

## HOTEL DU DAUPHIN, L'AIGLE COUNTY , ORNE IN NORMANDY

At the gates of the Orne, between the Capital and the Norman Coast, the Hotel du Dauphin has been offering you for centuries an unequalled welcome.

In the heart of Normandy, the Dolphin enables you to discover the native Aigle and Norman savoir-faires : Cider, Calvados, Pommeau, Norman cheeses, to the greatest delight of their guests.

### DISCOVER NORMANDY !

A charming hotel, a renowned table, an outstanding wine cellar... That is what the Dolphin is !

Relax yourself and enjoy your stay in the Aigle and Ouche County, an ideal spot for nature and culture lovers, all through magic landscapes and villages stamped with history...

At only one and a half hours from Paris, the most antique of the Aiglon hotels, The Dolphin, is located in the town centre and yet in a countryside full of peace, far from the noise and the crowd.

With 7000m<sup>2</sup> and 30 rooms of greatest comfort, a warm and cosy lounge, the hotel is designed to coddle the guests.

The ancient Dolphin Inn (its former name) is dated from 1618, and includes, on top of its 30 rooms, a gastronomic restaurant and a Brewery (brasserie) space.

### ***A few words about the hosts...***

In Spring 99, Brigitte and Régis LIGOT took over the Establishment, back to their first love : indeed Mr. Ligot, a native Norman, had studied in Normandy during his first years. And they turned the place into a convivial, altogether simple and elegant one.

### ***A few words about the Chef's Brigade....***

Prior to becoming the owner of the Dolphin, Régis Ligot made his apprenticeship at the Hostelry School of Granville, Manche, and trained in several restaurants as a cook clerk. In 1983 he opened the « Gourmand Garden » in Sartrouville, the Yvelines department. And 16 years of experience later, he is back with his family on his native soil...

His assistant, Didier Godefroy, also a native of the region, had been in a number of prestigious restaurants such as « Le Scribe » in Paris before joining Régis Ligot's team.

That is why the two restaurants of the hotel – on one side the gastronomic restaurant and on the other, the Brewery (brasserie) space « The Renaissance » are directed by the two chefs. Needless to say that the association of the two men made the restaurants famous !

For a long time, the Ligot had wanted to take part in the Dolphin's fame... Now this dream has come true, and with the help of their team – about twenty assistants – they are providers of happiness and souvenirs for the greatest delight of their guests.

## **The Hotel and its luminous rooms**

You can take your pick from 30 rooms, 4 categories :

19	double rooms	from	65 €
3	single rooms	from	65 €
4	twins	from	76 €
6	juniors	from	76 €

Every room has its own decoration : tones, colours, furniture... everything is special, no standardization. This is what gives each room its soul and beauty.

16 of them have an antique charm and open on the Place des Halles (the Marketplace), full of Norman charm . The other 14 ones are of a more contemporaneous aspect, and remind of the urban aspect of nowadays towns.

An ambiance altogether chic and relaxed, traditional and modern, is the streamline of the House. And the main concern of Laetitia Julien, at the reception, is the comfort and pleasure of her guests.

## **The Chef's Table**

You have the choice between two types of food according to your desires and budget, yet always in accordance with the seasons.

The gastronomic restaurant of the hotel, referenced in the greatest guides such as the Michelin or Gault Millau ones, opens on the hotel's reception and its private Napoleon Lounge. The decoration, with its pastel colours salmon and water green, enhance the softness of its peaceful, serene atmosphere.

Erwan Ligot, the son, makes the best of every season's produce. And he is brilliant at recommending and commenting the proposed dishes !

The card is reviewed every Spring and Autumn, and is downloadable on the establishment's website :

[www.hotel-dauphin.fr](http://www.hotel-dauphin.fr).

The Menu offered is 35€ per person, at lunchtime from 12 :15 to 1 :30 p.m. and at dinnertime from 7 :15 to 9 :30 p.m, Mondays through Saturdays.

No annual closing.

Card ranges from 12 € to 43 €.

The cellar, remarkable, puts forward several French producers and vineyards. Tony Alves makes a point to guide and advise his guests. Hearing him talk about butlership is an enchantment !

Wine prices range from 12 € a 75cl. bottle, and the greatest wines are 720 € the 75 cl. bottle.

The Renaissance Brasserie, commonly called « La Re » by its regular customers, is also referenced in the Michelin guide. Set up next to the Hotel, it opens on the Place de la Halle and has an old bistrot-like look. Wit hits red moleskin wallsofas, it takes the guests back to the fifties while reminding of the present, namely the 2000 year.

It's a very pretty place indeed, the lovely colours render a very special atmosphere.

The Re offers you the cooking of the market buy, thus changing daily. The well-named Guest Menu is at 12.50 € per person. They change their card according to the season, thus enhancing the best produce of the moment.

Open every day from 12 am to 2.30 pm. and from 7 am to 10.30 pm.

No yearly closing.

### **What to do at the Dolphin Hotel**

Why not relax in the Napoleon Lounge, play the piano ?... or just savour Calvados at the corner of the fireplace in Winter....

Enjoy the thematic evenings suggested for Christmas or New Year's Eve, a fabulous evening of music at Lover's Day, or a very special private meeting...

### **Touring the surroundings**

Visit the Normandy wine cellars at L'Aigle and discover the Calvados wines and spirits plants, this so particular brandy obtained from distilled cider, enjoy the Pommeau manufacturing secrets (the fine assembly of apple mash and Calvados) and become aware of the finest cider region due to its fermented apple juice.

Stroll among the ruins of the magnificent site of the ancient XVth. Century Benedictine Abbey of St Evroult-Notre-Dame-des-Bois, lying in its natural surroundings...

Take a pleasant ramble along the circuits of the Risle, the last affluent of the Seine river, whose spring is situated in the village of Planches.

Visit the ancient regime metallurgy world, inside the Aube Smiths forge and its Museum, to get an overview of the iron production from the XVIth through the XIXth. Centuries.

Also in Aube, discover the Museum of Countess de Ségur : Marie Rostopchine recalls her childhood in the « Mishaps of Sophie », and in « A Donkey's Memories » she revives the Tuesday morning weekly market where she used to go with her donkey Cadichon.

Finally visit the « Versailles of the Horse », the Haras du Pin, the former royal then imperial stud-farm. It's the oldest National stud, located in the middle of 1,000 hectares, and hosts the greatest horsebreeding stud in Normandy : Percherons, English thoroughbreds, French trotters, born in Normandy...

Naturewise, the National Regional Perche Park helps protect and enhance the Perche d'Eure et Loir and Orne Counties. Don't forget the Park House at Courboyer, a typically percheron manor, emblematic of the discovery of the Perche region.

Taste Camembert, a Norman cheese from the end of the XVIIIth. century, near Vimoutiers, in Marie Christine and Marie Harel's village : it's one of the most praised gastronomic Norman AOC's.

### **The Dolphin's bests**

Le Dauphin's invitations for two people

#### Lunch and dinner package, drinks included :

Prestige : 140 €

Fascination : 160 €

Gastronomic : 190 €

#### Dinner and hotel night, drinks included :

Aiglon: 250 €

Dauphin: 310 €

#### Weekend and hotel night, drinks included :

Normandie : 500 €

Valentine's Day, Christmas and New Year's Eves packages available at best seasonable periods

## PRACTICAL INFORMATION

Reception desk: 24/24 h and 7/7 days.

Caretaker, laundry and bar from 7am. through 11pm.

Brasserie space 7/7 days from 12am to 2.30 pm. and 7am to 10.30pm.

Gastronomic restaurant from Monday through Sunday at lunch and dinner times, from 12 :15 to 1 :30 and from 7.15 am to 9.30 pm.

Restaurant cards are downloadable on our website :

[www.hotel-dauphin.fr](http://www.hotel-dauphin.fr)

### ***How to get here :***

Airport : L'Aigle St Michel LFOL <http://aeroclub.apam.free.fr>

GPS data : Latitude 48.7670044 - Longitude 0.6292271

Railway station : L'Aigle, Paris Montparnasse-Vaugirard/Granville Line, only 800 m from the hotel.

By car : access from Paris Motorway A13, the- A12 direction Dreux and Verneuil. Then take the N26 direction Flers.

Access from Le Mans-Tours : A28, exit Alençon then D3 direction Courtomer, L'Aigle.

Access from Laval : N12, direction Alençon, then D3 direction Courtomer, L'Aigle.

Access from Rouen : A28, exit Gacé, Sées or Alençon.

International Airport Roissy-CDG : 165 kms, 2 :10 hours by car.

International Airport Paris Orly : 140 kms, 1 :45 hours by car.

Paris : 130 kms - Alençon : 50 kms - Le Mans : 130 kms - Rouen : 90 kms - Caen : 100 kms - Granville, Le Havre : 90 kms.

## 2010 HOTEL TARIFFS

### The night :

Single room, standard : 65 € - Single room, superior : 72 € - Double room, standard : 65 €

Double room, superior : 72 € - Twin room, standard : 76 € Twin room, superior : 85 €

Junior room, standard : 76 € /2 persons and 96 € /3 persons

Junior room, superior : 85 €/2 persons --- 105 €/3 persons --- 125 €/4 persons

Breakfast : 10 € / person - buffet formula - from 7 to 10 :30 a.m.

(details on [www.hotel-dauphin.fr](http://www.hotel-dauphin.fr))

Dogs are accepted with 10 € in supplement

Baby bed : supplement 10 €/night

WIFI Orange : paying

### **MOMENTS OF REFLEXION...**

A really peaceful haven, the Hotel du Dauphin organises private or professional receptions in its large, luminous, conference rooms.

Green Lounge : 25 m2, holds 17 persons : 140 € VAT included per day

Boutique Lounge : 50 m2 , up to 35 persons : 200 € VAT included per day

Ségur Lounge : 140 m2 , up to 120 persons : 250 € VAT included per day

Daily Seminar : 48 € per person per day

Residential Seminar : 140 € per person per day

### **THE FUTURE**

The opportunity of enlarging from 30 to 50 rooms in 2010 is confirmed : by the end of 2010, classical rooms, as well as comfort and luxury ones, will be available for the greatest well-being of the guests who wish to stay at the Hotel du Dauphin, Pays de l'Aigle.

With the help of the Parisian architect and designer Laurent Moreau, the newly-created rooms will compete with the present ones, which have also been remodelled for this occasion.

We thus will be up-to-date with the quality demands enforced by the Alençon CCI together with the Quality Normandy Tourism Label and the Quality Tourism required by the Government, who wishes to control the quality of the services rendered.

We are proud to say that the title of Maître Restaurateur has been attributed to Régis Ligot at the end of 2008, putting forward his professional experience and his quality commitment.

