

## « FOOD & WINE AT THE CHÂTEAU DE LA CRÉE »

« *In gastronomy as in music and almost everything else in life, balance and pairing are essential.* »



Enjoy a meal at the Château de la Créé and discover the mysteries of food and wine pairing experiencing how a wine and a dish can exalt or neutralize each other.

Our wine experts, either sommeliers or WSET certified, will be happy to share their secrets, while making sure you fully relish the charm of a lunch at the Château.

### WHAT'S ON THE PLATE?

#### Introduction

The experience will start with a visit to the domaine, including a walk to our 1.5ha vineyard in the Château grounds. There is no better place to talk about the appellations and the terroirs of Burgundy.

We will then stroll through our 15th-century vaulted cellar, steering the conversation to wine - making and barrel ageing.

Finally, it will be time to sit comfortably in one of the Château's reception rooms to explore food and wine pairings over lunch.

Our restaurant partners cook for you.

#### FIRST COURSE

Homemade Jambon Persillé (Parsley Ham)  
with mesclun salad

#### MAIN COURSE

Authentic Beef Bourguignon with fresh pasta

#### DESSERT

Apple pie with a scoop of vanilla ice cream

4 tasting glasses of our wines and water included.

*Menu non-exhaustif*

**Prix : 89 € inc. tax per person**

This experience, for 2 to 8 people, is available on Friday and Saturday lunchtimes. Please let us know about any food allergies or dietary requirements when you book.

CHÂTEAU DE LA CRÉE

11 Rue Gaudin

21590 SANTENAY

E-mail : [hospitality@lacree.fr](mailto:hospitality@lacree.fr) / Téléphone +33 (0)3 80 20 63 36