



Savoir Vivre 2026 Itinerary

North Cruise Route : Venarey-les-Laumes to Tanlay

SUNDAY: We'll Meet You in Dijon – Welcome Aboard!

Our captain will meet your party late afternoon in central Dijon. This is either at the Rail Station (there are frequent and fast TGV trains from Paris) or a local hotel. From there, you'll be chauffeured to the Savoir Vivre moored in Venarey-les-Laumes, a tranquil port on the Canal de Bourgogne. There will be time to unpack and explore. Dinner is at the warm and inviting Le Pari des Gourmets.

MONDAY: Venarey-let-Laumes to Montbard - Beautiful Beaune

After lunch aboard, sightseeing takes center stage as you head to enchanting Beaune - wine capital of the Cote d'Or. There's much to enjoy in Beaune; most important is the immaculately preserved Hospice de Beaune, a charity hospital built in the 15th century (and which treated patients until the early 20th century!) There will also be time to explore the shops or visit a cafe in the square. Return to the barge late afternoon before heading out to dinner at the charming La Mirabelle, a husband-and-wife run gem.

TUESDAY: Montbard to Ravieres - Flavigny-sur-Ozerain, a treat for all the senses

There is no medieval city more fragrant than Flavigny-sur-Ozerain! The scent that runs through its streets will guide you to the heart of the old Benedictine abbey: the only place where Anis are made. Once you've passed through the door, your eyes won't know what to look at, between the beauty of the abbey, the omnipresence of boxes and packets of sweets, and the comings and goings of the Fabrique teams. To come to Flavigny is to discover one of the most beautiful villages in France with a unique historical heritage. Dinner is at the modern, bright and airy Le Marronnier.

WEDNESDAY: Ravieres to Ancy-le-Franc - the splendid Abbaye de Fontenay

After a peaceful cruise to start your day we visit the splendid Abbaye de Fontenay, founded in 1118 by St Bernard. This meticulously preserved site is a rare example of the distinctive architecture and industry typical of the early Cistercian orders. Dinner is at the elegant Kimm & Ridge located in the heart of Chablis.



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South Cruise Route : Tanlay to Venarey-les-Laumes

THURSDAY: Ancy-le-Franc to Lezennes - 16th century chateau

As you enjoy breakfast on board featuring village baked pastries still warm from the oven, cruise through gorgeous scenery to Lezennes. After lunch onboard, visit the 16th century chateau of Ancy-le-Franc, one of the finest examples of Renaissance architecture in Burgundy. The interiors are furnished with a number of original period pieces. Dinner this evening is at the charmingly rustic Auberge La Beursaudière.

FRIDAY: Lezennes to Tanlay - the vineyards of Chablis

Cruise on the Burgundy Canal to the village of Tanlay. Drive to the vineyards of Chablis where you will sample several vintages of these famous wines at the property of a private grower. Although widely imitated around the world, only the wines produced in this region can be truly labeled Chablis. Dinner is at the relaxed and authentic Le Saint-Père in Tonnerre.

SATURDAY: Dijon - A Sad Farewell!

Depart in the morning for your chauffeured transfer back to Dijon. After your final breakfast on board, it will be hard to leave the Savoir Vivre! There are TGV trains from Dijon back to Paris or perhaps you'll choose to rent a car for an onward journey. We hope to see you on the Savoir Vivre again!

Note: This itinerary is a guide only and is subject to changes to accommodate public holidays, seasonal changes and closures.



Savoir Vivre 2026 Restaurant Guide

Auberge La Beursaudière

La Beursaudiere is a charmingly rustic and characterful restaurant offering a traditional French dining experience with a playful, story-driven spirit. The interior is filled with eclectic decorations, quirky objects, and a warm, inviting aesthetic, complemented by a beautiful courtyard and distinctive historic charm.

The cuisine is rooted in traditional regional cooking where the hearty appetisers are inspired by the restaurant's heritage. Standout dishes include baked eggs in red wine with smoky lardons, beautifully presented smoked salmon and well-cooked steaks with rich, comforting accompaniments.

The service is personal and engaging, with a welcoming team including a charming Mauritian waitress and a chef who personally greets guests. The result is a cosy, inviting, and individual dining experience that feels both traditional and delightfully unconventional.

Kimm & Ridge

Kimm & Ridge is a beautifully located restaurant in the heart of Chablis, combining modern French cuisine with a striking and characterful setting. Housed in an elegant building with Romanesque arches, contemporary art, and a tranquil courtyard draped in wisteria, it blends character, charm, and quiet sophistication.

The menu is modern and well-balanced, with clean, simple presentation and good portion sizes. Standout dishes include baked egg with truffle, beef bourguignon, fresh snails and fries with an Époisse sauce.

The service is excellent—friendly, accommodating, and relaxed, with staff offering to speak English, creating a welcoming, comfortable environment. With its lively dining room, friendly touches (including an on-site dog), and relaxed energy, it delivers a memorable and characterful modern French dining experience.

Le Marronnier

Le Marronnier is a lively, bright, and airy restaurant offering a modern twist on traditional classic French cuisine. The atmosphere balances elegance with a relaxed, modern energy, creating a more polished, hotel-style experience compared to a small family-run bistro.

The menu offers a well-balanced selection of seafood, meat, and daily specials. Standout dishes include the foie gras, salmon gravlax, snails and beef served with potato gratin. Portions are generous, and the style leans into a classically French, slightly decadent approach. Service is attentive, prompt, and unfussy, contributing to a confident and refined dining experience.



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La Mirabelle

La Mirabelle is a warm, intimate, husband-and-wife-run restaurant offering an authentic and homely dining experience. The atmosphere is welcoming and relaxed, with a direct view into the kitchen that reinforces its open, personal feel. Service is friendly and genuine, reflecting a strong example of a chef-owned restaurant with real character.

The menu is small and thoughtfully curated, focusing on fresh, simple, regional cooking. Standout elements include beautifully presented dishes on elegant crockery, a strong wine selection, and memorable desserts such as the chocolate fondant and shortbread. A sense of locality and understated French inspiration runs throughout.

Le Pari des Gourmets

Le Pari des Gourmets is a hidden gem nestled in a picturesque village alongside the Burgundy canal. This charming restaurant is celebrated for its inventive menu that tantalizes the palate with unique flavors and high-quality ingredients. The menu boasts intriguing dishes, such as pea-based desserts paired with strawberries, transforming expectations into delightful surprises. The warm and inviting atmosphere enhances the dining experience, making it a perfect fit for a Savoir Vivre cruise. With a lovingly curated wine selection and friendly service, Le Pari des Gourmets promises a memorable culinary journey.

Le Saint-Père Tonnerre

Le Saint Père is a relaxed, understated, and authentically traditional French restaurant with a charmingly old-school, 1950's feel. As a local's favorite, they proudly hold the 'No 1' spot on Trip Advisor and other sites for restaurants in their area!

The menu is short, homemade, and focused on classic French dishes, including snails, veal head and medallions of beef. The style is simple and unfussy, prioritising authenticity and tradition over refinement or complexity. The service is warm and cheerful, delivered with genuine smiles, reinforcing the welcoming and informal atmosphere of a traditional French dining experience.

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