

GROUP TASTINGS

We do not charge room hire; however, we require a minimum spend for exclusive use of our wine cellar from **6pm** and finishing no later than **9:30pm**.

The tasting portion of the evening takes approximately **75 minutes** and is presented by one of us with a French accent !

January to November: **Monday to Thursday** – minimum spend \$2,500

Friday – minimum spend \$3,000

December: **Monday to Thursday** – minimum spend \$3000

Friday – minimum spend \$3,500

To secure a booking date, a **\$400 non-refundable deposit** will be required. The final confirmation of guests is needed no later than **48 hours**, this will be the number invoiced.

We can accommodate for guests with **special dietary requirements or food allergies**, please notify us in advance.

Below are our tasting options, we are happy to tailor the food and wine options to suit your group.

All our prices include wine.

Option 1 - 'Tour de France' – but without the bicycle!

Sit in comfort, glass in hand, as we explore the different regions - the wines that have made them famous, partnered with typical local taste sensations.

There is an aperitif on arrival, then an informative yet relaxed tasting experience of six wines with simple yet classic food matches. Expect the senses to be challenged in what will be a memorable evening in a little part of France, right here in Auckland.

Choose one particular region or go on the full tour!

LE CAMPAGNARD

Plateau de charcuterie (Our selection of cured meats, paté, mousse, tapenade, condiments) &

Plateau de fromages (Our selection of French cheeses served with fresh baguette).

Wines: 1 aperitif & 6 wines

\$85pp

LE VIGNERON

Entrée: Plateau de charcuterie (Our selection of cured meats, paté, mousse, tapenade, condiments)

Mains: TWO Plats du Jour served with potatoes and seasonal vegetables, **served as sharing plates**, please see sample plats du jour below

Fromages: Plateau de fromages (Our selection of French cheeses served with fresh baguette).

OR Dessert: Mini patisseries to share.

Wines: 1 aperitif + 6 wines

\$120pp

OR \$130pp with mini patisseries.

LE DEGUSTATEUR

7 course taste sensations (including dessert) with pairing wines (1 aperitif & 6 wines), served with fresh baguette.

\$150pp

Option 2 – Les Gourmandises de la France

This option is focusing more on the food than the wine as we offer a sit-down dinner/degustation with wines from different regions of France and a succinct presentation of the food and wines.

OPTION A

Amuse bouche: Gougères (2 pieces per person)

Entrée : Tartare de poisson de ligne à la moutarde aux noix et au verjus
(Fish tartare marinated with a walnut and verjuice dressing)

AND Terrine de la maison (Homemade terrine of the moment)

Main: TWO Plats du Jour served with potatoes and seasonal vegetables **served as sharing plates,**
please see samples below.

Cheese: Plateau de Fromages (Our selection of French cheeses served with fresh baguette)

Dessert: Mini Pâtisseries to share

Wine: 1 Aperitif, 2 White Wines, 2 Red Wines & 1 Sweet Wine

\$150pp

OPTION B

Amuse bouche: Gougères (2 pieces per person)

Entrée: Plateau de charcuterie (Our selection of cured meats, pate, mousse, tapenade, condiments)

Main: TWO Plats du Jour served with potatoes and seasonal vegetables **served as sharing plates,**
please see samples below.

Cheese: Plateau de Fromages (Our selection of French cheeses served with fresh baguette)

Dessert: Mini Pâtisseries to share

Wine: 1 Aperitif, 2 White Wines, 2 Red Wines & 1 Sweet Wine

\$135pp

OPTION C

Amuse bouche: Gougères (2 pieces per person)

Plateau de charcuterie (Our selection of cured meats, paté, mousse, tapenade, condiments) &

Plateau de fromages (Our selection of French cheeses served with fresh baguette).

Wines: 1 Aperitif, 2 White Wines, 2 Red Wines

\$95pp

OR \$102pp with mini patisseries

“PLATS DU JOUR”

Pièce de Boeuf Wagyu au brie truffé

Seared wagyu beef, wild mushroom sauce, Agria potatoes, truffle brie.

Confit de Canard à l'orange

Confit duck leg, roasted vegetables, orange Armagnac jus.

Filet de poisson de ligne du jour et son velouté de fruits de mer

Line-caught fish, shellfish velouté seasonal vegetables. (individual plating)

Gnocchi de pomme de terre aux champignons forestiers

Agria potato truffle gnocchi, wild mushrooms sauce (vegetarian)

Plats du jour subject to change - All prices include GST

