



*Domaine
de la Klauss*
A HAVEN OF PEACE
AND SERENITY



Cosy Places
BY CHARM & CHARACTER

LUXE



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Domaine de la Klauss,

A LUXURIOUS
HAVEN NESTLED
IN THE VERY HEART
OF THE MOSELLE REGION.



A true haven of tranquillity, Domaine de la Klauss is nestled in the heart of the "Three Borders" region (France, Germany, Luxembourg), right at the edge of a nature reserve, surrounded by the seven hills of Montenach in Moselle. This privileged location, in the lush greenery of Lorraine, offers guests a preserved and serene setting favorable to rest and relaxation, less than two hours from Paris by high-speed train.

Since its opening in 2016, the Domaine joined the prestigious Relais & Châteaux association in 2019 and was awarded its fifth star in 2020. The hotel-spa has continued to grow, with new additions such as the expansion of the outdoor swimming pool, a bar and outdoor jacuzzi, a new kitchen for the K gastronomic restaurant, and the opening of the bistronomic restaurant Le Komptoir.

In March 2024, Domaine de la Klauss was honoured with its first MICHELIN star, awarded to Le K, the fine dining restaurant led by Chef Benoit Potdevin. Just weeks later, Mathilde and Alexandre Keff, along with their team, proudly received a MICHELIN Key for the hotel, the only one awarded in Lorraine in 2024.

The Domaine's success is not to be denied. Offering vie de château lifestyle in a relaxed and elegant atmosphere, it boasts an impressive 95% occupancy rate.

Over the last ten years, Alexandre Keff, a visionary entrepreneur, invested 7 million euros to personalise 28 rooms and suites, to develop an 800 sq. m spa in collaboration with the Gemology brand, and two restaurants within the hotel.

For the greatest pleasure of his guests, he offers a varied culinary experience : *Le K*, the gastronomic restaurant, *Le Komptoir*, the bistronomic restaurant, and the nearby *Auberge de la Klauss*.

Named "Hotel of the Year" by Gilles Pudlowski in 2017, Domaine de la Klauss also received two Villégiature Awards : the "Audacity Award" in 2018 and the "Best Hotel Bar in the World" award in 2022. These awards honour the finest hotels in Europe, Africa, the Middle East and Asia, with a jury composed of leading journalists from the international press.

The prizes were presented by Nelson Monfort, who has since become the hotel's honorary patron.

At the same time, the Domaine de la Klauss was awarded two prestigious labels:

« Authentic Hotels & Cruises » and « Cosy Places Luxe ».

«I have great admiration and respect for Alexandre's work and journey. I am honorary patron, solely out of friendship. It is a remarkable success story, not only in hospitality, but above all on a human level. Alexandre shows immense generosity, true intelligence, and undeniable courage.».



Benoit POTDEVIN and Alexandre KEFF at the 2024 MICHELIN Star Award Ceremony



Villégiature Awards 2022 'Best Hotel Bar in the World'

FROM AUBERGE TO DOMAINE : A STORY OF FAMILY PASSION

In the heart of Moselle, a family has built a legacy: the Keff family, established in Montenach since the 19th century. The story began with the creation of L'Auberge de la Klauss by Charles Keff's grandparents and continues today through Domaine de la Klauss.

In the Keff family, a strong work ethic, a love for fine things, a passion for excellence in hospitality, and deep ties to the land have been passed down from generation to generation.



*Alexandre and his father, Charles KEFF
During the construction of the hotel*

Alexandre, the eldest son and an Air Force pilot, caught the entrepreneurial spirit very early on. In 2009, he had a vision: to create a hotel and spa in Montenach, nestled in nature, as a natural extension of the Auberge de la Klauss, by then a beloved local institution, run since 1970 by his father Charles, with his brother Frédéric in the kitchen.



From 2013, Alexandre balanced flight hours with laying the first stones of his dream. With help from his father and architect Philippe Blaise, he built a 21st-century château in dressed stone.

The idea was to welcome guests from the family's Auberge, which celebrates the culinary traditions of Lorraine, using meat from their own duck and pig farms.

« I designed the plans inspired by Hotel 1898 in Barcelona. Nature provided the raw materials: Montenach stone carved for façades and interior walls, and selenite crystals crafted into the spa's light fixtures». Alexandre Keff

In the 1980s, the creation of a cellar featuring 60,000 exceptional French wine bottles elevated the Auberge's reputation, as did its gourmet takeaway offerings: foie gras, wild boar ham, local "fuseaux lorrains" sausages, terrines (pork, duck, boar, venison), and a rare collection of vintage Armagnacs.



*Sensory pool,
heated to 34°C (93°F)*

*The hosts, Mathilde and Alexandre
KEFF, in front of the Domaine de la
Klauss*

*L'Auberge de la Klauss, just
50 meters away from the
Domaine*

Today, father and sons, along with their wives, work hand in hand to offer a complementary range of experiences. Guests can enjoy the excellence of a Relais & Châteaux five-star hotel, the regional charm of the Auberge, a choice of gourmet or bistronomic dining, and moments of true relaxation at the spa.

Domaine de la Klauss is far more than a hotel, it is a place where tradition and modernity meet, offering each guest a truly unique experience.

In addition to its luxurious facilities and premium services, the Domaine also offers a range of nature-inspired activities, allowing guests to explore the hidden treasures of the Moselle region. Whether you're seeking relaxation or adventure, the Domaine de la Klauss promises to meet every expectation for an unforgettable experience.

CONSTANTLY REINVENTING OURSELVES, THAT IS OUR AMBITION.

In the autumn of 2020, the Domaine embarked on the construction of a magnificent stud farm, home to purebred Spanish horses (see page 13).

Since its opening in 2022, the Komptoir, the Domaine's new bistronomic restaurant, has been designed to offer a more user friendly dining experience.

For the kitchen, Alexandre Keff called upon his cousin Lucien Keff, former head chef at 'La Lorraine' in Zoufftgen (57). This young and talented chef has set himself the challenge of creating gourmet cuisine that is both flavorful and generous, served in a warm and welcoming atmosphere.

Here, local produce takes center stage, with dishes prepared in a spirit of simplicity and boldness.



The bold spirit of the maître des lieux, Alexandre Keff, supported by his wife Mathilde and their teams, ensures that each year brings its share of new delights and surprises !

At the end of 2022, the new kitchen at Le K was inaugurated. It offers a stunning view over a bright dining room, adorned with a magnificent Treviso crystal chandelier.

Guests can now watch the chefs at work or select their wine from the Domaine's new cellar, all with expert advice from a sommelier.

Then, in 2023, the Domaine de la Klauss announced the opening of the Klauss Beach Club and its brand-new outdoor pool for the summer season, while in winter, an igloo village takes center stage on the terrace (see page 11 for more details).



FUTURE PROJECTS

A beautiful story still being written...

The story of the Domaine de la Klauss is a true adventure that began with an idea and a dream. It continues today, fueled by the boundless energy and passion for innovation of the estate's owners, who pride themselves on their ambition to constantly push the boundaries (and walls) of the Domaine de la Klauss. Their goal : to offer guests an unforgettable experience and unparalleled moments of escape in an exceptional and unique setting.

Inspired by his travels around the world and supported by his wife, Alexandre Keff undertakes an ambitious effort to enrich the experience of his guests.

Many ambitious projects are underway for the future, set to complement the existing offerings :



To enhance its current wellness offering, the Domaine de la Klauss is pursuing its ambition to provide guests with a unique sensory experience by expanding its spa. Currently spanning 800 sq. m, it will increase to 3,000 sq. m to meet the growing demand for wellness and relaxation, all set in the heart of nature.

And true to the Domaine de la Klauss spirit of thinking out of the box, a new wing featuring ten new suites will be added to the spa new extension.



BETWEEN AUTHENTICITY AND MODERNITY

A refined and intimate world...

The rooms and suites, with their stone walls and carefully curated décor, are true havens, inviting relaxation, romance, and exceptional moments. The bathrooms, featuring contemporary curves, enhance this atmosphere of serenity.

The Domaine de la Klauss showcases 28 rooms, including 6 Junior Suites, 3 Suites, 2 Top Suites, and 1 Panoramic Suite. Each suite tells its own story and has a distinct personality, reflected in the décor thoughtfully chosen by the hosts, Alexandre and Mathilde Keff. Every suite is personalized and bears the name of a member of the Keff family.



The Simone Panoramic Suite is the estate's iconic suite. Nestled at the top of the tower and spanning 80 sq. m, it offers an exquisite blend of space and charm, featuring a stunning round whirlpool bathtub (1.80m in diameter) at the foot of the bed, and a private terrace with a breathtaking 270 degree view over the hills of Montenach.

*This suite offers an exclusive service :
a gourmet dinner served in-room under the
attentive care of the maître d'hôtel.*



The Top Suites Louis-Alexandre and Brigitte are elegant and refined, adorned in soft beige tones. The Frédéric and Joseph Suites are set beneath the eaves, featuring exposed beams for added character.

The Valérie Suite exudes charm and poetry, while the Thomas Junior Suite combines soothing beige with serene blue accents.

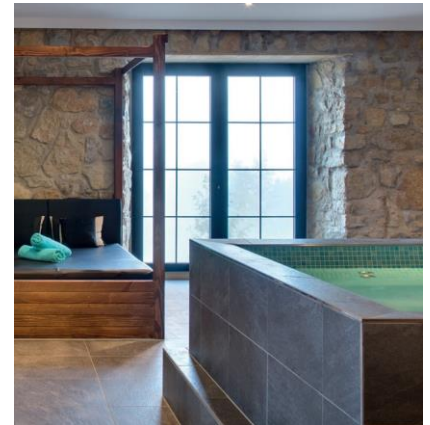
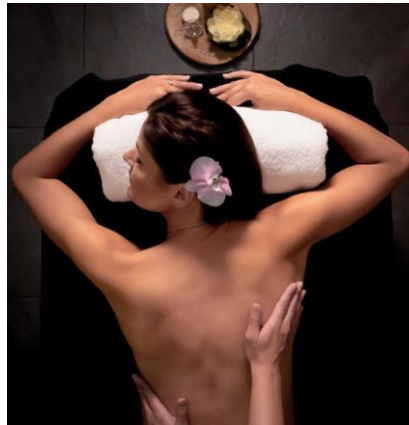
The Alexandre Junior Suite is both chic and sophisticated; the Georges Junior Suite showcases a vibrant magenta paired with refined taupe, inviting guests to escape.

The Charles Junior Suite pays tribute to the father, while the Suzanne Junior Suite, in soft pink hues, evokes a boudoir spirit.

The Philippe Junior Suite reveals its elegance through Hermès style fabrics, and the Superior Room with balcony offers a lovely view of the nearby Auberge from its private terrace.

An invitation to escape and unwind, the Domaine de la Klauss Spa is reason enough for a stay. Nestled in a stunning natural setting in Lorraine, the Gemology Spa is a true haven of peace, where calm and serenity reign supreme.

Spanning 800 sq. m, the Spa's spaces are generous and filled with natural light, offering a relaxing and soothing atmosphere.



INDOOR FACILITIES

As you step through the doors of the Spa, you'll be transported into a serene world featuring five treatment rooms, including two doubles and one with a private balneotherapy bath. Beneath grand stone vaults, the sensory pool, heated to 34°C, creates a majestic atmosphere.

Guests can also enjoy the jacuzzi, sauna, steam room, Finnish shower, ice fountain, and Balinese beds. These facilities enhance the benefits of the treatments, promoting deep relaxation and muscle recovery.

With a fully equipped fitness room and sun loungers on the terrace, your wellness experience reaches its peak.

GEMOLOGY SPA

Alexandre Keff devoted considerable thought to the design of the Spa, working in close collaboration with Chrystelle LANNOY, founder of the Gemology brand. 'Gemology's concept is based on precious and semi-precious stones, in harmony with the cut stones chosen for the Spa's construction. These noble materials resonate naturally with one another,' she explains.

Chrystelle LANNOY has studied the cosmetic properties of 20 different minerals. Deep within these minerals, protected from all pollutants, essential trace elements are naturally concentrated.

For the Domaine de la Klauss, a unique range of treatments was developed, free of parabens, propylene glycol, and alcohol (ethanol).

The exclusive 'Signature Domaine de la Klauss' massage and the 'Mineral & Vine' treatment were specially created, combining mineral salts from Ruby, Sapphire, and Peridot with grape seed powder.

AUDACITY' RITUAL

More recently, Chrystelle LANNOY wished to create a signature treatment that would perfectly embody the bold spirit of the maître des lieux and the Keff family. The 'Audacity' Ritual offers unprecedented sensations and an exclusive treatment concept, a unique creation and exclusive ritual for the Domaine de la Klauss, combining both body and facial care.

Audacity is symbolized by the Ruby, the stone that represents this defining trait, integrated into a treatment ritual blending textures for entirely new sensations. The boldness of the Ruby is complemented by the softness of White Pearl and Blue Amber, resulting in a sumptuous and generous experience.

Summer season

As spring begins to shine, the Domaine de la Klauss opens its Klauss Beach Club and brand-new outdoor pool, offering guests a relaxing experience and a summery ambiance.

Measuring a generous 20 meters long, 9 meters wide, and 1.5 meters deep, this vast and stunning infinity pool features an elegant design crafted from majestic Balinese stone and volcanic granite, the perfect place to unwind and enjoy the pleasures of the season.

The overflowing water cascades down to a grand alley lined with Tuscan cypresses, leading to the Spanish horse training arena on the estate.

The whole setting is enhanced by a breathtaking view of the Montenach nature reserve and its beautiful forest that faces the pool.

Adding to this is a new wooden terrace furnished with scattered loungers amidst a citrus and olive tree garden. A 500 sq. m paved terrace, adorned with a central stone fountain and surrounded by olive trees, creates an enchanting atmosphere.

Furthermore, to elevate the guest experience, Alexandre has envisioned a wet bar integrated into the pool. A team of passionate bartenders will delight in crafting bespoke cocktails from a carefully curated selection of fine spirit and fresh, local ingredients, all to be enjoyed with your feet in the water.



Winter season

The 2023 novelty at the Domaine's Spa was the enchanting installation of an igloo village.

These six igloos are true bubbles of escape amidst nature ! Nestled on the terrace beside the pool, they offer a serene retreat where guests can relax by the fire, wrapped in soft faux fur throws, while enjoying panoramic views of the stunning, protected Montenach nature reserve. They provide an unparalleled private relaxation space connected to the Spa.

Meanwhile, the outdoor jacuzzi remains accessible all year round !

Whether for refreshing laps in summer or cozying up by the fire in winter, the Domaine de la Klauss's outdoor terrace is a perfectly designed wellness haven to satisfy every guest's desires.



LE K, THE GASTRONOMIC CHIC & AUTHENTIC



Le K, the gastronomic restaurant, is the jewel of the establishment. Nestled in a vaulted room with a sleek and chic décor, it offers breathtaking views over the lush hills of the Moselle.

Since January 2017, Chef Benoit Potdevin, proud of his roots, has crafted a menu that is modern, light, and refined, while honoring the Lorraine terroir with products sourced from family duck and pig farms.

Trained notably at Le Magasin aux Vivres in Metz (1 MICHELIN star) and Château d'Adoménil in Lunéville (1 MICHELIN star), he earned his first position as sous-chef at Le Phare in Valras, then became head Chef at Bistrot d'Hervé in Agde, joined the MICHELIN 2-starred Alexandre restaurant in Garon, before returning to his homeland as sous-chef at Le Magasin aux Vivres under Christophe Dufossé. In 2017, he led the opening and designed the menu for Le K at the Domaine de la Klaus.



SIGNATURE MENU - €160

Crab / French Caviar

Legs and claws of crab refreshed with Calamansi vinegar from Mr. Montegottero, fennel purée from the Domangeville Farm and whipped yuzu cream, fennel foam, as well as a taster of our French caviar

~

Cucumber / Fenschta

Cucumber petals with "priment d' Espelette", creamy Fenschta from the Neufchef farm in the idea of a Greek salad

~

Artic char / Celtuce

Roasted Artic Char Fish, Celtuce from the Domangeville farm, condiment with elderflower vinegar, white butter

~

Beef / Potato

Heart of black Angus beef chucks smoked with Vine shoots from my friend François, Compressed potato flavoured with beef cecina, Full-bodied juice and Béarnaise condiment

~

Cheeses / Condiments

Tasting of our cheese from Cathy and Roland From the farm of Grands Vents in Kirsch-les-Sierck, condiments from my friend Catherine Manoël

~

First sweet note

~

Rhubarb / Vanilla

Rhubarb confit au naturel, Creamy Taha'a vanilla, Rhubarb reduction refreshed with hibiscus, meringue silvers Rhubarb sorbet



The restaurant offers an Expression menu featuring 4 courses, a Signature menu of 6 courses, as well as a 6-course vegetarian Collection menu.

Le K is open from 7:00 PM to 9:00 PM every evening, Monday through Saturday.



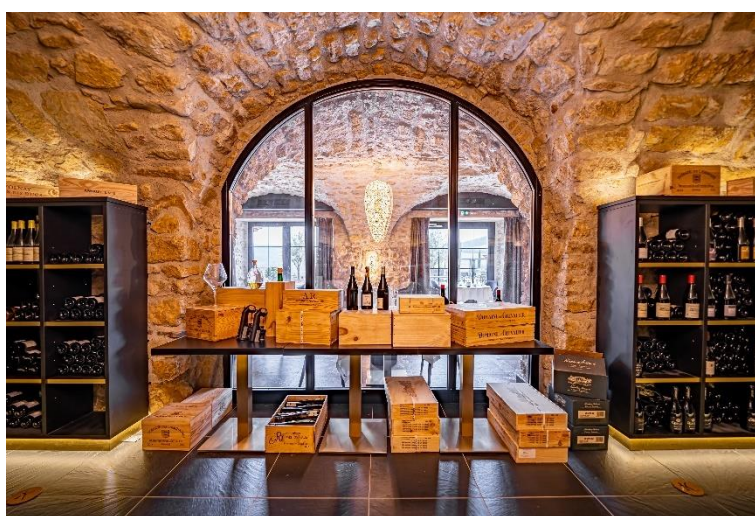
THE WINE CELLAR OF DOMAINE DE LA KLAUSS

Creation of the Domaine de la Klauss cellar

In 2022, Domaine de la Klauss unveiled a new treasure within its historic walls : A refined wine cellar nestled beneath the natural stone vaults of the reception area adjoining the gourmet restaurant Le K. Seamlessly integrated into the architecture of the estate, this intimate space embodies the timeless elegance and authenticity that are hallmarks of the Domaine.

Bathed in soft lighting and adorned with noble materials, the cellar invites guests to discover a curated selection of exceptional wines. From the restaurant Le K, diners can catch a glimpse of this sanctuary of flavour through a large bay window.

The creation of this cellar reflects our ongoing commitment to enriching the guest experience. Each new space at the Domaine is designed with a sense of purpose and excellence, offering unforgettable moments in an atmosphere where refinement and authenticity are in perfect harmony.



Tasting workshops

Domaine de la Klauss offers a truly distinctive wine tasting experience in the elegant setting of its cellar.

Led by our expert sommeliers, guests are guided through themed tastings that highlight rare vintages and exceptional crus. Each workshop is a sensory journey through iconic wine regions, designed to awaken the senses and deepen one's understanding of wine.

The programme follows a seasonal rhythm, with themes such as Pinot Noir, Beaujolais, or rosé wines. Tastings are held on the first Saturday of each month, from 4:30 p.m. to 6:30 p.m., in a small-group format limited to 12 participants, ensuring a personalised and intimate experience.

Stored in optimal conditions of temperature and humidity, the wines are presented in a setting that celebrates both tradition and excellence, promising a moment suspended in time, as enriching as it is convivial.

WARMTH AND DELIGHT ON THE PLATE : LE KOMPTOIR, THE DOMAINE'S BISTRONOMIC RESTAURANT !



MENU LE KOMPTOIR

Our Tapas

Truffled flammekueche (truffle cream, onions, bacon)
Crispy prawns with basil
Bone marrow with sea salt
Buratta, cherry tomatoes, basilic

Our Boards

Charcuterie board
Local cheese board
(from the farm "Les Grands Vents" at Kirsch-les-Sierck)
Mixed board
Pata Negra board (100g)

Our starters and salads

Foie gras terrine with cherries, purple shiso and rhubarb wine jelly
Melon, cucumber and feta medley with mint
Beef Tataki, rocket salad, parmesan, truffle vinaigrette
"Paysanne" salad: Bacon, hard-boiled eggs, croutons, potatoes
Caesar Salad: Fire-roasted chicken supreme, croutons, anchovies and egg
Grilled vegetables croque, fiore di latte, basil, mesclun

Our wood-fired oven main dishes

Bone-in Ribeye 1kg, French fries/salades
Smoked on demand, served with homemade Béarnaise
Roasted Chicken Brochette with Zaatar and Tzatziki
Wood-roasted octopus, amandine potato, green condiment and drop peppers
Knife-cut beef tartar, rocket, egg yolk confit
Roasted sea bream in fig leaves, tomato sauce, rice

Our desserts

Baba with Lorraine mirabelle plum and vanilla whipped cream
Traditional "île flottante", pistachios & salted butter caramel
Peach sweetness, basil freshness and crunchy rosemary
100% dark chocolate 66% Caribbean

The latest addition to the Keff family's constellation, Le Komptoir is the Domaine de la Klauss's bistronomic restaurant, brought to life through the cuisine of Lucien Keff. A former Chef at 'La Lorraine,' Lucien Keff trained at the hospitality school in Metz and honed his skills in prestigious kitchens such as Marc Veyrat in Megève and Veyrier, and Alain Ducasse in Monte-Carlo (3 MICHELIN stars).

He later returned closer to Lorraine for two years in Luxembourg, working at 'La Table des Guillou' alongside Pierrick Guillou (2 MICHELIN stars). His journey toward excellence continued in 2006 when he joined the kitchen of 'La Lorraine,' where father and son were awarded a MICHELIN star.

With the opening of Le Komptoir, the chef set himself the challenge of creating conviviality through the plate. To achieve this, many dishes are cooked in a wood-fired oven, and the menu features exquisite French-style tapas, generous sharing plates, prime rib, and slow-cooked meat or fish.

Le Komptoir is open daily from 12:00 PM to 2:30 PM, and on Fridays, Saturdays, and Sundays from 7:00 PM to 10:00 PM.



AN EXCEPTIONAL EQUESTRIAN EXPERIENCE AT THE DOMAINE DE LA KLAUSS STUD FARM

The Domaine de la Klauss Stud Farm is a captivating place where a passion for horses meets elegance and excellence. Created and envisioned in 2020 by the hosts, this stud farm offers guests the opportunity to discover the beauty of these majestic horses, renowned for their natural grace and noble presence.

Tempranillo, Galeon, Mexicano, Lancelot, Oceano, and Salto welcome visitors with graceful Spanish steps, rhythmic piaffes, or charming bows in a true display of equine artistry.

For riding enthusiasts, the stud farm offers unforgettable forest rides and opportunities to refine their skills through dressage lessons. Beginners, meanwhile, can discover equine ethology and the unique bond between horse and human.

The Domaine de la Klauss Stud Farm is more than just a place for equestrian pursuits, it is also a space for personal growth through the innovative method of equicoaching. This approach helps improve self-confidence, stress management, and self-esteem through interactive and emotionally rich activities with the horses, making for a truly unforgettable and transformative experience.



*The Domaine de la Klauss Stud Farm,
an ideal place for nature and animal lovers!*

SUN-KISSED RELAXATION AND A FESTIVE ATMOSPHERE

Voted 'Best Hotel Bar in the World' in 2022 by the Villégiature Awards, the Domaine de la Klauss welcomes guests into its cozy bar lounge for a moment of pure indulgence.

Behind the bar, talented bartenders and barmaids craft delicious cocktails with care. During the day, the Komptoir menu is also served at the bar, and on Friday, Saturday, and Sunday evenings, it's the perfect opportunity to enjoy the flavorful dishes created by Chef Lucien Keff !



*Every weekend, the bar
hosts live music evenings,
from piano bar to jazz,
adding the perfect touch
to this warm and relaxed
experience...*



To make the most of sunny days, the Domaine de la Klauss offers its guests a spacious terrace at the rear of the property. From here, guests can enjoy breathtaking views over a lush green valley, occasionally graced by the enchanting sight of hot air balloons drifting by.

For a truly relaxing experience, guests can savor generous charcuterie boards, local farm cheeses, and a wide selection of wines and handcrafted cocktails.



The Domaine de la Klauss is also an exceptional venue where work, well-being, and enjoyment come together to ensure the success of your corporate events.

Whether for executive meetings, training sessions, or team-building activities, the Domaine de la Klauss will reinvigorate and inspire your teams for the long term !



AUBERGE DE LA KLAUSS, A LEGACY OF FAMILY, TERROIR AND HOSPITALITY

Founded in 1869 by Nicolas Keff and his wife Marie, the Auberge de la Klauss stands as a living testament to the Keff family's deep-rooted connection to the Lorraine region. What began as a modest rural inn has evolved over generations into a culinary institution, renowned for its authenticity, its warm atmosphere, and its unwavering commitment to regional produce.

Revived in the 1970s by Charles Keff, the Auberge gradually transitioned from a simple village bistro into a celebrated restaurant. With ingredients sourced directly from the family's own farm, including duck, pork, and artisanal charcuterie, the Auberge honours the traditions of Lorraine cuisine while offering a truly farm-to-table experience.



Rustic yet refined, the setting reflects the values that have guided the Keff family for over 150 years: craftsmanship, simplicity, and a profound respect for terroir. Today, the story continues with Frédéric Keff, Head Chef and farmer, upholding this heritage with passion and precision. Every detail, from the décor to the dishes, embodies the spirit of conviviality and excellence that defines the Auberge de la Klauss.



THE KLAUSS CELLAR, A HIDDEN GEM BENEATH THE LORRAINE HILLS

Tucked between the Auberge and the Domaine, the Klauss Cellar is a remarkable subterranean space imagined and built by Charles Keff in the early 2000s. Conceived as both a temple to French viticulture and a showcase for local gastronomy, this 300-metre-long vaulted cellar was carved in noble Jaumont stone, a golden limestone native to the Lorraine region.

Far more than a wine storehouse, the cellar also houses a maturing space for hams, cheeses and gourmet products from the estate's own farm. Enriched in 2010 with a fireplace, a smokehouse, and an additional gallery for aging charcuterie, the cellar offers a uniquely atmospheric tasting space where refinement meets rustic authenticity.

With over 80,000 bottles of carefully selected French wines and a rare collection of vintage Armagnacs dating back to 1875, the Klauss Cellar is a celebration of France's finest terroirs. Tastings take place in an intimate vaulted room, where guests may even witness the dramatic sabrage of a bottle, a ritual that captures the cellar's bold, celebratory spirit.

More than just a cellar, it is a gourmet destination in itself, a sensorial immersion into Lorraine's rich culinary and oenological heritage.



THE KLAUSS FARM, AUTHENTICITY ROOTED IN THE LAND

Overlooking the hills of Klausberg, the Klauss family farm stretches across 10 hectares of meadows surrounding the Auberge and Domaine de la Klauss. Each year, nearly 8,000 ducks, poultry, and black pigs are raised in semi-freedom and fed with grains grown on the estate.

From foie gras to the artisanal *Pils de Montenach* beer, every product reflects a deep commitment to tradition, sustainability, and flavour, a living expression of Lorraine's terroir.

AN IDEAL STOP TO DISCOVER MOSELLE AND ITS HIDDEN TREASURES



Ideally located, Domaine de la Klauss sits at the crossroads of several European borders. It is possible to visit three countries in a single day, thanks to the immediate proximity of Luxembourg with the village of Schengen, and Germany with its famous Saar river loops.

Everything is designed to facilitate travel and allow guests to fully enjoy all that this beautiful region has to offer: well-connected transport routes, with Paris less than two hours away by TGV, and three nearby airports, Metz-Nancy, Luxembourg, and Saarbrücken.

As the perfect starting point, Domaine de la Klauss invites you to explore Moselle in all its diversity, whether alone, with family, or as a couple, adventures abound!

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EXPLORING THE NEIGHBORHOOD OF DOMAINE DE LA KLAUSS

Historical Heritage

Dukes of Lorraine Castle (F)
Malbrouck Castle (F)
Rodemack Citadel (F)
Maginot Line Fortifications (F)
Guentrange Fort (F)

Natural Heritage

The House of Nature (F)
The Saar Loop Canopy Trail (A)

Wine Tourism

Mur de Cloître Estate (F)
Stromberg Estate (F)
Sontag Estate (F)
Vinsmoselle Estate (L)
Saar Wine Trail (A)