



OVER
50
RECIPES

LUXEMBOURG'S FOOD &
LIFESTYLE MAGAZINE

CHEF PORTRAIT

GUILLAUME
ROTARIO:
THE ART OF
GENEROSITY

BEHIND THE SCENES

EVERYTHING
YOU NEED TO
KNOW ABOUT
EXPOGAST

BUSINESS

5 WOMEN
SHAKING
UP THE
VINEYARDS



TO LIVE LIKE A KING IN FRANCE!

Around the world, we visit restaurants with one mission: to discover chefs and dining destinations that showcase the extraordinary culinary potential of vegetables – and, in some cases, create remarkable cuisine entirely from plants.

The South of France remains one of our favourite regions to explore. Each year, we return to revisit the Pure Plant restaurants we admire and to discover new talent. This journey through Provence and the Luberon has once again exceeded our expectations, leading us to three exceptional new 5-Radish restaurants, alongside the inspiring eateries that have already earned their place in the We're Smart Green Guide.



LA CHASSAGNETTE, ARLES

Some restaurant visits feel exceptional from the very first moment. La Chassagnette is one of those rare discoveries. Surrounded by the lush landscapes of the Camargue and its own flourishing vegetable garden, Chef Armand Arnal creates a refined six-course Pure Plant menu that perfectly embodies the philosophy of the We're Smart Green Guide. Elegant, surprising and produce-driven from start to finish, every dish celebrates the beauty of vegetables with creativity and precision. It is an experience that immediately convinced us that La Chassagnette deserves to enter the guide with an outstanding 5 Radishes. Congratulations to Chef Armand Arnal and the entire team on this remarkable achievement. To complete the experience, don't miss the carefully crafted botanical beverage pairing – an exceptional accompaniment to the menu.

[CHASSAGNETTE.FR](https://chassagnette.fr)



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LOUISON, LE PUY-SAINTE-RÉPARADE

Villa La Coste has earned an international reputation for its unique blend of art, architecture and hospitality. Among its exceptional dining venues is the fine dining restaurant Louison, led by Chef Florent Pietravalle. Already recognised with 5 Radishes at his previous restaurant in Avignon, the chef has continued his passion for vegetables, many harvested from the estate's own garden. His Provençal Pure Plant menu, Carnet Végétal, is a refined celebration of seasonal produce, creativity and terroir. Combined with the remarkable setting of Villa La Coste, it creates a truly memorable dining experience where gastronomy, nature and art come together in perfect harmony. For this outstanding achievement, Louison at Villa La Coste enters the We're Smart Green Guide with the highest distinction: 5 Radishes. Congratulations to Chef Florent Pietravalle and the entire team.

[BIT.LY/LOUISON](https://bit.ly/Louison)



L'AUPIHO, LES BAUX-DE-PROVENCE

This remarkable golf resort is home to two excellent restaurants: L'Aupiho and Le Bistrot. Belgian Chef Lieven Van Aken has long demonstrated his exceptional culinary talent, with vegetables playing a central role in his refined cuisine. Our latest visit confirmed that things had been stepped up even further. While 4 Radishes was already a well-deserved recognition, the restaurant has now reached an even higher level. Every dish was exceptionally refined, prepared with outstanding local ingredients, perfectly balanced, vibrant in presentation and full of flavour. Combined with the stunning terrace, the overall experience is simply unforgettable. For the We're Smart Green Guide, there is only one conclusion: L'Aupiho has earned the highest distinction of 5 Radishes. A heartfelt congratulations to Chef Lieven Van Aken and the entire team on this outstanding achievement.

[BIT.LY/LAUPIHO](https://bit.ly/Laupiho)



More information is provided free of charge in the We're Smart Green Guide online:
[WERESMARTWORLD.COM/WE-RE-SMART-GREEN-GUIDE](https://weresmartworld.com/we-re-smart-green-guide)

