Eure. It serves the adjoining lounges as well as the terrace overlooking the Eure. On the menu, well-struck cocktails, selected wines and different vintages of Champagne.

The greenhouse of the Roseraie has been transformed into a winter garden and welcomes you throughout the day with a fruit juice or tea.

Finally, to enjoy the beautiful evenings, an unusual bar signed Veuve Clicquot is located on the banks of the Eure.



bars

Bars Des Ronds dans l'Eau





Susanne Kaufmann's first Spa in France

Four treatment rooms, including one double, in a 450 square meter spa made of wood that blends into the environment... The first Susanne Kaufmann spa in France. The treatments and massages follow the protocols developed in the heart of the Austrian Alps. Created from precious natural essences, oils, plants and pure unprocessed substances, Susanne Kaufmann cosmetics are one of the most recognised natural and organic skincare brands in the world. An opportunity to share a holistic vision of well-being and beauty, with organic treatments ultra-concentrated in active plant ingredients. Respectful of skin and nature.

Catching a breath

Dive into the heated outdoor swimming pool, recharge your batteries in the sauna and hammam, and invigorate your body and mind in the two jacuzzis, one hot and one cold. Running in the woods with the deer. Cycling through the countryside. But also fine-tune your performance at the gym. Stroll along the Eure in a canoe, teach your children to fish, try your hand at pétanque or, on the contrary, lie back on a deckchair facing the Eure and let the time pass...

Five minutes away by car, the Golf Parc Robert Hersant shares with Primard the same exceptional natural environment. A prestigious 18-hole course to sharpen your swing on one of the most beautiful courses in Europe.

Around Primard, explore the Eure valley around Pacy sur Eure, visit the magnificent renaissance castle of Anet, the forest of Rambouillet, Vernon, the castle of La Roche-Guyon... and, of course, the famous gardens of Claude Monet in Giverny. The master of impressionism knew well that happiness is in nature.



wild

Little pleasures in the wild





Authenticity, well-being, naturalness, simplicity and elegance, back to the land and valorisation of the terroir, respect for heritage, eco-responsibility and short circuits, sense of community, gastronomic discoveries and cultural... In the most beautiful places in Europe.

Words that are often thrown around like marketing slogans, but prove to be meaningless... At Domaines de Fontenille, the wine served on our tables is our own, the olive oil used to season our salads comes from our own olive groves, and the vegetables cooked by our chefs are grown in the vegetable gardens we create on our properties.

When we renovate old buildings, we surround ourselves with the best craftsmen to respect their identity and uniqueness. We decorate our own interiors. The music we play is the music we like. And it is no coincidence that we attach so much importance to the gardens that surround our homes: they are the very soul of them.

The Man of Fontenille dreams and marvels at new discoveries, new landscapes and new encounters. He is an epicurean, loves good wine, family gatherings, evenings with friends, generous and simple dishes as well as the finest gastronomic experiences. He respects beauty, whether it is natural or the result of hard work. He values collective effort above individual credit. He knows how to take his time and give it to those around him. The Man of Fontenille is head in the clouds and feet firmly planted in the ground. »

Frédéric Biousse et Guillaume Foucher



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