

In the heart of a 17th century Convent, let our wine-consultant guide you and introduce you the largest cellars in Burgundy.

After being given a glass, the tasting of 6 Burgundy appellations will begin. You will then be brought to a private cellar to enjoy a delicious meal (chosen by you). 9 9



TASTING - 6 WINES

3 white : Rully, Savigny-Les-Beaune, Meursault **3 red :** Santenay, Savigny-Les-Beaune 1er Cru, Nuits-Saint-Georges 1er Cru

MENU (1 SET MENU FOR THE WHOLE GROUP)

Burgundy parsleyed ham, Dijon mustard cream Or Snails cassolette and girolle mushroom with Chardonnay Or Small casserole of fresh fish and spinach, shallot beurre blanc sauce

Chorey-les-Beaune (1 bottle for 4)

Ballotine of poultry stuffed with mushrooms,
mustard cream sauce and pomme Anna
Or Burgundy-style beef cheeks, Comtois gratin (potatoes)
Or Roasted pollock fillet, lemon butter, and vegetable risotto
Monthélie 1er Cru (1 bottle for 4)

Plate of three regional cheeses, fruit chutney

Beaune 1er Cru (1 bottle for 5)

Dark chocolate moelleux, custard ("crème anglaise")

Or Tarte tatin (apple pie) with a scoop of vanilla ice cream

Or Vacherin glacé with red fruits and coulis

Crémant de Bourgogne (1 bottle for 6)

Coffee and mineral waters

SUMMARY

Historic and guided tour

Guided tasting of 4 wines

Candlelights lunch or dinner in the cellar

RATES

Lunch (11:30 am to approx. 3:30 pm):

Min. 20 persons: €109.00/pers incl. taxes

Dinner (6:30 am to approx 11 pm):

Min. 20 persons: €115.00/pers incl. taxes

YOUR CONTACT

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