



Wednesday 18 of March,

Join us for an epic battle between the 2 huge wine region : Bordeaux and Burgundy.

Guess which one is the best for you

Christophe designed a lovely menu to match with these 2 amazing wine region.

Appetizer

Bordeaux Vs Burgundy

Starter : Crème froide de langoustines / Cold Scampi cream

Bordeaux Vs Burgundy

Main: Millefeuille de pot au feu, sauce a la truffe

Beef stew and vegetable millefeuille, truffle sauce

Bordeaux Vs Burgundy

Dessert: Dessert a la poire/ Pear dessert

Bordeaux Vs Burgundy

Set menu + wine tasting \$95

Call us 09 374 3938 Or Email us lebistrodesgourmetsnz@gmail.com