

A historic place for a unique moment ...



Our Hotel

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Conference facilities

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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 .

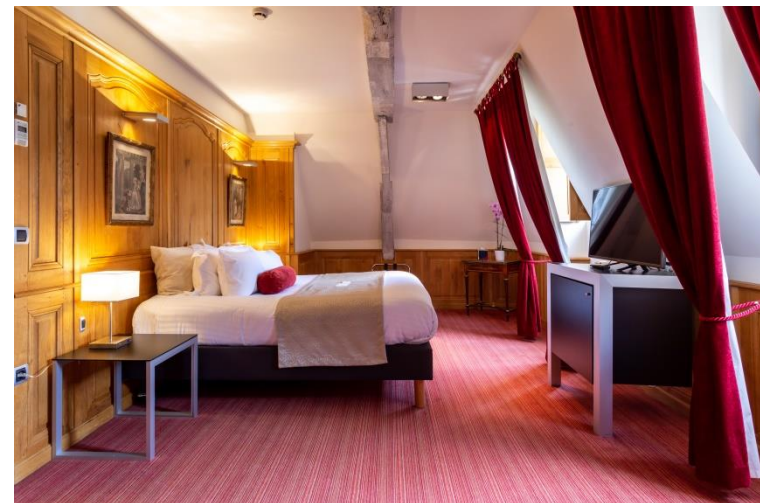
Offering an exceptional setting, combining charm, history and modernity, the Hermitage Gantois is the most prestigious address in the North of France.



The Hermitage Bar open from 8 am to 1 am 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, in the heart of Lille.

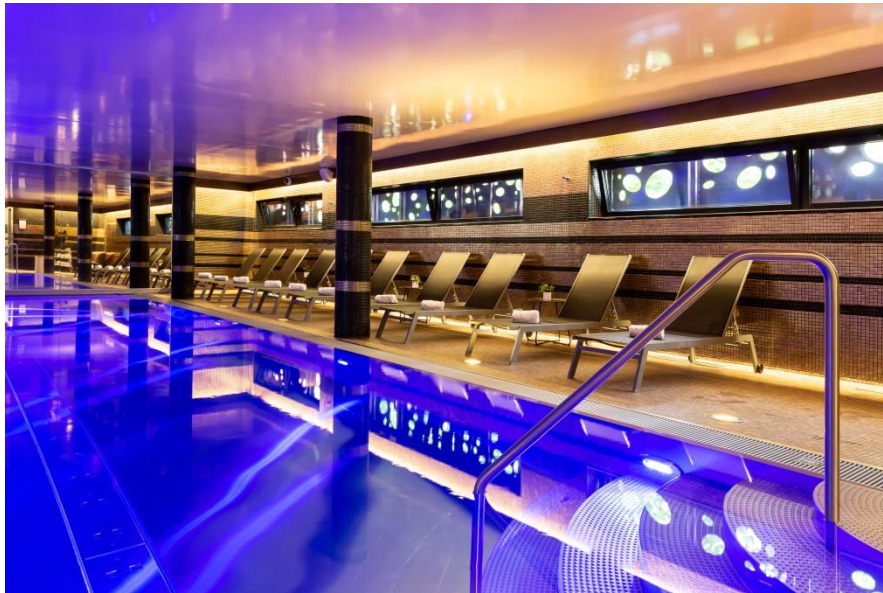
88 Rooms and Suites are fully equipped and air-conditioned, distributed around courtyards and interior gardens, offer you calm and serenity. Sometimes with a period fireplace, a French ceiling or old floor tiles, combining modernity and tradition, each room has its own personality.



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 a 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.

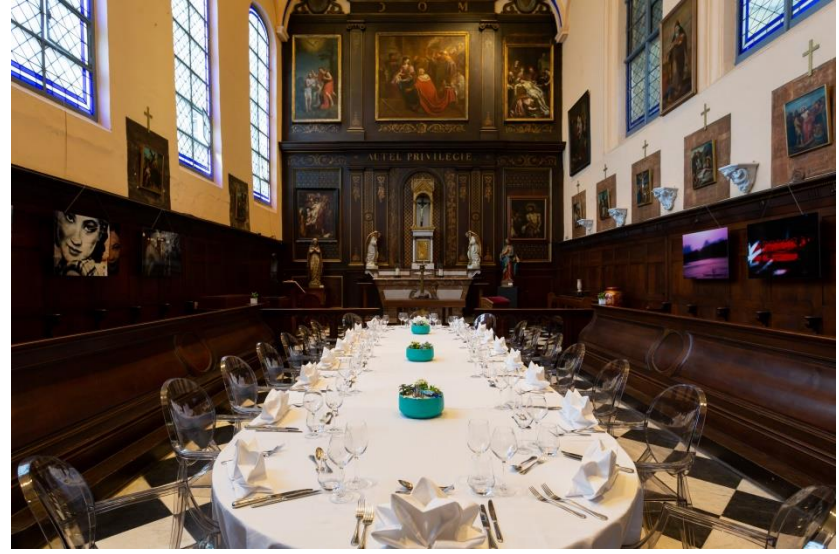
The Estaminet Gantois, (Flemish style Brasserie) is a typical north of France brasserie. Come and enjoy a "bistro" style lunch or dinner in a relaxed, warm atmosphere. The Estaminet Gantois menu offers local dishes served with some of the best beers from the area. A semi-private dining room is also available 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 accommodate up to 300 people.



<p>Our event spaces Floor space – l x w x h</p>	<p>Round Tables </p>	<p>Minister </p>	<p>Cocktail </p>	<p>Room rental from VAT excluded <i>VAT included</i></p>
<p>Salle des Hospices 200m² - 22 x 9 x 13</p>	180	-	300	2 208€ 2 650€
<p>Chapelle 40m²</p>	30	22	50	625€ 750€
<p>Salle des Hospices + Chapelle</p>	200	-	350	2280€ 2850€
<p>Grand Salon 100m² - 13 x 8 x 4</p>	50	25	100	1 291€ 1 550€
<p>Saint Jean 50m² - 10 x 5 x 3</p>	40	25	40	425€ 510 €
<p>Mère Supérieure 25m² - 5 x 5 x 3</p>	16	16	20	425€ 510€
<p>Bibliothèque 25m² - 4 x 5 x 4</p>	16	16	20	425 € 510 €
<p>Galerie d'Art 80m² (semi-private)</p>	-	-	60	425 € 510 €

Rate per person €58.11 VAT excluded (€65 VAT included)

Both menu include a Gantois aperitif (white wine and liquor), Amuse-bouche, 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

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

STARTERS

- Gravlax 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

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

Unique choice of starter, main course dessert for the group, to be communicated 8 days before the event. In case of specific diet, an alternative is proposed

Rate per person €70.62 VAT excluded (€79 VAT included)

Both menu include a champagne flute, Amuse-bouche, 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

- Gravlax smoked salmon, remoulade celery with harenga caviar
- Cromesquis of oxtail, carrot salad with lemon and tandoori

MAIN COURSES

- Halibut slab, mashed parsnip with mango, citrus Nantes butter
- Chicken breast supreme, mashed potatoes with oyster mushrooms, truffle gravy

DESSERTS

- Chocolate, beetroots in different textures
- Grapefruit entremet, matcha and rose

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

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

STARTERS

- Foie gras terrine with blackcurrant cream, speculoos
- Tuna tartar, mango, avocado, Arënkha caviar

MAIN COURSES

- Sole fillet, ratatouille (mix of vegetables), meuniere butter sauce
- Lamb shoulder, eggplant caviar, poivrade artichoke, spicy juice

DESSERTS

- Strawberry tart with geranium and litchi
- Restyled Black Forest

OPTION MENU VEGAN

Unique choice of starter, main course dessert for the group, to be communicated 8 days before the event. In case of specific diet, an alternative is proposed

Rate per person €84.92 VAT excluded (€95 VAT included)

Both menu include a champagne flute, Amuse-bouche, a starter, a main course, a dessert, 1 bottle of wine for 3 people (our Sommelier selection), mineral water, coffee or tea.

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

Unique choice of starter, main course dessert for the group, to be communicated **8 days before the event**. In case of specific diet, an alternative is proposed



Suggestions to make your choice of menu even more special

(Available for all of our menus : 65€/ 79€/95€)

Cold finger buffet (4 pieces per person)
Trilogy of our cheeses selection
Festive dessert instead of the dessert on the menu

VAT EX €10,91 (€12 VAT
IN)

VAT EX €7,27 (€ 8 VAT
IN)

VAT EX €7,73 (€8,50 VAT
IN)

Mix of various canapes and appetizers, hot, cold, sweet and savoury (replaces a meal, details and content on request)

Time estimated: From 1h30 to 2h tasting

Cocktail Gantois 20p

€61.68 VAT excluded (€69 VAT included)

20 refined taste pieces cocktail party
2 glasses of wine chosen by our Sommelier Laurent Nicolas, fruits juices and mineral waters

Cocktail Ch'ti 18p

€51.85 VAT excluded (€58 VAT included)

20 regional taste pieces cocktail party
2 glasses of wine or beer chosen by our Sommelier Laurent Nicolas, fruits juices and mineral waters

Cocktail Gantois Prestige 20p

€69.73 VAT excluded (€78 VAT included)

20 refined taste pieces cocktail party
A glass of our "Brut" Champagne, 2 glasses of wine chosen by our Sommelier Laurent Nicolas, fruits juices and mineral waters

All Champagne Cocktail Gantois 20p

€75.09 VAT excluded (€84 VAT included)

20 refined taste pieces cocktail party
2 glasses of our "Brut" and "Rosé" Champagne, fruits juices and mineral waters

Assortment plate of Tapas

€40.18 VAT excluded (€45 VAT included)

Variety of regional cooked meet and cheese, sweet pie on a slate serving tray
2 glasses of wine and beer chosen by our Sommelier Laurent Nicolas, fruits juices and mineral

Cocktail without beverages

€2,73 VAT excluded (€3 VAT included)

Piece per person



With Champagne

By glass

Champagne flute of the moment
€10.83 VAT excluded (€13 VAT included)

“Tradition” package €22.98 VAT excluded (€26 VAT included)
2 drinks per person : Champagne and a choice of different fruits liqueurs, fruits juices, soft drinks, mineral waters.

“Hermitage” package €26.52 VAT excluded (€30 VAT included)
2 drinks per person : Champagne and a choice of different fruits liqueurs, Whisky, Martini, Porto, fruits juices, soft drinks, mineral waters.

Bottle

Our “Brut” Champagne 75 cl
€57.50 VAT excluded (€69 VAT included)

Our “Rosé” Champagne 75 cl
€66.67 VAT excluded (€80 VAT included)

Laurent Perrier Brut Champagne 75cl
€70,83 VAT excluded (€85 VAT included)

Cork fee

Cork fee / bottle 75 cl €15 VAT excluded (€18 VAT included)

With Cremant

By glass

Glass of cremant
€8.33 VAT excluded (€10 VAT included)

“Gantois” package €17.68 VAT excluded (€20 VAT included)
2 glasses of cremant, one glass of White wine, fruits juices, Soft drinks, mineral waters.

With wines and beers

“Regional “ package €13.26 VAT excluded (€15 VAT included)
3 glasses of wine or beer chosen by our Sommelier Laurent Nicolas, fruits juices, soft drinks, mineral waters.

Softs drinks

Carafe fruit juice 1l
€13.64 VAT excluded (€15 VAT included)
Sparkling and mineral waters 1l
€6.36 VAT excluded (€7 VAT included)
Coffee, Thé
€2.73 VAT excluded (€3 VAT included)

Others

Beer barrels 20l

-Lager : €233,33 VAT excluded (€280 VAT included)
-Local beer : €291,66 VAT excluded (€350 VAT included)
-Cocktail Workshop : €125 VAT excluded (€150 VAT included)
+ €6,66 VAT excluded (€8 VAT included) per person (Mojito, Spritz, Gin tonic, and others cocktails)

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

Sweets

Chocolates :

« Michel Cluizel » box of 4 chocolates

VAT excluded	VAT included
5.00 €	6.00 €

“Flamande Waffle”:

Souvenir box of Destrooper biscuits (75g)

8.33 €	10.00 €
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Local products:

Régional beer (75cl)

7.50 €	9.00 €
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Bêtises de Cambrai (75gr)

5.00 €	6.00 €
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Our selection of spa products By Hermitage Gantois

Hand Cream Décléor (50 ml)

10.00 €	12.00 €
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Say it with flowers

Bouquet of white flowers in water reserve

41.67 €	50.00 €
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1 Rose

5.00 €	6.00 €
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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

