



## CELEBRATING SALLANDROUZE

*When Lanie van Reenen opened her doors at Sallandrouze in June this year it was cause for celebration. Today the Hôtel Château Sallandrouze & Café Sallandrouze is enchanting Aubusson and visitors from abroad with its elegance and sumptuous cuisine.*





Lanie's first sight of Château Sallandrouze was when on holiday in France and she was immediately enthralled! Built in 1883, Sallandrouze was an imposing Belle Époque deep rose pink residence, directly opposite the rose garden planted by the original owners, the Sallandrouze family. This became a huge project, nothing less than a total restoration to create a combination of comfort, grace and contemporary style. However, it took three dedicated years to effect the transformation from a neglected turn of the century Château to the Sallandrouze you enjoy today.



Lanie's successful Cape Town guesthouse, Welgelegen, had given her the necessary experience, so the thought of running a boutique hotel in France was not too daunting. She invited Cape Architect Wynand Wilsenach, who she had worked with previously, plus a hardy and intrepid team of South African partners, to join her in this creative project.

These were intensely stressful years, however Lanie, a slight and glamorous blond, is a steely butterfly and persevered. Fortunately she had unstinted help and advice from French speaking Hardy Olivier who originally introduced her to Sallandrouze. Hardy, totally familiar with the intricacies of restoration in France today, was her trusted project manager and general advisor throughout.

Both Hardy and his partner, dynamic artist Louis Jansen van Vuuren, have been ensconced in France for some years and are only a few hours away at exquisite Château La Creuzette at Boussac.



*Welcome to Café Sallandrouze, which boasts a unique ambiance and a delectable menu.*

Creative and energetic Chef Regis Fleury has happily returned to his home Aubusson from Paris and joined Café Sallandrouze – an ideal match. He has an excellent culinary background and has cooked at the grand hotel Prince de Galles, Chez Pauline, a timeless bistro and a favourite for a business lunches in Paris, and a number of well known restaurants including Chez Dragons.

Regis feels that after years of every fad and fancy there is a revival and growing interest in the French table and regional dishes and prepared in a contemporary vein with less heavy sauces. He has added however amusing more international choices to the menu at Café Sallandrouze but has not forgotten the more homely choices such a boeuf bourguignon, which was a specialty at Chez Pauline. Regis potato tart, a classic of the area, is rich and delicious. His duck breasts are seared and served rare with gratinéed potatoes, while his grandmother's confiture of fruits with a touch of brandy, is an ideal foil for the velvet textured foie gras with a slice of toasted brioche.



"French culture is paramount and good cooking," he says emphatically, "belongs in a kitchen and not a laboratory". "While fashionable trends in food are vital and keep interest alive, adopt what enhances the dish without compromising the integrity."



Plaisir de Merle Merlot 2005, is perfect to complement the Boeuf Bourguignon, a wine with strong character that will mature over a period of three to five years. Light ruby with hints of dark chocolate and ripe berries in the bouquet, the Plaisir de Merle Merlot has a medium body in taste with a soft and elegant palette.

Full bodied with deeper tones of chocolate and ripe fruit, Plaisir de Merle Cabernet Sauvignon 2005, has a spicy background with soft tannins. The particular bouquet reflects rich red berries, full bodied plums and prunes with a soupçon of vanilla. This authoritative Cabernet Sauvignon will mature for ten years and more.

*From the moment stylish Café Sallandrouze opened its doors the restaurant has been a magnet for all seasons!*

Enjoy the terrace during summery days, while in the cooler months the Café moves indoors to the sumptuous salon and flows into the conservatory with its 100 year old vine. Here, Lanie has introduced vibrant cherry red ironstone tables dressed with pearl grey linen, echoing shades of the deep red velvet sofas in the adjoining drawing room.

Lanie, an excellent cook, recognises the importance of a fresh herb and vegetable garden and this was one of the very first things she planned. Baskets are filled in the early morning with bunches of fresh herbs and a variety of salad leaves. These will be tossed together in a green salad with the gorgeous mustard flavoured vinaigrette that the French are so adept at making.

*On hot days guests are greeted with jugs full of iced water, fresh mint sprigs, cinnamon and lemon a touch of Moroccan hospitality.*



*The exquisite apricot orange hue of a melon soup, flavoured with minted syrup, is sheer delight on hot days. Enjoy with friends over a glass of chilled chardonnay.*



*Plump white leeks topped with jewel coloured, minutely diced ripe tomatoes, a dash of white wine and drizzled with olive oil, touches of balsamic, chopped garlic, bay leaves and fresh thyme from the garden, and baked until softened.*



Pâté de Pommes de Terre, a potato tart where potatoes are encircled and covered with puff pastry. Finally the crisp pastry 'hat' is carefully removed and a well seasoned thick cream poured over the potatoes and the tart reassembled. This is one of the most delicious regional dishes of the area where potatoes are a staple – the truffles of the poor – they used to say! Rustic breads are making a come back and among them is the Pain aux Noix. Brushed with egg glaze and flavoured with fresh walnuts, this is one for your repertoire.



Not a regional recipe in France, but an Italian favourite Tiramisu, meaning 'pick me up' is a universal favourite. Finger biscuits soaked in a luscious mixture of brandy and aromatic strong coffee. Covered with a thick creamy custard of eggs, vanilla and sugar and of course the final touch mascarpone.

The distinctive Uitkyk 10 Year Grand Reserve Brandy, matured in Limousin oak, is the oldest potstilled brandy in South Africa. A sumptuous brandy for those who really appreciate the rich and diverse flavours of this rare brandy stemming from Cinsaut, Cabernet Sauvignon and Clairette Blanche. Mature, complex and balanced, Uitkyk is one of South Africa's heritage brandies available to enjoy in France.



This year Plaisir de Merle celebrates 15 years of making award winning wines. The history of Plaisir de Merle dates back to the Huguenots, the French Protestants, who fled France towards the end of the 1600's. Over the centuries this splendid property with its gracious manor house changed hands several time evolving over the decades.

Today, it is an exceptional showpiece for Distell and Plaisir de Merle's distinctive wines, thanks to an exceptional terroir where they experience an extensive range of microclimatic conditions.

Neil Bester their cellar master explains, "Our wines have many of the characteristics that point to a French winemaking tradition; they have structure, restraint and are elegant classics however with more accessible fruit in the new world style."

Visiting the farm is memorable, Plaisir de Merle has a stunning setting, rolling vineyards on the Paarl side of the Simonsberg, just outside delightful Franschhoek. Sip a glass of wine in their new tasting centre, set in a 19 century barn, where you can relax and reflect on the history of one of South Africa's oldest winelands properties.



### *Lanie in her sunny conservatory, home to the Café*

The aim was to combine, the glorious feel of a Belle Époque mansion with all the contemporary comforts that guests expect today flowing throughout the ten well lit sunny en suite bedrooms and the self catering apartments with lovely views of the grounds. Some opening onto little terraces where you can breakfast.

The 12th Century Chapelle of St Jean de la Cour is perfect for intimate weddings followed by a reception at Sallandrouze. Brunches, lunches and elegant dinners with a string quartet. For brides living abroad the Château is ideal as the wedding plans can be masterminded by Lanie and her team. The banquet room comfortably seats 40, and flows onto the terraced garden where a marquee can be set up to

accommodate larger wedding receptions. Additional accommodation can be arranged in and around the town.



Sip Plaisir de Merle Sauvignon Blanc or a delightful Chardonnay while enjoying Regis Fleury's strawberry tart, which is the essence of summer. The intensely flavoured strawberries are placed on a decadent crème patissiere and lightly glazed.



Plaisir de Merle Sauvignon Blanc 2007, a brilliant wine with a bouquet that hints of fruits; melon and figs with a slight tinge of spice. Full and rich at the same time with a freshness and crispness. A wine that will age for the next year or two.

Plaisir de Merle Chardonnay 2006 has a pronounced bouquet reminiscent of roasted nuts and honey. This is a well integrated wine with notes of caramelised lemon, tropical fruit and a hint of toasted wood with an aftertaste that lingers. Cellarmaster Neil Bester worked alongside Paul Pontallier of Chateau Margeaux fame, to produce these stars of Plaisir de Merle.

What inspired Lanie were the original colours used on the cornices, the woodwork, the stain glass windows, the soft blues of the tiled kitchen, the embossed green and gold wall paper in the diningroom, the art nouveau feel of the tiles in the conservatory. Soft greens, shades of chocolate, sand, ivory, steel blue with accents of deep red, orange and lime add an opulent soupçon of colour.



African nuances are the counter point to classic French décor. Moving seamlessly between old and new, and traversing countries with ease, a blend that reflects Lanie's eclectic style.



Opulent fabrics are used lavishly in the spacious suites; hues of cream, nutmeg, cinnamon and chocolate are highlighted by glints of gold, crystal chandeliers and elaborate detailing on the furniture. Impressive well heated gleaming bathrooms with spacious showers add to your comfort zone.



The suites on the first floor are in French mode, while the rooms on the second level have accents from Africa. Lanie went globe trotting to search for wonderful pieces of furniture and had all the items upholstered in South Africa, this led to the creation of her furniture company [www.the-sallandrouze.com](http://www.the-sallandrouze.com) while her linens and several of her fabric designs have been custom made and shipped to France. Cleverly, old share certificates from the Sallandrouze family were translated into a design for fabric and used on a number of diningroom chairs.



*Breakfast at Sallandrouze - what a pleasure! Deep scented crimson roses, croissants and pain au chocolat, apricot confiture, sweet butter and pots of piping hot coffee.*



The Limousin area lends itself to walking, hiking, horse riding, canoeing, kayaking and fishing. You can head off to a long lazy picnic alongside the Creuze river and pick up a mouthwatering selection of cheeses, a freshly baked quiche, a slice of terrine and a bottle of wine on the way.



Enjoy musical concerts and art exhibitions during the summer months. Visit the fresh food markets on a Saturday morning. Head out to the brocants on Sunday where there are still bargains to be had – old and new!

Cycling is divine and in ten minutes you are in the forests. In 'Le France Profound' there are many routes to take in this quite unspoilt countryside. In winter 'La Vascivier Monte d'or' offers excellent skiing.



*Aubusson is a small town that retains its traditional style of living, Shutting its doors during the leisurely lunch break, where the restaurants, coffee, shops and bars beckon and bustle.*



Aubusson, founded by the Romans, on two rivers in a region of forests was the centre of the tapestry industry in France and these stunning tapestries travelled the world; from the Kremlin to the White House and the Sultan of Brunei and still do, as the art of tapestry making remains alive in the old tapestry quarter.

Do visit the Musée de la Tapisserie and small workshops where tapestry weaving and painstaking repairing of ancient tapestries are practiced.



It is thought that tapestries first came to Aubusson in 732 via Arab traders following their route to Poitiers. They have remained one of the few production centres in Europe.



*Aubusson became world renowned as the centuries old tapestry centre. Gabriel Charles Sallandrouze was one of a small band who kept tapestry manufacture alive during the many ups and downs through the difficult years of revolution, empire and restoration.*





Aubusson has a minute population and lies in the very centre of France, 90km from Limoges, easily accessible by air or train from Paris. Surrounded by villages, emerald green fields and flowing rivers, this gracious little town with chateau and showpiece gardens to visit, remains a preserve of the French. There is tremendous potential for tourism and for those that enjoy a holiday home.



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