



DOMAINEDEDIVONNE

GRAND HÔTEL**** - GOLF - CASINO

Cocktails & banqueting

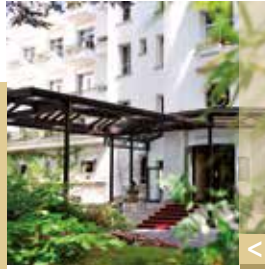
season 2026



*"Good cooking
is the basis
of true
happiness"*

Auguste Escoffier.

A 4 HECTARES
WOODED
PARK



A
SINGLE PLACE
FOR YOUR
EVENTS



122 ROOMS
-
11 SUITES



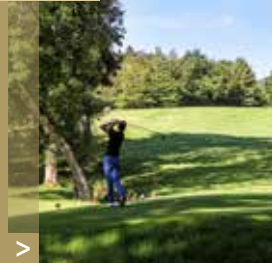
PRESTIGIOUS
MENUS



4 RECEPTION
ROOMS
FOR 250
PEOPLE TOTAL



AN 18 HOLE
GOLF
COURSE



A CASINO



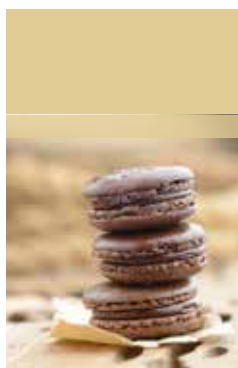
Welcome to the Domaine

Home to peace and nature between the lake and the mountains, the Domaine de Divonne offers you a warm and authentic site to celebrate your event. We welcome up to 250 people in our reception rooms. Our Chefs designed fresh and gourmet menus. Our commercial team is here to accompany you throughout the organization of your event while giving you professional help and advice.

The Domaine is also known for its 65 hectare golf course, a casino and a beauty institute at your disposal to help you relax before or after your event.

Are you interested? Contact us to discover all the Domaine has to offer!

At your service: +33 (0)4 50 40 34 43 / conference.divonne@partouche.com



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DOMAINE DE DIVONNE

4 RECEPTION ROOMS AND
PRIVATE TERRACES
3 RESTAURANTS



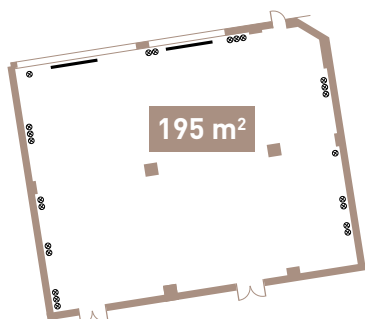
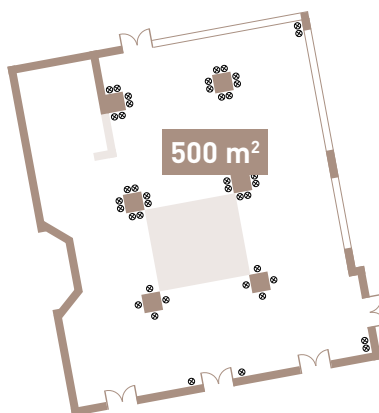
Private ROOMS

Choice of rooms upon guest number and availability.



LÉMAN ROOM

A sumptuous Art Deco lounge of 500 m² and a private terrace able to accommodate up to 250 people for dinner, 400 guests for a cocktail party and 170 guests for a buffet.



LANGUEDOC AND ROUSSILLON ROOMS

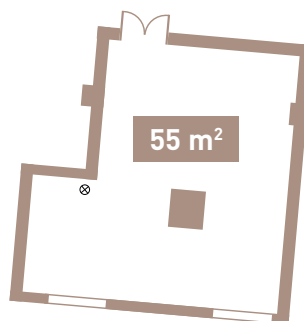
Two living rooms of 75 m² and 120 m² with a private terrace changeable into one large space, able to accommodate up to 100 people for dinner 150 guests for a cocktail party and 90 guests for a buffet.



SAVOIE ROOM

A convivial and intimate salon of 55 m² for receptions in small committee.

The Savoie room can accommodate up to 23 people for dinner and 25 guests for a cocktail.



LA TERRASSE RESTAURANT

With a breathtaking view of the gardens of the Domaine and 2 dining rooms opening on an outdoor terrace, the restaurant can accommodate up to 60 people for dinner or buffet and 90 guests for a cocktail.

APPETIZER

A selection of cocktails and appetizers to enhance your evening.



CLASSIC PACKAGE

(price per person)

With white or red Martini (4 cl),
Campari (4 cl), Whisky (4 cl), Vodka (4 cl),
Gin (4 cl), white or red wine (12 cl),
beer (25 cl), fruit juices (33 cl),
sodas (33 cl), mineral waters (33 cl).

1/2 h (2 drinks) € 18,00

1 h (3 drinks) € 23,00

GOURMET PACKAGE

During 30 min (price per person)

“Classic” drink package
+ cold, hot and sweet canapés.

Number of canapés:

4 pces ... € 27,00 8 pces € 37,00

6 pces ... € 29,00 10 pces ... € 45,00



BAR

- Spritz bar - traditional or
Lillet (18 cl)..... € 6,00
- Mojitos bar (18 cl)..... € 6,00
- Punch (1 l)..... € 20,00
- Sangria (1 l) € 20,00
- “Champenoise” cocktail with
Crémant de Bourgogne
(1 l)..... € 25,00

CHAMPAGNES

• Jacquart Rosé	(75 cl)	€ 89,00
• Jacquart Brut	(12 cl)	€ 13,00
	(75 cl)	€ 75,00
• Laurent-Perrier Brut	(75 cl)	€ 95,00
• Kir Royal	(12 cl)	€ 13,00
• Prosecco	(75 cl)	€ 32,00
• Rent of a Champagne pyramid for 75 glasses (without drinks) ..		€ 75,00

APPETIZER

• Pastis / Ricard	(4 cl)	€ 4,50
• Martini red or white, Campari	(5 cl)	€ 4,50
• Porto red or white	(5 cl)	€ 8,00
• Kir white wine	(12 cl)	€ 5,00

ALCOHOL

• Whisky Lawson, Vodka Eristoff, Gin Bombay Original, Rhum Bacardi, Rhum Bacardi Gold	(4 cl)	€ 8,00
	(70 cl)	€ 79,00

BEERS

• Heineken bottle	(25 cl)	€ 6,00
• Barrel of Heineken	(20 l)	€ 240,00

SOFTS

• Coca, Orangina, Sprite	(33 cl)	€ 5,00
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FRUIT JUICES

• Fruit juices	(25 cl)	€ 3,50
• Fruit juices (carafe)	(100 cl)	€ 9,00

MINERAL WATERS

• Vittel, San Pellegrino	(100 cl)	€ 6,00
• Perrier	(33 cl)	€ 4,00

CANAPÉS per piece

From 30 people.



€3,50
piece

If you want to customize your canapés, our Chefs can give you additional suggestions.

COLD SALTED PIECES

- Cherry tomatoes & Mozzarella with pesto skewer
- Melon and country ham skewers
- Sesame seared tuna skewers
- Grilled sun vegetable bruschetta
- Smoked eggplant caviar and Pecorino shavings bruschetta
- Creamy zucchini, basil and feta cheese with Espelette pepper
- Salmon cubes, gravlax and herbs cream
- Half-cooked foie gras and chutney on roasted brioche
- Tomato gazpacho
- Mini crispy vegetable tartlet
- Beet and smoked duck breast mousse, parmesan crisp
- Smoked salmon mousse on blinis
- Sushi or maki
- Guacamole and tomato verrine
- Coral lentil hummus with fresh mint verrine
- Sun verrine and sour cream

HOT SALTED PIECES

- Arancini parmesan and brown mushrooms

- Yakitori chicken skewer
- Duck and soft apricots skewer
- Truffled Comté cheese croque monsieur
- Crispy prawns
- Sautéed prawns in curry sauce
- Roasted scallops on saffron cream
- Vegetable samossa
- Fresh vegetable tempura

SWEET PIECES

- Assortment of macarons
- Fruit skewers
- Paris-Brest puff
- Chantilly puff
- Financier corn
- Mini lemon meringue tartlet
- Exotic mini-tartelette
- Mini-madeleine
- Mini chocolate fondant
- Mini-cannelé
- Seasonal panna cotta
- Fruit pastry
- Coconut rocher
- Sand rose

“LIVE COOKING” workshop

From 30 people.



from
€21
per pers.

To enhance your appetizer, our Chefs offer to cook before your eyes.
An interactive and tasty moment!

"DISCOVER THE FOIE GRAS" *Supplement/pers.*..... € 32

- Plain and vanilla foie gras
- Foie gras escalopes with porto (hot)

"JAPANESE FLAVORS" *Supplement/pers.*..... € 28

- Sushis, Makis, California rolls, Sashimis

"TACOS" *Supplement/pers.*..... € 25

- Pulled pork with paprika, pulled beef with coriander and chilli, fallafel with lentils
- Side dish: guacamole, red onion pickles, salad, cheddar cheese, green onions

"COLORS OF ITALY" *Supplement/pers.*..... € 21

- Mix of mozzarella and colorful tomatoes
- Italian cured hams
- Mix of bruschettas
- Risotto

"BRASERO" (from June to September) *Supplement/pers.*..... € 21

- Choice of 3 skewers: vegetables, prawns, duck, pork or chicken

"CHILDHOODS MEMORIES" *Supplement/pers.*..... € 21

- Chocolate fountain, pop corn, candyfloss, crêpes (optional)

"CRÊPE WORSHOP" *Supplement/pers.*..... € 21

- Suzette, marmelade, chocolat...

If you have a particular desire or wish for something specific, our chef will be happy to discuss it with you.

“ART DÉCO” menu

From 8 people.



from
€59*
per pers.

The same starter,
main dish and dessert
must be chosen
for all the guests.

CHOICE OF STARTER

- Salmon gravlax with génépi and dill, creamy seasonal herbs, Nordic bread tuile
 - Thai salad with prawns, crunchy vegetables, vermicelli, ponzu sauce
 - Charolais beef tartare, prepared according to Auguste Escoffier's "Classic" recipe or Provençal style with "Pistou and condiments", served on toasted bread
 - Butternut squash soup, perfect egg, sweet onion chips with sweet pepper
 - Homemade tomato gazpacho, mini mozzarella skewers, marinated olives
- According to the season

Personalize your evening
with our suggestions and
supplements on pages 20/21.

CHOICE OF MAIN DISH

- Roasted cod fillet, creamy vitelotte potatoes with baby vegetables, saffron sauce
- Hake steak cooked à la plancha, orzotto with seasonal candied vegetables, pistou sauce
- Free-range chicken supreme, bulgur wheat with dried fruit, Marrakesh spice juice
- Slow-cooked veal loin, creamy polenta with mushrooms and glazed carrots, old-fashioned mustard juice

DESSERT

- Exotic finger
- Chocolate-gianduja tartlet
- Pistachio macaroon
- Royal chocolate

DRINKS**

- 1/3 bottle of wine per person, white or red
- Still or sparkling water
- 1 coffee or tea

Some dishes may vary according to the market and the seasons. *Net prices per person (subject to VAT changes). **In agreement with the client, any overrun of the package will be charged per additional bottle opened. "Alcohol abuse is dangerous for your health. Consume in moderation".

“CHARLESTON” menu

From 8 people.



from
€82*
per pers.

The same starter,
main dish and dessert
must be chosen
for all the guests.

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supplements on pages 20/21.

APPETIZER

- 1 white wine kir (12cl) & 5 canapés included
- 1 glass of champagne (12cl)
and 5 canapés included (extra charge: €8)

CHOICE OF STARTER

- Marbled semi-cooked foie gras, black fig chutney, toasted fig bread
(supplement food/wine pairing : €5 the glass)
- Salmon and scallop tartare with lime, crunchy vegetables,
smoked herring caviar
- Hot and cold Madras curry prawns, citrus vegetable tagliatelle,
fresh basil tempura

CHOICE OF MAIN DISH

- Roasted duck breast, mashed potatoes with Kalamata olives
and piquillo peppers, rosemary juice
- Rack of lamb cooked à la plancha, creamy polenta,
grilled seasonal vegetables, reduced juice
- Pikeperch fillet cooked in foamy butter, shellfish risotto,
crunchy vegetables, Champagne white butter

DESSERT

- Rum baba with citrus whipped cream
- Signature Opera cake
- Lemon meringue tartlet

DRINKS**

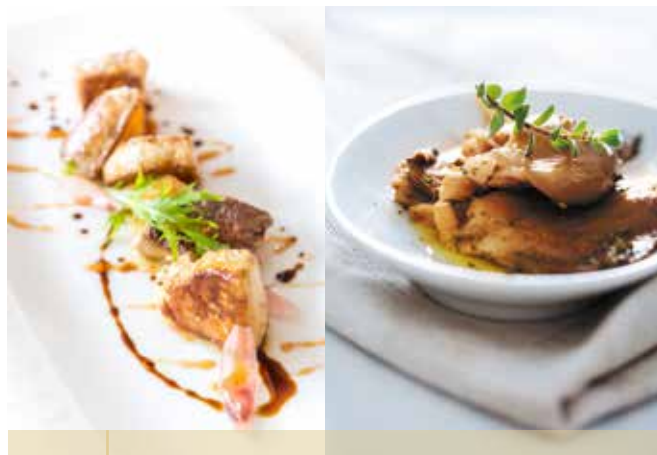
- 1/3 bottle of wine per person, white or red
- Still or sparkling water
- 1 coffee or tea



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“GATSBY” menu

From 8 people.



from
€92*
per pers.

The same starter,
main dish and dessert
must be chosen
for all the guests.

APPETIZER

- 1 glass of champagne (12cl) and 5 canapés included

AMUSE BOUCHE

CHOICE OF STARTER

- Langoustine ravioli, leek fondue with Jura wine, bisque and confit tomato petals
- Marbled semi-cooked foie gras, black fig chutney, toasted fig bread
(supplement for wine pairing : €5 the glass)
- Fricassee of scallops with porcini mushrooms, roasted hazelnut lace, enoki pickles

CHOICE OF MAIN DISH

- Fillet of Saint-Pierre cooked in foamy butter, vegetable bayaldi, Riviera condiment (pine nuts, lemon caviar, Lucques olives, sun-dried tomatoes, basil)
- Fillet of beef tournedos, morel mushroom sauce, Anna potato & seasonal vegetables (Rossini option + €6)
- Pigeon cracker, porcini mushrooms and foie gras, creamy porcini mushroom sauce

CHEESE

- Fresh and matured cheeses
- Special breads and seasonal mixed salad

CHOICE OF DESSERT

- Choux pastry, vanilla ganache, cocoa coulis
- Tatin tart, Gruyère double cream
- Chocolate and citrus finger cake

SWEET DELICACIES

DRINKS**

- 1/3 bottle of wine per person, white or red
- Still or sparkling water
- 1 coffee or tea

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“LÉMAN” buffet

From 30 people.



from
€63*
per pers.

The same main dish
must be chosen
for all the guests.

STARTERS

- Smoked fish platter (salmon, mackerel, haddock)
- Fish ceviche (Savoie trout, sea bream)
- Salmon gravlax with génépi and fresh seasonal herbs
- Forest terrine and Richelieu pâté en croûte
- Country-style cooked or cured meats and sausages
- The Chef's mixed salads (3 different styles)
- Salad bar
- Beef carpaccio mirror, rocket pesto and Reggiano shavings
- Red lentil hummus, crunchy vegetable dips
- Fried starters (carribean-style codfish fritters, poultry nems, buckwheat balls, prawn fritters...)

CHOICE OF MAIN DISH (plate service or buffet)

- Salmon fillet, Venere rice with vegetables, sorrel sauce
- Lamb confit cooked for 8 hours, Tarbais beans prepared traditional style, thyme and garlic confit juice
- Fillet of hake "à la plancha", rice and juice like a paella
- Low temperature Ain yellow chicken supreme, creamy polenta with Parmesan cheese, glazed seasonal vegetables, Albufera sauce

DESSERT

- Tiramisu
- Citrus fruit baba
- Tart of the moment

DRINKS**

- 1/3 bottle of wine per person, white or red
- Still or sparkling water
- 1 coffee or tea

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“BRASERO” buffet

From 30 people. From May 1st to September 30th.



from
€79*
per pers.

**The same barbecue
must be chosen
for all the guests.**

APPETIZER COCKTAIL

- 1 white wine kir & 5 canapés included

FRESHNESS STARTERS

- Chef's selection of different "verrines"
- Seasonal gazpacho, cold soup
- Assortment of mixed salads and raw vegetables

CHEF'S BARBECUE

- Assortment of fish cooked on plancha (choice of 2 fishes)
salmon, prawns, octopus
- Barbecue of grilled meat "parillada" (choice of 3 meats)
beef bib, duck breast, tender veal, chicken thigh

SIDE DISHES

- Baked potatoes and chive cream sauce
- Oven roasted tomatoes
- Pan-sautéed seasonal vegetables

BUFFET OF DESSERTS

- Strawberry macaroon
- Fresh fruit salad with basil
- Crème brûlée
- Raspberry "Financier" cake

DRINKS**

- 1/3 bottle of wine per person, white or red
- Still or sparkling water
- 1 coffee or tea

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“MOUNTAIN” buffet

From 30 people. From October 1st to April 30th.



from
€79*
per pers.

The same main specialties
must be chosen
for all the guests.

APPETIZER COCKTAIL

- 1 alpine kir (white wine with chestnut cream)
& 5 canapés included

MOUNTAIN SPECIALTIES

- Seasonal velvety soup
- Raw vegetable salad bar
- Raclette with cooked or cured meats and sausages, hot potatoes
or
- Croziflette with Savoie bacon and farmhouse Reblochon cheese, green salad

GLASS OF GÉNÉPI (4 cl/person)

BUFFET OF DESSERTS

- Royal chocolat
- The famous Swiss meringue with thick fresh cream and chestnut cream
- Apple or pear crumble
- Blueberry tartlet
- Apple tart
- Seasonal fruit gazpacho

DRINKS**

- 1/3 bottle of wine per person, white or red
- Still or sparkling water
- 1 coffee or tea

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“AROUND THE WORLD” buffet

From 30 people.



from
€82*
per pers.

The same hot dish
must be chosen
for all the guests.

APPETIZER COCKTAIL

- 1 white wine kir & 5 canapés included

STARTERS

- ASIA: samosa; nems; sushi; prawn fritters; steamed ravioli
- AMERICA: fajitas; guacamole & nachos; onion rings; small burgers
- ORIENTAL: tabouleh; mutabal; humous; grilled vegetable fritters
- EUROPE: Country-style cooked meats and sausages; gazpacho; Greek-style salad; aubergine caviar; small pizza; salmon gravlax

CHOICE OF HOT DISH (choice of plate service or buffet)

- BBQ beef ribs, barbecue sauce, chips and onions, tempura with fresh herbs and roasted garlic
- Oriental couscous
- Red curry chicken stir-fry, Singapore noodles with vegetables
- Saltato di vitello (sautéed veal) with tomatoes, Calabrian olives, seasonal vegetable risotto and fresh pecorino cheese

BUFFET OF DESSERTS

- Banana bread
- Tapioca pearls with coconut milk
- Tiramisu

DRINKS**

- 1/3 bottle of wine per person, white or red
- Still or sparkling water
- 1 coffee or tea

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Lunch and Dinner Cocktail

From 30 people. 20 pieces per person.



from
€64*
per pers.

COLD SALTED PIECES

- Cherry tomatoes & Mozzarella with pesto skewer
- Melon and country ham skewers
- Sesame seared tuna skewers
- Grilled sun vegetable bruschetta
- Smoked eggplant caviar and Pecorino shavings bruschetta
- Creamy zucchini, basil and feta cheese with Espelette pepper
- Salmon cubes, gravlax and herbs cream
- Half-cooked foie gras and chutney on roasted brioche
- Tomato gazpacho
- Mini crispy vegetable tartlet
- Beet and smoked duck breast mousse, parmesan crisp
- Smoked salmon mousse on blinis
- Sushi or maki
- Guacamole and tomato verrine
- Coral lentil hummus with fresh mint verrine
- Sun verrine and sour cream

HOT SALTED PIECES

- Arancini parmesan and brown mushrooms

OUR SUPPLEMENTS (12 cl)

- 1 glass of champagne: € 13*
- 1 white wine kir: € 5*

- Yakitori chicken skewer
- Duck and soft apricots skewer
- Truffled Comté cheese croque monsieur
- Crispy prawns
- Sautéed prawns in curry sauce
- Roasted scallops on saffron cream
- Vegetable samosa
- Fresh vegetable tempura

SWEET PIECES

- Assortment of macarons
- Fruit skewers
- Paris-Brest puff
- Chantilly puff
- Financier corn
- Mini lemon meringue tartlet
- Exotic mini-tartelette
- Mini-madeleine
- Mini chocolate fondant
- Mini-cannelé
- Seasonal panna cotta
- Fruit pastry
- Coconut rocher
- Sand rose

Some dishes may vary according to the market and the seasons. *Net prices per person (subject to VAT changes). **In agreement with the client, any overrun of the package will be charged per additional bottle opened. "Alcohol abuse is dangerous for your health. Consume in moderation".

“BABY” menu

Children under 5 years old.



For your little ones, we offer homemade mashed potatoes with white ham and an ice cream sundae, accompanied by mineral water.

Free

This menu can be made with halal meat for all guests.
*Net prices per person (subject to VAT changes).

“P’TIT LOUP” menu

Children from 5 to 14 years old.

A single menu must be chosen for all children.

STARTER TO SHARE

CHOICE OF HOT DISH

- Fine roasted poultry with gravy and mashed potatoes
- Hamburger and fries
- Salmon steak and rice

CHOICE OF DESSERT

- Ice cream
- Chocolate brownie and vanilla ice cream

DRINKS

- 2 soft drink and still or sparkling water per child

from
€27
per pers.



Sunday BRUNCH

See conditions with our sales department.



from
€69
per pers.
(excluding drinks)

The brunch is served from 12pm to 2pm every Sunday, from September to June at the restaurant "Le Léman".

Gourmet, convivial, combining flavors from around the world, the Brunch of the Domaine will delight you with its variety of seafood and local dishes.

THE MUST-HAVES

- Pastries
- Assortment of breads
- Crêpes, pancakes

STARTER BUFFET

- Pumpkin soup with hazelnut
- Mushrooms quiche
- Quinoa salad, dried fruit and coriander
- Carrot salad, orange and cumin
- Red mullet and pesto toast
- Crispy crab pancakes

ASIAN BUFFET

- Samossas and egg rolls
- Majestic Saumon
- Zucchini flower tempura

SEAFOOD STAND

- Oysters "Fine de Claire"
- Clams, langoustines, whelks, periwinkles, prawns, clams
- Smoked salmon and blinis
- Salmon gravlax
- Teriyaki tuna

HOT DISH BUFFET

- Preserved shoulder of lamb
- Duck breast fillet of the Dombes
- Thiebou dieune
- Back of pollack, shellfish juice
- Glazed vegetables
- Wild mushrooms

POP-UP STAND

Every Sunday, our chef invites you to discover the cuisine of a different country.

DESSERTS BUFFET

- Lemon tartlet
- Lyon-style tartlet
- Blackcurrant macaroon
- Fresh fruit skewer
- Mini chocolate fudge cake
- Praline crème brûlée

KIDS BUFFET

- Chicken wings
- Mini-hamburgers
- Nuggets
- Ice cream

Dishes given as examples.

Our SUGGESTIONS

Discover our key offers for your events.



The same suggestion must be chosen for all the guests.

APPETIZERS

- 1 white wine kir (12cl) or 1 beer (25cl) or 1 soft (33cl) + 4 canapés € 15,00/pers
- 1 glass of champagne (12cl) + 4 canapés..... € 21,00/pers.

SHARE PLATTER

- CHEESE PLATTER FROM OUR MOUNTAIN PASTURES..... € 6,00/pers.
Comté from Jura, country Reblochon, Tomme from Savoie, butter, nuts, soft apricots
- COLD CUTS PLATTER € 6,00/pers.
Sliced pork from the Lyon region, Iberian chorizo, ham from Savoie, butter, pickles, white onions in vinegar
- MÉLI-MÉLO PLATTER (cheese and cold cuts)..... € 6,00/pers.
Jambon from Savoie, iberian chorizo, Tomme from Savoie, Comté from Jura, pickles, white oignons in vinegar, butter
- "AUTOUR DU MONDE" PLATTER € 4,50/pers.
Mini-nems, vegetarian samossa, codfish accras, mozzarella sticks

CHEESE PLATE € 6,00/pers.

- Mix of cheeses
- Special breads and seasonal mixed salad

CANDY BAR

- Assortment of candy € 5,00/pers.

CUSTOM-MADE CAKE from € 8,00/piece

- Our pastry Chef will be happy to make a cake of your choice.

WINE selection

Included in our menus (excluding Brunch)



WHITE WINES (75 cl)

- Domaine Tariquet Classic, IGP Côtes de Gascogne
- Maison Ogier "100% Viognier", IGP Méditerranée
- Domaine Altugnac "Les Turitelles", Chardonnay, IGP Pays d'Oc
- J.P. Kressmann, Chardonnay "Gaston", VDP

ROSÉ WINE (75 cl)

- J.M. Aujoux, Moment de Plaisir, IGP Pays d'Oc

RED WINES (75 cl)

- J.M. Aujoux, Moment de Plaisir, Merlot, IGP Pays d'Oc
- Maison Ogier "100% Grenache", IGP Méditerranée
- A. Chaperon, "Les Mercadières", AOP Bordeaux
- J.P. Kressmann, Merlot "Gaston", VDP

Any additional bottle opened will be charged €21/bottle.

"MADE-TO-MEASURE" PACKAGE

On request, we can offer you a selection of top superior wines, with an additional cost.

A wine reference can be replaced by another similar one depending on our supply.

Some dishes may vary according to market and season. Net prices per person (subject to changes in the applicable VAT rate). "Alcohol abuse is dangerous for health. Drink with moderation".

Personalized SERVICES

THE RECEPTION ROOM

- Room layout with round tables for 8 to 12 people
- Unattended coat room
- Dancefloor
- Speaker, projector and screen
- Access to a private outdoor space

ARTS DE LA TABLE

- White tablecloth and napkins
- Get in touch with one of our service flower suppliers or possibility to bring your own

THE DOMAINE'S EXTRAS

- Service included
- Personalized support throughout your event

Additional services

MUSICAL ANIMATION

Our sales team will be happy to put you in contact with our providers.

The formula "meal provider", includes the menu and drinks (starter, main course, dessert at the Chef's choice + still or sparkling water and coffee) at the rate of €42/pers.

TABLEWARE

- Candlesticks: €5/piece
- Printing package (menu, nameplate, seating plan, table name): €7/pers.
- Ivory chair covers: €2,50/unit

FOOD ALLERGY

They will be taken into account in your menus if announced 48 hours in advance. Otherwise, we will charge €19/pers.

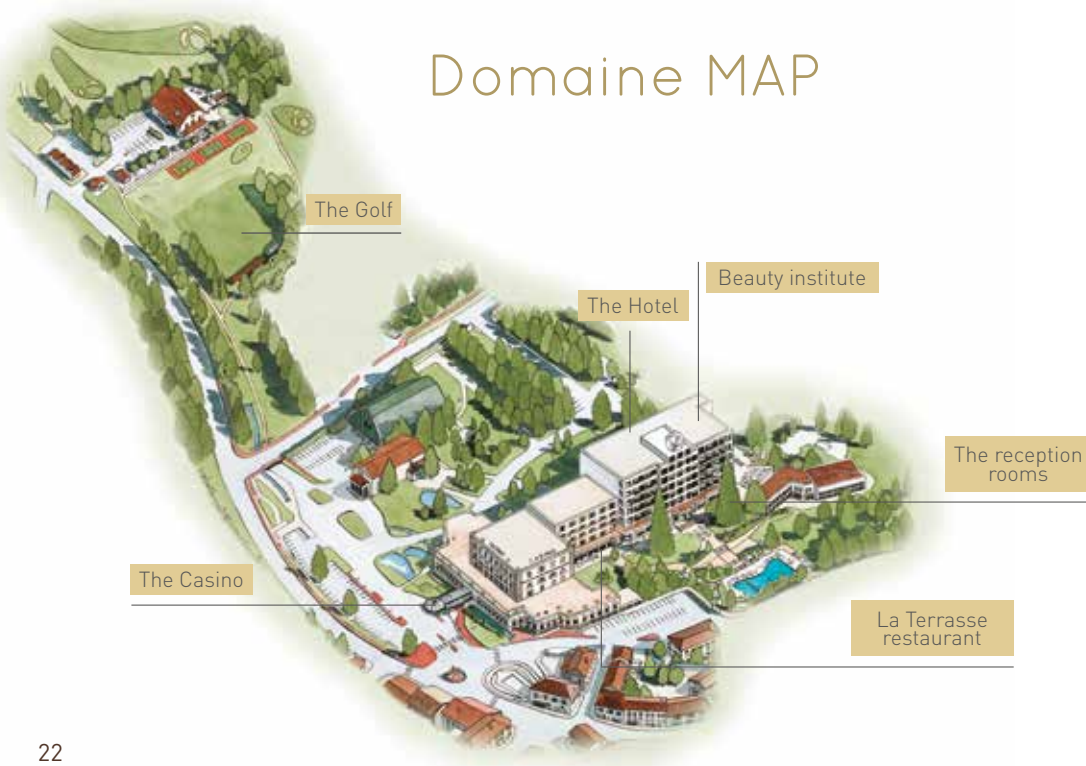
CORKAGE FEE

If you wish to bring your own champagne, we charge a fee of €19 per opened bottle of 75 cl.

PERSONAL EXPENSES

Past 1 in the morning, you have the option of continuing your evening until 3 am, with a supplement of €5/hour/ per confirmed adult for dinner.

Domaine MAP



Domaine's assets

A site allying leisure and well-being.



133 BRIGHT AND SPACIOUS ROOMS

All our rooms are air-conditioned with a view of the Jura or the Alps. You and your guests will have access to the relaxation area, the fitness room and the heated outdoor swimming pool (in season).

A RENOWNED CASINO

With its 176 slot machines, its 40 electronic gaming stations and its traditional gaming room (Black Jack, English Roulette, Ultimate Texas Hold'em...), the casino adjacent to the hotel, will welcome the gamblers among your guests.



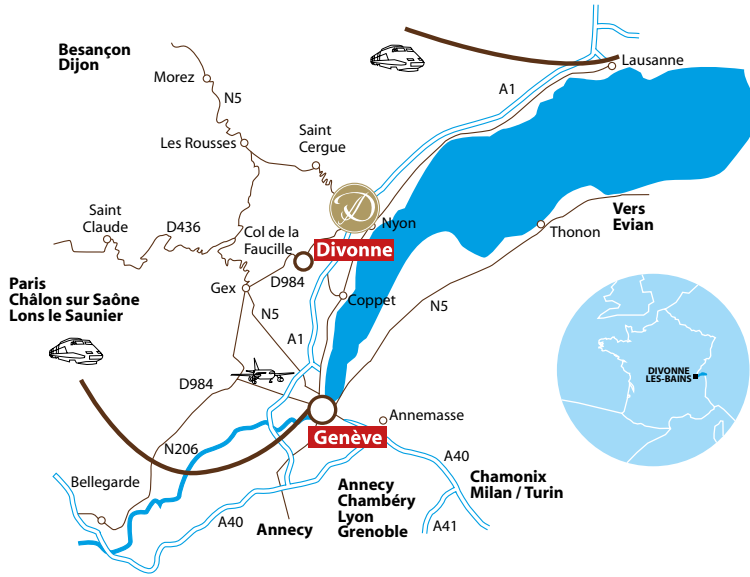
ONE GOLF 18 HOLES

The golf course is situated in the heart of the Domaine du Divonne, at the foot of the Jura, and is part of the top 50 most beautiful golf courses in France. A perfect panorama for outdoor sport lovers.

A BEAUTY INSTITUTE DEDICATED TO YOUR WELL-BEING

Located on the 4th floor of the hotel, the Sothys beauty institute offers body and facial treatments, a nail salon and a boutique with its products.





DOMAINE DE DIVONNE

Avenue des Thermes - 01220 Divonne-les-Bains
www.domainedivonne.com