



AN ASSOCIATION SINCE 1954

CORPORATE PRESS KIT

2026

EL SILENCIO LODGE & SPA | COSTA RICA

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A NOT-FOR-PROFIT ASSOCIATION



AWASI IGUAZU | ARGENTINA

ABOUT RELAIS & CHÂTEAUX

Relais & Châteaux is an exceptional worldwide collection of 580 unique, independently operated hotels and restaurants, united by strong values and a devotion to excellence across every aspect of hospitality.

Originating in French in 1954, and now present in 65 countries, the Association works to celebrate the distinct art de vivre of every global destination. Led by passionate hoteliers, chefs and restaurateurs, each of its properties cultivates a meaningful sense of place nurturing its individual cultural, gastronomic and environmental heritage and collaborating with local artisans.

With many of its properties run by families, who pass their savoir-faire down from one generation to the next, Relais & Châteaux represents an evolving legacy of memorable travel experiences, in harmony with all life on Earth.



A DIVERSE COLLECTION OF HOTEL-RESTAURANTS AND STANDALONE RESTAURANTS

Our worldwide collection of independent properties are brought to life by hoteliers and chefs whose creativity and *savoir-faire* nurture a unique sense of place. Collectively, our 500 hotel-restaurants and 80 standalone restaurants cultivate a more harmonious and sustainable world through hospitality that draws people and cultures closer together.

Castles
and manors



CHÂTEAU DE LA TREYNE | FRANCE

Ranches
and farms



THE RANCH AT ROCK CREEK | USA

Contemporary
architecture



LAURA AT PT LEO ESTATE | AUSTRALIA

Local and traditional
architecture



ASABA | JAPAN

Lodges
and camps



WILD COAST TENTED LODGE | SRI LANKA

By the sea



IL SAN PIETRO DI POSITANO | ITALY

Standalone
restaurants



PUJOL | MEXICO

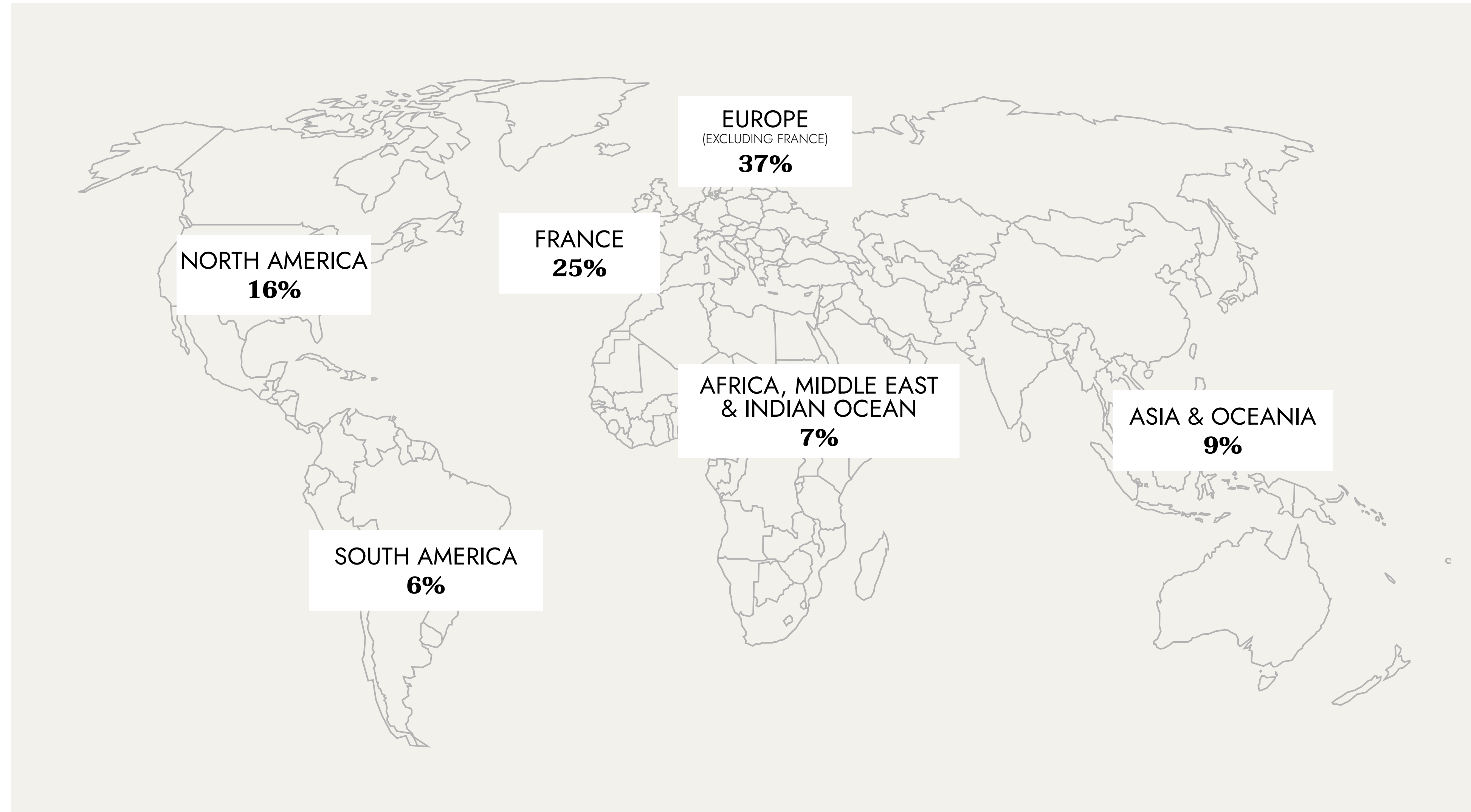
OUR DESTINATIONS

580 PROPERTIES

Established on five continents, the Relais & Châteaux portfolio traverses the undiscovered side of Venice to wild Norwegian fjords, via the lush nature of Hawaii to Argentinian glaciers.

Our hotels and restaurants also reflect the sheer beauty of the world from France's Breton coast to the crystalline beaches of Grenada and the Costa Rican waterfalls or thermal springs of Japan.

* Figures as of 2026



GASTRONOMY

Rooted in local heritage, seasonal inspiration and a commitment to sustainability, Relais & Châteaux restaurants reflect the individuality of each terroir and the creativity of each chef.

Whether you're dining at a chef's table, high above a city skyline or by the beach, guests can expect distinctive flavors, authenticity and meaningful experiences.

Exceptional cuisine and hospitality are at the heart of everything we do.

86%
HOTELS WITH
RESTAURANTS

14%
STANDALONE
RESTAURANTS

200
MICHELIN
RESTAURANTS

377
MICHELIN
STARS



HOTEL UNION ØYE | NORVÈGE

AU CROCODILE | FRANCE

ARAMBURU | ARGENTINA

FYN RESTAURANT | SOUTH AFRICA

OUR VALUES

We believe the most meaningful sense of hospitality invites guests to venture further.

CASTLE HILL INN | USA



embodying
excellence

THE XARA PALACE | MALTA



embracing
uniqueness

SU SHIEN VALLEY | CHINA



sharing
with passion

YTRI ISLAND RETREAT | NORWAY



acting
today for
tomorrow

BORN FROM
FRENCH
ART DE VIVRE





VILLA CORDEVIGO | ITALY RISTORANTE LE CALANDRE | ITALY LONDRA PALACE VENEZIA | ITALY BORGO SAN FELICE | ITALY HÔTEL RAPHAËL | ITALY CAESAR AUGUSTUS | ITALY

ROUTES DU BONHEUR

In 1954, Marcel and Nelly Tilloy, a couple of music-hall artists who owned La Cardinale on the right bank of the Rhône River, came up with an idea. They brought together the hoteliers and chefs of eight small, independent properties in France.

Together, they created a road trip along the Route Nationale 7 from Paris to Nice, where each of the founding properties appears as an enchanting stop along the road. This first Route du Bonheur has led to many others. Today, 155 Routes du Bonheur are on offer and a concierge service also allows guests to create their own bespoke trip.

OUR HISTORY

12 MAY 1954



The Relais de Campagne was born: eight properties located between Paris and Nice united under the slogan La Route du Bonheur. They would write the first chapter in the history of the association.

1960



The Association, which then had 50 properties in France, crossed borders. First in Europe with 27 new properties in Belgium, then in Germany and Spain, followed by the United Kingdom, Holland, Denmark, Switzerland and finally Italy.

1972



The restaurants run by renowned chefs are designated Relais Gourmands in order to promote gastronomy within the network.

1974



The Relais de Campagne merge with Châteaux-Hôtels to become Relais & Châteaux.

1975



Over the years and with a strong acceleration from 1975, the not-for-profit association has integrated members from many countries across the world, from the United States to Canada and Japan.

2014



Relais & Châteaux presented its Vision with 20 commitments, pledging to preserve the world's cuisines, share its passion for beauty and taste and promote a more humane world.

2024



Relais & Châteaux announces its 12 Commitments for sustainability, in harmony with all life on Earth, in partnership with UNESCO.

RELAIS & CHÂTEAUX AT A GLANCE

580
properties

across
65
countries

on
5
continents

377
stars in the Michelin Guide

Creators of emotion and artisans of flavor, our chefs are the ultimate manifestation of our commitment to good taste, driving our choice of products, respect for biodiversity and the seasons, and our collaborations with local producers. Through their talent, we are proud to count the largest network of gastronomic restaurants in the world.

155
Routes
du Bonheur
itineraries

Routes du Bonheur are a distinct part of the Relais & Châteaux identity - a celebration of nature and our gastronomic and cultural pride in each area. These 155 itineraries are all opportunities to take the road in the name of adventure, of exploration and discovery, linked by our beautiful properties.

600
villas

Relais & Châteaux offers a meticulously-curated collection of 600 villas, spanning five continents, which blend the personalized service of a hotel with the space and seclusion of a private home. Your personal hideaway, hospitality included.

160
spas

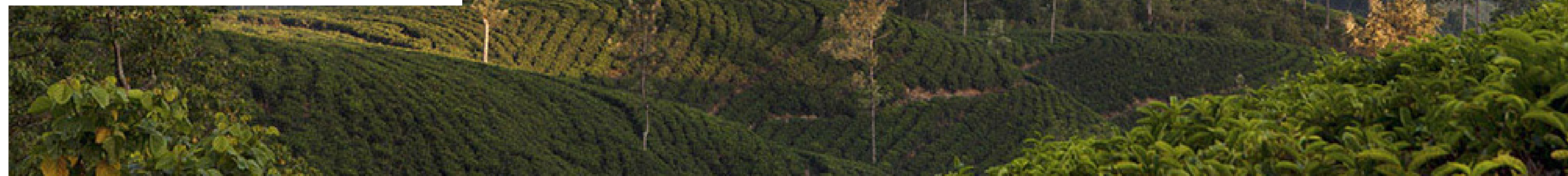
Our spas inspire calm and serenity, where guests can soak up the transformative power of nature to reset and recharge. Pampered by expert staff, you'll feel immersed in a world where every aspect has been designed to soothe mind, body, and soul.

14,000
rooms and suites

The architecture, building materials and interior decor of guest accommodation reflect the design heritage and cultural history of local communities, creating a distinct character and unique atmosphere in every property.



ACTING TODAY FOR TOMORROW



OUR 12 COMMITMENTS

for sustainability

In partnership with 

Our 12 Commitments are designed to pursue three major missions:

1/ PRESERVE THE WORLD’S HOSPITALITY & CULINARY TRADITIONS

2/ CONTRIBUTE TO THE PROTECTION AND DEVELOPMENT OF BIODIVERSITY

3/ TAKE DAILY ACTION FOR A MORE HUMANE WORLD

[Click here to discover all 12 Commitments](#)

DYVIG BADEHOTEL | DENMARK



IN HARMONY WITH ALL LIFE ON EARTH
OUR 12 COMMITMENTS TO SUSTAINABILITY

Established in 1954, the Relais & Châteaux Association unites an exceptional collection of hotels and restaurants throughout the world, operated by independent owners, dedicated to excellence, to the service of their guests, and to the preservation of the world's heritage.

Our members, in their day-to-day devotion to cuisine and hospitality, are in constant contact with persons of every origin, from all kinds of communities, as well as with nature in its infinite richness and variety. This singular – perhaps even unique – position has made our members more mindful of the way in which the world's heritage, and concerns of their responsibility concerning such changes.

In 2014, we drafted a Vision offering our commitment for "a better world through cuisine and hospitality". Since that time, although our members have been working hard to these ends, it is clear that the world is struggling in the face of mounting challenges: increasing effects of global climate change, alarmingly rapid biodiversity loss, social crises throughout the world.

What actions can we take to address these? How do we restore our responsibility – individually and as an Association – to the changing world and contribute meaningfully – each of us where we live – to the creation of a new harmony between nature and society? We can do so by setting ambitious goals, making the most of our differences? To succeed, we firmly believe that we must continue to adapt the needs of our properties, in order to achieve environmental, social, and economic objectives with equal rigor and dedication. We cannot reverse these new hotel and restaurant models in an isolated manner. We must do it together, within the network, because each Relais & Châteaux property is a source of creativity, ingenuity and solutions that can be beneficial to all the others. The cooperation required to achieve this must include all the stakeholders in our ecosystem – our guests and partners, our clients, our guests – particularly the younger generations – non-governmental organizations and local and international public authorities.



In partnership with UNESCO

Our members reflect a profound desire to contribute – through the art of hospitality – and cuisine and down to a shared passion for what is good and beautiful – to building a more responsible, varied, sustainable world, in harmony with all life on earth.

INITIATIVES & PARTNERSHIPS

2009 2016 2017 2019 2020 2021 2022 2023 2024-2026



Relais & Châteaux signed the **Ethic Ocean** charter to commit to serving sustainable seafood. Within the global commitment, one pledge included to stop serving **bluefin tuna**, helping prevent the collapse of the stock in the North-East Atlantic Ocean and Mediterranean Sea, allowing them to replenish. Our partnership with Ethic Ocean begins.



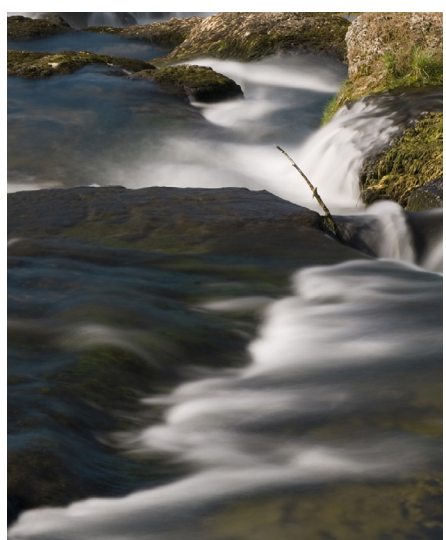
Our partnership with **Slow Food** begins.



We began two annual campaigns for **World Oceans Day** and **Food or Change** with the goal of raising awareness of sustainable cuisine.



A petition, signed by our chefs, and in partnership with nonprofit **BLOOM** association, was presented to the European Parliament ahead of a crucial vote to ban the controversial **electric pulse trawling fishing** technique. A ban was introduced in mid-2021.



Relais & Châteaux chefs pledged to participate to **le bar en hiver** (seabass in winter), and decided to stop serving seabass in February and March. The initiative, in partnership with **Ethic Ocean**, protected the threatened species during its critical breeding season, allowing stocks to replenish.



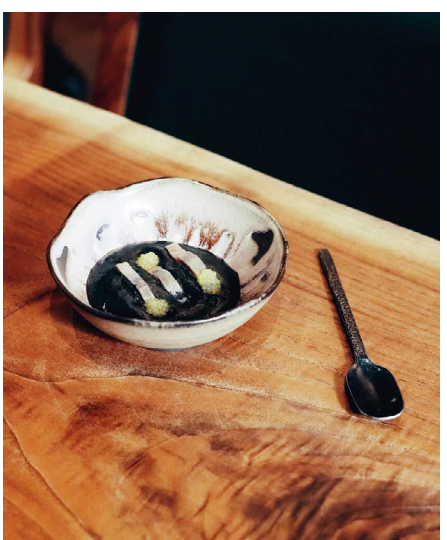
Over **100 products** are approved to **Slow Food's Ark of Taste** (a catalogue of near-extinct foods) thanks to nominations from Relais & Châteaux chefs in an effort to protect culinary heritage and biodiversity. Our first **sustainability report** aligned on the United Nations SDGs is published, identifying **15 objectives** for 2025 and 2030.



Executive Chef **Shinobu Namae** of **L'Effervescence** spoke on behalf of Relais & Châteaux on the main stage of the **annual World Oceans Day** event, hosted at the **United Nations** in New York.



In partnership with **Ethic Ocean**, the association's World Culinary Council took a stand for biodiversity and participated in the **"Eel, no thank you!"** campaign. Relais & Châteaux called on all its chefs to stop serving eel to prevent its extinction.



Our partnership with **UNESCO** begins.

Through its **SOS for Biodiversity** campaign with Ethic Ocean, Relais & Châteaux will lobby the 27 EU Ministers, ahead of their end-2026 vote, to act on all causes of the European eel's decline, including a fishing moratorium. As of early 2026, more than 80% of our menus are confirmed as eel-free.



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