



LA MAISON
DES TÊTES

YOUR BUSINESS SEMINAR



ERIC GIRARDIN, MANAGER & EXECUTIVE CHEF



After starting out as an electro-mechanic, Eric Girardin turned to a hospitality school, specializing as a waiter. After ten winters as a sommelier in a two-starred restaurant in Courchevel, he and his wife opened their restaurant in Strasbourg, La Casserole.

"I had a theoretical knowledge of cooking but no practical experience. Through curiosity and hard work, like a self-taught man, I built a culinary identity and obtained a Michelin star in 2008.

I define my cooking as instinctive, authorial, but above all, product-based. As the son of a farmer and innkeeper, I have never forgotten the importance of local producers. I have learned to add aesthetics and emotion to my dishes. I choose my products according to their freshness, their proximity and their seasonality. I prefer to work with local actors, mainly for vegetables."

"I am aware of the versatility of the jobs around me, from the carpenter who creates a piece of furniture for me that I ask him to customize, to the front of house clerk who will place the plates on that same piece of furniture. It is very important to me to keep a family spirit within my teams, and it is important to me that the room service, front desk and restaurant departments enjoy working together for the house."

RELAIS & CHATEAUX

"At Relais & Châteaux, we strive to be true artisans and representatives of the restaurant and hotel trade. We see ourselves as both heirs and gatekeepers of the rich cultural history of hospitality around the world (...). This strong emotion of taste, deeply connected to one's surroundings and an authentic and generous welcome into them, this is the foundation on which we build our commitment, making the world better for future generations."

Extract from the manifesto Relais & Châteaux, UNESCO Paris, November 2014

OUR SERVICES



21 rooms

blending wonderfully Alsatian charm
and 21st century modernity



One seminar room "Bartholdi"

fully equipped with daylight



The "Brasserie Historique"

cultivating a spirit that is both typically
Alsatian and deliberately contemporary



The Restaurant Girardin (1 Star Michelin)

with the promise of an authentic
gastronomic experience in a cozy and
personal atmosphere

IMAGINE YOUR EVENT...



8:30 a.m. : your coworkers gather together around hot drinks and homemade pastries



12:00 a.m. - 1:30 p.m. : your team share a convivial moment around emblematic dishes of the Brasserie Historique



8:00-11:00 p.m. : give your employees a unique gastronomic experience at the Girardin Etoilé Restaurant



From 7:30 a.m. : a delicious breakfast awaits your coworkers



9:00 a.m. - 4 p.m. : your meeting takes place in a quiet and functional atmosphere, punctuated by coffee breaks with homemade delicacies



4:00 - 6:00 p.m. : offer your teams a moment of cohesion with our suggested activities



11:00 p.m. : moment of relaxation and rest in your room, between traditional woodwork and modern furniture

Then, extend your event or take with you the memories of a successful business event...

Throughout your seminar, our team will be at your disposal to ensure the success of your event.

THE SEMINAR ROOM "BARTHOLDI"



With a natural daylight, fully equipped.. the ideal place to gather your coworkers together, away from the hustle and bustle of downtown Colmar. Throughout your seminar, homemade pastries will be served, along with hot drinks, for moments of exchanges and sharing.

Maximum capacity : 25 people
Unique set-up : U-shape
Surface : 65 sq/m (4.70m x 14m)



Wifi connection



Projector & screen



Paperboard



Nespresso coffee machine
& Nunshen Tea (self-service)



Notepads & pens



Mineral water

OUR ROOMS

Offer your employees moments of true rest in one of our 21 rooms combining the charm of Alsatian tradition and contemporary elegance.

All of our rooms can accommodate up to two people in double and twin beds.



Confort rooms ~28 sq/m



Charme rooms ~36 sq/m



Caractère rooms ~42 sq/m



Duplex room ~34 sq/m



Access for people with reduced mobility



Free Wifi



Luggage storage

For residential seminars, our rooms are assigned according to the activity and their availability. We will take all requests into consideration and do our best to accommodate them.

THE BRASSERIE HISTORIQUE

This unmissable restaurant in Colmar has an elegant decor that is both respectful of its extraordinary history and at the same time turned towards a delicate modernity as well as a generous cuisine that has been able to match the atmosphere.

Here, Éric Girardin imagines a menu that honors Alsatian tradition while bringing a happy freshness to the service of sure flavors.

Snails au gratin, sauerkraut, pike quenelle soufflé cake, veal kidneys, and snacked tuna delight lovers of rethought specialties, without forgetting a precise work on vegetables, witnessing a strong will to reveal the work of the region's farmers.

Bring your colleagues together around dishes that highlight local produce.



Example of a Menu of the Day (included in the meeting day package)

Panna cotta of kohlrabi, garlic cream
radishes and bread chips

Peach of the day, polenta with herbs
parmesan chips and pearl juice

Apple-pear strudel

The Brasserie Historique is open from Tuesday to Saturday included :
For lunch from 12pm to 1:30pm
For dinner from 7pm to 9pm

THE RESTAURANT GIRARDIN

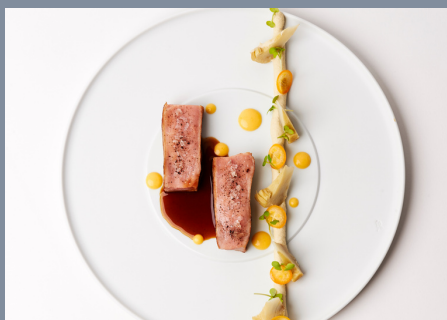


It is a vast, pure vessel, a white temple full of light, which, under soft vaults, welcomes the Girardin restaurant.

As soon as you enter, a feeling of protection draws you in, soon underlined by the discovery of the extraordinary alcove dressed in light grey fabric scales. On the tables, the setting is most sober with a silver plate, a water glass, a white napkin and a fragile flower as if inserted in a paving stone. Everything has been thought of to provide the ideal setting for the discovery of Eric Girardin's talent.

The chef has imagined a unique menu, based on a selection of dishes of the moment. "Journey into a sensory world" for an original walk in the heart of what passionately inspires Éric Girardin.

Offer your colleagues a unique gastronomic experience around dishes imagined by Chef Eric Girardin, whose ambition is to sublimate the products of our local producers.



The Girardin Restaurant is open from Tuesday to Saturday included,
for dinner only, from 7pm to 9pm

SUGGESTIONS OF ACTIVITY

During your seminar, integrate a moment around an activity to strengthen the cohesion of your teams and motivate your employees.



Cooking class with the Chef Eric Girardin

Discover the cooking secrets of Chef Eric Girardin. On the theme of "Le Végétal", learn how to sublimate local products from Alsace.

Share a unique moment with your colleagues and take the opportunity to surprise your loved ones by making this recipe at home!

Activity from 3:00 to 5:00 p.m. for groups from 5 to 8 people



Oenology course with our sommelier

Let yourself be tempted by a customized wine tasting, in the unusual and very intimate setting of the Girardin Restaurant's Cellar.

Share your emotions about wine on the theme of your choice, guided by the advice of our sommelier.

Activity from 5:00 to 7:00 p.m. for groups up to 20 people

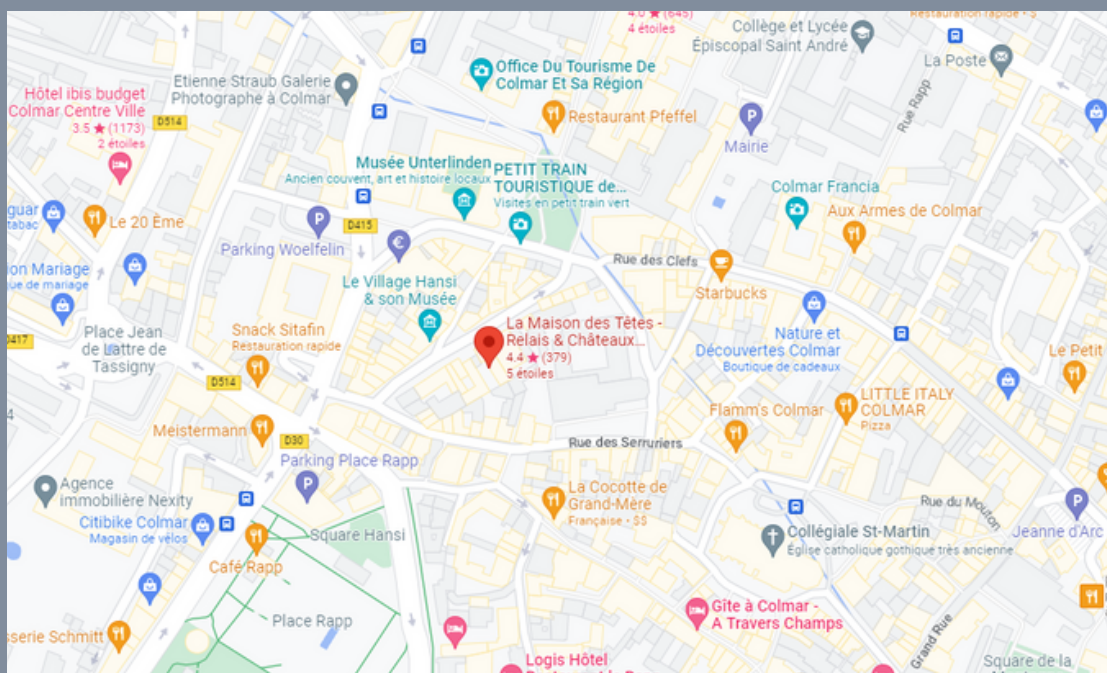


Visit of Colmar

Between half-timbered houses, Little Venice, cathedrals and museums... discover (or re-discover) the city of Colmar. Choose the intervention of a guide or opt for a playful outing (treasure hunt, escape game...) to reinforce the cohesion of your teams.

Our team will be happy to help you find the ideal activity for your employees.

ACCESS & CONTACT



Our sales team is at your disposal to organize a seminar tailored to your needs.

We hope to welcome you soon at La Maison des Têtes!



LA MAISON
DES TÊTES

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