

# l'auberge

de  
SAINT-REMY

★★★★

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fanny reu jonathan wahid



*Fanny Reu*

It is the story of a couple, a partnership united for 24 years, flourishing in the heart of Provence, where Fanny and Jonathan dropped anchor in 2012. A true life project: a family home imagined by the two of them within a listed historic monument, brought to life by all those who contributed their hands, their ideas, their voices. Ten rooms and a gastronomic restaurant, awarded its first Michelin star in 2017 and a second in 2025. It was also in 2025 that Fanny was honoured with the title of Chevalier of the Légion d'Honneur.

They met beneath the gilded ceilings of the Ritz, captivated by the world of palace hotels — she in the kitchen, he in pastry. Their workstations stood side by side and, despite the seriousness of kitchen life, “*we would steal glances at each other*”, Fanny recalls with a hint of mischief. She was drawn to Jonathan’s gentleness, his personality, his different path. He remembers her energy and generosity. “*I knew we would grow together,*” she adds.

After eight years at the Ritz, with their first child Enzo already born, Jonathan Wahid became Champion of France for Dessert, and the two of them moved on to L’Oustau de Baumanière, a legendary Provençal address — she as chef de partie, he as head pastry chef. They followed one another. Yet the desire to build a home of their own soon became irresistible.

“*I was fortunate to learn from great chefs,*” Fanny explains,  
“*but I had this visceral need to bring all the ideas in my head to life to be completely free.*”







Already deeply in love with the Provençal landscape, they discovered this old, characterful inn, then known as the Auberge de la Reine Jeanne, in the very heart of the village of Saint-Rémy-de-Provence. The 15th-century building was somewhat timeworn, yet the couple fell instantly for its character, as well as for that of its owner at the time, Jean-Claude Carlotti — a captivating old gentleman, a figure straight out of Pagnol, who still drops by frequently today for a coffee.

*“He only wanted to sell to us,” Jonathan says with a smile. “He had bought it with his wife — he was a cook, she a pastry chef. I think we reminded him of his own story.”*

Fanny and Jonathan took possession of the property in 2012, and ever since, each winter, they have used the quieter season to renovate and restore, always with deep respect for the place, its history and its charm. The inn was once a coaching stop, where travellers would dine and change horses on the road to Nîmes. The beautiful old stonework remains, along with the exterior arches that once framed the grand gateway, and the veins of the River Glanum still flowing beneath the kitchen.

Today, the ten-room house is contemporary and elegant, yet it preserves the spirit of the past and the codes of a traditional inn.

*“For us, being innkeepers means welcoming guests as they arrive, greeting them in the early morning. People are at the heart of everything we do.”*





In this contemporary inn, where they have flourished for the past 14 years, their creations have grown ever more distinctive, deepening both in unexpected pairings and in character. A cuisine awarded two Michelin stars.

The tasting experience is conceived as a series of coherent sequences, a succession of discoveries where their minds merge. No starters, mains or desserts, no abrupt divide between sweet and savoury, no menu in the strict sense, simply a chain of fragrant, audacious and inspired surprises. A cuisine that leans towards the vegetal, rich in flavour and guided by a sense of natural balance.

Fanny still marvels daily at the extraordinary diversity of the terroir that surrounds her, mountains, fields, sea, hills, lakes, rivers and forests.

*“Here, there aren’t four seasons, but twelve. Just a few kilometres away, the landscape shifts and changes its face — Thierry’s tomatoes, Marc’s artichokes and countless other treasures. Each local producer tends their ingredients with the utmost care, and it is they who shape the inspiration behind our creations. Nature is so abundant here it can almost be frustrating — I wish I could cook everything!”*



A perfect example is the stuffed tomato, an iconic reinterpretation of the house. Fanny selects a collection of seaweeds from the Mediterranean and the rivers of the Camargue, desalinating, drying and toasting them before using them to fill a carefully chosen tomato, which she then sears over a barbecue, glazing it with a tomato essence infused with tandoori spices. The iodine notes of both raw and cooked seaweed, the sweetness and fleshy texture of the tomato, and the warm, rounded heat of the spices offer a vivid expression of the duo's vibrant cuisine — a cuisine of striking intensity and flavour.





A blend of “magical” ingredients born of the local climate, such as the Mediterranean galère, a crustacean of remarkable finesse, with delicate sweet and hazelnut notes. Often overlooked, behind its beautiful shell lies a flesh studded with fine spines that must be painstakingly removed by gently poaching it, without damaging its texture.

*“It looks like a cross between a langoustine and the limbs of a praying mantis,” Fanny says, fascinated. “I pair it with magnificent artichokes, the kind you could almost eat raw. I keep it whole, right down to the tail — this one is slowly cooked in the Provençal style, à la barigoule, in harmony with the traditions of our adopted land. I stuff it with its braising garnish, enrich it with the unctuous juices of emulsified galère shells, then finish it with a dusting of blackened garlic prepared in-house. It’s an ingredient from Pakistan — here, we confit it in sugar and salt with herbs and berries, then dry it.”*

The artichoke leaves are served separately, to be eaten with the fingers, accompanied by roïo, a deeply expressive Provençal rouille. The connection to childhood memories is essential: who hasn’t eaten artichoke leaves with their fingers as a child, dipping them into a rich, indulgent condiment?







Fanny and Jonathan share with both their team and their guests values that are essential to them, such as the preservation of the oceans. Fanny contributed to the book “L’Océan est notre avenir” (written by Fanny Agostini) to explain her personal connection to the sea. She prioritises and advocates for sustainable, responsible fishing practices, discouraging overconsumption of the most threatened species and encouraging seasonal eating.

Seaweeds delight her with their remarkable diversity of flavours and health benefits. Once toasted, these seaweeds release trace minerals as they dehydrate, which she uses to season her dishes. And if it isn’t the seaweeds seasoning a dish, it is the sea itself, its natural acidity, that does the work.

Cuisine with meaning occupies a central place in their kitchen.

From the mountains of the Himalayas to the Alpilles range.

Born in Pakistan, Jonathan grew up in Nîmes, in the Gard. His father, a member of the Foreign Legion, was in charge of the non-commissioned officers’ mess. It was there, in the kitchens, that Jonathan discovered the pleasures of sweets as a teenager.

From these intertwined lands was born a unique sensitivity. Through our creations, we offer you a part of ourselves, a fragment of our story.

Desserts woven from delicate fragrances and luminous echoes of a happy childhood. We let time guide the ingredients. Textures develop slowly, revealing their most intimate essence. Patience becomes an invisible energy, the force that allows sugar to intensify naturally, without artifice. Each dessert seeks to awaken something sensitive, to touch emotion, to revive a buried memory. A delicate, almost intimate vibration, experienced not only on the palate but with the heart.

Our signature creations are, for us, landmarks, totems. They embody our desire to anchor memory in matter, to bring forth emotion through the products themselves. Within their apparent simplicity lies precise craftsmanship and a depth of feeling that, we hope, will resonate in the hearts of those who taste them.

Because sometimes, a single bite is enough to bring a whole world back to life.





L'Auberge de Saint-Rémy is at once a warm home, a unique partnership, a cuisine that is instinctive, lively and sparkling, all wrapped in a true harmony between two chefs who never work independently of one another. Every creation, whether sweet or savoury, is necessarily conceived together, so that each bite reflects their story and the spirit of their house. For Fanny,

*“Every morning, on my bike, I follow the canal or approach the lake, gathering, picking, smelling, seeking inspiration, because nature has been rooted in my cooking since I was little (my father cooked with nettles and hazelnuts from the soil, my mother with vegetables). Here, nature has uniquely medicinal qualities. I want cuisine that is good for the palate but also meaningful — I want to infuse wellness into our creations. There is wild fennel, olive leaves, fir buds, rosemary flowers... not to mention the ‘weeds’, and those I hunt every morning, like calamenthe, a variety of mint with incredible properties, hidden and changing in colour.”*

Fanny dries these plants, offers them as post-meal infusions, consumes them raw, and extracts from them uniquely aromatic oils.





This is the virtuous universe of L’Auberge de Saint-Rémy — a true family affair. Jade, 17, as passionate about food as her mother, already wants to spend all her time in the kitchen, enchanted by its aromas, its palettes of flavours and colours. Their eldest, Enzo, 22, works alongside his parents daily in service, after training with Arnaud Donckele at Le Cheval Blanc in Paris and with Yannick Alléno in Courchevel.

L’Auberge de Saint-Rémy has become a true treasure of Provence, a welcoming haven where guests come to delight in exquisite cuisine and, at the same time, to recharge and savour the soul of the region.



L'AUBERGE  
DE SAINT-RÉMY



L'Auberge de saint-Rémy

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