

M A I S O N
table et chambres d'hôte



TRAPET

4 rue du Chêne
2 1 2 2 0
GEVREY-CHAMBERTIN

tél: 33(0)3.80.34.30.40
w w w . t r a p e t . f r
r e s a @ t r a p e t . f r



our table:
et voilà, winter is really gone and it's
open!

We will be pleased to receive you at our guest house.

as is well known: Wine must be shared

This unique and secret place, located at the heart of Gevrey will give you the possibility of coming to taste our Burgundy and Alsace wines in a calm atmosphere around a beautiful table. Here, la vie est simple!

Choose what you want to eat:

cold «Comme dans les vignes !»
or warm «Comme un dimanche !»

Comme dans les vignes !

We eat cold and drink freshly

Gougère(Savoury choux pastry)

Marbled ham with chopped parsley.

Parma ham sliced with our 1964 Berkel, Saucisson...

«Poiset» farm goat cheeses.

Mountain pasture cheeses.

Organic bread de nos amis de la ferme de la Gauloise.

Coffe.

Comme un dimanche !

The back in the warmth and the stomach at table

Gougère(Savoury choux pastry)

Marbled ham with chopped parsley.

«Burgundian Beef» served with smashed potatoes.

Assortment of regional cheeses.

Organic bread de nos amis de la ferme de la Gauloise.

Coffe.



La
MAISON
table d'hôte du domaine
TRAPET

Then you just have to determine, according to your desires, the wines you'd like to taste:

«promenade dans nos vignes»,
«nos finages de Bourgogne»
or «le Paradis»

Damien will be on hand to introduce you this burgundian way of life there are more difficult choices!

promenade dans nos vignes

4 wines:

a Minima Blanc Bourgogne
Rouge
Gevrey-Chambertin
Riquewihr Gewurztraminer

nos finages de Bourgogne

5 wines:

Bourgogne Rouge
Gevrey-Chambertin
Gevrey-Chambertin Premier Cru «Capita»
Chambertin
Marsannay Blanc

le Paradis

8 wines:

Sporen Riesling Grand Cru
Schoenenbourg Riesling Grand Cru
Gevrey-Chambertin
Gevrey-Chambertin Premier Cru «Capita»
Chapelle-Chambertin Grand Cru
Latricières-Chambertin Grand Cru
Chambertin Grand Cru
Sonnenglanz Gewurztraminer Grand Cru

Vintages according to the market day!

Wines served in «tasting dose».

All inclusive prices «wines and food»

We invite you to come and meet us, we'll tell you about our history and our land.
Come and lose yourself in our magical places,
there is a time for everything and a time for each thing under the skies of Gevrey-Chambertin!



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Your wishes: We listen to you for any additional requests

MENU without wines

Only for the customers who do not drink wine,
if the other guests take the usual «formule» with wines.

For vegetarians / vegans or people suffering from allergies, a special menu maybe planned.

Please, warn us in advance.

EXTRAS

Wines an water:

Wine bottles or glasses of wine consumed besides the «formule» package will be charged according to price lists.

Appellation régionale Bourgogne, Alsace (by glass, tasting dose):

Appellation Village (by glass, tasting dose):

Appellation Premier Cru, Grand Cru Alsace (by glass, tasting dose):

Appellation Grand Cru CHAPELLE et LATRICIERES (by glass, tasting dose):

Appellation Grand Cru CHAMBERTIN (by glass, tasting dose):

Mineral water (on bottle: plain or sparkling) 1 liter :

Coffee

Meal:

Supplement meal portion > . 1 «gougère» > . Comté cheese 1 portion: / pers. Marbled ham: / pers.

One cheeses portion (4 cheeses) and bread: .

General terms of sale - Details

Table d'hôte - Lunches-tasting of wines

IMPORTANT:

- The reservations are compulsory.
- Thank you for warning us in case of cancellation or modification of your reservation.
- The cellars or vineyard visit is possible, it will be made after the meal according to our availability.
- For the reservations beyond 6 people, 30 % of deposit of the total sum are to settle 1 month before the lunch date.
- Thank you for specifying us if the driver and/or the guide lunches with or separately on the group.

General information:

- Prices including tax and inclusive of service charges.
- The formula of wines and the menu, must be chosen at the time of the reservation.
- Privative dinners / lunches: the exceptional opening of the Table d'hôte for the dinner (or during weekly closures can be envisaged for a group from 15 people and on reservation.

Practical details

- Attention: our access is difficult to the people with reduced mobility, an arrangement is possible.
- The wines sales is possible at «domaine TRAPET» but depending on our availability.
- We propose «gift voucher» for our «Table d'hôte» lunch: contact us.
- Conditions and special price lists for guides and/or drivers: contact us.
- We do not arrange a car park in the property. Possible car park at the end of the «rue du Chêne».



*For any further information or request,
do not hesitate to contact us*

email resa@trapet.fr

phone: 00 33 (0)3 80 34 30 40

la maison

4 rue du Chêne

21220 GEVREY-CHAMBERTIN

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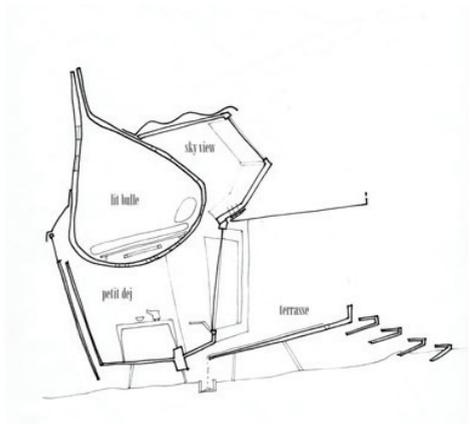
Opened from Monday to Saturday (by appointment)

From 11.00 until 15.00

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La
MAISON
4 rue du Chêne
Latitude, Longitude
47.224028, 4.968889



And in this haven of peace, in project: [http:// www.atelierzerocarbone.com](http://www.atelierzerocarbone.com) étude
atelier zero carbone

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