

## Gourmet Getaway

### A Taste of Bordeaux

#### **Wine: G de Guiraud Bordeaux Blanc**

#### **Soupe à l'oignon, croûtée au gruyère (v)**

*French onion soup, Gruyère cheese crust*

This French classic has been changed through history, establishing its final form in the 17th century. It was primarily known as a simple and hearty traditional dish, but in the 1960s, when French cuisine started to grow in popularity around the world, onion soup became one of its most famous representatives. Today, it can be found in almost every traditional French restaurant, where it is usually served as a starter.

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#### **Wine: Château Bernadotte Cru Bourgeois 2000**

#### **Foie de canard sauté aux cèpes, brioche toastée**

*Sautéed duck liver with porcini mushrooms, toasted brioche*

The weather conditions in the Bordeaux region make it an excellent place for the growing of cèpes or porcini mushrooms as they are more commonly known. They are found growing wild and are excellent both fresh and dried. For this reason, cèpes are the choice of French chefs to use all year round.

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#### **Champagne sorbet (v)**

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team.



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**Wine: Château Caronne Ste. Gemme Cru Bourgeois 2000**

**Entrecôte à la bordelaise, pomme de terre pochée au beurre, chou noir**  
*Entrecôte beef steak, Bordelaise sauce, bone marrow, butter poached potato, black cabbage*

Bordelaise sauce is a classic French sauce named after the Bordeaux region of France, which is famous for its wine. The sauce is made with dry red wine, bone marrow, butter, shallots and veal stock.

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**Wine: Petit Guiraud Sauternes**

**Tarte Tatin de pommes au calvados, glace vanille bena (v)**  
*Apple tarte Tatin with calvados, vanilla bean ice cream*

Calvados is one of three famous brandies made in France, the other two being Cognac, which comes from an area north of Bordeaux, and Armagnac, which comes from an area southeast of Bordeaux/west of Toulouse, which pairs well with the classic French apple tarte Tatin created in the 1800's and still one of their most favourites and well-known desserts in the world.