



The Apreval Manoir is a family-owned estate producer of Cider and Calvados. It is located in the northern part of the "Pays d'Auge" in Normandy, France, near the English Channel sea, at 5 kms from Honfleur and 10 kms from Deauville/Trouville.

Different guided tours have been created to give you the chance to discover the cider, Pommeau and Calvados making process as well as the Apreval production site. Each tour lasts about 30 minutes and is followed by a tasting, according to one of the following programmes.

We have the capacity to accommodate 70 seatings.

2010 Group rates

Prices include guided tour and drinks

- 1. SCHOOL 3 €**
Educational visit followed by a tasting of pure apple juice.
- 2. APREVAL 3,80 €**
Visit followed by the tasting of our three specialties : Cider, Pommeau and Calvados "Réserve".
- 3. JAM & JELLY 6 €**
Taste 5 of our jams & jellies made with apples, pears or cider, with aromas of vanilla, cinnamon or Calvados, together with our three specialties : Cider, Pommeau and Calvados "Réserve".
- 4. SWEET SNACK 8 €**
Visit followed by a sweet snack of Gingerbread, stewed apples and vanilla ice cream as well as the tasting of our three specialties : cider, Pommeau de Normandie and Calvados "Réserve".
- 5. CHEESE 8 €**
This tour includes the tasting of three famous Normandy cheeses : 'Camembert, Pont l'Evêque and Livarot', in association with Cider, Pommeau and Calvados.
- 6. TEAM BUILDING 15 €**
Discover our making process in a team building spirit !
Interactive visit of the estate, fun quiz on the apple and a blind-folded tasting of cider, pommeau, Calvados and Normandy cheeses. The winner team gets a prize as well as the diploma of "Grand Chevalier de la pomme" (Length : 90 minutes).
- 7. BUFFET "NORMAND" 22 € includes visit + lunch buffet + drinks**
Pommeau as aperitif, 'Paté de Campagne', green salad and tomato salad with cider vinegar dressing, cucumber salad with cream and lemon, roasted potatoes, Normandy cheeses, gingerbread, coffee and 5 years-old Calvados "Réserve".
- 8. LUNCH "AUGERON" 25 € includes visit + lunch + drinks**
Pommeau as aperitif, 'Rillettes' and salad with cider vinegar dressing, Roast beef served cold with roasted potatoes and vegetables 'au gratin', Normandy cheeses, Apple pie with cream, coffee and 5 years-old Calvados "Réserve".
- 9. LUNCH "PAYS D'AUGE" 30 € includes visit + lunch + drinks**
Pommeau as aperitif, Sausage, 'rillettes' and radishes, Roasted chicken served warm with roasted potatoes and green beans, Normandy cheeses, Norman pie, coffee and 5 years-old Calvados "Réserve".

Prices are per person VAT included (19,6%), calculated on a minimum of 20 participants, and tour leader free.
Closed on Sunday for lunch.

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Email : apreval@apreval.com

MANOIR

D'APREVAL

10.DINNER « AU DOMAINE » 55 € includes visit + full meal + drinks

After the guided tour, you will discover Norman specialties during a full meal.



Pommeau and cocktail snacks as aperitif

STARTER

Duck foie gras with pommeau and chutney

or

Seafood & Shells

3 oysters n°3, 3 prawns, 200 g of whelks, 1 crawfish

MAIN COURSE

“Vallée d’Auge” Chicken

with cream and Calvados sauce, roasted potatoes

Assorted Pays d’Auge cheeses

Camembert, Pont L’Evêque, Livarot, green salad with cider vinegar dressing

DESSERT

Warm apple pie served with vanilla ice cream

Coffee and Calvados

10 years-old “Grande Réserve”

The dinner includes also AOC cider, mineral water and wine.

Possible options for lunches : Wine “Côte du Rhone” 5 €/pers, Calvados XO (15-20 years) 2 €/pers.

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