

DM

DOMAINE DE MANVILLE

LES BAUX DE PROVENCE

Spirit of Christmas

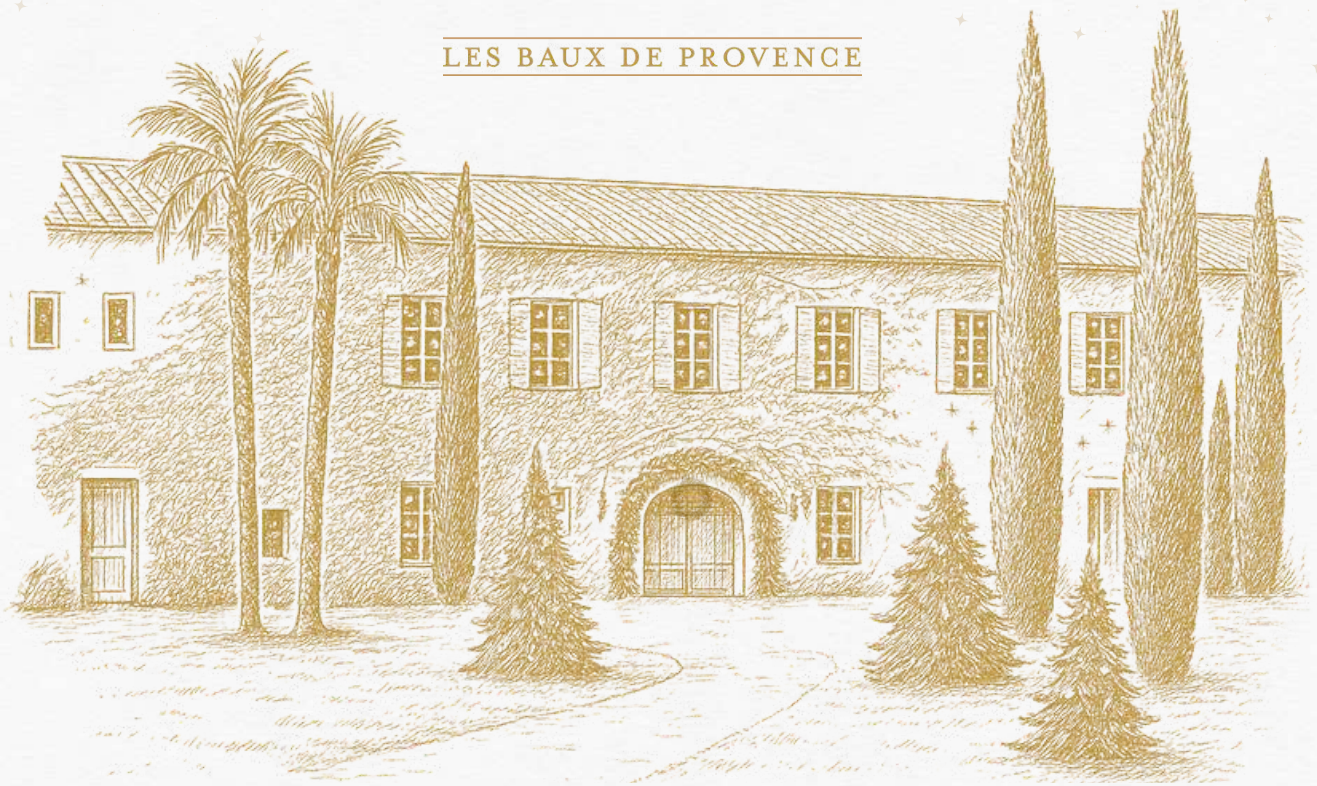


Experience the enchantment of Christmas at the Domaine de Manville: sparkling decorations, glowing Christmas trees, and a refined atmosphere. Delight in warm festive meals, shared with family or friends. Discover the wonder of magical weekends, where luxury, conviviality, and timeless traditions come together for an unforgettable holiday season.

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Enchanted Weekends

6 & 7
DECEMBER

13 & 14
DECEMBER

20 & 21
DECEMBER

EACH SATURDAY AND SUNDAY

To the rhythm of Christmas carols, in a sparkling and welcoming atmosphere, savor golden crêpes, indulgent waffles, fragrant mulled wine, and rich hot chocolate.

Join us at the Domaine's bar, from 3 pm to 6 pm...

EXCLUSIVELY ON SUNDAYS

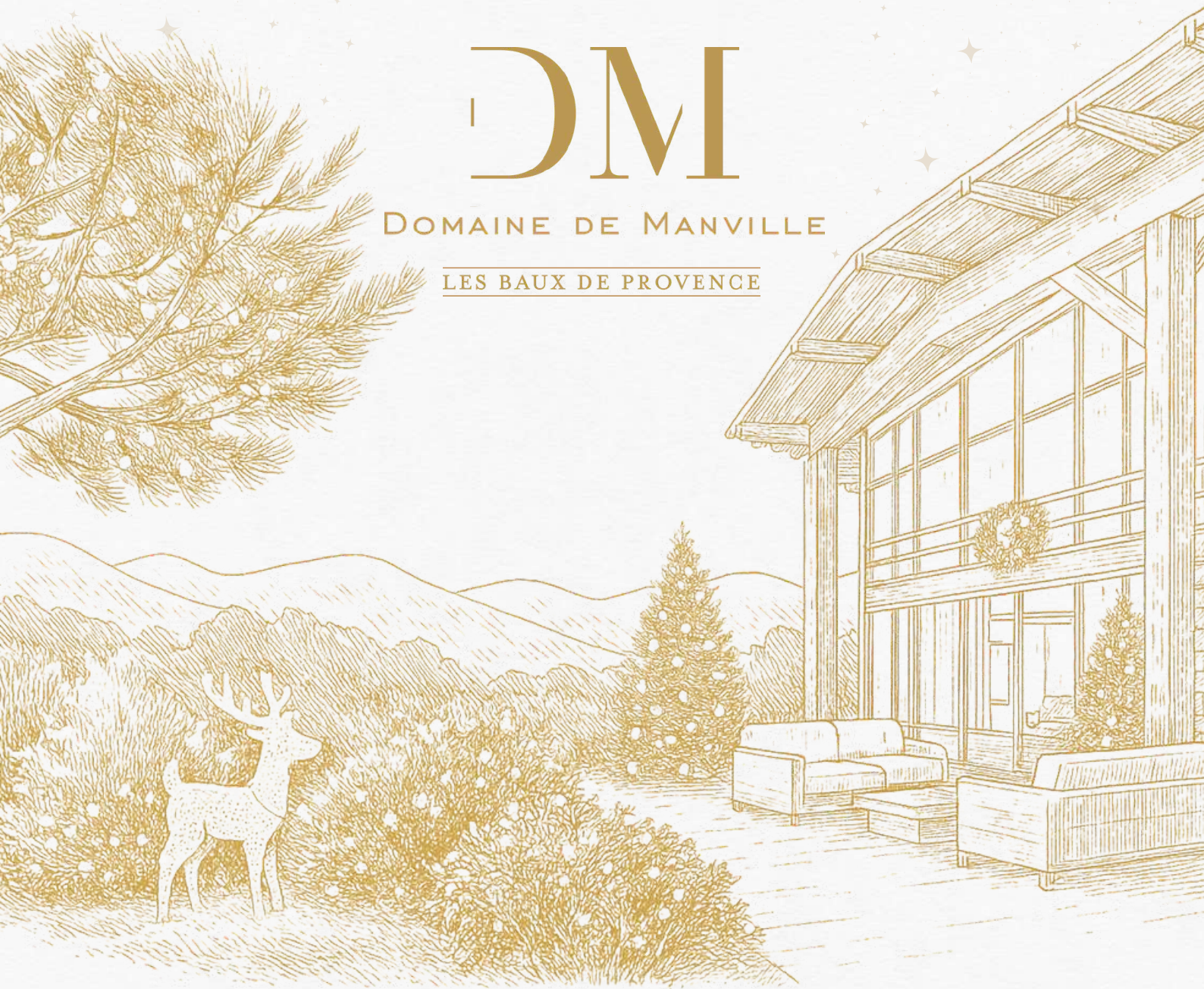
Reserve your Advent Brunch beneath the Domaine's majestic Glass Roof...

Starting at 12:30 pm, a lavish gourmet buffet awaits you for a festive, refined, and unforgettable moment at the very heart of the magic of Christmas.

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A magical stay..

STAY AT THE HOTEL

In the heart of the Alpilles, the Domaine de Manville invites you to celebrate the festive season in the **elegance** of its 30 warm and welcoming rooms and suites, true **havens** of comfort where conviviality, magic, and **precious moments** can be shared with family or friends.

STAY IN HOUSES

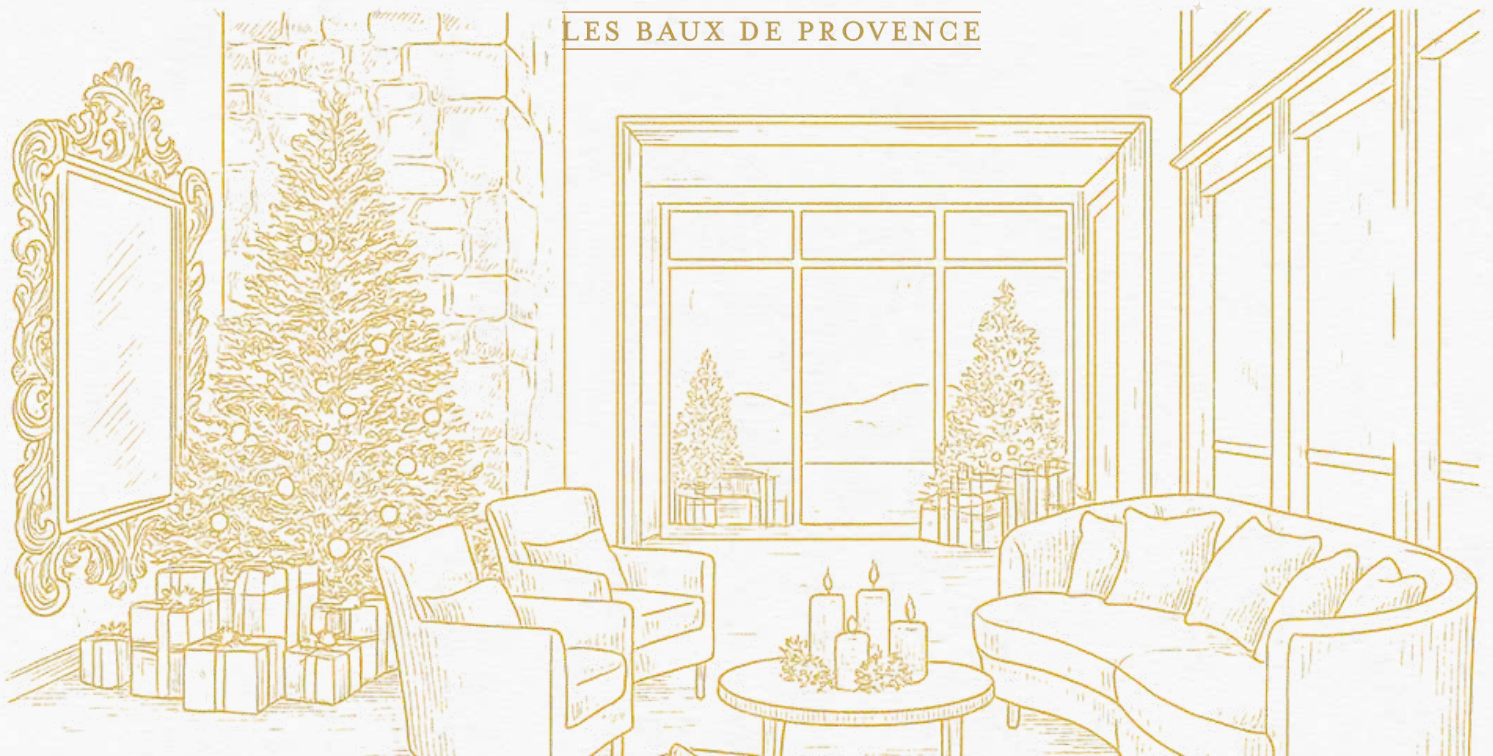
Experience the holidays **differently** in our hotel residences, both elegant and welcoming, designed as true Provençal homes. Balancing intimacy and **togetherness**, they welcome your loved ones to savor the magic of the **festive** season.

BOOK YOUR STAY

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Gifts under the Christmas tree!

STAY TAILOR-MADE

Discover our Stay Gift Boxes: **luxury getaways** in Provence, featuring gastronomy, golf, wellness, or relaxation experiences, for two people.

GOLF EXPÉRIENCE

Give an **exceptional gift**: a golf initiation or a 9- or 18-hole green fee, a refined and elegant sporting experience in Provence.

SPA AND WELLNESS

Offer a morning or afternoon of well-being: breakfast or bistro lunch, **personalized massage**, and spa access (pool, hammam, sauna, jacuzzi).

GASTRONOMY FOR GOURMETS

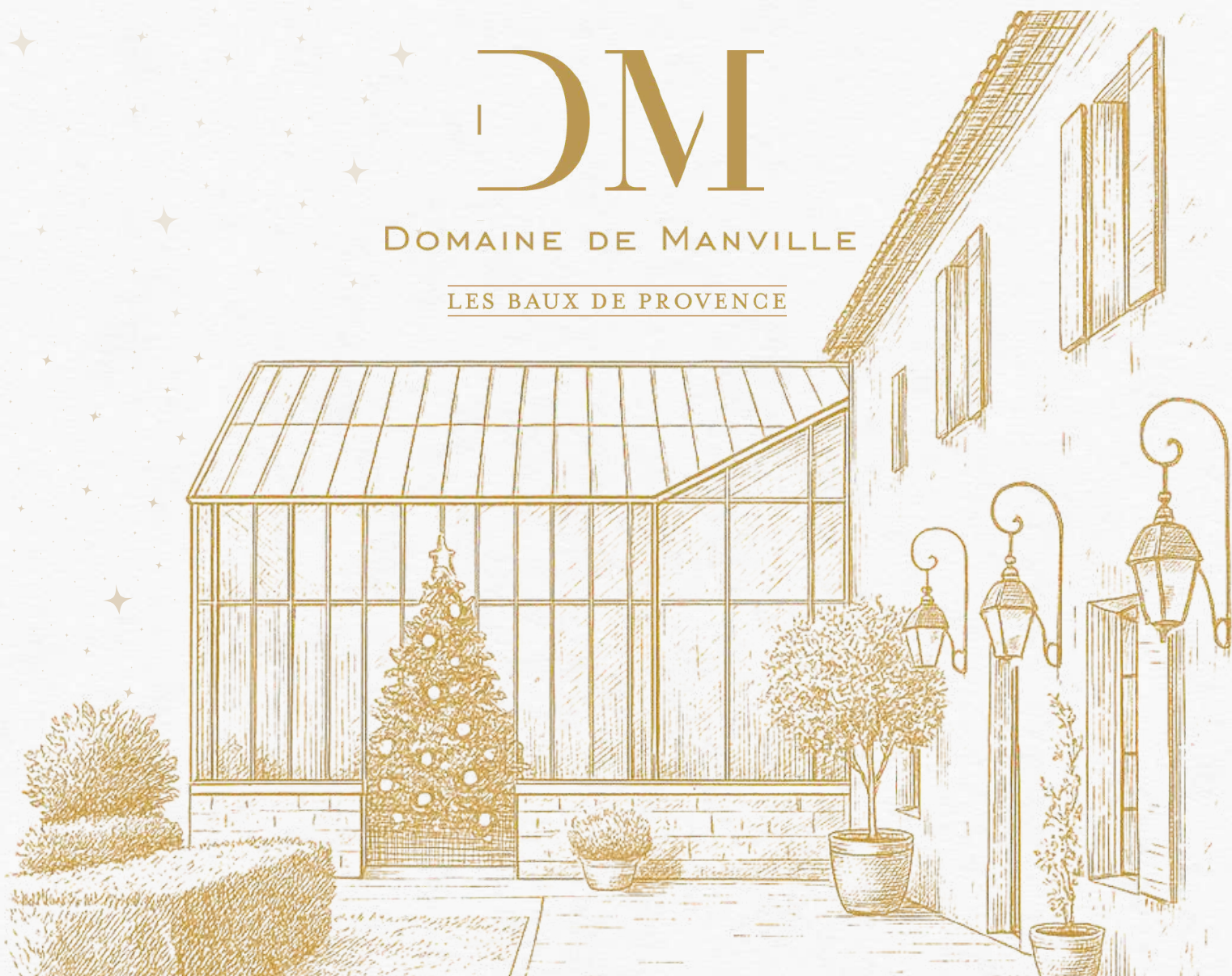
Savor the gourmet gift boxes of the Domaine de Manville: a four-course Michelin-starred dinner, a bistro lunch, or a Sunday brunch.

OUR GIFT EXPERIENCES

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Festive Meal

Our Chef has crafted exceptional festive feasts for you, to end the year in style and welcome the new one with brilliance.

From the Michelin-starred table to the bistro, and through delightful brunches, flavors unfold, sparkle, and shine, celebrating gourmet moments with the ones you love.

24 & 25
DECEMBER

Dinner at L'Aupiho 1* - 250 € per person

Dinner at the Bistro - 90 € per person

Lunch at the Bistro - 90 € per person

Christmas brunch - 150 € per person

31 & 01
DECEMBER / JANUARY

Dinner et L'Aupiho 1* - 350 € per person

Dinner at the Bistro - 110 € per person

Lunch at the Bistrot - à la carte

New year's brunch - 150 € per person

L'AUPIHO

DOMAINE DE MANVILLE



12/24

Appetizers

Turnip cooked in salt, curry, Sherry wine

Scallop and mackerel tartare.

Beef marrow, black truffle,
pot-au-feu broth

Roasted saddle of venison with juniper
berries and pepper sauce

Selection of aged cheeses

Chestnut and Madagascar vanilla
île flottante

250€ per person

Appetizers

Galician sea urchin, pomelo and clementine

Provençal-style cardoons

Grilled blue lobster and turbot,
modern Dugléré, glazed Jerusalem artichokes

Bresse chicken “en torchon”, served in two
courses: white truffle and black truffle

Our Bauges-style cheese fondue

Grand Marnier soufflé,
a memory from Les Prés d'Eugénie

350€ par personne



LES BAUX
bistrot de
l'aupihô
DE PROVENCE

12/24

Festive Canapés

Foie gras royale, pumpkin velouté,
crushed chestnuts

Sea bream tartare, tarama, exotic fruits,
lamb's lettuce bouquet and crispy bread

Roasted capon supreme, herbed white
pudding, parsnip purée and crispy salsify,
sauce suprême, poultry jus

Muscat granita from Beaumes-de-Venise

Traditional Christmas bûche de Noël

90€ per person

12/25

Festive Canapés

Seared scallops, Jerusalem artichoke velouté,
poultry jus, brown butter condiment,
Grenoble walnuts and chives

Crab meat, mayonnaise, citrus gel,
Granny Smith apple and fish roe

Venison tournedos Rossini, dauphine potatoes,
lingonberry gel and Périgourdine sauce

Truffled Brie de Meaux

Muscat granita from Beaumes-de-Venise

Frozen nougat, inspired by the Thirteen
Desserts

110€ per person

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