

# 2020 THE DOMAIN RESTAURANTS

The Domain's teams show proof of extraordinary culinary artistry reflecting the creativity of its programming.

**Five restaurant** areas across the Domain.

**Three catering styles:** gastronomic restaurant, top-quality buffet restaurant, and sandwich bars, cafes and tearooms.

**Dishes prepared onsite** using a maximum of fresh, natural organic ingredients produced locally, prioritising those provided through "short food supply chains".

Use of recyclable or compostable tableware, with a selective sorting system for customers' use.

Sample our traditional ice creams and sorbets.

Catering ranging from full meals to snacks.

## RESTAURANT SERVICE ALL YEAR ROUND

### CULINARY AND GASTRONOMIC CREATION WORKSHOP

The Culinary and Gastronomic Creation Workshop invites participants to enjoy lunch in a private room, following in the footsteps of *Le Grand Velum*. Lunch including a first course, main course, dessert, wines to go with each of the dishes and coffee.

This restaurant service is available from November to March, upon reservation.

**Rate per person: € 40.00**

### LE CAFÉ DES SAVOIRS ET DES SAVEURS

invites you to sample its winter menu, with a choice of hot and cold dishes.

Set-meal options on request.

*The Restaurants are only open to the Domain's visitors.*

*2020 rates based on 20 participants – in addition to admission fee.*





## **LE GRAND VELUM**

### CULINARY AND GASTRONOMIC CREATION WORKSHOP

The workshop has called on the services of culinary creator François-Xavier Bogard to conjure up a menu in line with the International Garden Festival's theme. Located in an elegant greenhouse setting surrounded by luxuriant plant life, it rounds off your visit to Domain with a subtle gourmet experience.

Lunch including a first course, main course, dessert, wines to go with each of the dishes and coffee.

April to October  
Upon reservation.  
**Rate per person:**  
**€ 40.00**



## **LE COMPTOIR MÉDITERRANÉEN**

A self-service open-air buffet restaurant with the accent on fresh fruits and vegetables, and house pasta cooked in front of customers. Creative, evolutive recipes. Set menu or all-you-can-eat buffet, to satisfy appetites great and small alike.

Lunch including vegetable juice, antipasti, "home-made" fresh pasta buffet, ice cream dessert, wine and coffee.

April à November  
Upon reservation.  
**Rate per person:**  
**€ 22.00**



## **LE CAFÉ DU PARC AND LE CAFÉ DES SAVOIRS ET DES SAVEURS**

A relaxation area, surrounded by books and set in an usual building, *Le Café des Savoirs et des Saveurs* is a welcoming and homely space, where you can take your time to reflect on the countless sensations evoked by the Domain.

Open all year round, from 11 a.m. to 6:30 p.m (7 p.m on weekends).

## **LE SALON DE THÉ AND L'ESTAMINET**

Respectively located in the midst of the Festival's gardens and in the unique setting of one of the Château's entrance towers, *L'Estaminet* and the *Salon de Thé* serve light meals, hot and cold drinks, and ice creams and sorbets in a range of original flavours.

Open from end of April to beginning of November.

Reservation - Sales Department

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