



LA MIRANDE
AVIGNON



Press Kit

*«Staying at La Mirande is a journey back
through two centuries of exquisite
French decorative arts.»*





PLAN

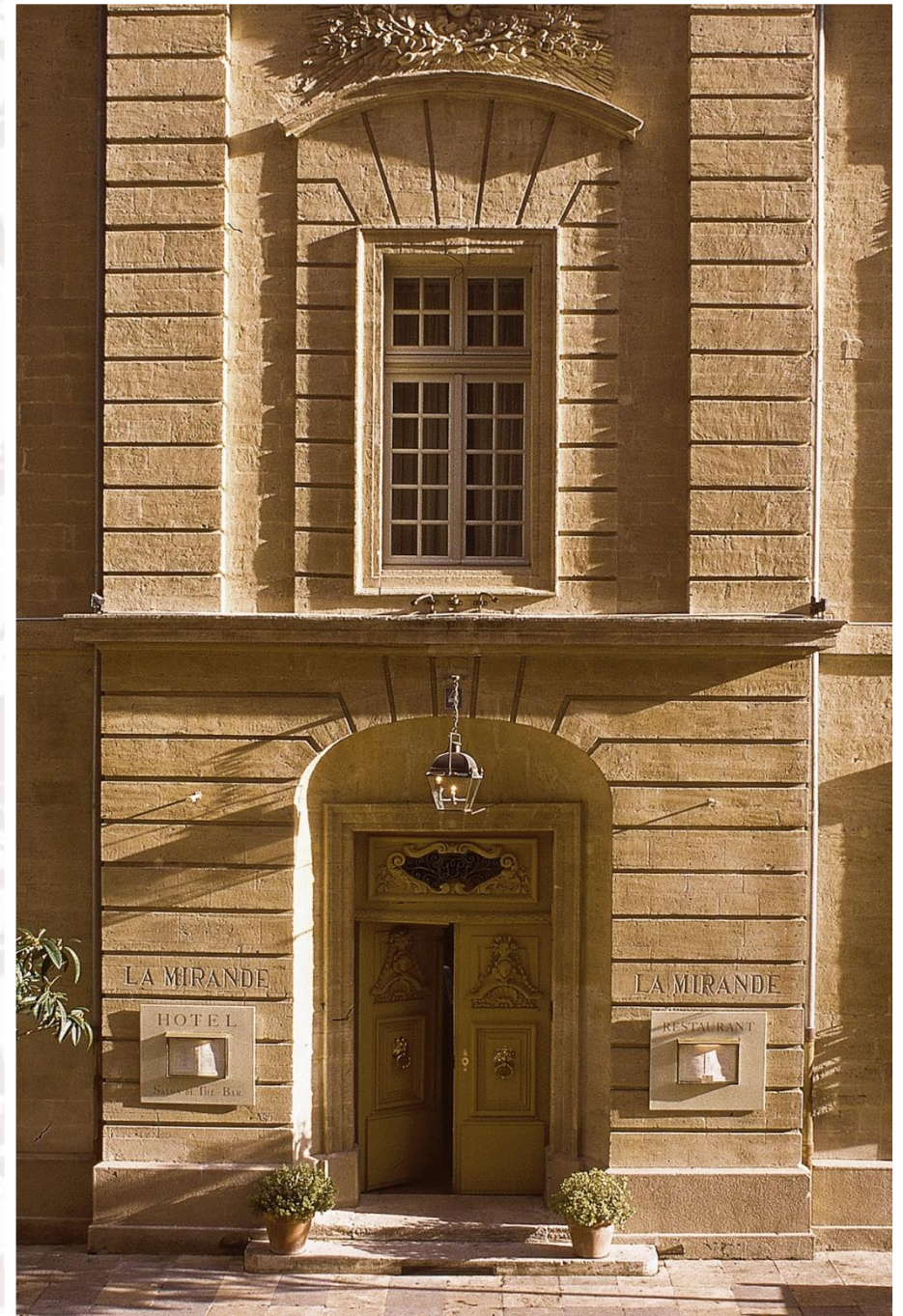
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A LIVING HISTORICAL MONUMENT

In the heart of Avignon, La Mirande, a 5* private hotel at the foot of the Popes Palace, reveals all the richness of its secular heritage. This timeless refuge offers a dreamy, relaxing and authentic experience in a refined decor, evocative of the 18th century atmosphere and the gentle way of life of the yesteryear's houses.

A stay at La Mirande is an invitation to travel through the exquisite world of French decorative arts. Authenticity is the key word.

As for gastronomy, La Mirande offers a plural proposal: between the Chef's Table, the Cooking School and the Gourmet Restaurant. It is part of a living cuisine with respect for ingredients and humankind; a culinary hymn to land and its biodiversity.





HERITAGE & AUTHENTICITY

The hotel owes its name to the famous room in the Popes Palace, La Mirande, built by the representatives of the Popes to receive the city's notables and high dignitaries passing through the city.

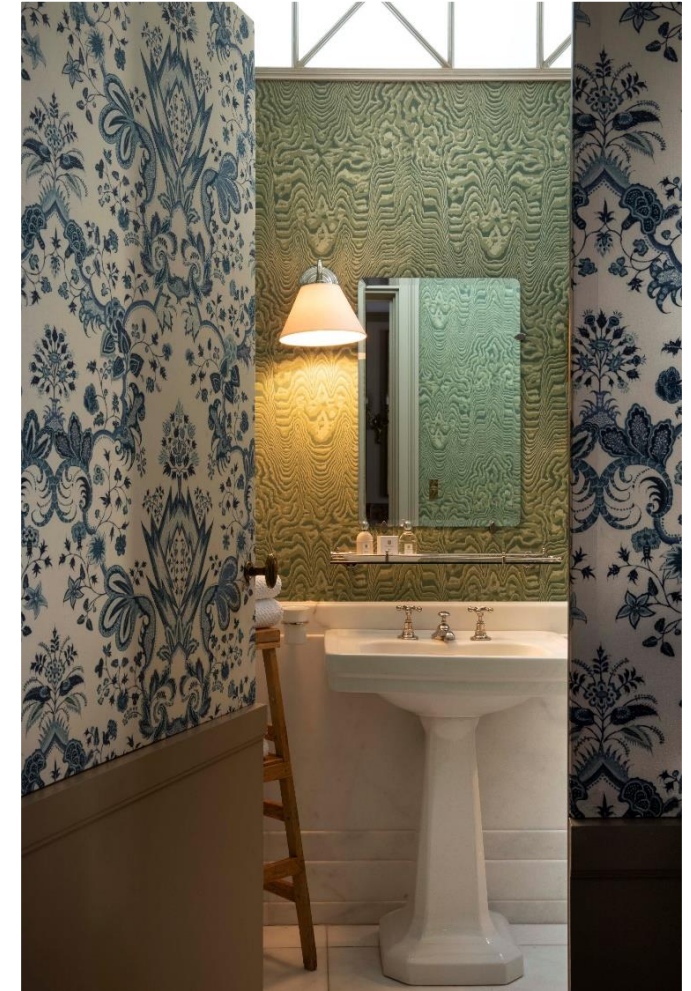
Delivered cardinal in the 14th century, adorned with a beautiful baroque facade in the 17th century, the work of Pierre Mignard and finally, the private residence of the Pamard family (Paul Pamard was the mayor of Avignon from 1863 to 1875), La Mirande contains the traces of this history.

The Stein family, who have owned the property ever since, carried out extensive research on the typicity of the styles and materials of the region before beginning the restoration, between 1987 and 1990.

While some of the listed elements reflect the origins of La Mirande, the owners wanted to recreate the atmosphere of an 18th century aristocratic residence.

By opening its doors in 1990 as a hotel-restaurant, LA MIRANDE is now recognized in the refinement of the private mansions of the Age of Enlightenment. A very French residence, the simple memory of the sweetness of life; a rare thing in the middle of the world.

HIGH-TECH ROOMS IN THE PURE SPIRIT OF THE 18TH & 19TH CENTURIES



At the height of the French art of living: live like a nobleman in the Age of Enlightenment! Behind its beautiful facade, La Mirande evokes the gentle way of life of the past's houses. All the modern comforts are discreetly integrated into the interior architecture, such as the "mirror" televisions.

The rooms are arranged according to the precepts in vogue in the 18th century: low wainscoting, architraves and cornices beautifully framing large panels of printed cotton canvas, the famous historical indiennes or toiles de Jouy; matching curtains, silk lined ; parquet flooring, furniture, paintings, prints and antique carpets; windows with antique glass offering a splendid and vibrant view on the Popes Palace. The bathrooms are in the "Belle Époque" style with a sunken bathtub in Carrara "Arabescato" marble, Edwardian-style faucets and wallpaper printed on the board.



A tribute to the very original printed canvases, in vogue in the 18th century, true odes to joy!

Twenty-six rooms individually decorated with historic French printed fabrics. *La Rivière enchantée, La Roseraie, Le Grand Corail, Le Bambou, La Corne d'abondance, Le Perroquet, Le Singe savant...* the names of the past' great fabrics are in themselves an invitation to travel. A constant exoticism marks the heritage of the walls that have become historical monuments. This heritage takes us back in time to the 18th century, the century of all enchantments, which saw the appearance of Anglo-Chinese gardens and a literature of the pleasures, of love and nature. One is then fascinated by the "indiennes", these fabrics formerly imported from India, printed since 1760 by the Royal Manufacture of Jouy. Asian patterns are interpreted and declined according to the imperatives of the time, then other themes inspire little by little the manufacture.





FLORENT PIETRAVALLE, CHEF OF THE GOURMET RESTAURANT


MICHELIN
2023


GASTRONOMIE
DURABLE

Florent Pietravalle, 34, from Montpellier, became head chef at La Mirande after spending four years in Pierre Gagnaire's kitchen in Paris. Before this ultimate experience in the firmament of French gastronomy, he trained with other masters and not the least. He is awarded with his first Michelin star in 2019 and the Michelin Green Star for sustainable food in 2021.

« His name is already a music that we enjoy.

In Avignon, the echo of his cuisine now resounds, a cuisine composed around the local products, which he sublimates thanks to his innate talent and the great respect he has for his art.

Through his professional career (Le Grand Pré with Raoul Reichrath in Roaix, Jean-Luc Rabanel's workshop in Arles and Joël Robuchon's workshop), Florent has carefully built his own culinary identity, and this is what gives him the necessary mastery to lead a team, which sees him as its mentor.

We wish us many happy years of shared culinary pleasures.»

Hannelore Stein, mai 2016

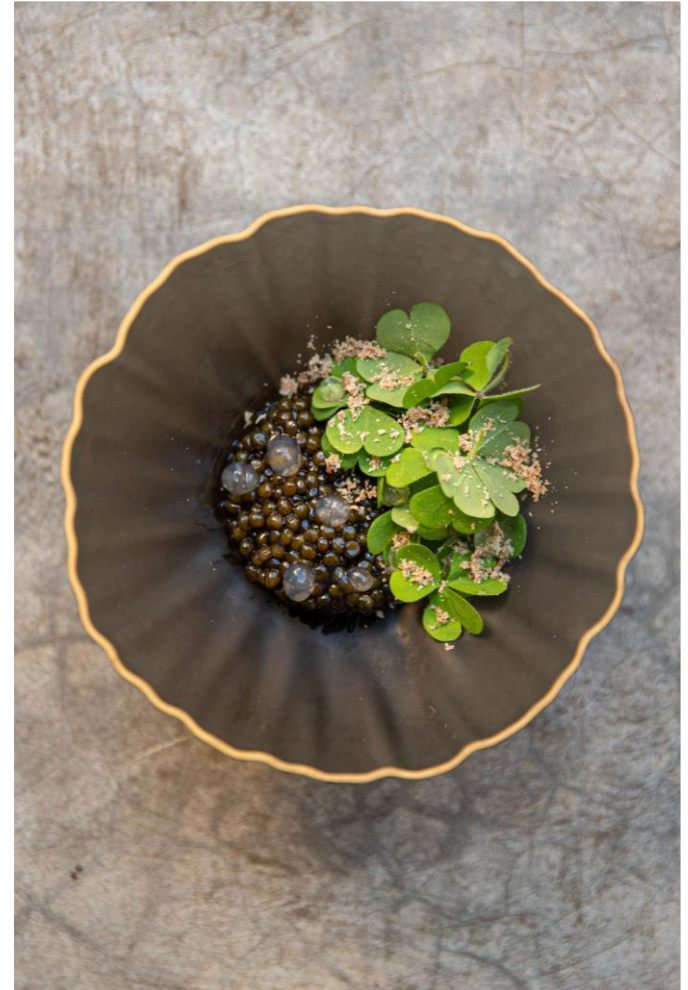
« I share with the owners the taste and the passion of beautiful things »

Florent Pietravalle

Florent has created a menu with dishes that, without straying into the byways of excessive modernism, give it vigor and style. Local products whenever possible and organic products by choice. He writes a short, concise but lively and intelligent menu; around a product, a short story tells the plate. The local origins, the growing methods that are always healthy and respectful of the earth and the clarity of the statements are part of the spirit that drives him. The food is sourced from local producers who integrate the needs of his kitchen into their growing plans. He also proposes a vegetarian menu to support the alternative of a less meaty diet. A moving cuisine that knows how to touch the heartstrings of our instinctive desire for an unadulterated nature and a committed gastronomy.

"I like cuisines with identity, specific to a region, with a marked terroir. With my team, we have a guideline for the tastes and seasonings, and then I compose the menu according to the arrivals. Nothing is set in stone, we are not going to force nature to give us what it does not have!"





Florent is committed to ethical and **sustainable gastronomy** for an **eco-responsible cuisine**. After obtaining the Ecotable label, he received in 2021 a new distinction from the Michelin guide, which promotes establishments that are particularly committed to a sustainable approach to cuisine: respect for the earth, the seasons, the animals, and a commitment to better nutrition.

Always on the lookout for innovative and ecological projects, he is collaborating with the association "Comme des Champignons" to create a mushroom farm within the walls of La Mirande as part of an urban agricultural project to promote short circuits. In the same spirit, aromatic herbs are grown on the roof of the kitchen.

In parallel to these actions, he collaborates with the Cyclocompost association for the selective sorting of compostable waste, recovered by "Les Jeunes-Pousses" for a return of the peelings to the earth.

AWARDS


MICHELIN
2023


GASTRONOMIE
DURABLE


Gault&Millau


LA LISTE
the world's best restaurant selection




Gault&Millau

1st Michelin Star - 2019

Ecotable - 2020

Michelin Green Star Etoile for sustainable food - 2021

Revelation of the year award at Omnivore Paris - 2021

Gault & Millau Trophy – Grand de Demain - 2021

4 Toques Gault & Millau - 2022

New talent of the Year - la Liste - 2022

3 Ecotables - 2022

2019

- 1st Michelin Star

2020

- **Ecotable** for Florent's ecological approach and his "little green revolution".

2021

- **Green Star distinction from the Michelin Guide** which promotes establishments that are particularly committed to a sustainable approach to gastronomy.
- **Revelation of the Year Prize at Omnivore Paris 2021**; the prize for the future and for youth, awarded with Transgourmet. His "extremely consistent dinner" literally "blew away" the jury!
- **Gault & Millau 2021 Grand de Demain Trophy**, an event sponsored by Arnaud Donckele, chef of the year in 2020. After a gastronomy tour of France organized in 6 stages, in 6 different regions, the yellow guide rewarded the most talented chefs of their region.

2022

- **4 Toques Gault & Millau** with 17/20 for the gastronomic restaurant
- **1 Toque Gault & Millau** with 17/20 for the bistronomic restaurant
- **La Liste** awarding The world's best restaurants – new talent of the year
- **3 Ecotables** for the growing commitment of its local, organic and committed cuisine.





THE GOURMET RESTAURANT

In the restaurant, Florent Pietravalle creates a menu of 2, 3 or 4 sequences, exploring the strong flavors of the rich Provençal gastronomy.

"The shorter the transportation, the later the sun-drenched local fruits and vegetables can be picked, the fresher the fish..."

An atmosphere with a unique decor; inside in the Cardinalice room or outside on the terrace and in the garden with a breathtaking view of the Popes' Palace.


MICHELIN
2023


GASTRONOMIE
DURABLE


Gault&Millau



LA SALLE À MANGER

Bistronomic cuisine

Florent's "relaxed" and "à la carte" alternative to the gourmet restaurant, served in the garden room or on the adjacent terrace next to the Popes Palace, 7 days a week.


Gault&Millau

LA TABLE HAUTE

In the medieval part of La Mirande, at the time of the popes in Avignon, hides a treasure of the hotel: the old kitchen of the Pamard family. This is where the heart of La Mirande beats.

Equipped with a wood-burning stove dating from the 19th century, the most evocative cooking instruments of the great tradition - copper pans, beautiful earthenware vessels, Roberval scales - the chef prepares a unique menu from the market for up to fourteen guests at the large sycamore wood table.

A friendly atmosphere is guaranteed where tongues are naturally loosened and where the complicity of the table can lead to lasting friendships.



LE MIRAGE

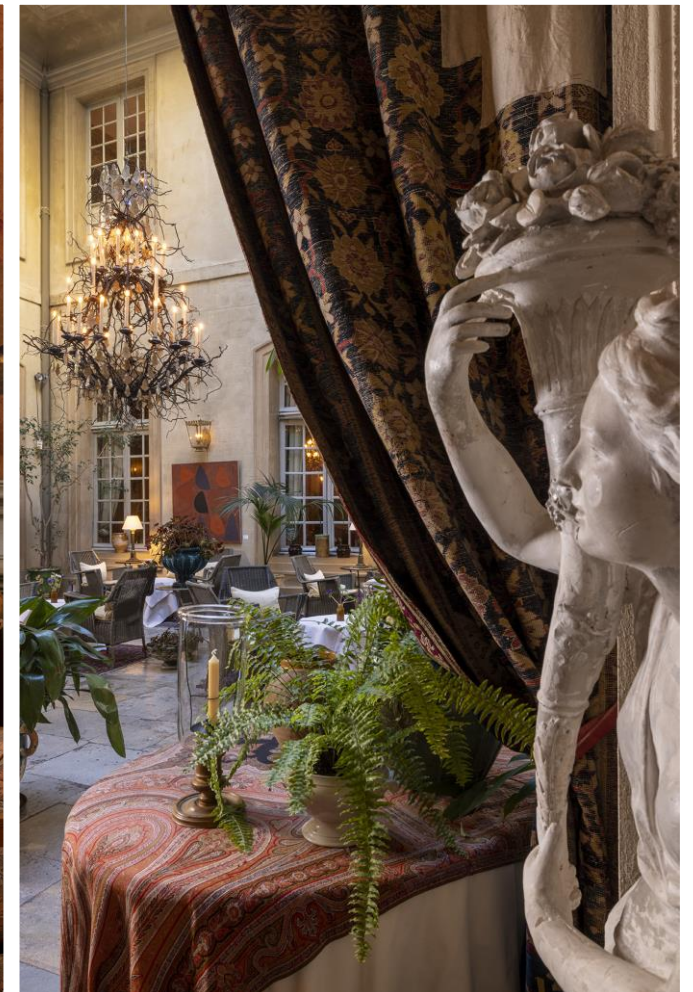
At the MIRAGE, a word born from the contraction of **MIR**ande and gar**AGE**, a kind of tavern, the team of the Table Haute and the cooking workshop serves a daily menu based on organic and local products. Among the 3 rooms arranged for the service, the garage, shed of the hippomobiles in the XIXth and the cars in the XXth century and formerly the Grand Tinel of the cardinal livery of Saint Martial, is part of it.

Like the wall tapestries in vogue in the 14th century, large painted canvases by the American artist Timothy Hennessy adorn the stone walls and contribute to the singular atmosphere of this unusual place.



BAR & AFTERNOON TEA

Bar and Afternoon Tea service is at our guests' disposal from noon to midnight. The dedicated spaces include the patio with its comfortable wicker armchairs designed by Gae Aulenti, the salon rouge with its beautifully painted French style ceiling and its working fireplace, the Chinese cabinet with a flowering plants and birds Chinese wallpaper from the first half of the 18th century and, weather permitting, the garden terrace and the luxuriant garden itself just next to the mighty walls of the Popes' Palace, Avignon's historical monument.



COOKING SCHOOL

Since 1994, ambassador of local products for a chef's kitchen



The old kitchen of La Mirande is also the setting for the cooking school. Our chefs invite some of the region's greatest chefs to give cooking classes for all enthusiasts, from those who want an introduction to the art of Provençal cuisine to those who wish to improve their knowledge of gastronomy. Local gourmards and hotel residents, young and old, enjoy these fun moments where tricks of the trade and cooking secrets are passed on in a place steeped in history.

Aprons, utensils and technical sheets are provided and the classes end with a meal accompanied by wines chosen by our sommelier.

The cooking and pastry themes change with the seasons and according to the will and expertise of the chefs. Throughout the year, we also offer courses for young people.



EVENTS

On the shade of The Popes Palace

There is a strong incentive value in choosing La Mirande for small conferences, meetings or executive committees in Avignon. The emotional environment helps motivate group members and is an excellent setting for team building or establishing business relationships. The meeting rooms have a maximum capacity of 40 participants in theater format and 24 in boardroom format. An elegant Napoleon III style dining room can accommodate up to 16 guests and the old 19th century kitchen can be privatized for memorable evenings where meals are prepared in front of the guests (see Table Haute).



La Mirande is a fairy-tale setting for sophisticated banquets or family celebrations in Avignon, especially weddings, for which it is not too much to choose a house that displays the best of 18th century French decorative arts on these occasions. The succession of reception rooms around the central patio provides the generous public space required for such events, and the two ways of dining at La Mirande, elegant and classical upstairs, convivial and warm downstairs, allow you to imagine all sorts of scenarios. The vast space offered by the reception rooms can accommodate 150 guests comfortably seated in a suite of three dining rooms.



ONLINE SHOP & GIFT VOUCHERS

La Boutique contains the treasures representing the life of La Mirande. It is possible to find objects that make up the charm of the house's décor, products that contribute to the quality of the welcome and home-made culinary preparations.

It is also the place of exhibition of reedited antique objects which contribute to the atmosphere and the refinement of our house:

photophores, travel lantern, boxwood ball lamp bases, indians, "Minne de rien" porcelain, antique objects, and other wonders.



Offer special moments....

Gastronomy, Cooking school, Gourmet stays, Themed stays, Gift vouchers...



KEY INFORMATIONS

Rooms & Suite...

5 * Hotel 25 double rooms, one suite, one apartment

With 22 rooms having the view on The Popes Palace

Deluxe Room/ Grande Deluxe Room : From **472€** to **896€**

Suite & Apartment : From **1096€** to **1642€**

Eat and drink...

Le Restaurant (Gourmet), chef : Florent Pietravalle

in good weather, serving also on the terrace and in the garden

Lunch : starting from **90 €** // Dinner : starting from **150 €**

Open from Thursday to Sunday, 12pm to 1.15pm* & 7.30pm to 9pm*.

* last order

La Salle a Manger (bistrot), chef : Florent Pietravalle

in good weather, serving also on the terrace and in the garden

Dish starting from **25 €**

Open 7 days a week, 12pm to 2pm* and 7:30pm to 10pm*.

* last order

La Table Haute (Chef's Table)

in the 19th century kitchen, up to 12 people

Tuesday to Saturday, evening only, 8pm
from **120€** per person, drinks included

*unique vegetarian menu every Tuesday evening

Privatization is possible

Le Mirage, (tavern / wine bar)

In the medieval part - Painted canvases by the artist Timothy Hennessy

Dish starting from **8€**

Glass of wine from **4€**

Access : 5 rue Taulignan – open for summer

Afternoon Tea & Bar

par beau temps, service également en terrasse et au jardin

Large selection of teas, homemade pastries, classic and creative cocktails, with or without alcohol

Open 7 days a week, from noon to 11pm

Events...

Seminars, weddings, receptions

Availability of lounges for your events.

On site Activity...

Cooking School

Since 1994, in the old kitchen of 19th century

Cooking classes / pastry classes / children's classes / wine and cheese tasting

Cooking classes, lunch and drinks, from 135€; pastry classes from 95€; children's classes 50€

Around us...

Avignon and Villeneuve-lès-Avignon; to the **West**: Pont du Gard, Uzès, Nîmes; to the **North**: Orange, Châteauneuf-du-Pape, Dentelles de Montmirail, to the **East**: The Luberon, Unpacking of the antique shops, Isle-sur-la-Sorgue, Fontaine-de-Vaucluse; to the **South**: Saint-Rémy-de-Provence, Glanum, Arles,...

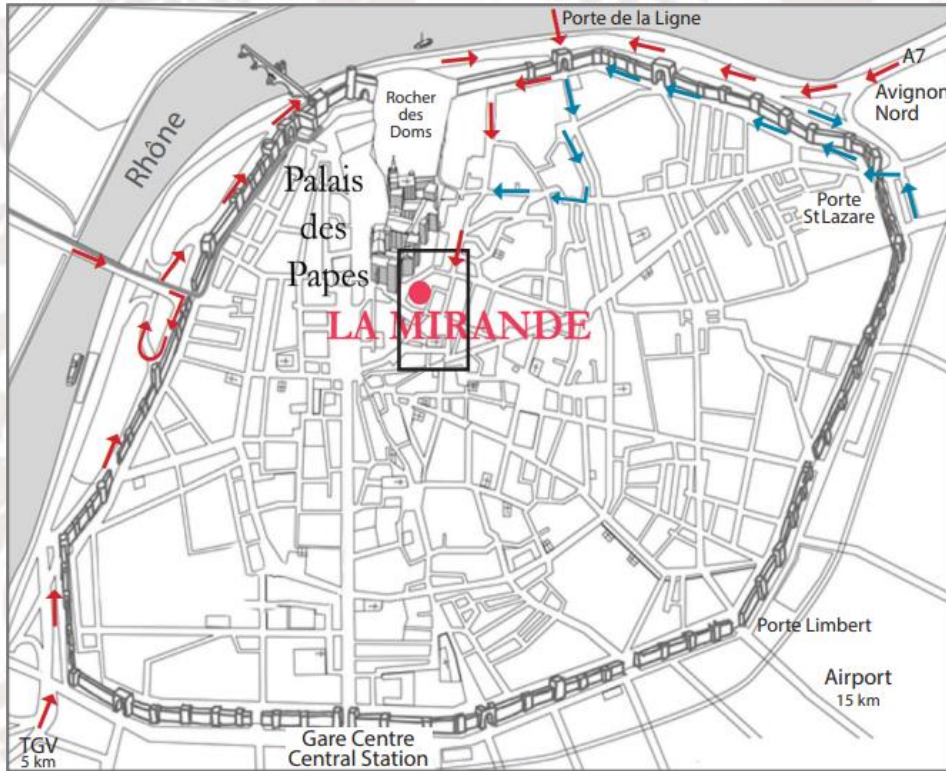
AVIGNON, IN FEW WORDS

At the crossroads of Provence and Occitanie regions, near the Mediterranean, the Camargue, the Luberon and the Alpilles, Avignon is the ideal place to stay for a getaway and visit Provence.



- The Rhone River runs along the ramparts and has contributed to the development of the city since its Roman origins.
- The Saint-Bénézet bridge (Avignon bridge) of which 4 arches out of 22 remain today, for a long time the only bridge between Lyon and the Mediterranean, inspired the song that makes Avignon the most famous city abroad after Paris.
- City of the Popes in the 14th century of which the largest Gothic palace in the world is a very "cumbersome" witness.
- One of the few cities in France to have kept its ramparts.
- Capital of culture of the year 2000, classified as world heritage by UNESCO.
- Heritage, gastronomy, wine tourism (Châteauneuf-du-Pape), culture (museums, festivals, opera-theater) and nature are the main tourist interests.
- In July, Avignon hosts the most important theater and live performance event in the world and the oldest and most famous festival in France, founded in 1947 by Jean Vilar.
- It is the capital of the Vaucluse and borders the Bouches du Rhône and the Gard.

ACCESS & CONTACTS



By car :

From Lyon : A7 exit Avignon-Nord 23
From Marseille : A7 exit Avignon-Nord 23
From Montpellier : A9 exit Remoulins 23

By train :

Avignon TGV station: 5 km
Avignon Central Station : 1 km

By plane :

Avignon Airport - Caumont airport: 10 km
Marseille Airport -Provence International Airport: 85 km
Montpellier International Airport - 94 km
Nice International Airport : 260 - km

Detailed access [plan](#).

Private transfers TGV station - Hotel : **35 €**

Marseille airport - Hotel: **200 €**

GPS coordinates : 43.950127496628326, 4.807746233629393

[Online](#) Press kit and Pictures

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