



Welcome to the Savoir Vivre's 2010 Restaurant Guide!

We're pleased to send you the restaurants Savoir Vivre guests will be visiting during 2010.

These are the establishments along our route which we feel best capture the "Savoir Vivre way" of avoiding more traditional measures of "luxury" (i.e. exuberant opulence and high prices) in favour of more authentic, independently owned and *interesting* restaurants which reflect the splendour and charm of the region!



"Auberge Les Gourmands" (Fleury-sur-Ouche)

Refined decor and cuisine to kick-start (or finish off!) your culinary voyage in Burgundy. Rural restaurants don't come much better than this.

"L'Eire du Temps" (Gissey)

This more simple restaurant has delighted the inhabitants of the Ouche Valley since its inception two years ago. Dining on the vast outside terrace surrounded by golden-hued, centuries old buildings only adds to the charm

"La Ferme de Rolle" (La Bussiere)

Situated as it is in the middle of nowhere, its continued existence and deserved popularity both testify to its lovely decoration, its gorgeous site and, most importantly, its delicious meals. House speciality here are the grills done on a huge, open fireplace.

"Auberge Saint Martin" (Pont D'Ouche)

Another restaurant hidden in a tiny village miles from anywhere. Here also diners must be determined to make it thus far. You'll know why when you try it yourself

"Chateau Sainte Sabine" (La Repe)

Tonight you have a few options regarding your restaurant from a more modest auberge specialising in grills in magnificent Chateauneuf to the more opulent and complex cuisine of Chateau Saint Sabine.

"Hostellerie l'Auxois" (Escommes)

A fitting spot for your first or final night aboard the 'Savoir Vivre'. The lovely dining room is complimented by the beautifully presented fare.