Gastronomic meal at Paul Bocuse's Abbaye de Collonges

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Duration: 3h30 · Type: Classic

We’ll leave on foot for Paul Bocuse’s Abbaye de Collonges for a veritable French feast. Paul Bocuse was a three-star gourmet chef who was known for his innovative approach to cuisine and his love for fresh, high-quality ingredients. This will be a singular experience in an exceptional setting, where you’ll be able to relish in out-of-this-world courses prepared by some of the most renowned chefs.

SAMPLE MENU

- 4-part House Cocktail Surprise (hot and cold)
- Traditionally prepared foie gras, chutney, and brioche toast
- Lobster cassolette with diced vegetables
- Beaujolais winegrowers’ granita
- Veal steak, Smitane sauce, spinach sautéed in butter
- Mère Richard Saint Marcellin and fresh, churned goat cheese
- Sweets and treats
- Petit fours and chocolates

DRINKS INCLUDED

- House cocktail (Burgundy sparkling wine, blackcurrant and raspberry liqueur)
- Les Dames Blanches du Sud - Domaine de Grangeneuve
- Lubéron - Michel Chapoutier wines
- Mineral water

PLEASE NOTE

- The order of the visits can change.
- Times are approximate.