



MAISON HELER

CURIO COLLECTION
by Hilton™





In Metz's cultural Amphitheater district, Maison Heler rises as a living work of art to be experienced from morning to night.

"Maison Heler was born from a surreal and poetic tale I imagined. It is a hotel conceived as a habitable work of art a literary vision crystallized into matter."

Philippe Starck

There are places that are told in order to be better experienced.

Born from the imagination of Philippe Starck first as a tale, The Meticulous Life of Manfred Heler Maison Heler has taken shape as a true work of art, open to all who enter. A timeless residence that pushes the boundaries of hospitality, redefines its codes, and invites each guest into an experience found nowhere else. Beauty, playfulness, poetry, and dreamlike wonder unfold the moment you cross the threshold.

Manfred Heler the story's central figure and Rose, his tender muse, are ever-present, woven into every detail of the house. Singular objects, enigmatic furniture, custom-crafted materials, and light itself compose a universe where every space indoors and out becomes part of a journey. Guests are invited to move through this world as if solving a poetic riddle one that is at once whimsical and elusive, open to personal interpretation.

104 rooms and suites
2 privatizable restaurants
A romantic garden, 2 bars, a
spectacular rooftop and 4
event spaces





Maison Heler Metz

Just steps from the Centre Pompidou-Metz, Maison Heler stands as a singular architectural statement.

Conceived, written, and brought to life by Philippe Starck, the property draws directly from his novel *The Meticulous Life of Manfred Heler*, published by Allary Éditions.

At its heart lies Manfred Heler a character suspended between science, dream, and poetry.

Orphaned and heir to his family home, Manfred lives between solitude and imagination.

Somewhere between Leonardo da Vinci and Professor Calculus, he devotes himself to invention, curiosity, and wonder.

For him, everything becomes material mechanisms, textures, colors, ideas. His world is both precise and surreal, driven not by achievement, but by an endless desire to explore.

One spring day, as he drifts into a quiet reverie, the ground begins to tremble. Slowly, impossibly, his house along with the trees and earth surrounding it lifts into the sky.

“As if a giant cutter had carved a piece of the earth and lifted it vertically into the air”, Starck explains.







Maison Heler is born. A monolithic structure rising eight stories high, crowned by a house overlooking the city its architecture echoing the traditional homes of 19th-century Metz.

“Maison Heler plays with uprooted roots”, says Philippe Starck. “A symbolic construction of Lorraine, shaped by its layered identities where fortress-like homes became the fertile ground for this project and the surreal story of its owner, Manfred Heler.”

Past, present, and future converge here in a timeless artistic statement perfectly attuned to the cultural, social, and economic evolution of its surroundings.

Maison Heler invites the world neighbors, travelers, dreamers, and lovers of art alike to step inside the imagination of its mysterious owner.

A journey. An ascent. From earth to sky to a house perched above it all.





La cuisine de Rose A chic, romantic brasserie.

Soft pastel ceramics set the tone.

Here, Rose Manfred's ideal love is everywhere. In every object, every glow of light, every gesture of the table. Located on the ground floor, La Cuisine de Rose is open throughout the day a delicate, poetic space imagined as Manfred's gift to her.





A place to live, gently unfolding throughout the day.

Coffee, lunch, a quiet moment, or an afternoon escape everything is designed so each guest finds their rhythm.

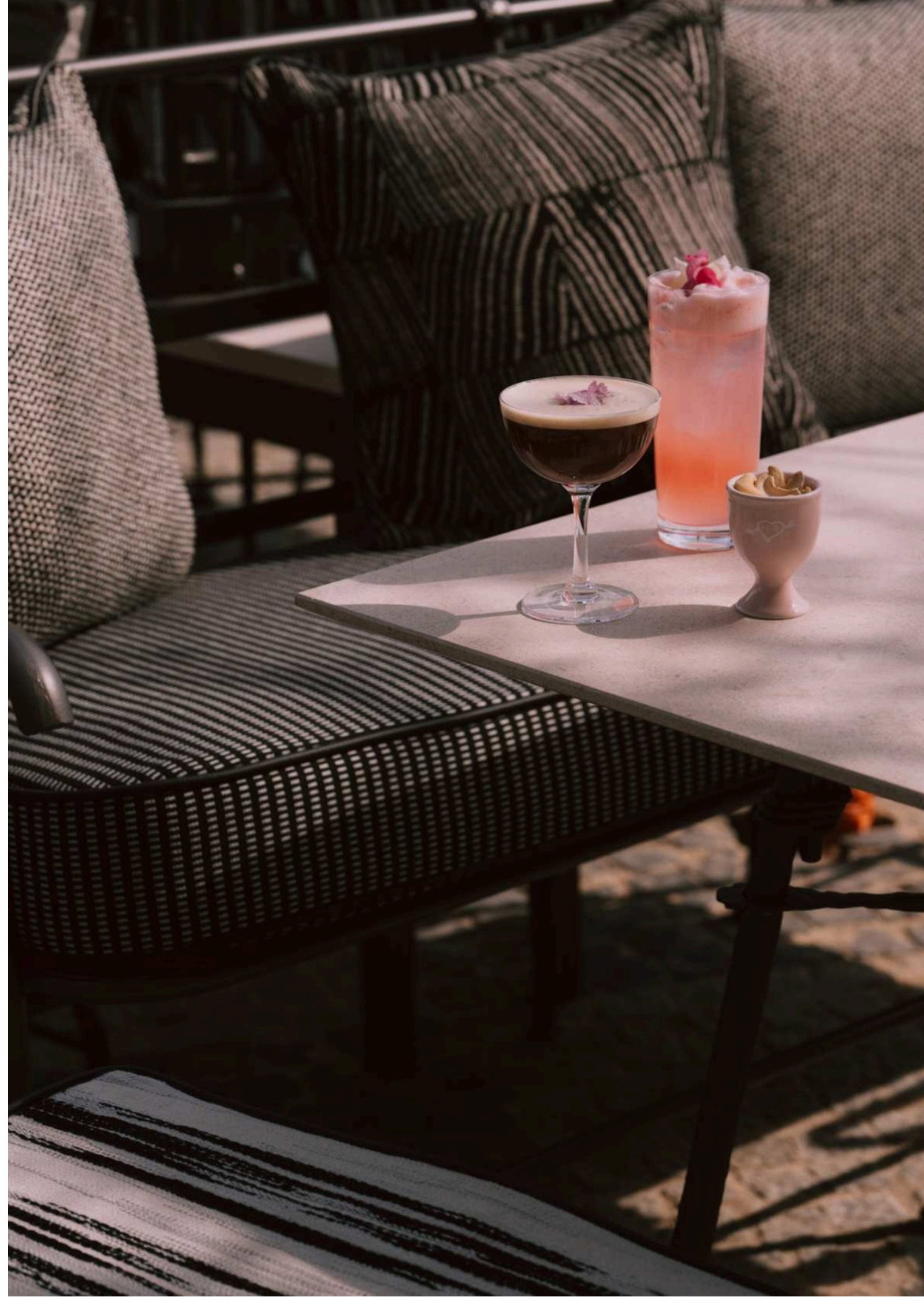
Philippe Starck envisioned La Cuisine de Rose as a harmonious, love-infused space, wrapped in soft hues of pink around an elegant bar bearing her name.

Above, a suspended wooden aircraft folded like origami floats through the air. Around it, photographs of poetic inventions hint at Manfred's workshop.

A hidden garden

Extending beyond the dining room, a luminous terrace opens onto a secluded garden lush, intimate, almost secret.

Every detail from tableware to textures has been designed by Starck, echoing Rose's delicate universe. The menu follows the rhythm of the day, built around seasonal ingredients and crafted with quiet precision.





THE MENU OF ROSE

Rose loves food that nourishes both heart and body. Seasonal menus are created with exceptional artisans and local producers. From breakfast to dinner and the cherished “four o’clock” each bite whispers her quiet love for Manfred.

A breakfast to remember :
homemade crêpes, indulgent cakes, the iconic “Madeleine de Proust”, local fruit juices, farm yogurts, mirabelle plum jam, and honey from the Vosges.





Signature dishes range from comforting classics to playful creations.

A generous burrata, a true Caesar salad, veal cooked to perfection, roasted swordfish, or the now-iconic pistachio pesto linguine and “Mc Rosy” burger. Desserts celebrate timeless pleasures floating island, tarte Tatin, profiteroles each one a moment suspended in sweetness.





THE BAR OF ROSE

Lorraine's sparkling wines take center stage reimagined in surprising cocktails infused with rhubarb, plum, or white peach.

The signature Douce Rose a delicate blend of local bubbles, grapefruit, and rose water is served in a coupe.



104 ROOMS & SUITES

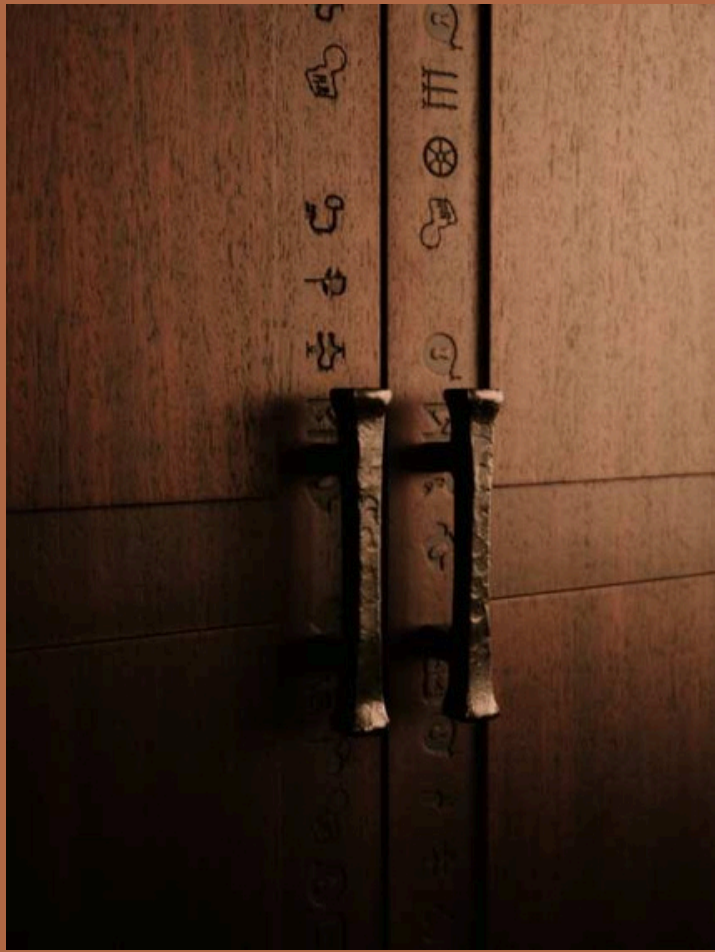
Between earth and sky.

From the second to the eighth floor, 104 rooms and suites unfold across seven levels.



Minimalist yet refined, each space balances rare materials and understated luxury. Multicolored marble panels, sliding mirrors, and regional craftsmanship create a quiet, tactile elegance.



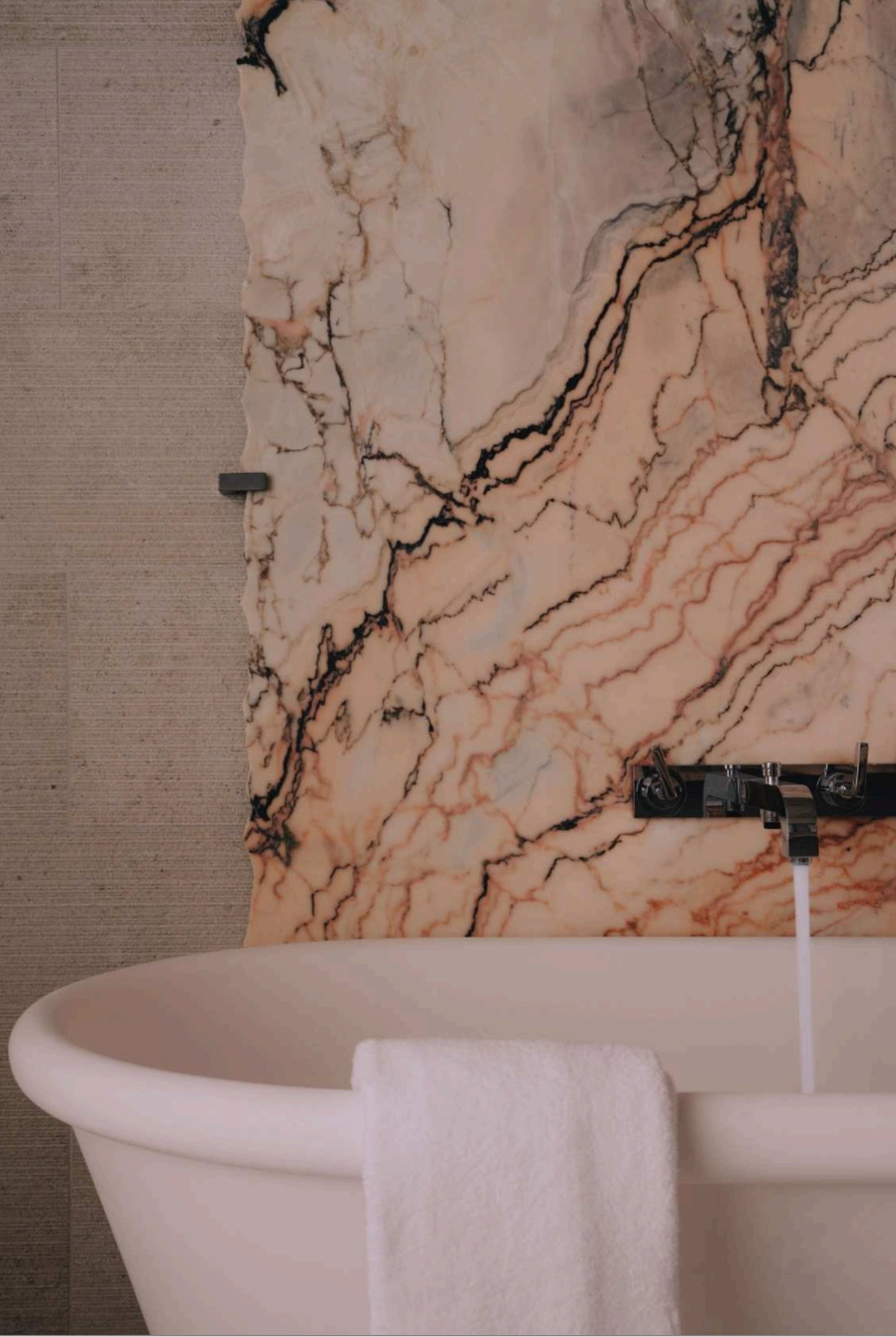


“Almost Spartan in spirit,” says Starck.

“Stripped of the unnecessary where each material speaks for itself.”





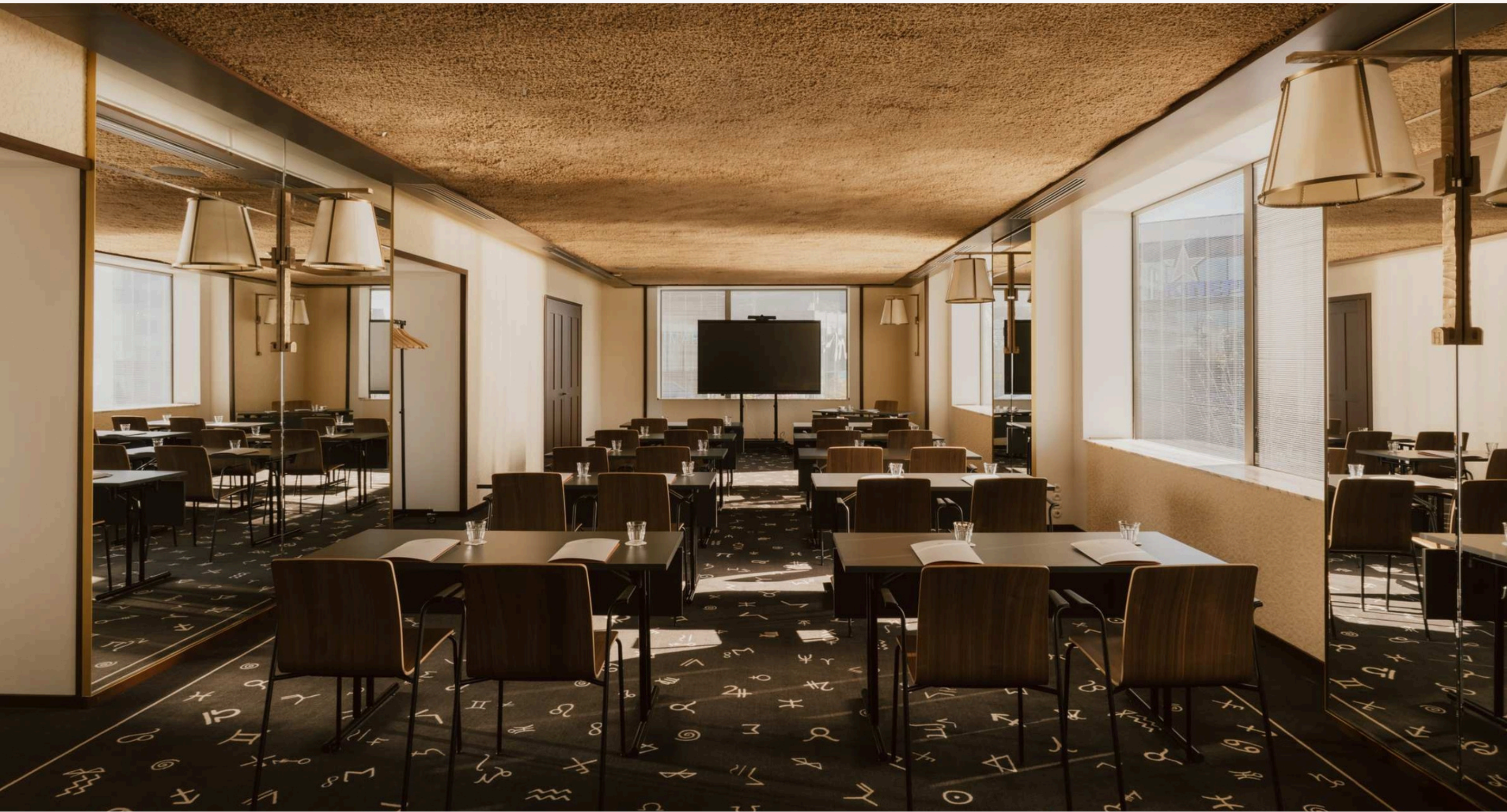


EVENTS

Spaces for ideas, encounters,
and imagination.

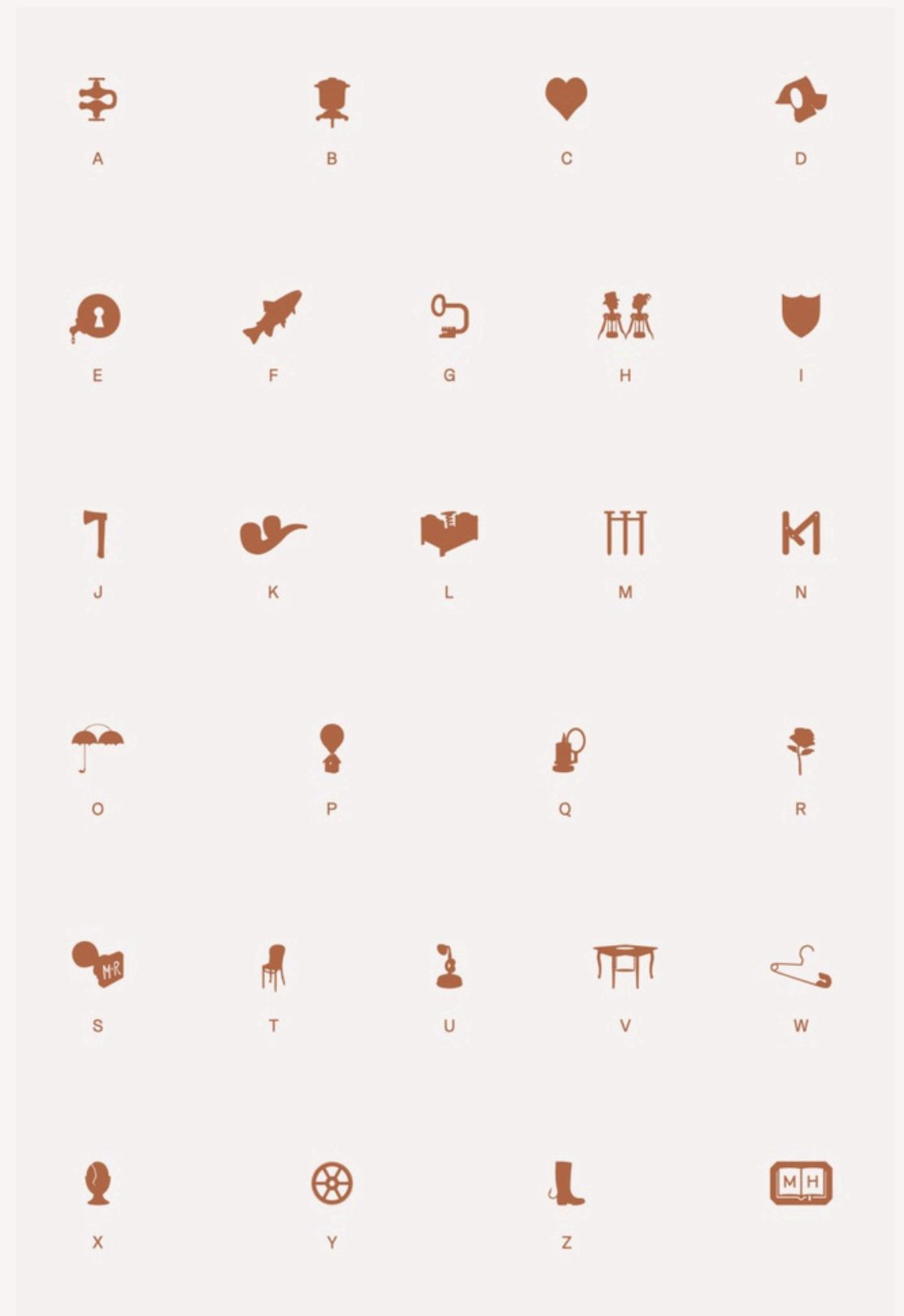
350 m² of modular spaces designed for everything from executive meetings to creative sessions, private dinners, or immersive experiences.

A place to think, to create, to celebrate always with a sense of elevation.





Creating tailor-made launches for a brand or product, hosting intimate dinners, leading executive committees, conferences or brainstorming sessions. Organizing team-building activities around cocktail workshops or stained-glass creation. Enjoying a unique reception venue to bring together top-level athletes during a match, or artists on the occasion of a book or film release. Staging events with a far-reaching vision, set at the height of dreams.”



Manfred's secret alphabet

Manfred's House a lively, warm, family-style dining room.

An ascent to the 9th floor. Perched on the rooftop and overlooking the city in 360° from its sublime terrace in the sky, La Maison de Manfred invites guests into a family dining room that of the home inherited from his parents.

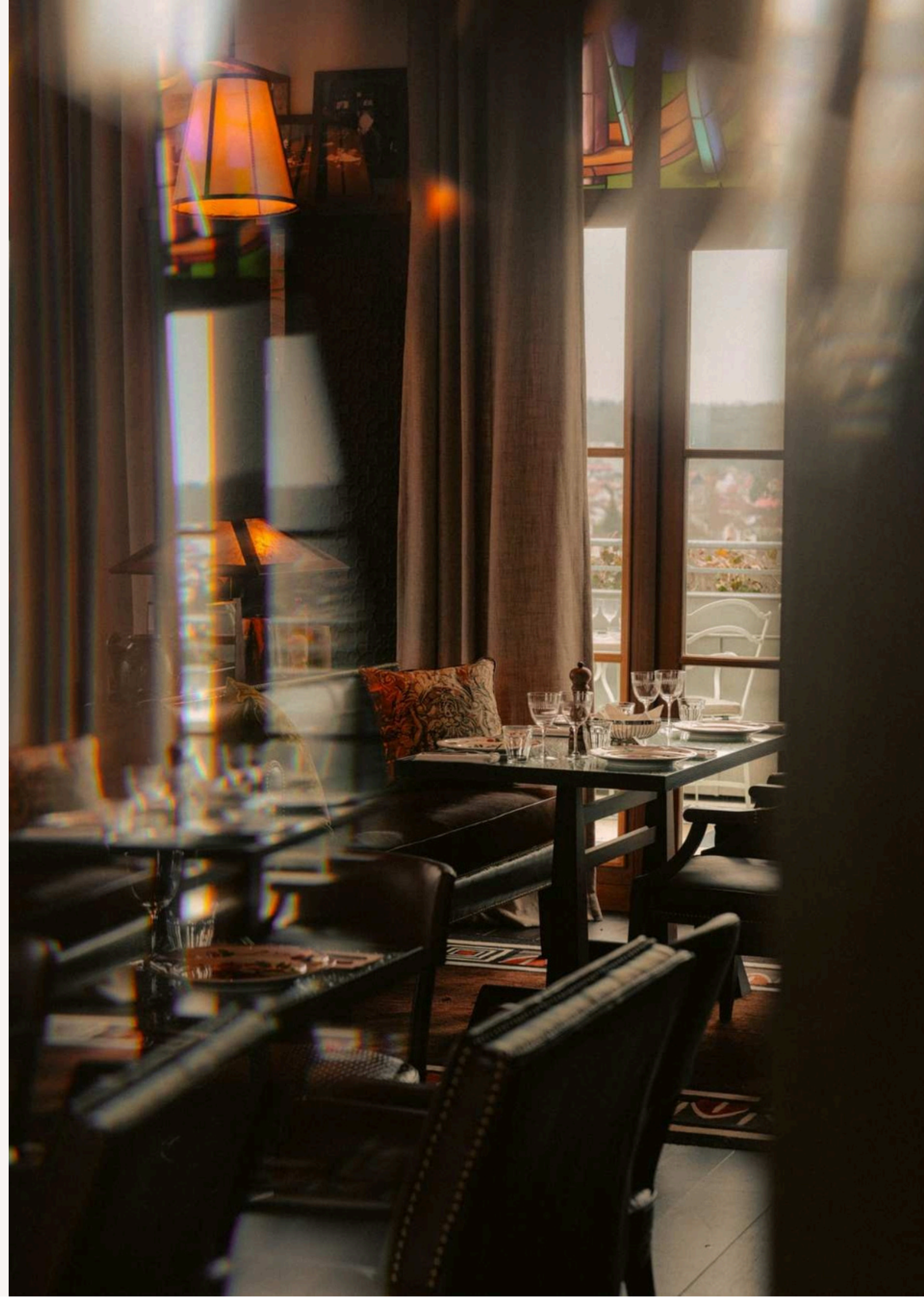
A place to come together, as a couple, with family or among friends, in a timeless setting where joy and conviviality take center stage.”

From the terrace and gardens of La Maison de Manfred, one can take in views of the historic Fort de Queuleu, the Centre Pompidou, Saint-Étienne Cathedral, and the life and rooftops of Metz.

Beneath the eaves, La Maison de Manfred reveals a family-inspired dining room, enriched by a rare and inspiring cabinet of curiosities. Refined and welcoming, it features natural wood and leather furnishings, along with warm, diffused lighting. The central columns are clad in textured embossed green leather, while the walls are warmed by terracotta tiles and stacked logs.

Everywhere, photographs and mementos tell the story of an imaginary place that has always existed.

For this singular space, multidisciplinary artist Ara Starck has created nineteen stained-glass windows, including a monumental piece that casts a cathedral-like, colorful light across both the main dining room and the city of Metz.





«This stained-glass window draws visitors into the heart of a habitable, conceptual work of art. It creates the atmosphere and brings a theatrical dimension to the space », explique Ara Starck.

« Historic and surreal symbols of the city's history are etched into it, the whole coming to life with the rhythm of light, like a series of anamorphoses intersecting throughout the day.»

Lunch, afternoon tea, dinner, or a final drink in the evening — La Maison de Manfred opens its exceptional setting and breathtaking views over the lights of Metz to all.



THE MENU OF MANFRED'S

Perched on the ninth floor, La Maison de Manfred is a suspended stopover between sky and city. Here, the cuisine is intuitive and inspired by travel: each dish tells a journey, each cocktail rekindles a memory.

The menu, both at lunch and dinner, is conceived as a cabinet of curiosities, privileging a sense of family and conviviality.

Guests come as much to share as to dine enjoying two or three plates at the center of the table, exchanging experiences and flavors.

Travel, instinct, and sharing.

At lunch, the experience is fluid and contemporary: a concise menu that evolves with the seasons, offered in two or three choices. In the evening, the rhythm shifts the cocktail bar becomes a space for exploration, while signature dishes engage in a dialogue with the chef's travel-inspired influences.

Duck tataki is infused with orange, while a creamy celery velouté with a perfectly cooked egg is paired with a truffle espuma. The chicken supreme is served with creamy polenta, braised succrine lettuce, and tarragon mustard. Pearlescent cod comes with hummus, charred leeks, and a lemon beurre blanc, while a 350g rib steak is accompanied by chimichurri sauce.



La Maison de Manfred also offers a wide range of other curiosities on its menu, to be shared according to one's palate, mood, or desire.

Every day, Manfred offers a moment dedicated to indulgence with its signature 'Quatre heures', featuring both sweet and savory selections.

Fruit tarts, pistachio cake or lemon poppy seed cake, banana bread or carrot cake alternate with savory notes such as avocado toast, a selection of cheeses, truffle croque-monsieur, and other delights.



THE BAR OF MANFRED'S

A must-visit destination for mixology, Le Bar de Manfred offers a selection of great cocktail classics alongside original creations born from its own imagination some inspired by Manfred's declarations of love to Rose, such as the M+R cocktail, which pairs truffle-infused cognac from the Meuse with Amarena cherry.

'Vous dansez, madame?' combines a cinnamon-infused gin with a homemade brioche syrup and roasted fruits.



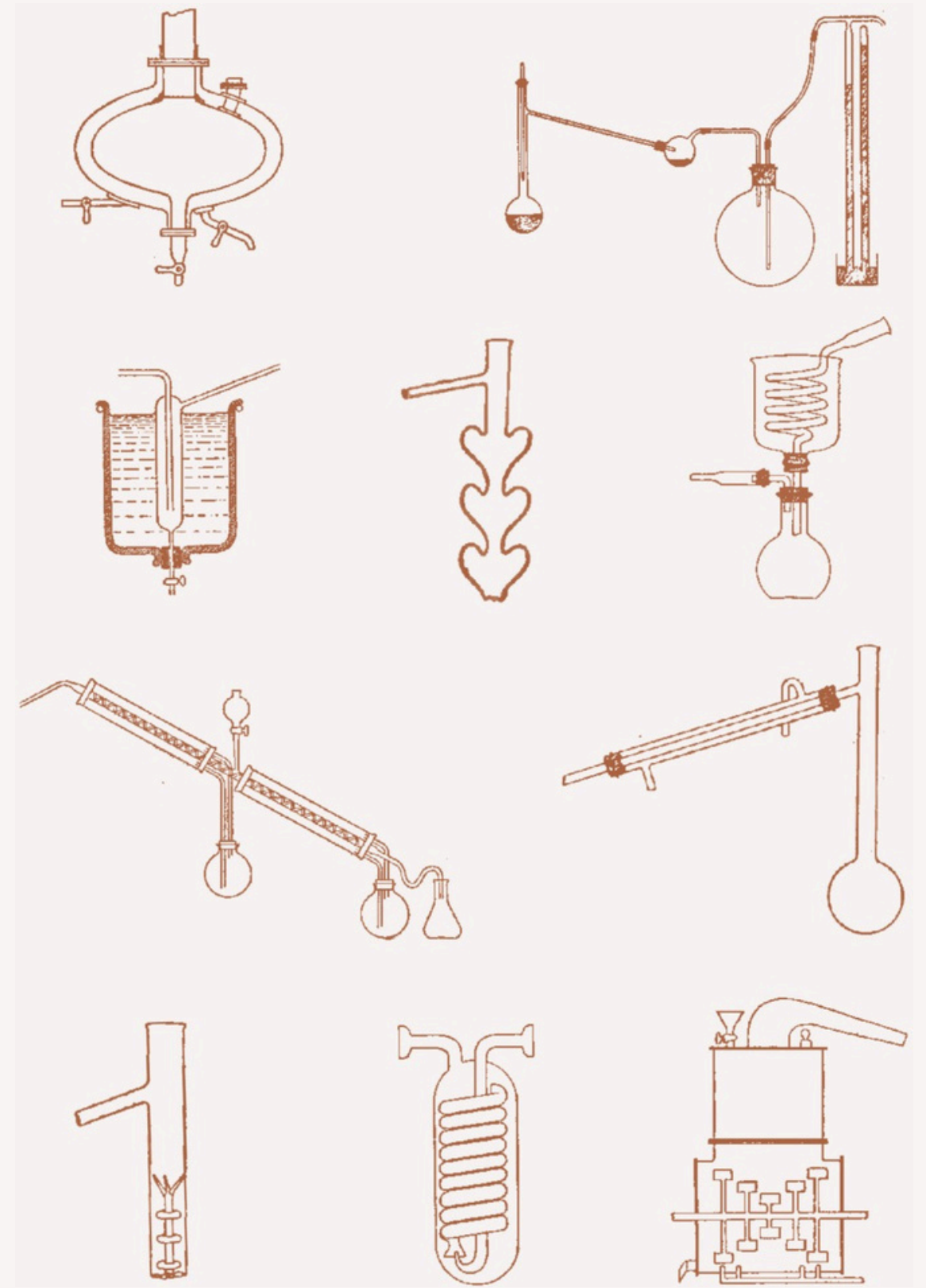
On the wine list, Manfred covers every hue with a carefully curated selection that will appeal to lovers of fine labels. Sparkling wines are chosen to suit all tastes, while liqueurs, digestifs, and beers from some of the best local and German breweries complete the offering with a wide variety.







An alchemical laboratory, the cocktail Centrifugeuse à chagrin d'amour brings together a vanilla cordial and the acidity of passion fruit.





ROOFTOP

A terrace above everything

With panoramic 360° views, this is the highest rooftop within 100 km.

A place suspended between sky and city alive from sunrise to starlight.



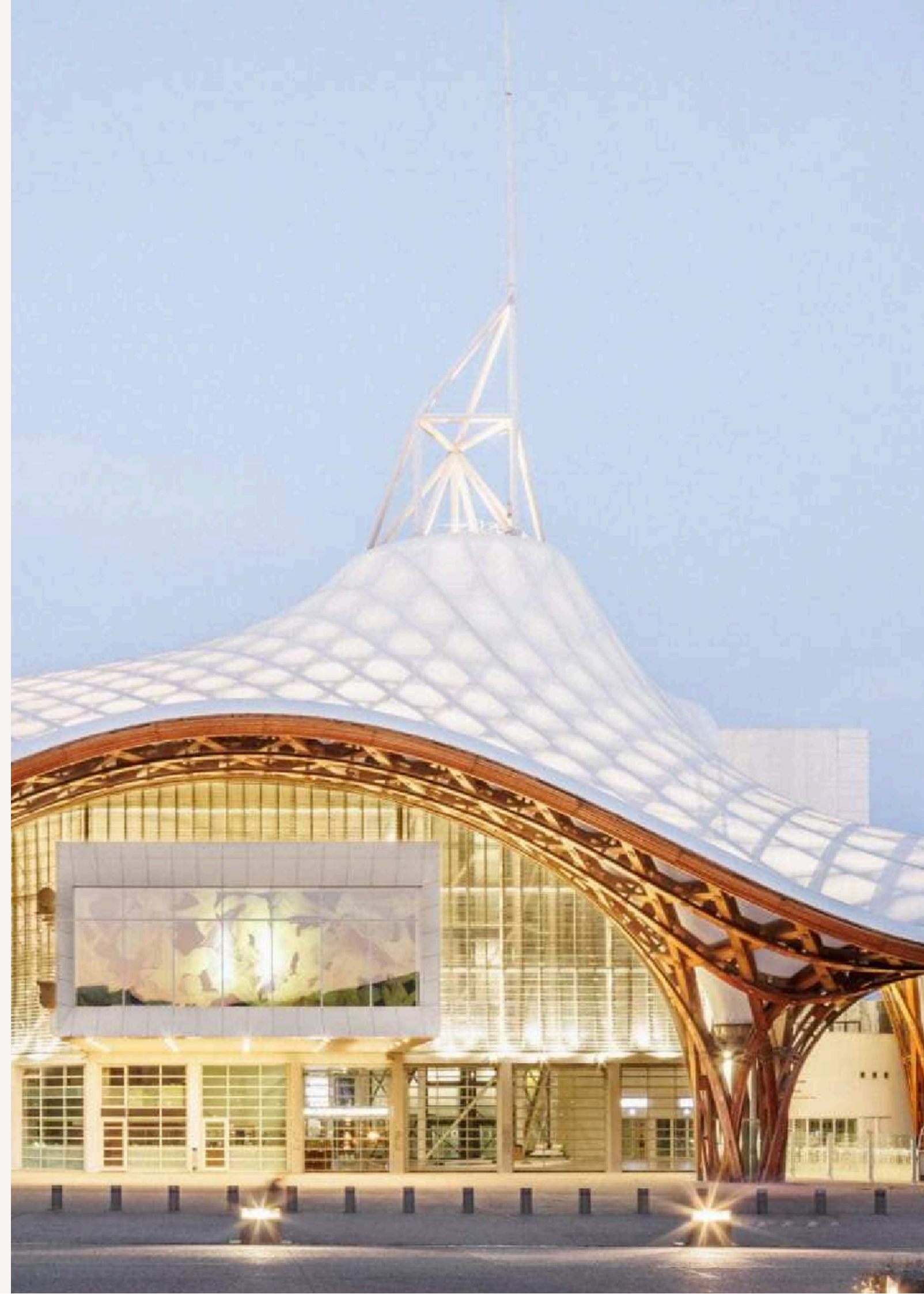
CULTURE

“The museum that sees the light before others.”

A few steps away, the Centre Pompidou-Metz stands as a cultural landmark—bridging contemporary art and architectural boldness.

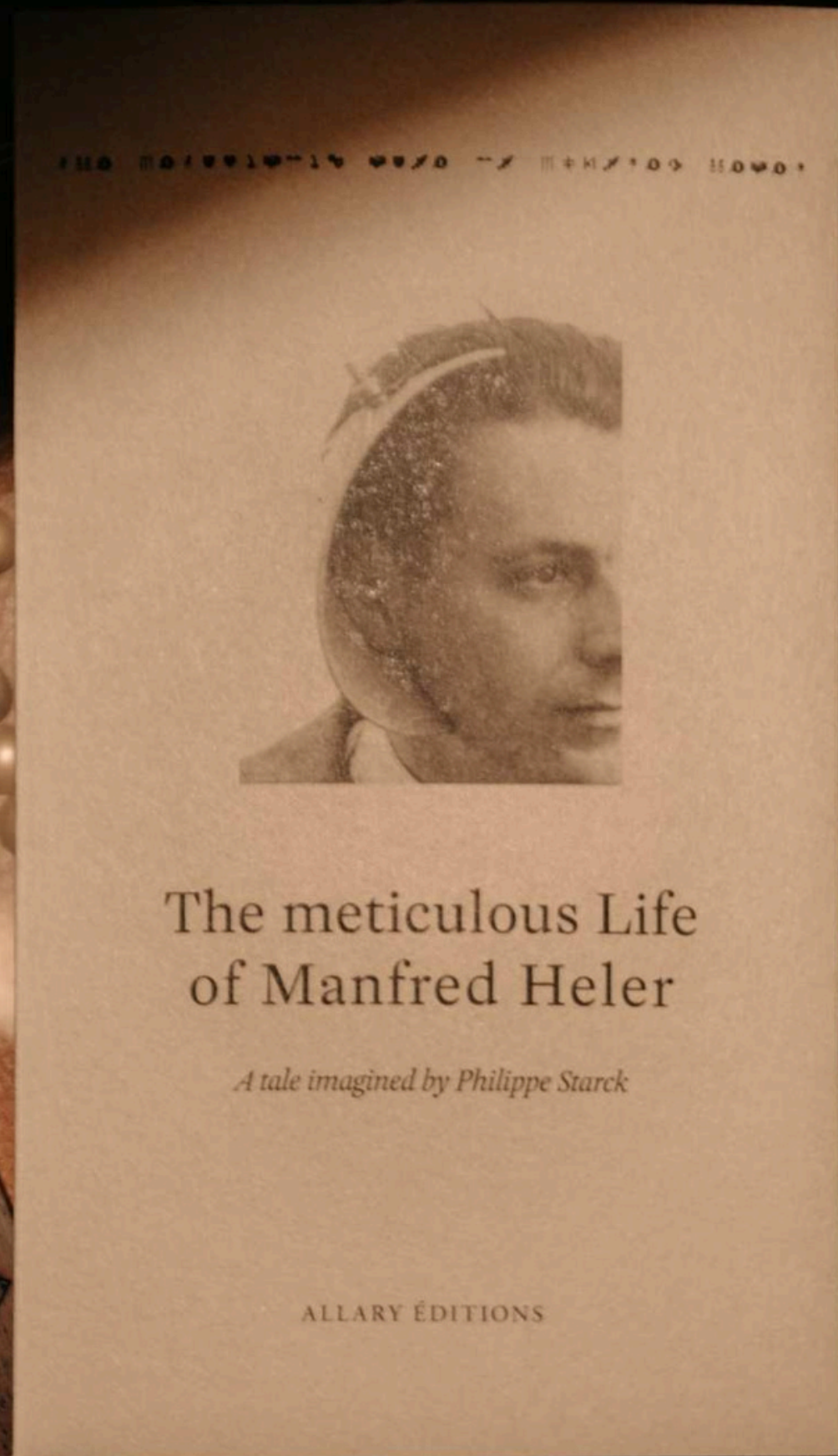
While the Centre Pompidou Paris is currently undergoing renovation, just a few steps from Maison Heler, on the Parvis des Droits de l’Homme, the Centre Pompidou-Metz asserts itself through a powerful architecture that naturally echoes that of Maison Heler. A cultural and artistic gateway, the Centre Pompidou-Metz is an essential destination for lovers of contemporary art.

Louise Nevelson, Maurizio Cattelan, Marine Chevanse, Marina Abramović and many others contribute to a series of exhibitions that, throughout the year, showcase installations and major works.



THE BOOK

The story begins with a novel:
The Meticulous Life of Manfred Heler, imagined by
Philippe Starck
inspired by the surrealist spirit of Raymond Roussel,
author of Impressions of Africa.



CURIO COLLECTION

About Curio Collection by Hilton™

Curio Collection by Hilton brings together more than 150 upscale hotels, each selected for its unique character and located in some of the world's most sought-after destinations.

Curio Collection properties attract travelers in search of unexpected and authentic experiences, while offering the benefits of Hilton's guest loyalty program, Hilton Honors.

About Hilton

Hilton is a global leader in hospitality, with a portfolio of 24 world-renowned brands comprising more than 8,300 properties and over 1,250,000 rooms across 138 countries and territories. Hilton brings together more than 200 million Hilton Honors members and is committed to fulfilling its vision to be the most hospitable company in the world by delivering exceptional experiences at every hotel, for every guest, every time.





PHILIPPE STARCK

A globally renowned creator, Philippe Starck has always pursued one vision: to make life better through design.

A pioneer of democratic design, his work spans architecture, everyday objects, and visionary engineering constantly redefining boundaries.



Website

www.starck.com

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[@StarckOfficial](https://www.facebook.com/StarckOfficial)

Instagram

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