

A unique hotel for a unique experience...



Our Hotel

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The Hermitage Gantois welcomes you in a 15th century listed Historical Monument. Ideally located in the heart of Lille, between La Grand'Place and the Town Hall, at the foot of the Beffroi, just 5 minutes from the TGV stations and 15 minutes from Lille-Lesquin Airport, the Hermitage Gantois is a compulsory stop.

Offering an exceptional setting, combining charm, history and modernity, the Hermitage Gantois is the most prestigious address in the North of France.



The Hermitage Bar open from 8am to 1am except Sunday, closing at 11.30pm, is located in the heart of the hotel under the glass roof. For your appointments, at any time of the day or evening, you will discover a different atmosphere and attentive service. A business breakfast, an improvised after work in a constantly renewed musical atmosphere, a relaxing evening after a working seminar, The Hermitage Gantois Bar is the place to be for your professional events.

The gardens lend themselves to the most prestigious and outdoor receptions, the heart of the city of Lille.

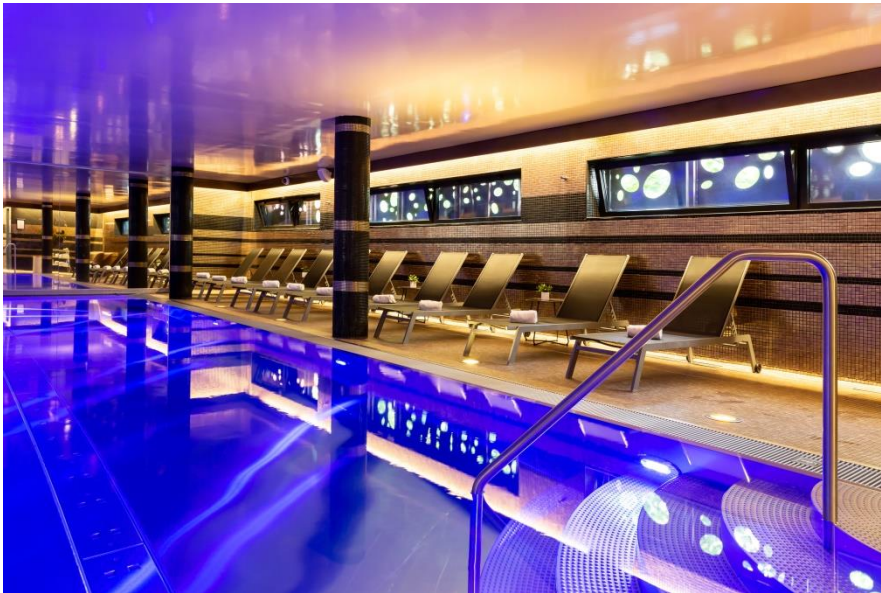
88 Rooms and Suites are fully equipped and air-conditioned, distributed around courtyards and interior gardens, offer you calm and serenity. Sometimes with a period fireplace, a French ceiling old floor tiles, combining modernity and tradition, each room has its own personality.



The SPA A place of harmony and calm, imbued with elegance and charm, The Spa welcomes you into the world of five expert brands : Carita, Decléor, Thémaé, Caliness and Pölar for your well-being. Let yourself be carried away by the luxurious and peaceful atmosphere of the place. Find a wide range of treatments and offer you products and services of excellence for a unique experience !

5 treatment cabins including 2 duo cabins, in a sensory, musical and olfactory atmosphere offering the benefits of aromatherapy and chromotherapy, for an unforgettable trip.

A heated pool and steam room.



The Restaurant "H" welcomes you in its red and gold vaulted setting with a muted atmosphere for your private or professional meals.

Our Chef Steven GITLEMEN concocts for you a freshly prepared and inventive foods rooted in the North of France Land. Discover through its menus tasty dishes executed with rigor. The seasons and the best products of the region punctuate generous kitchen and delicate flavors. Let yourself be guided and seduced.

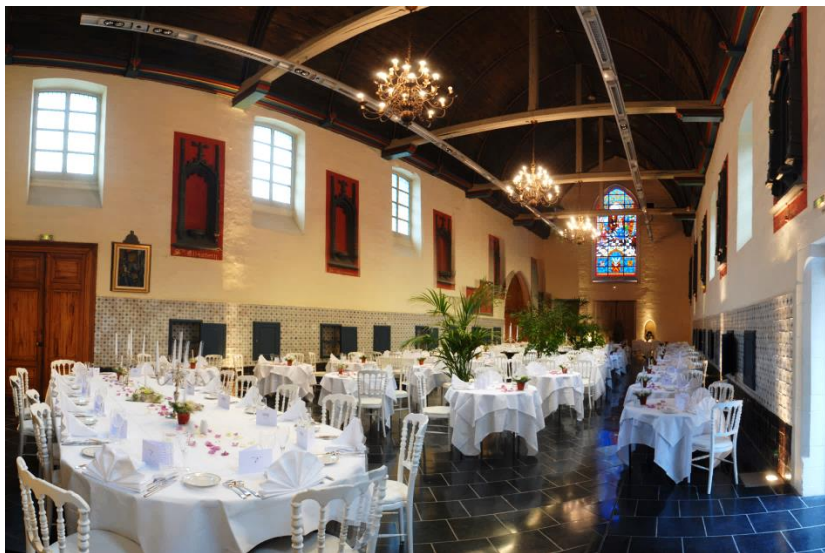
The Estaminet Gantois, (Flemish style Brasserie) is a typical north of France brasserie. Come and enjoy a "bistro" style lunch or dinner in a relaxed, warm atmosphere. The Estaminet Gantois menu offers local dishes served with some of the best beers from the area. A semi-private dining room is also available for groups.







Private event spaces, ideal for the most prestigious receptions. Historical setting, 50 to 200m², can accommodate up to 300 people.



AUTOGRAPH COLLECTION®
HOTELS

Reception rooms offers 8 different events areas which can accomodate up to 300 people.



Our event Spaces Floor Space – L x l x h	Round Tables 	Theatre 	Minister 	Cocktail 	U-shape 	Cabaret 	Room rental
Salle des Hospices 200m ² - 22 x 9 x 13	180	220	40	300	45	60	2 208€ 2 650€
Grand Salon 100m ² - 13 x 8 x 4	50	70	25	100	30	40	1291€ 1 550 €
Saint Jean 50m ² - 10 x 5 x 3	40	50	25	40	25	25	425€ 510€
Rue de Paris 40m ² - 6 x 6 x 4	-	25	10	30	18	20	425€ 510€
Chapelle 40m ²	26	50	20	60	-	-	625€ 750€
Bibliothèque 25m ² - 4 x 5 x 4	16	15	12	20	-	-	425€ 510€
Oratoire 25m ² - 6x4x4	-	-	10	-	-	-	425€ 510€
Mère Supérieure 25m ² - 5 x 5 x 3	16	20	12	25	12	-	425€ 510€

Rate per person €82,42 VAT excluded (€92 VAT included)
based on a minimum of 10 participants

- » Rental of the meeting room
- » Two coffee/tea breaks scheduled during the day : one 'Classic' and one 'Mixed' (choices on page 15)
- » 3-course-lunch, including drinks (wine, water and coffee) in our **Brasserie Flamande l'Estaminet Gantois** (choices on page 10)
- » Notebook and pen
- » Sweets and mineral water
- » Free Wi-Fi
- » Paperboard with markers
- » Audiovisual equipment (screen TV and/or video projector)
- » Sign and menu with your logo



Rue de Paris – U-Shape



Estaminet Gantois - Saint-Paul

Both menu include a starter, a main course, a dessert, 1 bottle of wine for 3 people (from our Sommelier selection), ½ mineral water bottle, coffee or tea.

Winter Menu, served from October 1st to March 31st only

STARTERS

- Duck foie gras and lentils cream
- Tuna nougat marinated with black sésame, wasabi mayonnaise, red cabbage sweet and sour salad

MAIN COURSES

- Pollock, mash butternut, roasted brussels sprouts
- Braised chuck beef carbonnade style, pomme boulangère

DESSERTS

- Chocolate caramel roller
- Lime Pavlova, coconut

ENTRÉES

- Cream of vegetables soup
- Salad of raw vegetables in a sweet-sour dressing

PLATS

- Mushrooms Risotto
- Variation of seasonal vegetables, glazed, mashed, raw

DESSERTS

- Roasted pineapple
- Coconut rice pudding

Compléments pour agrémenter vos menus

Appetizer glass of our Champagne (13cl)
Cold finger buffet (4 pieces per person)
Trilogy of our cheeses selection

10,83€ HT (13€ TTC) Unique choice of starter, main course dessert for the group, to be communicated **8 days before the event.**
10,91€ HT (12€ TTC)
7,27€ HT (8€ TTC) In case of specific diet, an alternative is proposed

Summer Menu, served from April 1st to September 30th only

STARTERS

- Gravelax dill salmon, sour sweet white cabbage salad with rice vinegar
- Beef tataki, Lebanese tabbouleh, tomatoes, quinoa, mint

MAIN COURSES

- Loin of veal low temperature, mashed artichoke, red onion pickles
- Roasted cod, braised fennel with orange, candied onion

DESSERTS

- Baba with seasonal fruit (no alcohol)
- Dessert with chocolate, caramel and pecan

OPTION MENU VEGAN

Rate per person € 58,11 VAT excluded (€ 65 VAT included)
based from 8 to 12 participant, for salon Oratoire, Mère Supérieure ou Bibliothèque
Rate guaranteed subject to availability
Prepayment on booking, uncancellable, non refundable

- » Rental of the meeting room
- » Two breaks : one set in the meeting room at the beginning : coffee/tea and biscuits + one more after the lunch
- » 2-course-menu served in 45 minutes, including drinks (1glass of wine or beer (25cl), mineral waters and coffee or tea) in our **Brasserie Flamande l'Estaminet Gantois**

Main courses choices :

- Our carbonnade Flamande
- Cod with fresh cream served with a julienne of vegetables
- The Main course of the Day
- The vegetarian course of the moment

Desserts choices :

- Flemish pleasure (ice-cream)
- The dessert of the Day

- » Notebook and pen
- » Sweets and mineral water
- » Free Wi-Fi
- » Paperboard with makers
- » Audiovisual equipment (screen TV and/or video projector)
- » Signs and menu with your logo



Ex : Oratoire – Round tables up to 12 persons

Rate per person €100,12 VAT excluded (€112 VAT included)
based on a minimum of 20 participants

- » Rental of the meeting room
- » Two coffee/tea breaks scheduled during the day : one 'Classic' and one 'Mixed' (choices on page 15)
- » Cocktail with 20 pieces, according to the Chef supply, including wines from our Sommelier selection, mineral waters, coffee or tea
- » Notebook and pen
- » Sweets and mineral water
- » Free Wi-Fi
- » Paperboard with makers
- » Audiovisual equipment (screen TV and/or video projector)
- » Signs and menu with your logo



Cour d'Honneur



Salle des Hospices



Chapelle

Rate per person, per day €106,38 VAT excluded (€119 VAT included)
based on a minimum of 10 participants. Set menu for the entire group

- » Rental of the meeting room
- » Two coffee/tea breaks scheduled during the day : one 'Classic' and one 'Mixed' (choices on page 15)
- » 5-course-menu chosen by the Head Chef : 2 starters, 2 main courses, a dessert, wine pairings (from our Sommelier selection), ½ mineral water, coffee or tea
- » Note book and pen
- » Sweets and mineral waters
- » Free Wi-Fi
- » Paperboard with markers
- » Audiovisual equipment (screen TV and/or video projector)
- » Signs and menu with your logo

5-course-menu chosen by the Head Chef, according to the best products present on the market

Service within the Gourmet Restaurant Le 'H, or in a private lounge depending on availability and number of people.

Thank you to communicate to us the possible diets in avance.

Suggestions to make your choice of menu even more spec
(Available for all for our menus : 65 €/79 €/95 €)

Appetizer glass of our Champagne (13cl)
Cold finger buffet (4pieces per person)
Trilogy of our cheeses selection

€10,83 VAT EX (€13 VAT IN)
€ 10,91 VAT EX(€12 VAT IN)
7€ VAT EX (€ 8 VAT IN)



Rate per person, per day, €20,90 VAT excluded (€23 VAT included)
based on a minimum of 10 participants

Business Breakfasts are served as part of the buffet and are charged in addition to the meeting room rental

Breakfast includes :

- » Coffee, tea, milk, mineral waters, juices, regional organic apple juice
- » Assortment of mini pastries
- » Assortment of cured meats and regional cheeses
- » Variety of fresh breads (gluten free bread available on request)
- » Assortment of cereals
- » Fresh fruits and fruits salad
- » Regional Yoghurts
- » Butter, honey, jam and nutella



Classic breaks

Rate per person € 11.36 VAT EX (€ 12.50 VAT IN)
included in one-day packages « Gantois », « Cocktail »
and « Gastronomic »

« La Matinale »

Hot beverages,
Cold beverages,
Home-made mini viennoiseries



« La Douceur »

Hot beverages,
Cold beverages,
Assortment of cakes
(exemples: macarons, cannelés, stuffed bun)

Mixed breaks

Rate per person € 15.91 VAT EX (€ 17.50 VAT IN)
included in one-day packages « Gantois », « Cocktail »
and « Gastronomic »

« De l'enfance »

Hot beverages,
Cold beverages,
Sweets,
Waffles & french pancakes
(with assortment of garnitures)

« Vitalité »

Hot beverages,
Cold beverages,
Fresh fruits,
Fruits juices
Dried fruits
Cereal bars

Special attention, a gift or a souvenir of your stay at L'Hermitage Gantois. You will find below various gifts ideas to offer to your guests or collaborators. The objects of your choice will be installed at your convenience in your room, at the table or in the meeting room.

Sweets

Chocolates :

« Michel Cluizel » box of 4 chocolates

Price
VAT EX

Price
VAT IN

5.00 €

6.00 €

Flemish Waffles:

Souvenir box of Destrooper biscuits (75gr)

8.33 €

10.00 €

Local products:

Regional beer (75cl)

7.50 €

9.00 €

Bêtises de Cambrai (75 gr)

5.00 €

6.00 €

Our selection of Spa product by Hermitage Gantois

Hand Cream Décléor (50 ml)

10.00 €

12.00 €

Sy it with flowers

Bouquet of white flowers in water reserve

41.67 €

50.00 €

1 Rose

5.00 €

6.00 €

The Hermitage Gantois offers you to enhance your stay through various activities. Below you will find different leisure ideas to offer to your guests or collaborators.

Activities managed by us within our hotel

- » **Wine tasting** by our sommelier from 10 people « 3 wines at 25 € / person »
- » **Visit of our Hotel** by a speaker of the Hospital Museum: 7,5 € / person.
- » **Tasting of beers, whiskeys, wines grand crus** (quote on request) by our provider 'Vins en Nord'.
- » **Tango lessons** starting from 15 € (Minimum 30 people).
- » **Amma massage session** from 10 € VAT Included/ person (5minutes), up to 20 people
- » The seated Amma massage is a relaxing technique based on the traditional Japanese art of accupression. It is practiced dressed on an ergonomic chair. It is a pleasant method that is for everyone. The Amma relaxes you, relieves stress by bringing a global well-being.
- » **Show cooking / Culinary Animation** from €150 + €6/person (depending on the activity proposed),
- » **Cocktail creation workshop** from €150 + €8/person (Mojito, Spritz, Gin tonic , and others cocktails),
- » **At Home Bière** (on request)

At Home Beer offers you to animate your seminars or corporate events. They put at your disposal their unique concept of beer brewing and customization of bottle labels.



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Activities outside the hotel or organized by external service providers to contact directly:

- » **Beffroi Visit** Tourism Office, Laetitia Rzepecki: **Tel:** +33 3.59.57.94.20 or **Email:** l.rzepecki@lilletourism.com
- » **Palais des Beaux Arts Visit** Anne-Françoise Lemaitre: **Email:** aflemaitre@mairie-lille.fr
- » **Event agency LilleConnect** Nicolas Dhalluin: **Tel :** +33 3.28.52.02.51 or **Mob:** +33 6.27.87.92.91
- » **Event agency Public Address** Augustin Dubar: **Tel:** +33 3.20.72.39.49 or **Email:** adubar@public-address.fr
- » **Mademoiselle Biloba** (natural cosmetic workshops): **Tel :** +33 9.67.14.39.75 or **Email:** contact@mademoiselle-biloba.fr
- » **Agence Point Triple** (Art event agency) Gautier Levrague **Tel:** +33 6.29.70.28.56 or **Email :** gautier@pointtriple.com
- » **Koezio** (The largest adventure park Indoor) **Tel:** +33 3.20.05.80.02 or **Email:** lille@koesio.co
- » **Professional Magician Close-Up / Mentalist / Digital Magic and Business Speaker** Jean-Sébastien Bajolet :
Tel: +33 6.34.31.20.00 – **Websites:** www.lemagicienpro.com and www.jsbconferences.com

Other Useful Contacts

- » **Alexis Delespierre Photographe** **Tel:** +33 6.51.44.17.79 or **Email:** delespierre.alexis@gmail.com
- » **Notcar Bus Rental** Galyna Gutsalenko: **Tel:** +33 3.20.37.93.93 or **Email:** g.joos@notcar.fr
- » **Byjoway Private driver, VTC, Navettes** Sophie Pagan: **Tél:** 03,59,61,16,01 or **Mob:** 06,15,26,41,03 or **Email:** so@byjoway.fr
- » **Security guard Artemis Security** Sabrina Chantelou: **Tel:** 03,66.14.00.19 or **Email:** s.chantelou@groupartemis.fr

