


GRANDES ETAPES
FRANÇAISES

CHÂTEAUX-HÔTELS ET DEMEURES DE CHARME

★★★★



Château de Gilly ****

*A beautiful Château-Hotel
in the Burgundy Wine Region*



Receptions



Sales Department

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Château de Gilly



Gilly lès Cîteaux – 21640 Vougeot
Téléphone : 03 80 62 89 98 - Télécopie : 03 80 62 82 34
Site Internet : www.chateau-gilly.com



APERITIFS

Aperitifs

- Burgundy kir 7€ per glass
- Gillotin cocktail (cream of blackcurrant, sparkling Burgundy wine, pear brandy) 10€ per glass
- Sparkling Burgundy wine 10€ per glass
- Taittinger Champagne 16€ per glass

Open bar : All of our open bars are served unlimited

- **Open bar Sparkling Burgundy for 1 hour** : Sparkling Burgundy, white wine, fruit cream, fruit juices, sodas and mineral waters 16 € per person
- **Open bar Champagne for 1 hour**: Proprietary Champagne, white wine, fruit cream fruit juices, sodas and mineral waters 20 € per person

All our aperitifs are accompanied by 3 gougères per person

A selection to accompany your aperitif:

- Selection of 5 items 8 € per person
- Selection of 7 items 12 € per person
- Selection of 9 items 15 € per person

Wine tastings

With these, we propose a selection of regional produce :
cheese appetizers, parsley ham, cheese and mustard.

- « **Bourgogne de Tradition** » 21€ per person
1 Village white wine, 1 village red wine et 1 1st Cru red wine
- « **Bourgogne Généreuse** »: 32€ per person
1 village white wine, 1 1st cru white wine, 1 village red wine and 2 1st cru red wines



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MENUS

Menu at 38 Euros per person
(Drinks not included)
(At lunch only - The menu change each Monday)

Mackerel with pepper and Charlotte potatoes
or Scampi terrine with duck liver, lamb's lettuce
or Snails cassolette with peas butter

Duck confit pie with potatoes, hazelnut oil gravy
Or Calves' liver with balsamic vinegar, fried roots
Or Pot of frogs and crayfish with spinach, shellfish bisque

Chestnut and Whiskey dessert
Or Vanilla and morello cherry macaroon, vanilla sorbet
Or Chocolate bar with chocolate sorbet

Or

Menu at 38 Euros per person
(Drinks not included)

Chicken and snail mousse, sweet garlic broth
Or Egg poached in a red wine sauce
Or chopped raw vegetables and candied salmon with Guérande salt

Duck cottage pie, strong cooking juices
Or Umbra fish in a herb crust, diced tomatoes
Or chicken's oyster (rump) caramelized with balsamic and shallow fried vegetables

Chocolate tart with vanilla ice cream
Or spiced bread with spiced bread ice cream
Or fruit viennois with Burgundy blackcurrants

Cheese supplement at 8 Euros per person

Duo of Cîteaux and Comté cheeses, dried fruits
Or Epoisses cheese from the house of «Gaugry» and grated black radish

Or

Menu at 54 Euros per person
(Drinks not included)

Duck foie gras, fruit chutney, salad with sesame flavoured dressing
Or Burgundy snail tart, baby vegetables with garlic and parsley juice
Or Gravelax salmon, dill dressing, mustard flavoured cream sauce

Rollled sander cooked in sparkling Burgundy and green cabbage with bacon pieces
Or roast sirloin of beef, shallow fried potatoes, soya beans and mushrooms, cooking juices
Or Farmhouse chicken drumstick stuffed with mushrooms, Anna potatoes and gourmet peas.

Epoisses cheese beggar's purse, dried fruit chutney
Or Duo of Bresse goat's cheese and Comté

Interleaved seasonal fruit with its sorbet
Or Milk chocolate dessert and creamed white chocolate
Or red fruit soufflé pistachio sorbet



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Or

Menu at 69 Euros per person
(Drinks not included)

Fried duck foie gras, «Rubinette» potatoes and blackcurrant cream sauce

Shallow fried scallops with caramelized chicory, smoked cooking juices

Burgundy brandy sorbet

Venison in a cep mushroom crust, interleaved root vegetables,
blackcurrant flavoured Grand Veneur sauce

Soumaintrain cheese with grain mustard

Burgundy stroll:

Pear poached in red wine, blackcurrant and mustard sorbet,
Interleaved spiced bread, delicacy from the Abbey of Flavigny

For the dessert can propose to replace an individual dessert with a large cake with the inscription of your choice amongst the following:

With chocolate :

- *3 chocolates* (chocolate biscuit, bitter chocolate mousse, milk chocolate or white chocolate)
- *Totally chocolate* (soft chocolate biscuit, creamed bitter chocolate and bitter chocolate mousse)
- *Praline pleasure and milk chocolate* (almond nut biscuit, praline puff pastry and milk chocolate mousse)

With fruits :

- *Exotique* (Coconut almond biscuit, lemon papaya, mango mousse and coconut mousse)
- *Harmony Pistachio / cherry* (pistachio biscuit, pistachio bavarois and cherry coulis)
- *Coral raspberry* (Joconde lemon biscuit, raspberry mousse, raspberries and wild strawberries)

Children's menu – for the under 12's : 19 Euros per child

Stuffed tomato with a vegetable Tartar
or shrimp salad

Burger `Poultry with chips
or fish Net with tagliatelles pastry

vanilla Ice Cream, pie peanuts & caramel
Or Skewer of delicacies



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PERSONALIZE YOUR EVENT

Diversify your meal

- Appetizers **3 € per person**
 - Iced Burgundy break **3 € per person**
 - 3 sweetmeats served with your coffee **5 € per person**
 - Mounted dessert (3 choux buns served with the coffee) **5 € per person**
 - «Gourmet plate» **5 € per person**
- composed of an individual sweetmeat chosen from the following, home-made macaroon, a sorbet, a poached fruit*

DRINKS

We propose a formula comprised of **1/4 of white wine and 1/4 of red wine** (chosen by the wine waiter), mineral water and coffee chosen from the selection below:

- **«Simply Burgundy»** **16 € per person**
Exemple : Bourgogne Chardonnay, Saint Bris Sauvignon, Morgon la Voûte St Vincent, Bourgogne Hautes Côtes de Beaune...
- **«Traditional Burgundy»** **21 € per person**
Exemple : Saint Véran, Saint Romain, Maranges 1er Cru, Rully, Bourgogne Hautes Côtes de Nuits...
- **«Generous Burgundy»:** **26 € per person**
Exemple : Chablis, Meursault, Gevrey Chambertin, Nuits Saint Georges, Pernand Vergelesses...
- **«Talented Burgundy»** **32 € per person**
Exemple : Meursault 1er Cru, Chassagne Montrachet 1er Cru, Volnay 1er Cru, Nuits Saint Georges 1er Cru, Aloxe Corton 1er Cru....

For any meal of less than 15 people, it will be possible to choose the wines "à la carte"

- **Bottle of sparkling wine (count on 1 bottle for 6 persons)** **25 € / bottle**
- **Bottle of proprietary Champagne (count on 1 bottle for 6 persons)** **40 € / bottle**
- **Bottle of Taittinger Champagne (count on 1 bottle for 6 persons)** **60 € / bottle**
- You can also bring in your own Champagne. **Corkage at 10€ per 75cl bottle is charged**

Informations

- Your choice should be the same for all of the guests; numbers should be given to us 10 days before your event. Without a reply from yourselves our chef will be delighted to create your menu for you.
- Musician meal: 25 euros per person, including a starter, a main course and a dessert (chosen by the chef) with an alcohol free drink. This meal is served in a room designated by the hotelier.
- Service is included up to 16h00 for lunches and until 1h00 in the morning for dinners; Beyond this time, each additional hour is charged at the rate of 100 Euros. Evening dinner-dances finish at 5a.m.



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LEISURES & ACTIVITIES

At the Château de Gilly les Cîteaux :

Outdoor swimming-pool from May to October
Billard
Tennis Court
Bicycle ballads in the vineyard
Musical evenings

Close to Gilly les Cîteaux :

18 hole golf course at Levernois (25 km)
Château du Clos de Vougeot (2 km)
Cassissium & Imaginarium (7 km)
Palais des Ducs de Bourgogne (20 km)
Hospices de Beaune (20 km)
Dijon & historic (20 km)
Visit of winery and wine tasting on the 'route des Grands Crus'
La Chasse au Trésor (with supplément)

Some contacts for your activities :

Cote d'Or Aventures : Mr Eric Alexandre - Tel : 0033 3 80 52 71 65

- o eric.alexandre10@wanadoo.fr
- o www.cotedor-aventures.com

Tours & Détours : Mrs Marie Nageon - Tel : 0033 3 80 34 16 65

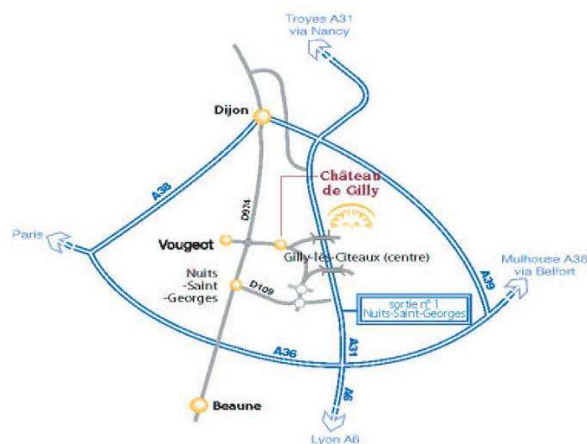
- o info@toursetdetours.com
- o www.toursetdetours.com

Promenades en France : Mr Pierre Olivier Coron - Tel : 0033 3 80 26 22 12

- o info@promenades-en-france.com
- o www.promenades-en-france.com

De Main de Maître : Mrs Ombeline Catteau - Tel : 0033 6 62 31 48 68

- o contact@de-main-de-maitre.fr
- o www.de-main-de-maitre.fr



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