



## **Bistro Du Vin Relaunches With A Bang**

SINGAPORE, 20 April 2017 – After a 2-week long makeover, Bistro Du Vin will re-open its doors on 26<sup>th</sup> April with a modern look, a new chef and menu to boot. Helmed by 2 jovial and loquacious French men, Director Philippe Pau and Group Executive Chef Laurent Brouard - the latest addition to the Bistro Du Vin family - the duo and their team will continue to serve French bistro fare in an atmosphere of joie-de-vivre.

### **A modern take to the classic French bistro**

Unveiling a brand new façade and a refurbished interior, Bistro Du Vin bids goodbye to its iconic shades of burgundy and gold, which were the hallmarks of the restaurant since its inception in 2009. Dressed in sleek tones of grey, touches of wood, earthy cream hues, with brass trimmings to match, the refreshed space exudes contemporary charm, without being overtly grand or pretentious. With the adornment of memorabilia sourced from France, and whacky caricature paintings staring down from the walls they hang from, the ambience is kept genial and welcoming of a night of boisterous fun and feasting.

The restaurant's spanking new design beckons a new logo, suggesting the direction the restaurant strives to take. A minimalist version of its predecessor, the logo is drawn with cleaner lines, with a corkscrew for the T in "Bistro", an aesthetic representation of Bistro Du Vin's focus – food and wine.

### **Dynamic Duo – Philippe Pau & Laurent Brouard**

It's always a barrel of laughs with Bistro Du Vin's very own Laurel and Hardy, a comedic double act from early Hollywood, with Philippe Pau and Laurent Brouard at the helm.

Known as "Ah Pau" to most chums, the comical Director of Bistro Du Vin entered the Food and Beverage scene at the tender age of 19. To date, Philippe has been the Group for 12 years; his wealth of experience allowing him to impart his knowledge of wines, service and management to his team.

New on the team is Laurent Brouard, Bistro Du Vin Group Executive Chef, whose convivial nature makes him quite the personality doppelganger of Philippe. With a French culinary education at Ecole Hoteliere de Paris, and over 25 years of experience, Chef Laurent is no stranger to traditional French cuisine. His cooking philosophy is simple – *'A dish should not look good to be good, but should be good to look good'*, which resonates through all of his creations that stem from traditional recipes and carefully sourced ingredients.

## The food

As food isn't to fill one's belly simply for the sake of, Bistro Du Vin strives to be a place for friends and family to gather, and relish life over a memorable meal of traditional French fare served in generous portions. With a refreshed menu in place, loyal patrons can look forward to novel A la Carte signatures, more weekly specials, and a brand new menu series - "Faites Confiance Au Chef".

Kickstart your meal by tucking into the classic *Salade de homard Parisienne* "Lobster tail Salad A la Parisienne" (\$36), or the delightful *Tarte de Sardines*, featuring sardines from Brittany served with basil tomatoes concassée warm tart (\$22).



From left to right: *Salade de homard Parisienne*, *Tarte de Sardines*

For a hearty dose of protein, savour Bistro Du Vin's meat dishes made from free-range, hormones-free poultry. Highly recommended is the *Côte de porc grille*, featuring a tender serving of char-grilled pork chop with Corsica Lonzo pork loin, potato gratin & baby vegetables (\$39). Those looking for red meat, the *Steak Frites* "Char-grilled Australian 200 day grain-fed Angus ribeye" (\$48) is bound to satisfy. For a lighter option, opt for the *Cabillaud rôti* "Roasted Cod loin in virgin sauce, Provençale ratatouille, baby vegetables" (\$38), or the *Moules frites* "Mussels prepared 3-ways" from Normandy (\$35). End your meal with a heart-warming *Tarte fine aux pommes*, a classic French apple tart dessert served with vanilla ice cream.



From left to right: *Côte de porc grille*, *Moules frites*, *Grand Mariner Soufflé*

While 70% of the menu feature new additions, best-selling classics such as their *Joue de Boeuf braise Grand-Mere* "Braised Beef Cheek served with bacons and mashed potatoes" (\$35), *Confit de canard* "Duck Leg Confit, with salardaise potatoes and green salad" (\$34) and Grand Mariner Soufflé (\$18) are

definitely here to stay. Pair your favourite classic with Bistro Du Vin's time-sensitive specials, featuring off-the-menu innovations from the various seasons.

Those with fickle palates, let Bistro Du Vin's "Faites Confiance Au Chef" ("In Chef We Trust") menu series solve your dilemma. All you have to do is select between having 2-4 courses, and leave it to our skilful chefs to curate a satisfying meal. Recommended too for those who likes the element of surprise!

With all the changes in place, Bistro Du Vin embodies the holy trinity of what most restaurateurs and guests are looking for – a cosy ambience, friendly staff, and good food that is value-for-money.

*Prices stated are subjected to prevailing government taxes and service charge.*

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## **RESTARUANT CONTACT**

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## **OPERATING HOURS**

Opened daily

Lunch

12.00pm to 2.00pm

Dinner

6.30pm to 10.00pm

## **For media enquiries, please contact**

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