



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.
Loi N° 9132 Art L.3342- 1 et Art L.3342- 3 du code de la Santé Publique*

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'

39 € Coffee included
Cheese on request, supplement

Nibbles

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The starters

Poultry marble with mediant 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'

53 € 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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Net price euros



The 'Buffets'

41 € 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
Delicatessen

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^{er} 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 ^{er} 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 ^{er} cru, Clos de la Marole	54 €
Pommard 1 ^{er} 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

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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 ²	32	70	120	40	600		1000
Salon Rude	70 M ²	25	35	60	30	250		350
Salon Rameau	70 M ²	25	35	60	30	250		350
Movie Theater	30 M ²			17		250		350
Salon Valentin	30 M ²				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

23 € 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 : 5 € 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 salon
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