



Make a stopover in Belfort

With its ideal location at the foot of Ballon d'Alsace, between Vosges and Jura, on doorstep of Switzerland, Germany and the wineries of southern Alsace, Belfort is a land of contrasts with various rich aspects, and the starting point for excursions and tours.



From 0-5 km
Bartholdi Lion
and citadel
Belfort museums

5-25 km

Peugeot museum (Montbéliard) Le Corbusier chapel (Ronchamp) Collection Schlumpf museum (Mulhouse)



The Ballon d'Alsace (Ski, hike)

50-100 km

Christmas markets (Colmar, Riquewihr) Basel (Switzerland) Freibourg (Germany) Alsace, Bourgogne, and Jura's wine route











ince 1957, Hotel Restaurant Les Capucins is located in the old premises of Wagner breweries who prepared the beer of the Lion. It provides a rich cultural heritage.

Completely restructured and renovated in 2015, the building of character reveals behind its walls a resolutely contemporary to the decoration chic and refined in which we feel good.

This independent and family hotel proposes 37 functional and practical rooms all different, in sober and elegant tones, in raised subtly by touches of warm colors and trends.

The soothing colors are next a harmonious mix of fabrics and materials creating a unique atmosphere. From the furniture to the decoration, every detail was carefully thought to get you comfort and sweetness.

Every room is equipped of flat screen TV of 81 cm (32") minimum, with DTT, Canal +, BelnSport, international channels.

We can propose you rooms twin, triple, quadruples as well as connecting rooms.





20, faubourg de Montbéliard 90000 - Belfort T. (+33) 03 84 28 04 60 F. (+33) 03 84 55 00 92 www.hotellescapucins.com

GROUPS RATES FOR MORE THAN 20 PERSONS

Discounted-rate

Friday, Saturday and Sunday Tourist Tax 1,10€ per person per night 58 € per person on half board and double room 79 € per person on full board and double room 41 € per person on Bed and breakfast and double room

29 € of extra charge for a single room

1 Free for each 20 paying in double rooms

Normal rate

From Monday to Tuesday (incl.) Tourist Tax 1,10€ per person per night 63 € per person on half board and double room 86 € per person on full board and double room 49 € per person on Bed and breakfast and double room 33 € of extra charge for a single room

General Terms

Booking confirmation with 30% of deposit, at least 1 month ahead, full payment by prepayment or on site

Cancellation terms Reservations can be cancelled without charge thirty (30) days or more prior to the date of arrival Reservations cancelled one (1) to twenty-nine (29) days prior to the date of arrival will incure a 30% charge Reservations cancelled the D-day or no-show will inclure a 100% charge



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The Restaurant

The restaurant has retained its character and authenticity of the early twentieth century. Majestic Venetian mirrors and the house decoration beautify this setting.

Our Chef prepares an inventive and refined cuisine with fresh and seasonal products. We propose an excellent combination of tastes from seafood, local and exotic fresh products.

For 17€ or more, the menu changes each season and the daily suggestions are renewed from market's ideas. Foodies and gourmets will find their happiness.

Please contact us, if you have any special menu request. We offer a 30€ and 39€ menu, and we will be so glad to respond any personalized request.





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Suggested Menu

Please choose one starter, main course and dessert for the whole group

Starters

Homemade pork terrine with salad Caprese salad (mozzarella, tomato, basil) Avocado and shrimp cocktail Regional salad (smoked sausage, comte cheese)

Main courses

Roasted chicken with mushroom sauce, baked potatoes

Beef chuck braised with local red Jura wine, creamy potatoes "au gratin"

Sauteed pork with olives and tomato sauce, tagliatelle pasta

Salmon with fresh sorrel sauce, basmati rice

Desserts

Alsatian apple pie
Homemade ice cake (2 seasonal flavours)
Floating island with seasonal fruit soup
Chocolate and nut brownie, anglaise dressing

