

# Fandango

CRUISING SOUTHERN FRANCE AND BURGUNDY

The Barge Connection  
2036 Nevada City Highway #311  
Grass Valley, CA 95945  
Phone 888.550.8580  
Phone 530.274.0764  
Fax 530.274.0825  
[www.bargeconnection.com](http://www.bargeconnection.com)  
Email [info@bargeconnection.com](mailto:info@bargeconnection.com)



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C O N N E C T I O N

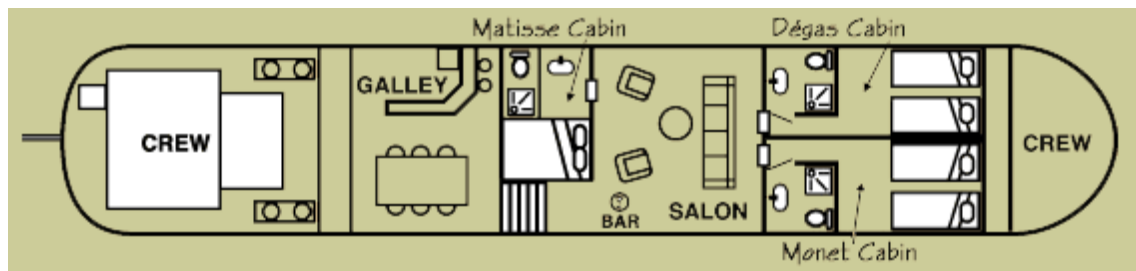
## TECHNICAL SPECIFICATIONS

# Fandango

### SPECIFICATIONS

Size:	100"X16'6"
Capacity:	6
Crew:	4
Cabins:	3
Accommodations:	1 Double, 2 Twins (convertible to King)
Heat & Air:	Central Heating & Air Conditioning
Cruising Region:	Canal du Midi & Burgundy (in 2009)
Length of Cruise:	6 Nights
Hairdryers:	Supplied
Electricity:	220v AC, we provide converter when using razors
Departure Day:	Sunday
Meals:	All Included (including three meals ashore)
Beverages:	All Included
Entrance Fees:	All Included
Laundry Facilities:	Not available
Transportation:	Private VW Air-Conditioned Motorcoach for excursions
Midi Pick-Up:	Transfers to and from Beziers
Midi Pick-Up Time:	4:00 PM
Burgundy Pick-Up:	Dijon Rail Station or Hotel
Burgundy Pick-Up Time:	4:00 PM
Recreational Items:	Sondsystem with CD, 6 Bikes, Fully Stocked Bar, Library of books, games & Jacuzzi spa
Cruising Season:	April until November
Theme Cruises:	Cooking, Gourmet, Family and Custom Itineraries

### BOAT DIAGRAM



06/30/08

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## SAMPLE ITINERARY

# Fandango

## CANAL DU MIDI

### **Sunday, Day 1 4p.m.**

A crew member meets you at your designated meeting point and accompanies you to the barge where the Captain toasts your arrival with Champagne. Guests enjoy a sunset cruise to visit the oyster beds on the inland sea of Thau, mooring for the night at the Mediterranean port of Marseillan. You may begin your welcome dinner on board with fresh oysters and a chilled white wine from the nearby vineyards of Pinet. The sound of seagulls and the gentle lapping of water will lull you to sleep after a long day's travel.

### **Monday, Day 2 Marseillan to Agde**

Morning visit by mini-van to the sunny, pastel colored fishing port town of Sete. This is France's Venice, with a network of canals intersecting the town center. We'll bring back seafood fresh off the boats for the chef to prepare a barge specialty, seafood spaghetti. Before lunch, guests will have a wine tasting at the Noilly Prat Vermouth cellars and museum. While you lunch on deck, the barge will set sail toward the lighthouse that heralds the beginning of the Canal du Midi. You will pass through the first of many locks and avenues of sycamore trees as the canal draws us inland. Agde is our destination for a stroll before dinner. The ancient winding, tiny streets are the same as when the Greeks built this port town, only the shops are different, offering a good choice for shoppers. Dinner is served on board.

### **Tuesday, Day 3 Agde to Beziers**

Cruise in the morning to the canal-side village of Villeneuve les Beziers. There's a great cycling path for those wishing to bike alongside the barge while it moves at a slow pace between locks. After lunch on board, a picturesque afternoon drive in the mini-van to the historical and elegant town of Pezenas, antiques capital of the Languedoc. We will head back to the barge in time to cross the spectacular aqueduct over the Herault River and climb up the seven lock staircase of Beziers, both fine features of Paul Riquet's engineering feats. A stunning view of the Beziers Cathedral illuminated is a romantic backdrop for dinner on board.

### **Wednesday, Day 4 Beziers to Capestang**

The mini-van will be ready in the morning for an exciting shopping and sightseeing trip to Narbonne, once Roman capital of the area on the route between Rome and Barcelona. Chariot rutted paving stones from the Via Domitia can be walked over in the central square, on the way to visit the splendid Cathedral and cloister. Smart designer boutiques fulfill the needs for those unable to shop in Paris. The 100 year old covered les halles market gets our appetites going for another luncheon feast on board. We cruise in the afternoon to the canal-side village of Capestang, with time for a wine tasting in a local vineyard or a stroll in the

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## SAMPLE ITINERARY

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CANAL DU MIDI

### Thursday, Day 5 Capestang to Pigasse

Minerve will be today's mini-van visit. An ancient castle and hilltop town perched high above a canyon, Minerve was a natural site for the Cathars to try and defend themselves from Simon de Montfort. Your tour guide will give you an in-depth historical tour. On the way back to the barge for lunch, we'll stop at the prize winning olive oil mill to stock up on olives and gifts. An afternoon cruise with breathtaking views of vineyards as far as the eye can see to the Pyrenees. We moor the barge at the garden's edge of the Michelin star restaurant of Pigasse. We'll enjoy a wine tasting of the vineyards belonging to Mr. Eden, domains scattered in four locations, giving you a connoisseur's tour before an unforgettable candlelit dinner at the restaurant.

### Friday, Day 6 Le Somail

A morning cruise to the most picturesque village of the Canal, Le Somail. Browsing in the antique books store here will give you prints and posters to frame back home. For a regional feast, your tour guide will take you to Carcassonne for a lunch of cassoulet, followed by a walk around the ramparts of this famous walled medieval city. Fabulous shopping for Provençal tablecloths and other wonderful fare on display before heading back to the barge. Time for a last bike ride along the towpath before your gala farewell dinner on board.

### Saturday, Day 7

Breakfast on board, followed by 10a.m. Departure and transfer for continuation of your journey.

\*Each day there will be excellent walking and biking opportunities along the towpaths, as well as relaxing on deck, as the barge cruises at a leisurely pace. \*Breakfast of freshly baked breads, pastries and croissants, fresh fruit, juices, tea, and coffee awaits you each morning when you awaken.

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## SAMPLE ITINERARY

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## 2009 GOURMET BURGUNDY CRUISE

To celebrate Fandango's return to Burgundy, France's foremost wine and gastronomique region, we are going to take guests to dine onshore three times during the week, inclusive. This will include a typical "plat du jour" at a lockside bistrot, a "cassecroute" while winetasting on the Route de Grands Crus, and the Michelin star restaurant Abbaye de la Bussiere.

### **Sunday - Dijon (Suggest Paris to Dijon on the afternoon TGV train)**

The Fandango tour guide will be there on the platform of the Dijon train station to escort you to the barge. A Champagne welcome provides the perfect moment to meet the crew and preview the week ahead to be sure to include your preferences. After acquainting yourself with your cabins your evening dinner will be the start of your gourmet journey.

### **Monday - Cruise to Fleurey-sur-Ouche**

Your morning cruise takes the barge out of the town and introduces you to the peaceful green pastoral setting of the river Ouche valley. The famous cream-colored Charolais cows graze in their pastures, wildflowers abound, a wonderful feeling of relaxation takes over as you slowly enter our tranquil week of cruising. After lunch on board, you may want to cycle on the towpath to gather a thirst for a winetasting in the evening at the medieval vineyard chateau of Clos de Vougeot.

### **Tuesday - Cruise to Gisse-sur-Ouche**

This morning is a minivan visit to the colorful "les halles" covered market of Dijon. The chef will take you on the rounds of the market stalls, selecting cheeses and fresh produce, making sure all the specialties you want to try during your week go into the baskets. Following which, after a coffee, the tour guide will accompany you on a historic tour of Dijon, including the Ducal Palace, famous Grey Poupon mustard shop and a little time for any boutique shopping or the Galeries Lafayette. Back to the barge for lunch, and a restful cruise to our evening mooring in Gisse, another quaint and typical village.

### **Wednesday - Cruise to Pont d'Ouche**

You will enjoy the diversity of each lockkeeper's handiwork this morning as we cruise a staircase of locks bordered by well-tended flower beds and vegetable gardens. Walking and biking are on offer, or just reading on deck, letting the scenery glide by. Today, we shall take you to the exquisitely restored Abbaye de la Bussière for a Michelin star lunch. The tranquillity of your afternoon cruise will complete the experience to

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2009 GOURMET BURGUNDY CRUISE

“savorer le moment.”

### **Thursday - Cruise to the Ecluse Roche aux Fees (or Fairy Rock Lock!)**

Into the minivan with the tour guide this morning for an exciting day out to taste wine along the Route des Grands Crus. To accompany the wine, a “cassecroute” lunch of regional specialties, jambon persille, saucisson with sun-dried tomatoes, pates with cornichons, plus a “plateau de fromage extraordinaire,” all devoured with crispy baguettes of course. Back to the barge for a late afternoon cruise, watching the sun set over Fairy Rock Lock.

### **Friday - Cruise to Escommes**

You will admire the hilltop castle of Chateauneuf-en-Auxois over a lengthy breakfast while cruising to Vandenesse port. Later on in the morning, this medieval castle will be brought to life during a historical tour with your barge guide. Antique shops and exquisite views await you; walking the cobblestoned streets will work up an appetite for your typical Burgundy “plat du jour” lunch at the bistrot. Siesta and cruise up the last flight of locks to the Escommes lake. An evening drive to the exquisite village of Flavigny (location of the film Chocolate), is a definite must before your last dinner on board.

### **Saturday - Departure for Dijon**

After breakfast the tour guide will transfer you to Dijon train station for the continuation of your journey.

*Note: This is a sample itinerary and will be run in reverse on alternate weeks.*

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2009 PRICES

# Fandango

Cabin-by- Cabin

**Monet & Degas Cabins**

\$5,425 Per Person (double occupancy)

**Matisse Cabin**

\$3,500 Per Person

\$1,925 Single in Matisse Cabin

**Charter**

\$21,700 Charter for 4

\$26,350 Charter for 5

\$27,900 Charter for 6

**Family Cruises Available**

**Tandem Charters Available (Fandango & Le Papillon)**

**Please Call for Details**

**GOURMET BURGUNDY CRUISE WITH RESTAURANTS ASHORE:**

*To capture the essence of Burgundy Cuisine the charming Fandango will take guests to three restaurants ashore, which include a typical "plat du jour" at a lockside bistrot, a "cassecroute" while winetasting on the Route de Grands Crus, and the Michelin star restaurant Abbaye de la Bussiere.*

*Hazel Young the owner of Fandango has written a cook book with great recipes inspired from cruises along the canals of France. If you are interested in purchasing this cookbook, please let us know.*

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## MENU TYPES

# Fandango

### Continental Breakfasts

Fresh fruit juices and a cornucopia of fresh fruit, yogurts, crispy French 'baguettes' and croissants warm from the bakery, locally homemade jams, cereals. Tea, cafes au lait, hot chocolate.

### Lunches

**A variety of the classical Provençal salads:**

#### **Salade Niçoise**

Lettuce leaves, tomatoes, fresh green beans, green peppers, tuna fish, anchovies (can hold), hard boiled eggs, black olives. Olive oil vinaigrette.

#### **Salade au Chevre Chaud**

A mixed bed of salad leaves, topped with melted goat's cheese on toasts with a honey and olive oil dressing and served with sweet sun dried tomatoes.

#### **Thinly Sliced Tomato and Mozzarella Salad**

Freshly chopped basilic and crushed garlic in this olive oil dressing.

#### **Salad Provençal**

A ratatouille of separately olive oil roasted aubergine, zucchini, bell peppers, tomatoes, onion and garlic. A delicious blend of naturally sweet flavours.

#### **Salads offering flavours from France's South West:**

#### **Foie Gras Salad, the French aptly call it 'Salade Gourmande'**

A mixed bed of lettuce topped with slices of foie gras and slivered roast almonds adding a delicious offsetting crunch. olive oil vinaigrette

#### **Duck 'parmacuitto'**

A mixed salad topped with thin slices of cured duck.

Fresh pizza dough and pasta will often be rising in a bowl in the galley as of a morning, ready to accompany a lunch of salads. Irresistible fresh seafood displays at the market are often our inspiration, combined with some creme fraiche and a pesto of pinenuts, garlic, basilic and fresh tomatoes we'll have a wonderful sauce for pasta. Anything will go on the pizza with a little goat cheese or mozzarella, some olive oil, garlic and herbes de provence.

Any occasion to bring back produce or tasty things viewed while out and about in the minivan, or on bikes, will be honored! An example being Stolen Pie.

#### **Stolen Pie Dessert**

Rich butter and almond crust pastry, filled with figs, blackberries, apricots, plums etc which passengers have 'stolen' in their jackets out biking the towpaths. Served with thick Creme Fraiche.

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## MENU TYPES

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### Fandango Favorites

A couple of Hearty Warm Dishes

#### **Soupe au Pistou.**

Provençal summer vegetable soup - fresh garlic, basilic, grated parmesan cheese and olive oil make the 'pistou' which is added just before serving and which renders this truly delicious.

#### **Bourride Provençal**

We fetch monkfish and fresh mussels from the fish counters of Narbonne market for this hearty, piquant dish, oven roasted red peppers join zucchini, carrots, leeks, and potatoes in the cast iron pot. An aoili is stirred in at the last moment, this is generally acclaimed as superb.

#### **Three of the Favorite Meat Dishes**

##### **Confit de Canard**

The melt in the mouth tender duck specialty of the South West of France Served with duck fat roasted potatoes, divine and all made cholesterol free with accompanying glasses of fine Corbieres red wine. Tender green beans

##### **Souris d'Agneau**

Chef Daniel's marinated lamb in a regional red wine, garlic and herbs then oven baked for hours into the most succulent tender and tasty stew. Served with Gratin Dauphinois

##### **Porc aux Pruneaux**

A spicy and flavourful Mediterranean dish of tender pork cooked as in a Moroccan tajine with prunes from nearby Agen. Served with couscous and vegetables

### Desserts

French traditional favorites

#### **Mousse au chocolat**

Creme Brulee

Ile Flottante in Creme Anglaise

#### **Souffle au Grand Marnier**

#### **Fandango's Favorite**

Croustillant aux fruits frais

**A feather light flaky pastry, a little creme patissiere, and paper thin sliced fresh fruits, strawberries and a dash of whipped cream. Refreshing and delicious.**

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