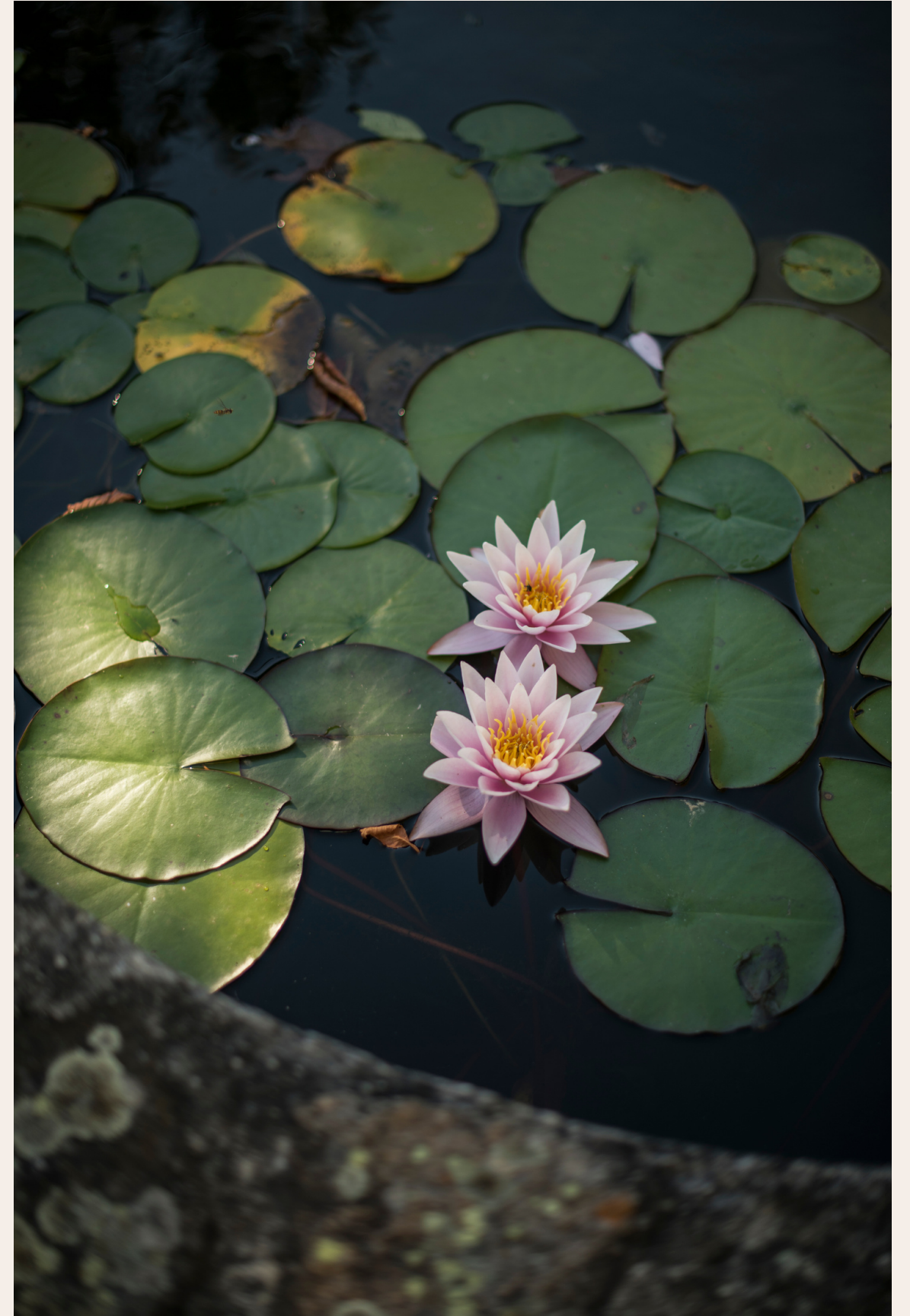


DOMAINE LA GENTILHOMMIÈRE,  
ARDÈCHE

# Room to Breathe

WEDDINGS



# A fourth- generation family hotel.

Recharge, revitalize, share and  
celebrate with friends and family in  
an idyllic setting that is both warm  
and professional.



la-gentilhomme.com

**1HR FROM LYON/VALENCE  
MARRIAGE SURROUNDED BY NATURE**

**THE BEAUTY OF THE HOTEL IS ITS SURPRISING SCALE YET INTIMACY, WITH A CAPACITY OF UP TO 220 PLACE SETTINGS.**

Nestled in the heart of a serene park with century-old trees along a mountain stream sits our 19th century stone house, private chalets and countryside hotel.



# Benefit from the restorative qualities of our century old park.

CATALPAS, SEQUOIAS, GINKGO  
BILOBAS, ARAUCARIAS, MAPLES OF  
JAPAN, TO NAME A  
FEW TREES YOU CAN FIND.



A photograph of a bedroom interior. On the left, a bed with white linens is partially visible. A bedside lamp with a white globe is lit, casting a warm glow. On the wall, there is a small framed picture. In the center, a large window with a wooden frame and a wooden sill is visible. A vase with blue and white checkered patterns sits on the sill, containing a bouquet of purple and white flowers. The room is decorated with dark green curtains and a light-colored wall. A multi-bulb light fixture is visible on the right wall.

# 85

BEDROOMS

Exclusive-use of the hotel for up to 180 guests eating and sleeping, giving everyone more time for catch-ups and debriefs over a poolside glass of wine, a welcome dinner or post wedding brunch.

# Take to the skies together and float away with the clouds.

THE MONTGOLFIÈRE WAS THE FIRST  
FLYING MACHINE IN THE WORLD  
INVENTED IN 1783 BY MONTGOLFIER  
BROTHERS, ANNONAY.



ACTIVITIES



We have an indoor heated pool open throughout the year and our outdoor pool is open 15th June through to September.

SWIM  
\*SAUNA  
\*STEAM  
TENNIS  
PINGPONG  
FOOSBALL  
RINGS

\*prior reservation

## FARM TO TABLE

Le Malpertuis is a restaurant led by nature, certified by Association Francaise des Maîtres Restaurateurs, welcoming all to discover the beauty of the seasonal French cuisine. Quality products are sustainably sourced from our local producers and farms.

## HOMEMADE MENUS

All food is made in house by our chef. Please find below the menu selections on offer.

## COTE DU RHONE

Naturally, the wine list features local favourites from the renowned region



**Restaurant**



# Bar



In what originally housed the sawmill in the early 1800's you can find a newly refurbished comfortable and intimate bar providing an ideal setting for relaxation and celebration.

Positioned away from the rooms so the party can go on till 1am if arranged prior.

# APERITIF

## 2- 2.30 Hrs

ENJOY YOUR COCKTAIL RECEPTION  
ON OUR TERRACE OR INSIDE ONE  
OF THE THREE RESTAURANTS.



THE GREEN APERITIF  
(POA)

THE PERFECT SETTING FOR YOUR  
WEDDING IN NATURE. ENJOY YOUR  
COCKTAIL RECEPTION UNDER THE  
SHADE OF OUR CENTURY OLD  
CATALPAS.



# MENU SAVEUR

## Cocktail

- Mozzarella and cherry tomato on skewer
- Melon / watermelon ball on skewer
- Homemade smoked salmon with dill
- Fresh goat cheese, green Puy lentils and candied tomato
- Wrapped prune with bacon
- Grilled scallop marinated in pesto
- Grilled sausage
- Surprise bread with sausage and raw ham from Ardèche
- Goat cheese and slivered almonds in pastry
- Sundried tomato and parmesan in pastry
- Shrimp and spinach tart
- Royan's ravioli casserole
- Sesame breaded butterfly shrimps
- Foie gras on spiced bread

## Dinner

**A choice of main with its accompaniments, cheese plate, and dessert.**

- Scallop and basil flan
- Lignon white butter trout fillet
- Salmon steak, olive oil and dill
- Guinea fowl supreme from Drôme, porcini juice
- Bourgeois braised veal loin
- Duck leg with homemade confit and chestnuts

**Cheese platter** with dried fruits

**Dessert** local ice-cream scoop and choice of 2 pastries



# MENU GOURMAND

## Cocktail

- Mozzarella and cherry tomato on skewer
- Melon / watermelon ball on skewer
- Homemade smoked salmon with dill
- Fresh goat cheese, green Puy lentils and candied tomato
- Wrapped prune with bacon
- Grilled scallop marinated in pesto
- Grilled sausage
- Surprise bread with sausage and raw ham from Ardèche
- Goat cheese and slivered almonds in pastry
- Sundried tomato and parmesan in pastry
- Shrimp and spinach tart
- Royan's ravioli casserole
- Sesame breaded butterfly shrimps
- Foie gras on spiced bread

## Dinner

**A choice of appetizer, main with its accompaniments, cheese plate, and dessert buffet.**

### **Appetizer (depending on the season)**

Melon or Gazpacho or pumpkin soup or crunchy Salmon marinated in dill, polenta fries

### **Main**

- Trout fillet from our regions with vierge sauce
- Roasted cod
- Guinea fowl supreme from the Drôme with porcini sauce
- Bourgeoise braised veal loin
- Duck leg with homemade confit and chestnuts

**Cheese platter** with dried fruits

**Dessert** local ice-cream or coulis and tuiles or choice of 3 pastries or fruits with whipped cream



# MENU ELÉGANCE

## Cocktail

- Mozzarella and cherry tomato on skewer
- Melon / watermelon ball on skewer
- Cottage cheese and fine herbs
- Fresh goat cheese, green Puy lentils and candied tomato
- Wrapped prune with bacon
- Grilled scallop marinated in pesto
- Home smoked salmon
- A selection of small jars of tapenade and hummus with grilled toast
- Trilogy of fried vegetables in millefeuille (eggplant, zucchini, tomato)
- Rye bread toast with pan-fried foie gras escalope and Guérande salt
- Snails
- Scallops on caramelised pineapple with spices
- Spinach pastry
- Lime marinated turkey fillet skewer
- Breaded shrimp in potato spaghetti or flambé curry shrimp with cognac

## Dinner

**A choice of main with its accompaniments, cheese plate, and dessert or dessert buffet.**

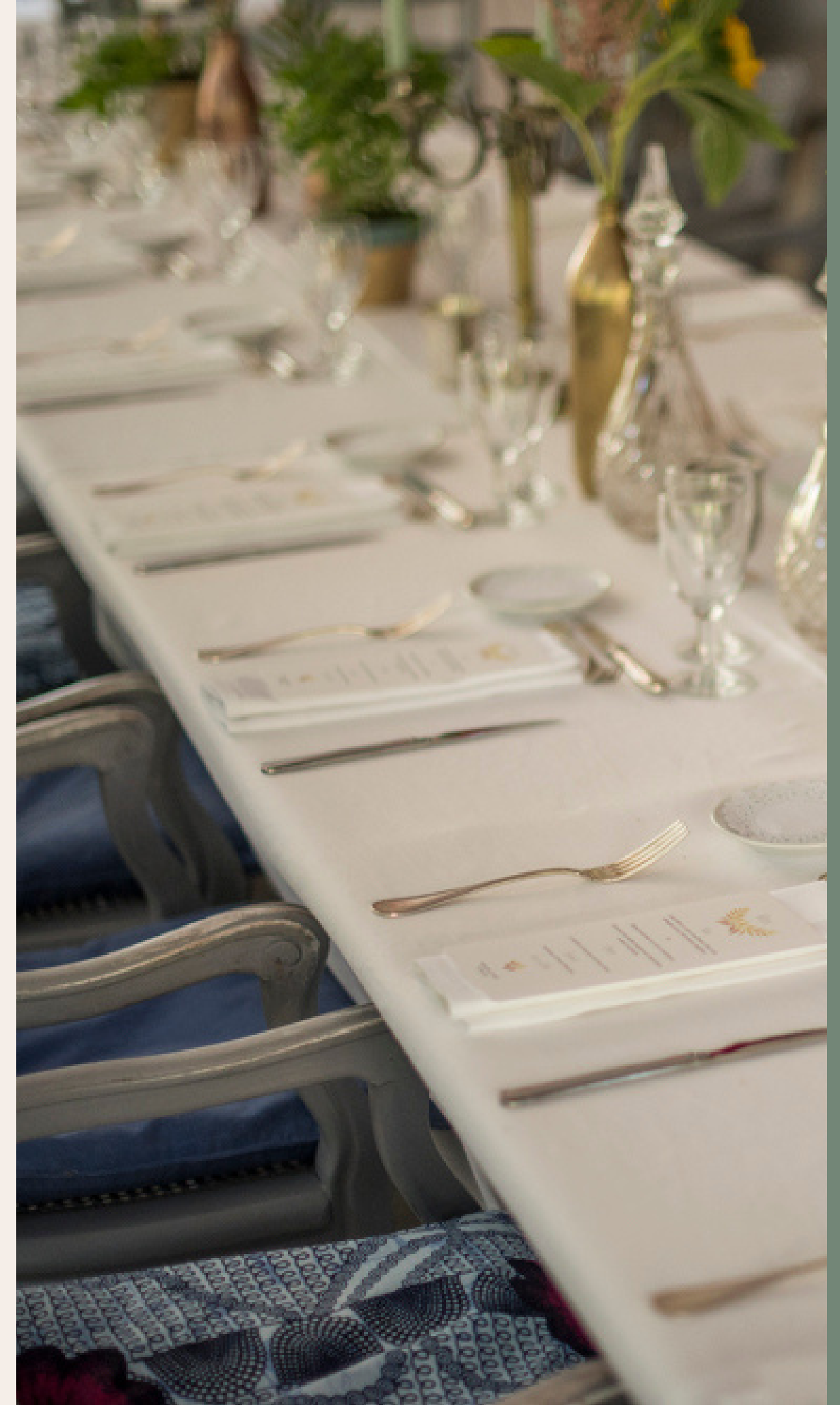
- Saint-Pierre fillet with shallot and lime sauce
- Pike-perch with light infusion of red wine
- Leg of lamb marinated in herbs and spicy honey in its brioche crust
- Veal cut in a crust with a little jus
- Duck fillet with raspberry vinegar

**Cheese platter** with dried fruits

**Dessert plate** local ice-cream, a pastry and 2 mini desserts

(crème brûlée, lemon tart, whipped cream or raspberry / strawberry / blueberry tart)

**Dessert buffet** coulis and tuiles, choice of 3 pastries, mini desserts, fruits with whipped cream



# MENU PRESTIGE

## Cocktail

- Mozzarella and cherry tomato on skewer
- Melon / watermelon ball with cured ham on skewer
- Cottage cheese and fine herbs
- Fresh goat cheese, green Puy lentils and candied tomato
- Wrapped prune with bacon
- Grilled scallop marinated in pesto
- Home smoked salmon
- A selection of small jars of tapenade and hummus with grilled toast
- Trilogy of fried vegetables in millefeuille (eggplant, zucchini, tomato)
- Pan-fried foie gras escalope and Guérande salt with toasted rye bread
- Snails
- Scallops on caramelised pineapple with spices
- Spinach pastry
- Lime marinated turkey fillet skewer
- Breaded shrimp in potato spaghetti or flambé curry shrimp with cognac

## Dinner

**A choice of appetizer, main with its accompaniments, cheese plate, and plated dessert or buffet.**

### **Appetizer (depending on the season)**

Melon or Gazpacho or pumpkin soup, crunchy surprise, Salmon marinated in dill, polenta fries, Exotic duo: Maki (avocado, salmon, rice), Nem (pork or chicken)

### **Main**

- Monkfish medallion with saffron pistil
- Sea bass roasted on its skin with morel salpicons sauce
- Turbot steak with béarnaise sauce
- Veal mignon in a crust with morel salpicons
- Beef fillet with morel salpicons
- Back of lamb hazelnut, garlic infused oil

**Cheese platter** with dried fruits

**Dessert plate** a scoop of ice-cream, a pastry and 2 mini desserts

(crème brûlée, lemon tart, whipped cream, raspberry / strawberry / blueberry tart)

**Dessert buffet** coulis and tuiles, choice of 3 pastries, mini desserts, fruits with whipped cream



# ACCOMPANIMENTS

Depending on the season and the choice of menu, our Chef offers you 2 side dishes to select from:

- House dauphine hazelnuts
- Hash browns
- Wild rice
- Dauphinois gratin with dried porcini mushrooms from our forest
- Polenta fries
- Pumpkin puree
- Tian of vegetables
- Julienne of crunchy vegetables and young bean sprouts
- Herb scented ratatouille timbale
- Bunch of green beans
- Carrot curry mousse and celery mousse
- Fricassee of mushrooms
- Endive Charlotte with candied orange peel
- Parsnip and Jerusalem artichoke fricassee
- Gourmet peas

# PASTRIES

Depending on the season a selection for either the Dessert Plate or the Dessert Buffet:

- Chocolate royal on praline granita
- Iced Vacherin on raspberry coulis
- Millefeuille with Madagascar vanilla mousse
- Millefeuille with praline worked in the old style
- Chocolate pie
- Lemon meringue pie
- Strawberry tart
- Raspberry tart
- Apple pie
- Shortbread and creamy raspberry pastry

# ICE CREAM

Handcrafted by the ice cream maker "TERRE ADELICE", Ardèche. Choose from;

- Caramel ice cream, raspberry, strawberry, passion fruit, mango, Madagascar vanilla,

Coffee 2.50 €

Coffee served with 1 macaron 4.00 €





# DRINKS

## Package 13.50€

- Kir or punch
- Jug of the Ardèche hillsides Fruit juice
- Mineral water
- Coffee

## Package 17.50€

- Kir or punch
- 1 Côtes du Rhône for two people
- Jug of the Ardèche hillsides Fruit juice
- Mineral water
- Coffee

or

- 1 Côtes du Rhône for two people
- Fruit juices
- Mineral water
- Coffee

## Package 18.50€

- 1 Saint-Joseph or Croze-Hermitage for two people
- Fruit juices
- Mineral water
- Coffee

Saint-Péray or vin pétillant	22 € per bottle
Champagne (10% discount for a number greater than 30)	From 48 €
Wine menu	on request
Eaux	6 € per bottle
Corkage fee, less than 10 bottles, Champagne provided by the hotel	
Without service	5 € per bottle
With service	8 € per bottle

Children will be served on a table reserved for € 15 with a garnished dish (to choose) fruit juice, coke and frozen dessert half an hour before the start of service for the guests.

For any wedding or reception, the service is provided up to the cafe with a maximum of up to 1:30 am, Beyond that, room availability until 5 am, without service. If service desired, increase of 50 € per hour per server.



# THE DAY AFTER BRUNCH

## MENU 20 €

Charcuterie platter (ham, sausage, country pâté and condiments)

- Tomato salad
- Green salad
- Tabbouleh
- Cheeseboard
- Seasonal fruit
- Côtes du Ventoux in pitcher
- Coffee

## MENU 24 €

Charcuterie platter (ham, sausage, raw ham and condiments)

- Varied raw salad
- Mozzarella tomatoes
- Tabbouleh
- Cold quiche plate
- Cheeseboard
- Apple pie
- Seasonal fruit
- Côtes du Ventoux in pitcher
- Coffee

### PRIVATIZATION OF THE SITE :

- **8 000€** in high season (June, July, August, September)
- **6 000€** in low season (January, February, March, October, November, December)

OR

WEDDING PRICE	BASE SEASON	HIGH SEASON
	RACK RATE	
0-10 BEDROOMS		
10-20 BEDROOMS	<b>85 €</b>	<b>95 €</b>
MORE THAN 20 BEDROOMS	<b>80 €</b>	<b>90 €</b>
3RD PERSON	<b>+12 €</b>	<b>+12 €</b>
4TH PERSON	<b>+12 €</b>	<b>+12 €</b>

Breakfast (to be reserved the day before)  
1 hot drink/fruit juice/1 croissant  
+6 €

TOURIST TAX : 0.91€

# Get in Touch With Us

## E-MAIL ADDRESS

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## PHONE NUMBER

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## MAILING ADDRESS

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07290 Satillieu



# See you soon...



@ARDECHE-HOTEL-  
LAGENTILHOMMIÈRE



@GENTILHOMMIERE.  
ARDECHE

la-gentilhommeiere.com