



# Après Tout

Luxury Barging

[www.BargeAprèsTout.com](http://www.BargeAprèsTout.com)

# Immerse yourself in the tranquillity of a canal cruise through Burgundy on board the Après Tout

Owners Captain Rory Macrae and  
Chef Caroline Macrae are delighted to  
welcome you, with your friends or family  
for a holiday of a life time.

There is no better way to explore and  
enjoy the splendour of France than to  
gently cruise along her historic canals.







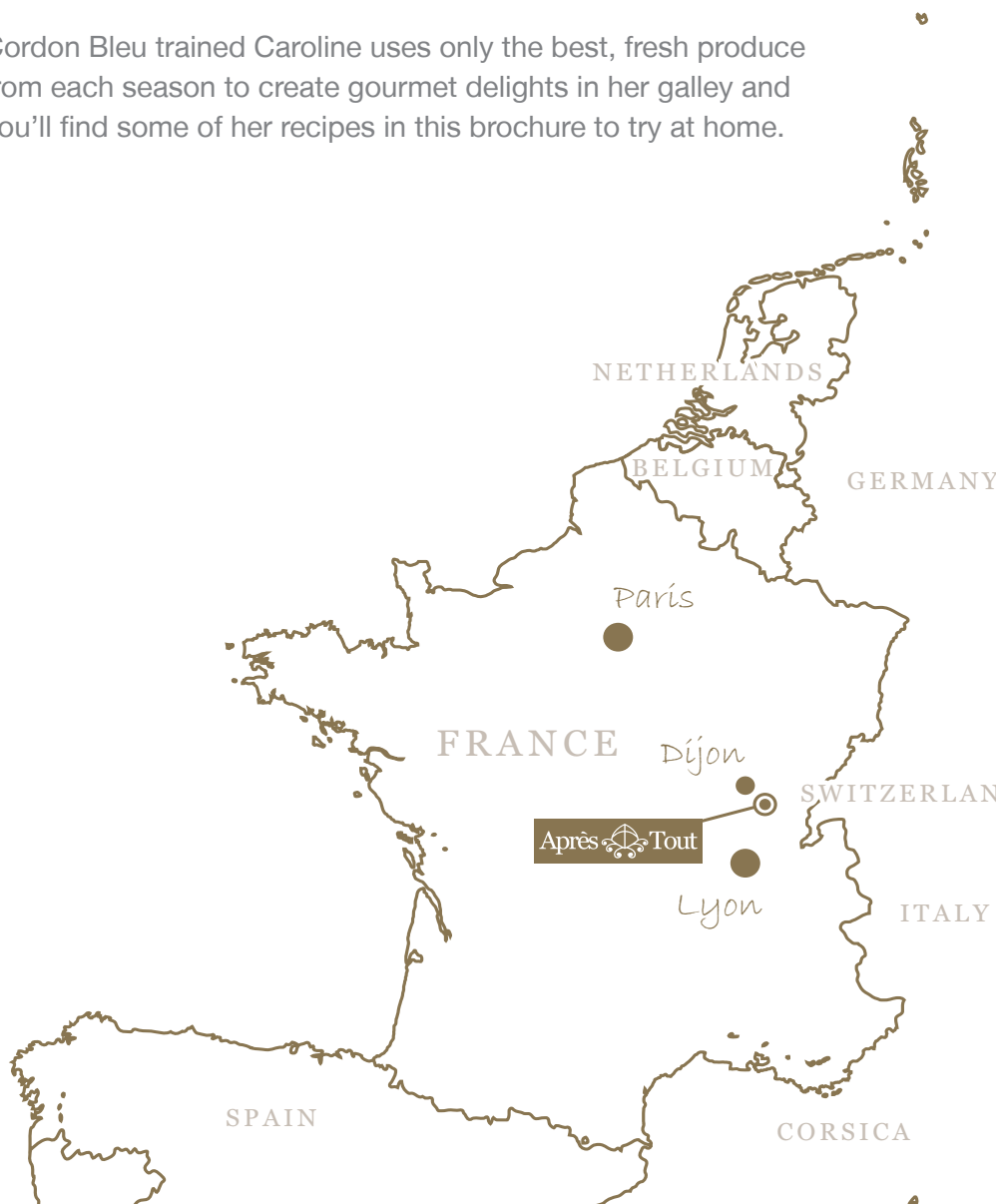
# Introduction

Welcome on board!

Depart Paris in our luxury private transfer service direct to the barge, where you board the *Après Tout* to begin your cruise on the Canal du Bourgogne.

A champagne reception gives you a chance to meet the crew. Once you have settled into your cabin, it will be time to return to the deck for a cocktail cruise. A delicious four course dinner will be served with wonderful wines to match, followed by after dinner drinks - weather permitting all served on the magnificent teak deck.

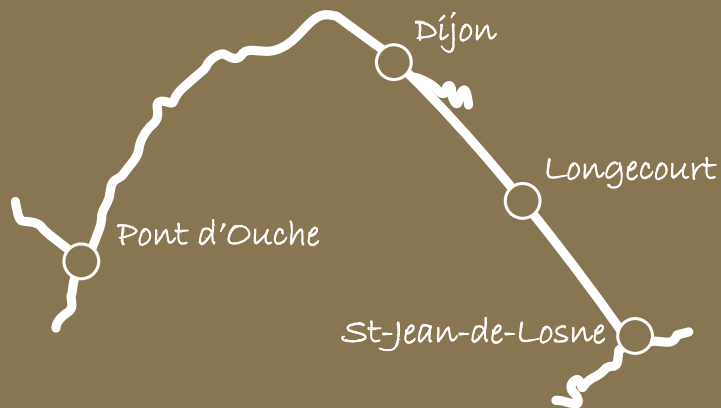
Cordon Bleu trained Caroline uses only the best, fresh produce from each season to create gourmet delights in her galley and you'll find some of her recipes in this brochure to try at home.



## Cruising St-Jean-de-Losne to Pont d'Ouche

Depart Paris in our luxury private transfer service direct to the barge moored in Saint-Jean-de-Losne, where you board the *Après Tout* for your canal cruise through Burgundy on the Canal du Bourgogne.

A champagne reception gives you a chance to meet the crew. Once you have settled into your cabin, it will be time to return to the deck for a cocktail cruise on the river Saône. A delicious four course dinner will be served with wonderful wines to match, followed by after dinner drinks – weather permitting all served on the magnificent teak deck.







## Monday - Cruise to Longecourt

Leaving the River Saône behind, we now enter onto the Canal de Bourgogne through the first of many locks! Spend the morning enjoying your first cruising day on the flat plain from the river toward Dijon.

After lunch, your guide takes you to the area of the “Côte d’Or” (“Gold Coast”) planted with vines that produce some of the most wonderful wines of Burgundy – on the ‘Route de Grand Crus’.

We visit a local truffle producer at his Château, near Nuits St George. Here, we learn all about this most valued mushroom and of course, purchase some of these delights to be used on board during the week.

We then return to the barge moored at Longecourt for a well deserved refreshing cocktail!

### Crab cakes with a tartar sauce

8 oz crab - best white meat  
2 oz bread crumbs  
1 shallot - finely chopped  
Parsley - finely chopped  
1 egg  
1 tbsp baking soda  
1 tbsp mayonnaise

Mix all together and form into patties; fry in oil with a little butter until golden on each side. For the tartar sauce, finely chop parsley, tarragon, dill and gherkins and add 2 tbsp mayonnaise, 1 tbsp sour cream and 1 tsp grainy mustard - season.



## Tuesday - Dijon

We continue with our cruise towards Dijon and after lunch you will be transferred to Clos de Vougeot, a medieval château surrounded by vineyards. This is a truly magnificent château and the headquarters of the Chevaliers du Tastevin, whose special label is awarded annually to the finest Côte d'Or vintages. World War II jeeps will take you through the vines to explore the famous land for some exhilarating fun!

We return to Dijon, with time to shop in the city's many chic boutiques and of course, visit the mustard shop before we take a walk through the historic town which will captivate you with its past, including the Ducal Palace.

Tonight, you must try a 'Kir Royale' made with local Cassis, a liqueur invented here in Dijon made from blackcurrants and mixed with the Burgundy Champagne equivalent named Cremant.





## Wednesday - Route des Grand Crus

We continue our canal cruise to the valley of the Ouche. Enjoy a relaxing morning on board; there are many locks for disembarking to cycle or to walk.

Late morning you transfer over the hillside and down through the vines to the charming village of Gevrey Chambertin.

We are greeted by a maker of this prestigious Grand Cru wine and have a splendid lunch on their terrace overlooking their vines!

During lunch Madame Drouhin Laroze (the owner) will present her wines. We then take a scenic drive along the famous 'Route du Grand Crus', passing through many of the famous wine villages.

## Thursday - Ouche valley

The morning is spent cruising through the lovely Ouche valley, a truly spectacular part of the canal. Small villages pass by, cows wander in the fields and there is nature all around to give a feeling of total peace and tranquillity.

After another wonderful lunch, you are transferred to the delightful town of Beaune, the capital of the wine region of Burgundy. Enjoy a visit to the famous Hôtel-Dieu, Hospice de Beaune with its interesting history and magnificent tiled roof.

After some free time for shopping or strolling in the pedestrian streets we have an appointment for a private wine tasting at the famous cellars of Joseph Drouhin. Later, we return to the barge for a refreshing cocktail moored in the beautiful village of Gisésey.



## Friday - Pont d'Ouche

Today enjoy the final stretch of this beautiful canal cruise. We pass through several more locks until reaching our destination of the port at Pont D'Ouche.

We then drive up to Châteauneuf-en-Auxois in the afternoon, a medieval hill-top village steeped in History. This is a charming place with stunning views from all angles, of the surrounding countryside. Return to the Après Tout for a gala dinner with wonderful wines to match and a fond farewell.

## Saturday - Departure

After breakfast disembark and transfer to Paris with our private luxury transfer service.

### Rack of lamb with a white bean cassoulet

- 1 nice rack of lamb trimmed - approx 6 or 7 ribs
- 1 large can of cooked white beans (drained and rinsed)
- 1 leek - finely chopped
- 4 oz smoked bacon
- 2 cloves crushed garlic
- 1/2 courgette finely diced
- 1/2 pt\* white wine
- 1/2 pt\* cream
- 2 tbsp finely chopped parsley

Heat the oven to very hot - Gas 8 - sear the lamb on both sides and cook for 12 to 14 minutes and leave to rest for at least 15 minutes (covered).

For the beans - in a heavy saucepan - sauté the vegetables, garlic and bacon for 5 minutes - then add the beans with the wine - cook slowly for 20 minutes, stir in the cream and cook for a couple more minutes and finally, add the parsley.







## Cruising Lyon to Saint-Jean-de-Losne

You will be transferred from Paris by TVG train and met at the station and transferred to the barge moored in Lyon.

A champagne reception gives you a chance to meet the crew. A delicious four course dinner will be served with wonderful wines to match, followed by after dinner drinks served on the magnificent teak deck.

An evening cruise through the heart of Lyon will be your introduction to this magnificent city.







## Monday - Cruise to Montmerle

This morning we will visit the city of Lyon, one of the three Roman capitals of Gaul and the second city of France. Lyon is a cultural, historic, gastronomic, and commercial centre, little known outside of France. In the 16<sup>th</sup> century, Lyon was the heart of the silk industry. Dominating the city is the splendidly ornate Basilica of Notre-Dame de Fourvière. The standard of Lyon's shopping facilities is renowned for its quality and includes many chic boutiques and a market hall devoted entirely to antiques.

This afternoon we cruise upstream to Montmerle on the edge of the Beaujolais region.



## Tuesday – Cruise to Mâcon

Enjoy a horse and cart ride.

Your day will begin with breakfast on board, and then you will be transferred to the heart of the Beaujolais to a waiting horse and cart. You will enjoy a superb experience exploring this region by cart - along the small roads and even off road, through the vines. Perhaps a chilled glass of rose on the terrace before rejoining the barge for a late lunch. This afternoon we continue our cruise to Mâcon.

## Wednesday – Cruise to Tournus

Visit Pouilly-Fuissé and Château de Chasselas followed by a Michelin-starred dinner.

This morning you will visit the Pouilly-Fuissé region of Burgundy and visit the wonderful Château de Chasselas where you will be given a tour and tasting by the owner. Passing by the famous Roche de Solutré and other small wine villages back to the boat where lunch is waiting. A relaxing cruise through the bucolic countryside of southern Burgundy, you will arrive in the riverside town of Tournus where you will be shown the historic streets and the town's most famous monument, the 11<sup>th</sup> century Abbey of St Philibert. Tonight you can walk to the lovely “Aux Terraces” Michelin-starred restaurant for a wonderful dinner.



## Thursday – Cruise to Chalon sur Saône

Visit Beaune Hospice and Drouhin cellars.

After a relaxing cruise to Chalon sur Saône, guests will depart the barge for the historic town of Beaune. This is a beautiful town and we visit the famous Hospice du Beaune in the centre.

There will be free time for shopping before we enter into the amazing cellars of Joseph Drouhin for a private tour and of course, a wine tasting. There will also be time to explore the city of Chalon with its shops and Cathedral Square after dinner.

## Friday – Cruise to Seurre

Visit the vineyards in a World War II Jeep.

This morning we continue our cruise up-stream to the village of Seurre. After lunch you will be able to take the wheel of an authentic World War II jeep and discover the beauty of the villages and vineyards of the famed Côte Chalonnaise.

Back to the Après Tout moored in Saint-Jean-de-Losne, where we complete the journey with a dinner cruise.





## Saturday – Depart the barge

After breakfast disembark the barge for the transfer by luxury minivan to your hotel in Paris.



### Creme Brulee with red fruits

4 egg yolks  
2 tbsp sugar  
1 vanilla pod  
2 oz white chocolate  
1 pt\* cream  
Assorted red fruits  
Raspberry coulis

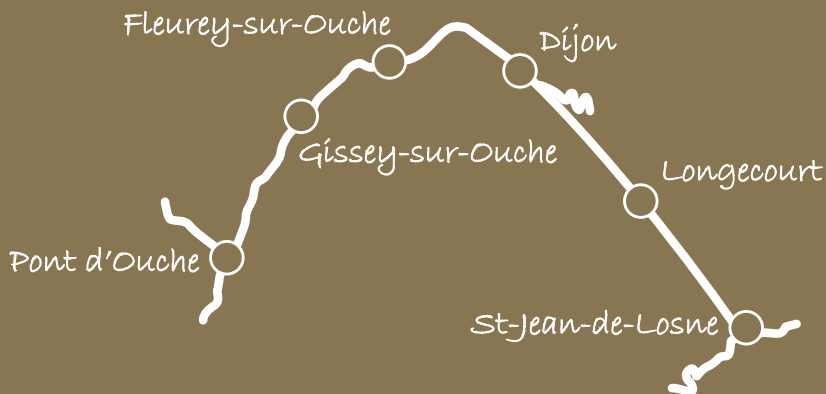
Gently bring to the boil the cream with the chocolate and vanilla - infuse for 5 minutes. Whisk the sugar and yolks until white and then strain on to the hot cream mixture. Place some berries in the ramekin and then pour over the cream mixture. Bake in a bain marie for approx 15 minutes or until just set - look for the wobble! Chill for at least 2 hours. When ready to serve - sprinkle over some sugar and caramelise with a blow torch. Mix the remaining berries with some raspberry coulis and serve.

## Burgundy Wine Connoisseurs Cruise – Dijon to Pont d'Ouche

The luxury hotel barge *Après Tout* will be your home for the duration of your stay in Burgundy so you will also be able to discover the delights of cruising on the idyllic Burgundy canal as it winds through the heart of the French countryside.

There are plenty of opportunities to walk or cycle along the tree-lined towpath, or simply sit on the gorgeous teak deck with glass in hand and watch the world glide by.

The boat has been fitted out to the very highest standards and caters for a maximum of 6 guests in 3 lovely spacious staterooms. An experienced crew of 4 including your personal chef, hostess, captain and guide take care of your every need.





## Simply the finest, most in-depth, stimulating and fun Burgundy wine tour ever!

This very special wine-lover's cruise includes:

- A unique “wine and war” visit of the Hospice de Beaune followed by a private tasting in the Drouhin family cellars
- A drive through the hallowed Côte de Nuits vineyards at the wheel of a World War II jeep
- A wine tasting including Grand Cru wines (Clos de Vougeot, Latricières-Chambertin) and lunch with a wine-maker in Gevrey-Chambertin
- A special visit to St Aubin to learn all about the age-old art of barrel making and explication of the wine-maker's tasks in the vineyard
- A guided tour of the 12<sup>th</sup> century former Cistercian wine château of Clos de Vougeot
- A lunch in Puligny-Montrachet with tasting of Grand Cru white wines (Batard-Montrachet and Corton-Charlemagne)
- A driving tour of the famous villages of the Côte de Beaune (Meursault, Chassagne-Montrachet, Pommard, Volnay)

Guest will also be able to assist in on-board pairings of our fabulous wines and gourmet dinners and have the opportunity to ship their favourite wines back home.





## Sunday – Paris to Dijon

Depart Paris in our luxury private transfer service direct to the barge moored in Saint-Jean-de-Losne, where you board the *Après Tout* for your canal cruise through Burgundy on the Canal du Bourgogne.

A champagne reception gives you a chance to meet the crew. Once you have settled into your cabin, it will be time to return to the deck for a cocktail cruise on the river Saône.

A delicious four course dinner will be served with wonderful wines to match, followed by after dinner drinks, all served on the magnificent teak deck.



## Monday – Cruise to Longecourt

Visit Clos de Vougeot followed by a Jeep drive through the vineyards.

Leaving the River Saône behind, we now enter onto the Canal de Bourgogne through the first of many locks! Spend the morning enjoying your first cruising day on the flat plain from the river toward Dijon. After lunch, your guide takes you to the area of the ‘Côte d’Or’ (‘Gold Coast’), planted with vines that produce some of the world’s most famous wines. Here we visit the “Clos de Vougeot”, a medieval château surrounded by vineyards. This is truly a magnificent château and the headquarters of the Chevaliers du Tastevin, whose special label is awarded annually to the finest Côte d’Or vintages.

We have arranged some fantastic World War II jeeps to take you through the vines to explore some of the small tracks that wind through this famous land for some exhilarating fun! We later return to the Après Tout for a well deserved refreshing cocktail.



## Tuesday – Cruise to Dijon

Visit vineyards of Côte de Beaune with lunch and tasting of Grand Cru whites.

This morning we continue our cruise towards Dijon and then depart around midday for a delicious lunch at the winery of Olivier Leflaive in the village of Puligny Montrachet. After the meal you will enjoy a beautiful drive through the magnificent villages of the Côte de Beaune before returning to the barge in Dijon where we moor for the evening.

## Wednesday – Cruise to Fleurey

Visit vineyards of Côte de Nuits with lunch and tasting of Grand Cru reds.

We continue our canal cruise to the valley of the Ouche. Enjoy a relaxing morning on board; there are many locks for disembarking to cycle or to walk. Late morning you will transfer over the hillside and down through the vines to the charming village of Gevrey Chambertin. We are greeted by Madame Drouhin Laroze, maker of this prestigious Grand Cru wine and have a splendid lunch on the terrace over- looking their vines - a truly unique experience. After lunch, we are given a very informative private tour of the cellars and take a scenic drive along the famous 'Route du Grand Crus', passing through many famous wine villages.



## Thursday – Cruise to Gisse

Visit Beaune with “wine and war” tour of Hospice de Beaune and private tasting in the cellars of Drouhin.

The morning is spent cruising through the lovely Ouche valley. This is a truly spectacular part of the canal - small villages pass by, cows wander in the fields and there is nature all around. There is a total feel of peace and tranquillity as we slowly cruise this magnificent canal.

After another wonderful lunch, you are transferred to the delightful town of Beaune, the capital of the wine region of Burgundy. Enjoy a visit to the famous Hôtel-Dieu, Hospice de Beaune with its interesting history and magnificent tiled roof. After some free time for shopping or strolling in the pedestrian streets we have an optional appointment for a private wine tasting at the famous cellars of Joseph Drouhin, this tour is by invitation only.

Later, we return to the barge for a refreshing cocktail and freshen up before enjoying another gourmet dinner aboard.

## Friday – Cruise to Pont d’Ouche

Visit to a barrel makers.

This morning we drive to the pretty village of St Aubin where you will have the rare opportunity to watch and learn how the famous wine barrels are produced. This is a family run business and their barrels are sold world wide.

Return to the Après Tout for lunch and a relaxing afternoon cruise to the final mooring at Pont d’ouche. Caroline will be busy preparing your gala dinner with wonderful wines to match and a fond farewell.

## Saturday – Paris

After breakfast disembark and transfer to Paris with our private luxury transfer service.





## Recipes from Après Tout

Caroline is a fully qualified Corden Bleu chef and takes a great pride in the perfect and delicious food served on board the Après Tout.

Catering to a small select group is such a great pleasure, providing meals of the highest quality to our passengers on board, discussing their requirements and ensuring they leave happy and fulfilled with the food is my goal.



# Menu 1



## Asparagus soup with spring onion ribbons

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8 oz fresh green asparagus	1/2 pt chicken stock
1 large potato	1/2 pt* milk
1 onion	3 spring onions
1 leek	Salt and pepper

Chop the asparagus, onion, leek and potato and sauté together until soft in a little butter. Add the stock and milk and continue to cook for 25 minutes or until all vegetables are cooked. Blend until smooth and season well. For the spring onion ribbons - finely slice and dust in a little flour - heat some vegetable oil until very hot and fry the spring onion quickly until just turning brown. Drain on a paper towel.

## Roast fillet of beef, with a truffle sauce

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1 lb fillet of beef	1 tbsp red currant jelly
2 shallots	3 sprigs of parsley
1 tbsp butter	2 tbsp of finely chopped truffles
2/3 pt* red wine	

Sear the beef in a very hot pan, transfer to the oven Gas 8 for 20 minutes. For the sauce - sauté the shallots in the butter until brown - add the wine, red currant jelly and parsley and reduce for 30 to 40 minutes. Season. Strain and stir in the truffles.

## Meringue swans with a raspberry coulis

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3 egg whites	6 oz sugar
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Whisk egg whites until very stiff and then stir in the sugar. Pipe out the bodies and number 2 shapes - bake in a very cool oven Gas 1 until crisp - approx 20 mins for the necks and 35 mins for the bodies. Once cool, fill with whipped cream and add the necks - at the last minute! Coulis - cook any red berries with some sugar and water - blend and strain - cool.



## Menu 2

### Smoked salmon parcels filled with a smoked trout pate

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4 slices of good smoked salmon  
4 oz smoked trout  
2 oz cream cheese  
1 oz butter

1 zest and juice of a lime  
Ground black pepper

Blend the trout with the cream cheese, butter and lime - season with pepper. Spoon onto the salmon and form into parcels or form into a roll. Serve with lemon and watercress.

### Chicken wrapped in bacon au jus

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4 chicken breasts  
8 slices of smoked bacon  
1 shallot

1/2 pt\* chicken stock  
1 tsp sugar  
1 tbsp vinegar

Season the chicken and roll the bacon completely around each breast. Sear in a hot pan on all sides and transfer to the oven Gas 6 for 20 to 25 minutes.

Using the same pan, add the shallot and gently brown - add the sugar and caramelise - then add the vinegar and then let that reduce. Add the stock and simmer for 15 minutes, check the seasoning.

### Pimms jelly with lemon panacotta

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1/4 pint Pimms  
1/4 pint lemonade  
1/4 pint water  
1 oz sugar  
2 1/2 leaves gelatine

2 lemons zest and juice  
2 oz sugar  
1pt\* cream  
3 leaves gelatine

For the Pimms jelly - soak the gelatine in water until soft. Dissolve the Pimms, lemonade, water and sugar - once simmering add the gelatine and dissolve. Cool. For the panacotta - soak the gelatine in water until soft. Heat 2/3 of the cream with the lemon and sugar - once simmering - add the gelatine and dissolve. Leave to cool. Whisk the remaining cream until thick and stir into the lemon mixture. Pour the Pimms jelly into a glass and place in the fridge until set. Once the jelly is firm, pour over the lemon panacotta and leave to set.





## Menu 3

### Cheery tomato and avocado gazpacho

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1 lb cherry tomatoes  
1 shallot  
4 tbsp olive oil  
1 clove garlic  
1/4 pt\* white wine

2 ripe avocados  
1 shallot  
1 juice of a lemon  
1/2 pt creme fraiche

For the tomato gazpacho - place the tomatoes in an oven tray with the chopped shallot, sliced garlic and 2 tbsp olive oil. Roast at Gas 4 for 30 minutes. Blend in a mixer with the rest of the oil and wine. Sieve and season. Chill. For the avocado soup - blend the avocados with the shallot until smooth - add the lemon juice and then the creme fraiche. Season. Chill. Serve in a tall glass - first the avocado soup topped with the tomato soup - decorate with small croutons and chive.

### Roast fillet of cod with a lemon and chive sauce

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4 fillets of cod  
1 tbsp butter and 1 tbsp oil  
1/2 pt\* white wine  
1 zest and juice of lemon

1/4 pt\* cream  
Salt and pepper  
Chives

Sear the cod fillets in the butter and oil and then transfer to an oven Gas 8 for 5 to 8 minutes. Using the same, add the wine and reduce for 5 minutes - now add the lemon and reduce for 1 minute. Stir in the cream and reduce for a further minute - add the chopped chives and season.

### Warm Caramel Gateau with Butterscotch Sauce

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2 oz butter  
6 oz self raising flour  
5 oz stoned dates & 1 oz stoned prunes  
1 tsp bicarbonate of soda  
6 oz sugar

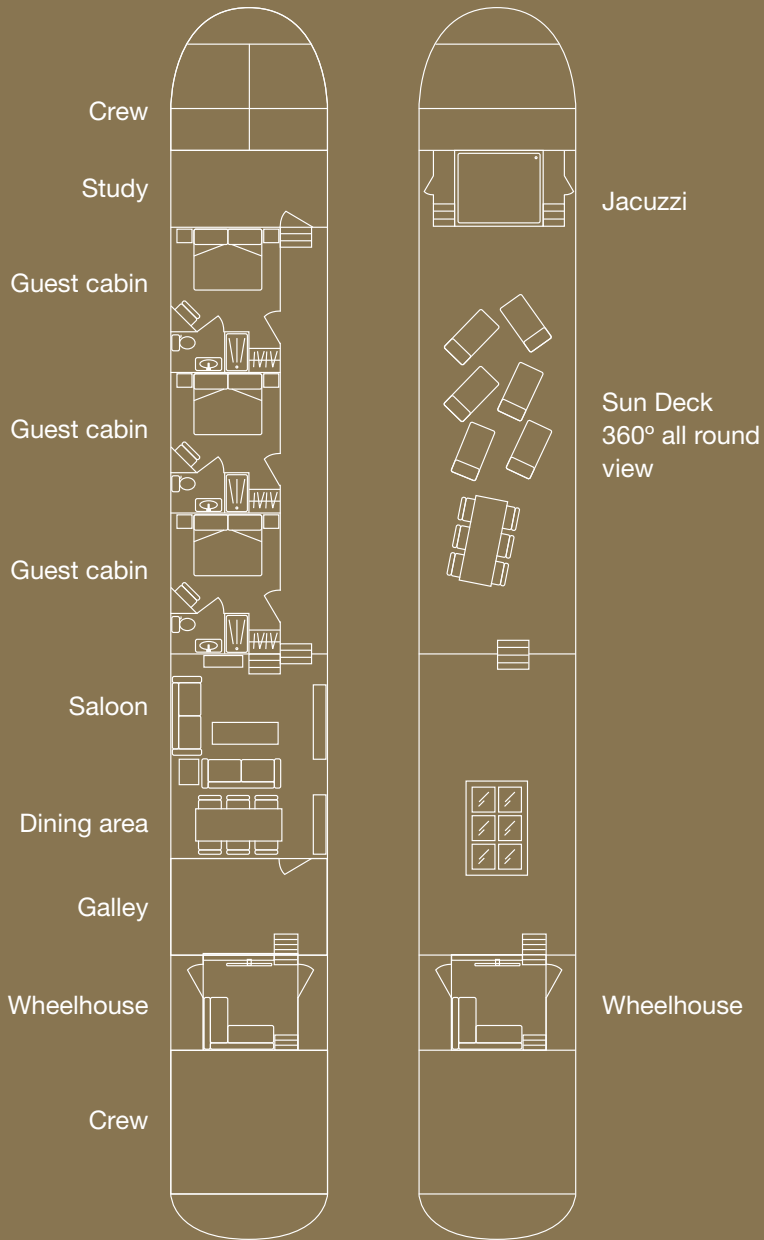
1/2 pt\* water  
1 tsp vanilla essence  
4 oz sugar  
2 1/2 oz butter  
1/2 pt\* cream

Line a square baking dish with baking paper. Simmer the dates and prunes in the water until softened - add the bicarbonate of soda. Blend the butter and sugar with the eggs, add the flour and vanilla - then add the warm fruit mixture and blend until smooth. Pour into the tin and bake at Gas 4 or 180 degrees until brown and risen - about 30 minutes. For the sauce - melt the butter and sugar and cook until a rich caramel colour - immediately take off the heat & add the cream. Return to the heat and slowly heat and stir until smooth.



# About Après Tout

The Après Tout is a classic barge 127 feet by 16.5 feet in beam.



## What is included?

- Accommodation in 3 luxury cabins for a total of 6 passengers
- All meals and drinks
- Emperor size double beds that can divide into twin beds
- Large walk in showers and heated towel rails
- Wonderful 'tailor-made' excursions in luxury minibus
- Door-to-door transfers from Paris to the Après Tout
- Excellent air conditioning or central heating
- Magnificent teak deck with 360° views and sun loungers
- Spacious hot-tub for 6 people
- Bicycles
- Bose sound system, T.V, D.V.D and satellite
- Large screen Mac computer and wifi
- All windows opening with retractable fly screens



## About Après Tout

On the Après Tout we are delighted to create a 'tailor-made' holiday just for you.

Our all inclusive cruise incorporates the best in luxury, from the boat to the food and wine, the itinerary and most attentive and dedicated crew.

