

Savoir Vivre Bistro Restaurants

"L'Auberge Gourmande" in Fleurey

A warm welcome awaits you at L'Auberge Courmande. Head chef Christophe learned his craft in such venues as Guy Savoy in Paris, Hotel Negresco in Nice and Restaurant Fredy Giradet in Switzerland.

So his credentials speak volumes! It's no surprise that this restaurant is tipped for big things, and we believe this is the "Savoir Vivre" time to visit.



"Le Bistrot des Moines" at Abbaye De La Bussiere

Founded in 1131 and transformed into a luxury Relais et Chateau hotel, the Abbaye de la Bussiere occupies a beguiling canal-side location. The grounds are resplendent with sculptured gardens and lake along with historical delights including an ancient church, crypt, cloister, refectory, farmhouse, dovecote, outhouses, wine press and monastic dwellings.

This fabulous setting offers our guests a dining opportunity at the informal Le Bistrot des Moines. Local ingredients compliment classic Burgundian recipes in this delightful restaurant.



"Restaurant de la Porte Guillaume" at Hotel du Nord

Located in the heart of Dijon, this venue serves up classical flavors of Burgundian cuisine with local flair! A casual ambiance awaits patrons as they linger over rustic dishes such as butter-drizzled escargot, duck with mushroom soufflé, and of course, Boeuf Bourguignon.

Cheese fiends will adore the after-dinner cheese menu with a dozen of the area's artisanal selections, including the signature Epoisse.



“Le Spuller” in Sombornon

Le Spuller is located in the Spuller Hotel in Sombornon, a village of approximately 800 residents nestled in the countryside equidistant from Dijon, Beaune and the Cote d’Or vineyards. The magnificent views offered by its hillside location are a perfect setting to dine at while afternoon turns to evening.

The food at Le Spuller is unashamedly simple - elegantly, authentically, and tastefully so. Our guests adore it: the combination of setting, quality of cuisine, and exceptionally friendly service hits all the marks.



“L’Oree du Bois” in Chateauneuf-en-Auxois

L’Oree du Bois is a very special French creperie. The ‘crêperie’ started in the Brittany region but later became widespread across France and crepes are now considered a national dish. These authentic crepes offer a wide range of savory and sweet treats, each made with skill and attention using local ingredients.

With its vaulted ceiling, central fireplace, mezzanine dining level and fabulous food, L’Oree du Bois is a firm favourite of Savoir Vivre.



Hostellerie du Château - La Table de Guillaume

Located in the famous, gorgeous hilltop village of Châteauneuf-en-Auxois, this restaurant has recently been acquired by Chef Guillaume. If this name sounds familiar, it’s because he was the former chef of the Michelin starred restaurant at the Abbaye de la Bussière. His horizons continue to expand with the opening of this restaurant following his successful launch of L’Auberge de Guillaume, which we also visit!

