



LA CHASSAGNETTE

ROUTE DU SAMBUC • 13200 ARLES • TÉL. +33 (0)4 90 97 26 96
RESERVATION@CHASSAGNETTE.FR
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RESTAURANT • ORGANIC VEGETABLE GARDEN • GOURMET LIBRARY



A MAGICAL PLACE AT THE HEART OF THE CAMARGUE

La Chassagnette invites you into a place that combines natural charm with contemporary design at the very heart of the Camargue Regional Nature Park. This ancient farmhouse is a tribute to nature, to the organic, and to the art of cooking...

The organic vegetable garden (certified *Ecocert*), sown with flowers and plants, provides a colourful and fragrant setting to walk around and discover the produce that you will later find glorified on your plate.

Just 12 minutes from Arles, *La Chassagnette* makes guests feel just as much “elsewhere” as at home.

WHY ORGANIC?

Today, organic produce is an evident choice for a number of reasons: protecting the environment, staying healthy... but also for its authenticity and taste.

La Chassagnette's philosophy allows the chef to express his talent while respecting the fundamentals of a truly responsible way of doing things: using seasonal, organic, preferably local produce, and above all, the freshly picked fruits and vegetables from the garden.



DIFFERENT SPACES

La Chassagnette offers a number of different decors that evolve according to the mood and the season.

The outside terrace, lined with luxurious vegetation, is set under a reed canopy in a soft, subdued light. On the other side of the house, you'll discover the large screened terrace, the secret garden of *La Chassagnette*, lined with sweet scented fig trees, where you'll enjoy evenings that live up to the ambiance of a modern Arabian Nights.



Peace and quiet can be found in the intimate welcome of the private lounges. Here, the interior design reveals a colourful and modern fresco.

On the upper level, the library is an invitation to relaxation and idleness where you can browse works on gastronomy, Camargue flora and fauna, contemporary photography and art.



THE CHEF ARMAND ARNAL

Originally from Montpellier, Armand Arnal fell in love with this incredible spot and nourished his inspiration with an almost sensual connection to the earth. After working alongside Monsieur Alain Ducasse for seven years, he established himself at *La Chassagnette* early 2006 and was awarded a *Michelin* star in 2009, followed by a *Gault-Millau* Gold in 2010.

“Over 180 varieties of vegetables, herbs and spices, such as rare tomatoes or forgotten herbs are my source of inspiration”, Armand Arnal confided. All of these ingredients and produce are creatively combined in an imaginative menu, made up of fresh dishes with a modern, sharp and tangy note. Arnal has a knack for creating new flavours inspired by Mediterranean produce, continually surprising and reviving the taste buds. From season to season, the chef renews his menu in respect to the natural rhythms of the Camargue.

A PASSIONATE TEAM

At *La Chassagnette*, the whole team shares the strong values of being passionate about nature, feeling a connection to the earth and above all, the desire to provide guests with unforgettable moments.

