



## Our 'Aperitif'

Forward your meal

### One intake

Aperitif from Dijon : Aligoté et Crème de Cassis 8 €

*(Aligoté and Cassis)*

Crémant de Bourgogne 11 € - Crémant cassis 12 €

*(Crémant from Burgundy)*

Champagne Henriot Brut 15 € - Kir Royal 16 €

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All our appetizers are served with puff and gougères.

Also consider, additional canapés- 3pieces 6€

*Alcohol abuse is dangerous for health, consume in moderation.  
Law N° 9132 Art L.3342- 1 et Art L.3342- 3 Code of Health*

*Non-contractual document. Rates subject to change*



## Our 'Cocktail dinner à la carte'

8 PIECES 14 € - 10 PIECES 17 € - 15 PIECES 25 € - 18 PIECES 30 €  
24 PIECES (23 PIECES + 1 CHEESE PIECE) 41 €

Select a number of pieces for your needs in our proposals cold items, Hot items  
Sweet items.

Or let yourself be guided by our chef who will create your Cocktail.

### Cold Items

#### Nos canapés

Small blini with mackerel rillettes  
Navette biscuit in provençal way  
Navette biscuit mascarpone lime and smoked salmon  
Sliver of toasted bread with aubergine tapenade and anchovies  
Triangle of Swedish bread Tarama dumpling and quail egg  
Mini goat's cheese sandwiches with tomato soft part of bread  
Swedish small bread with cream cheese and country ham  
Small foie gras shortbread with cereals  
Salty Cannelé  
quinoa risotto, braised chips of meat from Haut Doubs  
Mini chicken Bun Pan  
diced ham with parsley and mustard seed

#### Our verrines

Salmon and Tomato tapenade  
Mediterranean tartare  
Scallop tartare with herbs  
Panna cotta with orange confit and Epoisses

#### Spread of the moment (= 2 pièces)

Tapenade,  
Fromage frais with herbs,  
Vegetables caviar (aubergine, courgette, guacamole...)  
Rillettes



## Hot items

King prawn with cereals  
Tartelet chipirons  
Quiche with scallop and herbs  
Brioche scallop  
Squid strudel  
Mini hamburger  
Puff pastry tart of goat's cheese breadcrumbs  
Mini chicken pastilla  
Gougère of Epoisses and Williams pears in dices  
Cream soup of the moment  
« Croq' escargot » (*snail*)  
celery risotto, herbs and Parmesan  
poached quail egg  
Snail whole dish

## Cheese tray

(Included only in the dinner cocktail)

Soumaintrain, Comté et Pain aux Noix (*Nut bread*)

## Sweet items

Madeleine with acacia honey  
Mini Cannelé  
Tartlet lemon meringue  
Tartelet choco-chestnut  
Mini tatin  
Chocolate assortment  
Panna cotta with pink praline  
Muffin caramel salted butter  
Mini bouchon with flowing chocolate heart  
Chocolate mousse with cherry amarena  
Little bavarian cream with almond milk  
Fig dome macaroon way  
Financial pistachio  
Cupcake vanilla Grand Marnier  
Exotic tiramisu  
Red Fruit Soup



## Menu 'Business'

29 € : one starter + one course or one course + one dessert

34 € : one starter + one course + one dessert

*\* Mineral water and coffee*

*\* Mineral water are extra if there is no wine consumption during meals*

**Select a common menu for all guests  
or let yourself be guided by our Chef  
who will compose a menu depending on the daily market**

### The Starters

Salmon gravlax herring way and apple oil

Spongy potato waffle, vegetables  
and crunchy sprouts with ginger

Declinaison around the duck, duck breast fillet in marinade  
Rillettes and old way cream soup

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### Fish and Meats

Fish depending on availability, daily market vegetables

Sliced veal with coriander, wok vegetables and vermicelli

candied beef cheeks in red wine, parsley cream and apple Anna

Supreme cockerel, mushroom fricassee

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### Les Desserts

Apple pie, mediant fruit chips and freshness

Iced chocolate praline sauce and hazelnut crumble

Rice pudding with vanilla, speculos chips, citrus and orange sorbet

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### Mignardises

For a guarantee freshest, some dishes may lack momentarily on our carte  
Non-contractual document. Dishes and prices subject to change.  
Net price euros



# Menu 'Caprices & Plaisirs'

**38 € Ccoffee included**  
*Cheese on request, suplement*

## Nibbles

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## The starters

Poultry marble with mendiant fruits meat pie way  
*(for minimum 15 people)*

Poached eggs in red wine sauce, garlic croutons and garnish grandmother  
*(For maximum 100 people)*

Mille feuilles de saumon et artichaut aux couleurs de saison

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## Fish and Meats

Medallion of salmon, quinoa timbale with herbs  
and caramelized celery cream

Creamy Artichoke, fried scallops and cockles with tarragon emulsion

Beef braised in red wine,  
mousseline potatoes and mushrooms

Duck Breast with blackcurrants berries  
and stewed vegetables of yesteryear

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## The Desserts

Assortment of chocolate

Poached pears in red wine, gingerbread and blackcurrant sorbet

Baba with Grand Marnier, light vanilla cream and its freshness

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## Mignardises

**Common menu to choose from for all guests**  
**(One starter, a dish and a dessert among our suggestions)**



## Menu 'Sens & Saveurs'

**52 € Coffee included**  
*Cheese on request, supplement*

Mise en bouche

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### The Starters

Crusty-spongy of crab and lobster with basil and Dubarry cream

Duck Foie Gras « des Landes », fig chutney and small warm brioche

Scallop fried, cream of Jerusalem artichoke with white truffle oil  
*(November to March)*

Salmon filet in gravlax, light cream with mustard  
vegetables in pickles way

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### Fish and Meats

John Dory cooked on plancha, mishmash of vegetables and condiments way Antiboise

Lean meal filet with velvet crab coulis, fried gnocchi and cherry tomatoes with herbs

Filet beef with morel cream, potato gratin  
*(single firing)*

Quasi (*Fillet*) Veal, foie gras cream and vegetable fricassee

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### The Desserts

Praline icecream with chocolate sauce and dried fruits

Dessert mango passion fruit and its sorbet

Cheesecake revisited blackcurrant and its freshness

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### Mignardises

**Common menu to choose from for all guests**  
**(One starter, a dish and a dessert among our suggestions)**

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## The 'Buffets'

**45 € Coffee included**

### First suggestion

#### Buffet of starters

Salmon Gravlax with herbs and green of sucrine Mediterranean way  
Range of Melon and cured ham of country  
Mediterranean bread with fresh goat's cheese  
Duck rillettes  
Crudités  
Cooked meats

#### Hot items (in chafing dish)

Beef bourguignon and potato gratin

#### Buffet of desserts

Chocolate mousse  
Floating island  
Fruit salad  
Fruit pie with fseasons fruits  
Fromage blanc and its coulis

### Second suggestion

#### Buffet of starters

Salmon filet in Bellevue way  
Greek salad and its cereals cracker  
tomato gazpacho, goat's chesse ball with herbs Crudités

#### Hot items (in chafing dish)

Chicken breast with tarragon  
and tart Provençal

#### Buffet de desserts

Tiramisu  
Fruit salad  
Chocolate Panna cotta  
Fromage blanc and its coulis



### Third suggestion

#### Buffet of starters

Roast turkey pepper mousse  
Tomato mozzarella carpaccio with basil  
Swedish bread triangle way tzatziki  
Rawness  
Cooked meats

#### Hot items (in chafing dish)

pike quenelle with Nantua sauce, rice cake harlequin

#### Buffet of dessert

Milk rice  
Cream mould  
fruit salad market  
chocolate dessert  
Fromage blanc and its coulis

### Fourth suggestion

#### Buffet of Starter

Guacamole and skewed of candied vegetables with tartar sauce  
Salad of vegetables, coconut milk sauce  
Smoked salmon toast with mascarpone and lime  
Cooked meats  
Raw vegetables

#### Hot items (in chafing dish)

Zander filet with herbs,  
Potato gratin, and sleek stewed

#### Buffet of dessert

Exotic sorbet  
Chocolate pudding and its custard  
Fruits salad  
Pear in the Dijon way  
Fromage blanc and its coulis





## The wine cellar

SELECTION OF OUR SOMMELIER  
PRICE PER PERSONNE

### Package n°1 - 15 €

Chardonnay, La Cave d'Aze  
Bourgogne Pinot Noir, D. Pansiot  
Ou  
Aligoté, Leflaive  
Coteaux bourguignons, D. Pagnon

### Package n° 2 - 19 €

Hautes Côtes de Beaune, D. Pansiot  
Givry, Deliance  
Ou  
Montagny « la tête de cuvée », Berthenet  
Hautes Côtes de Beaune, D. Carré

### Package n° 3 – 25 €

Chablis, D. Dampt  
Givry 1<sup>er</sup> cru, Clos de la Marole

**Others packages on demand**



## The descent in cellar

SELECTION OF OUR SOMMELIER  
75 CL BOTTLE

### White Wine

Chardonnay, La Cave d'Aze	27 €
Aligoté, Les Caves de Genouilly	27 €
Saint Bris, Château de Vaultichère	35 €
Mâcon Fuissé, D. Giroud	38 €
Hautes Côtes de Nuits « Le Lieu dit », Pansiot	39 €
Chablis, D. Dampit	39 €
Hautes Côtes de Beaune, D. Pansiot	40 €
Montagny « la tête de cuvée », Berthenet	42 €
Saint Véran, Giroud	45 €
Petit-Chablis, A. Bichot	48 €
Saint Romain « Sous le Château », Coste Caumartin	73 €
Santenay 1 <sup>er</sup> Cru les Gravières, D. Pousse d'Or	96 €

### Red Wine

Bourgogne Pinot Noir, D. Pansiot	27 €
Coteaux bourguignons, D. Carron	28 €
Mâcon, La Cave d'Aze	36 €
Givry Village, D. Deliance	38 €
Côtes de Nuits Village, D. I. Lippe	45 €
Hautes Côtes de Beaune, D. Bachelet	46 €
Hautes Côtes de Nuits Clos Saint Louis	46 €
Pernand Vergelesses, Dubreuil – Fontaine	57 €
Ladoix D. d'Ardhuy	58 €
Givry 1 <sup>er</sup> cru, Clos de la Marole	54 €
Pommard 1 <sup>er</sup> Cru, D. Mazilly	138 €

### Champagne, Crémant, Soft drinks

Champagne Brochet-Dolet	69 €
Champagne Henriot Brut	80 €
Laurent-Perrier Brut	94 €
Crémant, Picamelot	31 €
Coca Cola (litre)	15 €
Carafe of fruit juice (Orange and Grapefruit) (1.5 L)	12 €
Mineral water (litre)	6 €
Coffee	3 €

#### Vintages and Prices likely to change

Alcohol abuse is dangerous for health, consume in moderation.  
Law No. 9132 Art 1 and Art L.3342- L.3342- 3 of the Code of Public Health  
Non-contractual document. Prices likely to change. Prices in Euros



## Meeting Spaces

	Surface area	U Style	School	Theatre	Block	½ Day	/	Day
						€		€
Salon Napoléon III	105M <sup>2</sup>	32	70	120	40	600		1000
Salon Rude	70 M <sup>2</sup>	25	35	60	30	250		350
Salon Rameau	70 M <sup>2</sup>	25	35	60	30	250		350
Movie Theater	30 M <sup>2</sup>			17		250		350
Salon Valentin	30 M <sup>2</sup>				10	180		250

## Restoration Areas

	Round table	Buffet Meal	Cocktail	Oval
Les Caves de la Cloche 3 Modules	150 Cav 1 2 3 60 – 50 - 40	80 1 2 3 30 – 30 - 20	200 1 2 3 80 – 70 - 50	16-20 1 2 3 Par Module
Salon Napoléon III	110	60	180	30



## The breakfast

### Continental Breakfast

14 € INCLUDED VAT PER PERSON

Coffee, Tea, Chocolate,  
Fruit juice, Mineral water  
Viennoiseries basket  
Bread, Butter, traditional jam  
Seasons fruits

### Marican breakfast

22 € INCLUDED VAT PER PERSON

Continental breakfast  
Assortment of cooked meats  
Scrambled eggs, Sausage, Bacon  
Yoghurts, Céréals  
Echiré butter

### The Brunch Reservations for a minimum of 20 people

35 € INCLUDED VAT PER PERSON

Coffee, Tea, Fruit juice, Viennoiseries, Bread, Butter, Jam & Honey, Yoghurts, Cereals, Bacon,  
Scrambled eggs, Egg in aspic,  
Cured ham, Marbled ham, Rosette, Terrine,  
Salmon steak, Roast beef, Salad, Crudités,  
Cheeses platter,  
Home cooking pie and Fruits salad

Mineral water : 6 € the bottle

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### Dedicated services (on reservation)

Surcharge of 185 € INCLUDED VAT PER PERSON



## To enhance your event

Here are some ideas of services  
that we recommend you  
to animate your events.



### Team Building

Between employees, share unique and  
important moments in the life of your business.

Le Spa By La Cloche offers customized workshops:

Introduction to Massage  
Introduction to Makeup  
Skin Diagnostic  
personal coaching  
fitness room  
Privatization Sensory Space  
Tonic Wake-up  
or aerobics  
Do In  
How to manage stress

Idea privilege card:

For 12 people it is 30 minutes from customized care  
Privilege Card purchased 5h + 1h offered € 450

**Advantage seminarian 10%** discount on account of the care or products valid three months  
from the day of the seminar.

*\* The Sensory Space consists of Sauna, Hammam, swimming against the current bath  
with shower and animation Jets  
The post of swimwear is compulsory and non-slip slippers.  
The linen is provided on site  
After benefits, drinks and sweets will be offered to you*



# Brighten up your event

## Sport & Relaxation

Golf from Dijon-Bourgogne à Norges-La-Ville (10km)

Race track from Dijon-Prenois avec Karting (10 km)

Massages & Relaxation on site

## Musical Animation

Romain LAMIA : artist renowned from Dijon  
Pianist and songwriter

## Oenology

Burgundy wine tasting in our establishment  
With a confirmed oenologist

## Circuit winemaking in the vineyard

Oenological track in group in the vineyard of Burgundy  
Great tasting wines in the cellar and history of the vine  
Cellar tour and tasting  
Wine tour private

Thanks to the wide range of activities we enjoy, we will do our best to your wishes to be carried out during your stay.  
Please contact us for a budget estimation.



# Study Day & Seminar

## Study Day Package

76 € INCLUDED VAT PER PERSON IN LOW SEASON

80 € TTC PAR PERSONNE IN HIGH SEASON

### Rent a room equipped

a screen, a projector, a Flipchart, mineral waters

### The Morning Break

with Coffee, Tea, Juice & Viennoiseries

### The Breakfast

based on our menu 'Business' drinks included (Package 1)

### The Afternoon break

with Coffee, Tea, Juice & Mignardises

## Semi-Résidential Seminar Package

Low season Months of 01-02-03-07-08-11-12	High season Months of 04-05-06-09-10
241 € VAT included per person in single room 176 € VAT included per person in twin/ double room	265€ VAT included per person in single room 190€ VAT included per person in twin/ double room
Tourist Tax in surcharge : 2 € per day and per person	

The Study Day Package previously described

The accomodation

The breakfast buffet the next day

Additional tax break: 2€ per day per person

## Residential Seminar Package

Low season Months of 01-02-03-07-08-11-12	High season Months of 04-05-06-09-10
290 € VAT included per person in single room 225 € VAT included per person in twin/ double room	314 € T.T.C. par personne en chambre individuelle 239 € T.T.C. par personne en chambre double/twin
Tourist Tax in surcharge : 2 € per day and per person	

The semi-résidential package previously described

Our Diner is based in our Menu « Business » baverage included (Package n°1)

Prices applied for a minimum of 10 participants