

FRANCE VS NEW ZEALAND TASTING



Wednesday 16 June at 7pm,
Alex would like to offer to you the opportunity
to see 2 countries side by side.
New Zealand challenging one of the most
popular wine countries: France.

Appetizer: Huitre au vinaigre de framboise/ Oyster, Raspberry vinegar

Aydie 3 petits cochons rose/Rockburn rose

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Starter: Mousseline de poisson a la provençale/ Fish mousseline, provençale sauce

Yves Cuilleron Viognier/Te Mata Zara Viognier

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Main: Sauté d'agneau a la forestiere / Slow cooked lamb, mushroom sauce

Medoc Chateau Aimee/Brookfields Hawkes Bay

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Dessert: Tarte à l'orange / Orange tart

Crémant de Bourgogne Cave de Bailly/Cloudy bay Pelorus

Set menu + wine tasting \$105

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