

GASTON

BURGUNDY BISTRO

From Burgundy With Love

*Expect hearty classics, delicious wines and exceptional hospitality at
Gaston Burgundy Bistro & Wine Bar*

Singapore, 17 December 2018 - Set within the bustling Keong Saik neighbourhood, *Gaston Burgundy Bistro & Wine Bar* epitomises the French *joie de vivre* by transporting guests to the Burgundy countryside with its convivial atmosphere. Reminiscent of an old-school French name, the name 'Gaston' conjures up an image of a welcoming grandfather; and it is with this warm hospitality combined with authentic, comfort French fare and delectable wines that guests can expect from this quintessential all-day bistro and wine bar.

Helmed by General Manager Geoffrey Daurelle who hails from Burgundy, Daurelle says: "Having grown up in the countryside of Burgundy on my family farm, combined with my passion for wine and experience as Sommelier at *Saint Pierre* and *Wine Universe Restaurant & Wine Bar* has inspired my business partner and I to spread our love for the region's amazing food and wine culture in Singapore."

Authentic Hearty Dishes From The Burgundy Countryside

Deeply rooted in the Burgundian heritage, the menu is made up of classic homemade specialties to be shared in a communal dining style. Helming the kitchen is Head Chef Julius Soo Thoo who rolls out a repertoire of the most beloved dishes that define the Burgundy countryside crafted with respect for tradition using the freshest, seasonal ingredients sourced directly from artisanal producers.

GASTON

BURGUNDY BISTRO

Among the most famous creations hailing from Burgundy is **Boeuf Bourguignon** (\$00++), a rich beef stew slowly simmered with vegetables and red wine and pay tribute to an original recipe by Mrs Daurelle. For something more delicate, the **Truite à l'Aligoté** (\$00++) showcases trout fish served with white wine reduction made of Aligoté, an indigenous white grape from Burgundy.

One should not miss the **Oeufs en Meurette** (\$00++) featuring poached eggs served with rich red wine sauce, onions, button mushrooms and lardons. For dessert, sweet-toothed guests can say “Bonjour” to the **Éclair au Cassis** (\$00++) a twist on the classic French pastry. Light choux dough shells are filled with luscious purple cassis filling instead of the typical chocolate or vanilla cream as cassis berry is an iconic fruit of Burgundy.

A World Class Wine Producing Region

A French meal isn't complete without a glass of wine and Burgundy is a region known for producing one of the best wines in the world. There is an extensive selection of quality, great value vinos of close to 350 labels from Burgundy and beyond held within the wine bar's dedicated walk in cellar. Committed to ensuring that the wine programme is highly accessible, varied and exciting, the wines are sourced directly from the vintners themselves. With an extensive wine-by-the-glass programme of close to fifteen wines (including premium Champagnes) as well as a rotating 'Wine Flight of the Week', there is something for everyone from novices to seasoned wine drinkers to tantalise the palate.

Contrary to popular belief that wines from Burgundy are expensive, the wine bar offers value for money gems, especially those from lesser-known sub regions in Burgundy such as Côtes Chalonnaise and Mâconnaise, as well as appellations like Macon. With every sip, explore the different *climats* or microclimates of the

GASTON

BURGUNDY BISTRO

Burgundy *terroir*. Each specific micro-climate offers nuanced differences and with more than 1,463 *climats* within Burgundy itself —some located right next to each other—there is plenty for guests to discover.

Occupying a cosy shophouse and outfitted with design elements like ‘*clos*’ – inspired by the small stone walls which separates the vineyards, as well as warm wood textures, it is easy to imagine that one is right in a vineyard in Burgundy complete with a friendly smile and a French beret!

– END –

For more information, please contact:

Shasha Renee

Senior Account Manager

Food News PR

E: shasha@foodnews.com.sg

M: 9489 3423

Matthias Ong

Senior Consultant

Food News PR

E: matthias@foodnews.com.sg

M: 9627 9970

About Gaston Burgundy Bistro & Wine Bar

Gaston Burgundy Bistro & Wine Bar is an all-day bistro and wine bar celebrating the French *joie de vivre*. Located along the bustling Keong Saik Road, the cosy 55-seater offers a taste of Burgundy’s food and wine culture. The décor is typical of a vineyard cottage in Burgundy, with plenty of wood elements and ‘*clos*’ (a small stone wall which separates and delineates vineyards) fixtures. Embrace classic homemade specialties from the region as well as close to 350 labels of well-valued wines from Burgundy and beyond. A perfect haven for you to dine, drink and be merry, *Gaston Burgundy Bistro & Wine Bar* is truly indeed from

GASTON

BURGUNDY BISTRO

Burgundy – with love – complete with a friendly smile and a French beret!

FACT SHEET – GASTON BURGUNDY BISTRO & WINE BAR

Address: 25 Keong Saik Road, #01-01, Singapore 089132

For reservations: +65 6909 8120

Website: www.bistrogaston.sg

Instagram: #bistrogaston

Facebook: Gaston

General Manager: Geoffrey Daurelle

Head Chef: Julius Soo Thoo

Signature Dishes: ***Boeuf Bourguignon*** (\$00++)

Oeufs en Meurette (\$00++)

Truite à l'Aligoté (\$00++)

Éclair au Cassis (\$00++)

Wine Selection: 350 labels, with a focus on wines from Burgundy and beyond

Seating Capacity: 55 paxs

Operating Hours: 11.55am - 12am daily (Tuesday-Saturday)

GASTON

BURGUNDY BISTRO

5.00pm - 12am (Monday)

Modes of Payment: Cash/ American Express/ Visa/ Mastercard