Take a gastronomical tour of France through our 3-course set dinners exploring delicacies from 15 unique French regions!
BRASSERIE CORDONNIER PRESENTS:

Culinary Tour de France

Brasserie Cordonnier, an authentic 1930s Parisian Brasserie in the heart of Bangkok, will be unveiling their very own Culinary Tour de France. Be prepared to depart on a gastronomical journey, starting on the 7th of April spanning across 15 French regions, every second Sunday until the 20th of October.

The annual Tour de France is a bicycle race that takes place all across France. Our Head Chef, Matthieu Colariccio plans to take you on his very own spin of the tour. Fifteen 3-course menus, each focusing on speciality dishes from a particular French region, served for only 1,200 THB net. The journey will take you from Ile de France (Parisian region), to the north (Hauts-de-France), to the east in Alsace, west in Bretagne, even to the French islands (Les Antilles) and every other region in between.

During your departure to the Center of France, begin with a traditional appetiser from the area: Rillions de Tours au Vouvray (confit pork belly splashed with Vouray wine to create a slight crisp and served with salad). When in Hauts-de-France, delight in the main course of Carbonade Flammande (beef stew with onions and dark beer, served with steamed potatoes) which is a favourite in the area and sweeten your trip to Occitanie with Crème Catalane (crème brulee lemon with a twist).

Other French regions will feature more signature menus, look forward to Fondue Savoyarde (dipped bread in melted cheese with white wine and garlic) in Savoie and Tarte Tropezienne (a sugar brioche filled with vanilla buttercream) when visiting Provence.

Indulge in a variety of regionally selected cheeses including, Fournaise cheese for your time in Les Antilles, Reblochon cheese in Savoie and Brocciu cheese while feasting in Corse. The cheese course is optional for an additional fee of 250THB net.

Not only that, Soho Hospitality’s guests will also be receiving their very own Tour de France passport, along with a boarding pass to signify their travel to each gastronomic destination. Passengers will have their passports stamped upon arrival and frequent flyers will also be able to collect boarding passes as they continue their culinary journey.

So if you’re in the mood for a road trip across France without even having to leave the buzzing city of Bangkok, we’ve got your back!

MAKE A RESERVATION:
Call: 02 038 5113
Email: info@cordonnierbkk.com
Chope: https://bit.ly/2TyGL0f | *Use promo code - MYTOUR

PROMOTION:

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EVENT DETAILS:
Date: Every second Sunday from the 7th of April till the 20th of October 2019.
Time: 6pm to Midnight
Venue: Brasserie Cordonnier, 33/29,33/30 Sukhumvit Rd. Soi 11 Klong Toey Nua Wattana Krung Thep Maha Nakhon 10110
Dress Code: Semi - Casual
BRASSERIE CORDONNIER’S: CULINARY TOUR DE FRANCE (07/04/19 – 20/10/19)

**Ile de France | 7th of April**

**SOUPE A L'OIGNON** | French onion soup with Emmental, mustard and parsley

**VEAU MARENGO** | Veal stew with tomato, mushrooms and baby onions, served with butter rice

**PARIS-BREST** | Ring shaped choux pastry, filled with a hazelnut and almond praline cream

**Hauts-de-France | 21st of April**

**FLAMMICHE AU MAROILLES** | Tart with a leavened dough, Maroilles cheese and crème fraîche, served with salad

**CARBONADE FLAMMANDE** | Beef stew with onions, cooked with dark beer, served with steamed potatoes

**MIMOLETTE (OPTIONAL - 250THB NET)**

**TARTE AU SUCRE** | Leavened dough with butter, cream and brown sugar, taste caramel

**Normandie | 5th of May**

**FEUILLETE ANDOUILLE, POMME ET CAMEMBERT (TBC)** | Puff pastry with intestine sausage and Camembert, served with salad

**MOULES A LA NORMANDE** | Mussels cooked with cider, served with French fries

**LIVAROT (OPTIONAL - 250THB NET)**

**TARTE NORMANDE** | Apple tart with a creamy filling

**Centre | 19th of May**

**RILLONS DE TOURS AU VOUVRAY** | Confit pork belly with Vouvray wine, slightly crispy, served with salad

**COQ EN BARBOUILLE** | Chicken stew with red wine and blood sauce, served with mash potato

**POULIGNY SAINT PIERRE (OPTIONAL - 250THB NET)**

**NOUGAT DE TOURS** | Shortcut and almond cake, filled with apricot jam and confit fruits

**Bourgogne | 2nd of June**

**JAMBON PERSILLÉ** | Pork terrine with big chunks of meat and a parsley jelly, served with salad

**BOEUF BOURGUIGNON** | Beef stew with red wine sauce, served with mash potato

**EPOISSE (OPTIONAL - 250THB NET)**

**FLAMUSSE AUX POMMES** | Apple Flan with no crust
MENU:

**Alsace | 16th of June**

**FLAMMENKUECHE |** The Alsacian pizza, very thin crust, crème fraîche, onions and bacon

**CHOUCRUTE |** Fermented white cabbage cooked with white wine, served with sausages, pork and potatoes

**MUNSTER (OPTIONAL - 250THB NET)**

**TARTE AU FROMAGE BLANC |** The French cousin of the cheesecake

**Savoie | 30th of June**

**VELOUTÉ DE TOPINAMBOUR A LA TOMME DE SAVOIE |** Jerusalem artichoke and tome cheese creamy soup

**FONDUE SAVOYARDE |** Deep some bread in melted cheese with white wine and garlic

**REBLOCHON (OPTIONAL - 250THB NET)**

**MATAFAN AUX POMMES |** Apple cake with no crust, the dough is very similar to crepes

**Provence | 14th of July**

**SALADE NICOISE |** Salad with boiled egg, tuna, olives and red pepper

**BOUILLABAISSE GARNIE |** Fish soup with a mix of poached fishes

**BANON (OPTIONAL - 250THB NET)**

**TARTE TROPEZIENNE |** A sugar brioche filled with vanilla butter cream

**Corse | 28th of July**

**AUBERGINE A LA BONIFACIENNE |** Eggplants stuffed with their flesh, garlic, basil, bread and cheese

**VEAU A LA CORSE |** Veal stew with cured ham, tomato and olives, served with steamed potatoes

**BROCCIU (OPTIONAL - 250THB NET)**

**FIADONE |** A sort of cheesecake made with fresh sheep cheese

**Occitanie | 11th of August**

**TIELLE SETOISE |** Squid and tomato pie

**CASSOULET DE CASTELNAUDARY |** Slow cooked white beans with pork skin, Toulouse sausage and confit duck leg

**PELARDON (OPTIONAL - 250THB NET)**

**CRÈME CATALANE |** Similar to crème brûlée with lemon
Auvergne | 25th of August

TARTINE AUVERGNATE | Wholegrain bread, potato, cured ham and cheese, served with salad

PETIT SALE AUX LENTILLES | Lentils with salted porl, sausages and bacon

SAINT NECTAIRE (OPTIONAL - 250THB NET)

FLAUGNARDE | Similar to clafouti with apples

Aquitaine | 8th of September

COÛTEAUX GRATINS | Baked razor clams with garlic, parsley and hazelnus

AGNEAU A LA BORDELAISE | Slow cooked lamb shoulder with porcini and baby potatoes

OSSAU IRATY (OPTIONAL - 250THB NET)

GÂTEAU BASQUE | Sweet shortcut pastry filled with custard

Pays de la Loire | 22nd of September

RILLETTES DU MANS | Slow cooked pulled pork, served with salad

CHAUDRÉE VENDÉENNE (TBC) | Fish stew with white wine, potatoes and onions

SELLES SUR CHER (OPTIONAL - 250THB NET)

FIOU VENDÉEN | Thick cake with a boiled crust, filled with a vanilla custard

Bretagne | 6th of October

HUÎTRES FINE DE CANCALE N3 | Britany oysters, served with lemon and shallot vinegar

GALETTE DE SARRASIN | Buck wheat crepes, garnished with Paris ham, mushrooms, onions, egg and Emmental, served with salad

TOMME DE BRETAGNE (OPTIONAL - 250THB NET)

KOUIGN AMAN | Slowly baked multi layered cake with butter and sugar (A LOT!)

Les Antilles | 20th of October

ACCRAS DE MORUE | Salted cod donuts with spices, served with salad

ROUGAIL SAUCISSES | Smoked sausages with tomato, ginger, garlic and onions, served with butter rice.

FOURNAISE (OPTIONAL - 250THB NET)

ROBINSON | Shortcut, filled with pound cake... filled with banana and coconut jams
FOOD PHOTOGRAPHY: