

FRENCH CULINARY TOUR

ALSACE | BURGUNDY | PROVENCE

A ONCE IN A LIFETIME EXPERIENCE
FROM 13TH SEPTEMBER TO 22ND SEPTEMBER, 2017





DAY 1 – WEDNESDAY 13TH SEPTEMBER

Arrive in Strasbourg via TGV Strasbourg “L’Alsace”

Alsace is unique, among French regions, due to its dual Franco-Germanic cultures. The region is situated in mid-eastern to north-eastern France.

Many of the towns of the region have German names and the village architecture delights in a pronounced Germanic influence.

This culinary Mecca features half-timbered houses overhanging cobbled streets, its citizens wrestling with a language that is part-French and part-German.

This is the land of piquant, fruit-filled, white wines - Riesling, Gewurztraminer, Muscat, Pinot Gris, Pinot Blanc - that complement the local sauerkraut, freshwater fish, superb small goods, Goose foie gras and Kougelhopf.

Romain’s ‘Pays Natal’ Strasbourg.

Visit Strasbourg the capitale of Europe: la Cathedrale, La Petite France, L’ill et les Remparts.

3 night’s accommodation at “Le Parc” *****Hotel, Restaurant and Spa in Obernai – www.hotel-du-parc.com/

Dinner at the Stub Restaurant located at “Le Parc” Hotel. Head Chef, Cyril Bannard.



DAY 2 – THURSDAY 14TH SEPTEMBER

Colmar & the region

On the way to lunch: Haut Koenigsbourg, la Volerie des Aigles. Lunch at the 3*Michelin L’Auberge de L’Ill “Haeberlin” with Grand Chef Marc Haeberlin.

www.auberge-de-l-ill.com/

Visit the wineries along the route.
Dinner with Chef Romain’s Family.

DAY 3 – FRIDAY 15TH SEPTEMBER

Strasbourg “L’Alsace”

Visit the beautiful villages & wineries from Obernai to the city of Colmar, through Riquewihr, Ribeauvillé, Kientzheim, Ammerschwihr.

Dinner destination to be advised.



DAY 4 - SATURDAY 16TH SEPTEMBER

Obernai - "La Bourgogne" - The Cotes de Nuits region

We have a guided tour at the Chateau du Clos Vougeot, visit Chambolle-Musigny, Morey- St Denis and Vosne-Romanée.

Lunch at the Table de Pierre Bourée and tasting Clos de la Justice (degustation) in Gevrey Chambertin.

2 nights Accommodation at the Hotellerie de Levernois Relais & Chateaux *****
Dinner Destination to be advised.

DAY 5 - SUNDAY 17TH SEPTEMBER

Beaune -The Cotes de Beaune region

Visit Beaune – Be guided through the old historic town, visit the Wine museum, the Collegial Notre Dame basilica (Tapestries of the virgin) and the famous Hospices de Beaune (famous Hotel Dieu).

We will visit the Cote de Beaune area (south of Beaune): the variations in terroir hereabouts make the wines of the Cotes de Beaune as diverse in character as they are high in quality – a spectrum which ranges from full, harmonious thoroughbred reds to great rich whites, complex and subtle. We visit the Chateau de Meursault, Montrachet and Puligny Montrachet.

We drive through Pommard, Volnay, le château de la Rochepot, Mont- de –Sene (overlooking the vineyards), Santenay and St Romain.
Dinner and wine tasting en grande degustation in the "Domaine Olivier Leflaive" in Puligny Montrachet. www.olivier-leflaive.com



DAY 6 – MONDAY 18TH SEPTEMBER

Beaune- St Bonnet le Froid

A village at 1200 meter (over sea level) in the Massif Central Auvergne region (the house of the Lentils du Puy, the mushrooms, cheeses and the french volcanoes).

2 nights at St Bonnet and dinner with the Grands chefs Regis et Jacques Marcon 3 *** Michelin restaurant (for Romain the best restaurant in France).

Dinner at the 3* restaurant from Regis & Jacques Marcon.



In Provence, on the top of the village of Bonnieux,
**- Le Domaine de Capelongue - Maisons Edouard Loubet
Relais & Châteaux, Gourmet Restaurant**, Luxury Hotel**

invites you to live an exceptional moment of freedom in the heart of the natural park of the Luberon.





DAY 7 - TUESDAY 19TH SEPTEMBER

St Bonnet to Bonnieux

The region of Provence-Cote d'Azur is the direct descendant of the historical French province of Provence. The modern inhabitants of Provence preserve a distinct regional character and their own language.

In addition to French, almost one-third of the inhabitants speak a Romance language, known as Occitan, which is spoken in the southern third of France.

Agricultural activities, most of which are restricted to the narrow coastal region, include the cultivation of lavender for the perfume industry, vineyards, olive groves, and fruit orchards (especially citrus fruits).

We stop in Tain l'Hermitage house of Jaboulet –Aine Cotes du Rhone wines and Chateauneuf du Pape 4 nights accommodation Le Domaine de Capelongue***** from Grand Chef & 2** Michelin Edouard Loubet.

DAY 8 - WEDNESDAY 20TH SEPTEMBER

St Bonnet to Bonnieux

The Roman heritage villages Uzes, Urges.

Lunch at the The Hotel du Castellet with Grand chef & friend 2 ** Michelin Christophe Bacquie.

DAY 9 - THURSDAY 21ST SEPTEMBER

Bonnieux

Cooking class with Romain & Edouard Loubet.

Les Baux de Provence, St Remi de Provence, Lourmarin, winery & Moulin de Calanquet (olive oil farm)

Farewell dinner with Edouard Loubet and friend 2 ** Michelin Christophe Bacquie.

DAY 10 - FRIDAY 22ND SEPTEMBER

Tour ends - Avignon TGV to Paris or other destinations.

WELCOME TO

Romain's Chef & Wine Tour

We can take you on a "Chef's Tour" of the many fantastic gourmet locations throughout Europe. Our tours are designed specifically with the gourmet traveller in mind. Our guests are people who appreciate fine foods and wines and have a strong desire to experience local culture and cuisine from around the world. We only conduct boutique tours.

Boutique tours have many advantages for the discerning traveller:

- You are among a small group of like minded guests (max.8 persons on the tour).
- You get a higher degree of personalised service.
- You will virtually never travel in a bus.
- You will go to areas that commercial tours don't go.
- You experience a greater level of local culture.
- You will discover, with the chef, the best of the best of cuisine!
- You will meet the Michelin Starred chef personally on the dinners.
- You will be travelling with an executive chef!

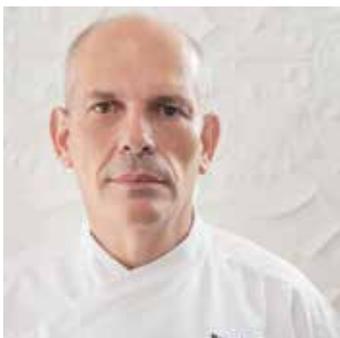
On all tours you will be accompanied by the chef. This ensures our high culinary standards are maintained and gives our guests the opportunity to gain a greater appreciation for the cuisine and wine region of the places we visit. This means that we can be sure of the highest standard in culinary excellence as we travel throughout the world.

But "man does not live on bread alone". While all our tours are for the gourmet traveller we all need time to relax, time to immerse ourselves in the local culture and time to see the sites. The tours we conduct include all these aspects.

Our tours are specifically designed to ensure our guests truly have a holiday. We generally start our day at a very civilized time and have time between experiences to have a quiet coffee, do some shopping or just sit down in a comfortable courtyard and rest. There is no point finishing the holiday of a lifetime feeling like you need a week to recover and rest.

Our guests will experience more of the local culture than one would on traditional tours. Our local knowledge ensures this. Generally, we do not stay in large hotels in the centre of cities. Instead, we take our guests out to meet the people and enjoy an experience they can rarely find at home, with the Chaine "des Relais & Chateaux" and exclusive boutique hotels.

Of course, if you have already seen the more famous sites, our extensive local knowledge will allow us to assist you to discover other lesser well known areas or, of course, we can direct you to the shopping. We are a boutique tour operator. We pride ourselves on only one thing - giving the gourmet traveller the best possible experience of local cuisine, stars Michelin restaurants, wineries and culture within a relaxed and friendly atmosphere.



ABOUT

Romain Bapst

Romain Bapst is one of Brisbane's most celebrated and loved chefs. He has managed numerous restaurants throughout Australia, but is now based in Brisbane to focus on his finest venture: Lutèce Bistro & Wine Bar. Hailing from the Alsatian city of Strasbourg in France, Romain was raised the son of a butcher, giving him an appreciation for meat and live produce that far excels most chefs and has led to his status as one of Australia's two Maître Canardier.

Following extensive training and work in France, Romain relocated to Australia in 1990 where he has held positions at

award-winning restaurants including Mietta's Melbourne, Hayman Island Resort, Prunier's Sydney, and Il Centro Brisbane. His celebrity was cemented during his 13 years at this Brisbane institution where his fresh, modern menu featuring a now famed sand crab lasagne garnered media attention and critical acclaim Australia-wide. Romain also holds the following positions:

- President, Academie Culinaire de France Australia
- Maître Canardier
- Maître Rôtisseur



Romain & Anna Bapst at Lutèce Bistro & Wine Bar

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Tour Summary

Start in Strasbourg

- 8 participants only
- 9 night accommodation in Relais et Châteaux and Châteaux Hôtels only, the greatest place in the french country side
- All breakfast/lunch/dinner/tips/ winery entries/tours included
- 3 *** Stars, 2 ** Stars, 1* Star Michelin Restaurants
- Meet the Grands Chefs at cooking classes and the dinners
- The transport will be in 7 seater cars with 4 participants and the driver in each car (maximum)
- Some changes can occur with Hotels, Restaurants & wineries, the program will be finalised by June 2017 due to openings/closing of the restaurants

COST LAND TOUR

A\$9,800.00

p/p twin share

to be confirmed by the Euros fluctuation

Organised by Romain & Anna Bapst.

