



Le Bistro des Gourmets

Wednesday 27 of January

***Alex our sommelier decided to explain  
you more about French Rose wine.  
Come in and try different styles of Rose  
matched with our lovely menu.***

Appetizer : Tapenade Maison / Homemade tapenade

Rosé

Starter : Tartare de la mer et citron vert / Seafood and lime tartare

Rosé

Main : Poulet à la Camarguaise/ Chicken breast, Camargue sauce

Again Rosé

Dessert : Crème Brulée à la rose / Rose Crème Brulée

And always Rosé

Set menu + wine tasting \$95

Call us 09 374 3938

Email us [lebistrodesgourmetsnz@gmail.com](mailto:lebistrodesgourmetsnz@gmail.com)