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).



TASTING - 6 WINES

2 white: Rully 1er Cru, Chassagne-Montrachet 1er Cru 4 red: Volnay, Nuits-Saint-Georges 1er Cru, Pommard 1er Cru, and one *Grand Cru*

MENU

(1 SET MENU FOR THE WHOLE GROUP)

Cassolette of poached eggs with morels mushrooms,

Or Duck foie gras, toasted brioche,
caramelized onion chutney, bouquet of baby greens,
Or Salmon gravelax with smoked salt, lime cream and yuzu pearls

Beaune 1er Cru white

Pan-fried salmon steak, shellfish coulis, vegetables risotto,

Or Beef steak with Époisses cheese sauce, green vegetable flan

Or Veal medallion, rich gravy and truffle potato gratin (+ €3.00/pers)

Santenay 1er Cru

Plate of three regional cheeses, fruit chutney

Nuits-Saint-Georges 1er Cru

Raspberry tartlet with white chocolate shavings, red fruit coulis

<u>Or</u> Traditional coffee tiramisu

<u>Or</u> Norwegian omelette, seasonal coulis

Crémant de Bourgogne

Coffee and mineral waters

SUMMARY

Historic and guided tour

Guided tasting of 6 great wines

Candlelights lunch or dinner in the cellar

RATE

Lunch (11:30 am to approx. 3:30 pm) or dinner (6:30 am to approx 11 pm):

Min. 20 persons:

€140.00/pers incl. taxes

YOUR CONTACT

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