

Permanent Exhibition / Open Tuesday to Saturday from 10 am to 6 pm.

Entrance Free ticket :	12,50 € VAT incl./pers. instead of 15 €
Entrance Free + tasting of 1 glass of wine :	16,50 € VAT incl./pers. instead of 19 €
Entrance Free + commented tasting of 3 glasses of wine :	37 € VAT incl./pers. instead of 40 €
After Work - Every Friday evening from 6pm to 8pm :	38,50 € VAT incl./pers. instead of 42 €

Then access to the Bar Lounge & Festive Restaurant! Live Show Singer / Live Dj Set until 1am.
(Commented tasting of 3 drinks: a beer, a vière, a wine and 3 cheeses).

In addition to the Entrance Fee to the Museum

Guided tour 45 min / group of 20 people. **275 € VAT INCLUDED /grp.**
Available upon request in : French, English, Spanish, Italian, Chinese.

Commented tasting of 3 cheeses and 3 wines : **27 € VAT INCLUDED**
Pastry and a glass of sweet wine : **14 € VAT INCLUDED**
(No wine tasting under 18)

Restaurant / Traditional French cuisine



Our seasonal lunches (Wines included)

Price VAT Included/pers.

(+ 12,50 €/pers. Entrance Fee ticket)

Chardonnay : Main course / dessert / 2 glasses of wine + coffee	29.00 €
Sauvignon : Starter / main course / dessert / 3 glasses of wine / coffee	39.00 €
Chenin : Starter / main course / cheeses / dessert / 3 glasses of wine / coffee	55.00 €
Syrah : Starter / main course / cheeses / dessert / 3 glasses of wine / coffee	75.00 €

In addition to your lunch

Mineral water bottle 1L :	5 € VAT INCLUDED
Aperitif Dom Gonzague brut or kir :	6 € VAT INCLUDED
Glass of champagne brut :	11 € VAT INCLUDED

Minimum billing : 10 people
Choice of service and a SINGLE menu for the whole group.

Booking conditions :

Payment of 100% of the total amount to be paid before your arrival to confirm your reservation. All extras to be paid on the spot on the day of your visit. The number of guests must be confirmed by e-mail 3 working days before your visit (minimum billing basis).

Payment by bank transfer only. **Rib** : FR76 1010 7002 8500 8150 3829 068

Contacts :

Erwan Forges
Sales Manager

Alexandre Latil
Sales Representative

Théo De Filippis
Director

Tel : 01 85 78 40 60 / 06 12 90 51 43
Mail : ef@5bevent.com

Tel : 01 85 78 40 65 / 06 11 80 81 53
Mail : al@5bevent.com

Tel : 01 45 25 63 50 / 06 66 12 51 03
Mail : td@lemparis.com

Menu Chardonnay

Peach fish with sauce vierge
Rice with vegetables

Or

Confit of lamb
cooking juices

Grilled potatoes

Seasonal fruit desserts

Or

Chocolate Moelleux
with vanilla ice cream

Coffee or tea

Local wines to match your dishes :
2 glasses / person (according to our selection)

Menu Sauvignon

Semi-cooked duck foie gras with Espelette pepper
and pineau des Charentes
With onion confit

Or

Duo of salmon (gravalax and smoked)
And their respective sauces

Fish in aioli
And vegetables from the market

Or

Confit of lamb
and its cooking juices
Grilled potatoes

Pistacho and fresh fruit
On a homemade whipped cream

Or

Chocolate Moelleux
with vanilla ice cream

Coffee or tea

Local wines to match your dishes :
3 glasses / person (according to our selection)

Menu Chenin

Semi-cooked duck foie gras with Espelette pepper
and pineau des Charentes
With fig chutney

Or

Ceviche of the day
According to the auction

Wallet of sea bass
With seasonal vegetables

Or

Beef Tataki
marinated in honey/soy and snacked
Accompanied by a wok of fresh vegetables

Regional cheese

Pavlova with red berries

Or

Real Chocolate Merveilleux

Coffee or tea

Local wines to match your dishes :
3 glasses / person (according to our selection)

Menu Syrah

Pan-fried duck foie gras
with fig chutney

Or

Seafood platter
According to season

Half Breton lobster with thyme butter
on a bed of tagliatelle and tomato

Or

Braised entrecote steak with pan-fried porcini mushrooms
served with confit of grenailles potatoes

Plate of 3 mature AOP cheeses

Chocolate trilogy

Or

Breton shortbread with seasonal fruit
on a verveine cream

Coffee or tea

Local wines to match your dishes :
3 glasses / person (according to our selection)