



Le Bistrot Du Sommelier

Private & Corporate EVENT KIT

Welcome to Le Bistrot du Sommelier



Le Bistrot Du Sommelier was established with an aim of providing our guests with a traditional French approach but also an original twist, where people can gather for a warm, cosy experience, eating hearty food while drinking high quality wines from an outstanding wine list lovingly curated and developed in house by our awarded sommelier Maximilien Fedkiw.



Meet the Chef



Chef Brandon Foo

Chef de Cuisine of Le Bistrot Du Sommelier & Rillettes Bar since 2013.

Autodidactic, passionate, and self driven, gleaned His years of experience working with Michelin Starred Chefs. Chef Brandon make the point to work with seasonal products to serve you an authentic and traditional French cuisine.

Chef Brandon recently placed Singapore in the top 3 at the International Catering Cup 2017 in Lyon, France.

Awarded 3rd best Caterer in The World.

Capacity & Venue



We can accommodate any celebrations and social functions from weddings & solemnizations, anniversaries as well as corporate event.

Treat yourself to an exceptional sensory experience of delectable cuisine and wine experience.



CAPACITY & VENUE



Located at just 240m from the
Registry of Marriages,
Le Bistrot Du Sommelier is the perfect place
to cheers after tying the knot



Make your event unforgettable and fun
with our wild range of Wine tasting,
Wine appreciation or wine class conducted
By our awarded sommelier Max Fedkiw

CAPACITY & VENUE



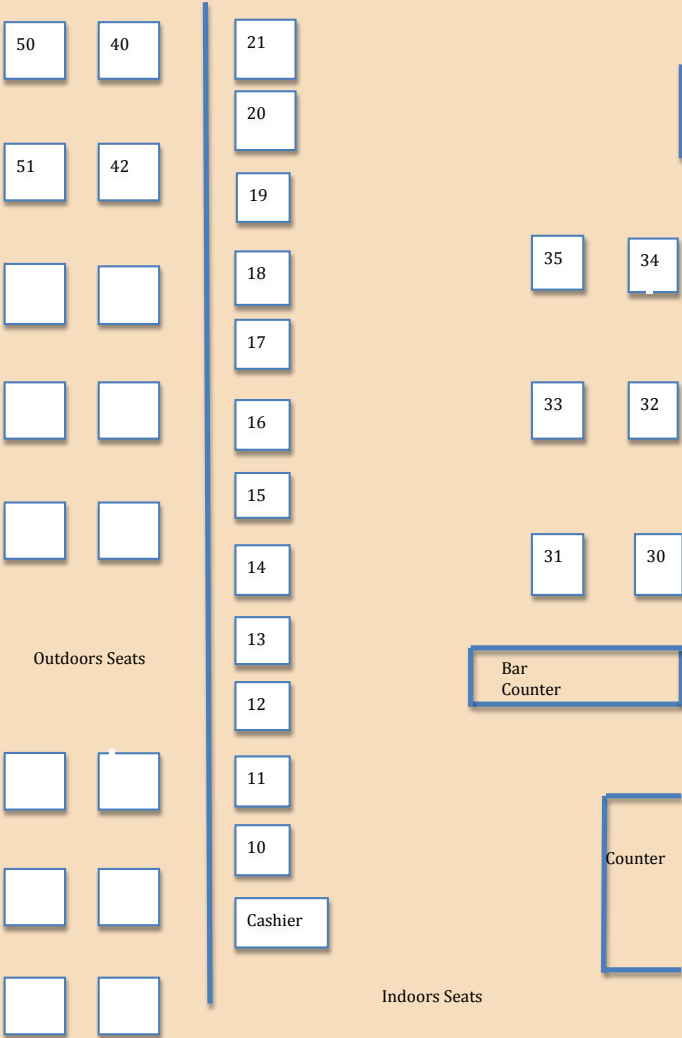
MAIN DINING ROOM:

Seating for up to 40

Layout can be customized to your preference

Uncovered TERRACE

Subjected to weather condition



FOOD PACKAGE



Our passion is to showcase traditional, hearty, tasty, classic French food with only the best seasonal ingredients. We are not a fast food joint and nor do we have any intention to become one. Instead, our award-winning Chef Brandon Foo and his team take great pride in making our food fresh daily and from scratch using traditional and modern methods and techniques.



FOOD PACKAGE



Proposed menus are based on sharing basis and subjected to change due to seasonal availability of ingredients. Personalized and vegetarian menu are available upon request.

Menu 1 \$68++/person

Homemade Charcuteries

Duck Rillettes Mackerel Rillettes & Chicken liver pâté

Salade d'Artichaut

Artichoke salad, roasted capsicums, black olives & parmesan shaving

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Escargot de Bourgogne

Baked half dozen Burgundy snails with tomato fondue and garlic butter

Main Courses

Côte de Boeuf

Oven Roasted Angus Prime Rib with Shallots and Garlic Confit

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Poulet Basquaise

Braised French chicken leg with capsicums & white wine

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Catch of the day

Side dishes

Mashed potatoes, Gratin of Potatoes and Mix green salad

Dessert

Rhubarbe & Fraise

Rhubarbe compote, fresh mara des Bois strawberries and sorbet

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Profiteroles

*Home made Choux Buns filled with Vanilla Ice Cream
drenched with Warm Chocolate Sauce and Crispy Almond Flakes*

~

Tartelette aux Fruits Rouges, crème de pistache

Mixed berries tart, pistachio cream & berries sorbet

Menu 2 \$78++/person

Homemade Charcuteries

Duck Rillettes, Salmon Rillettes, Chicken Liver Pâté
& Garlic and pork sausage

Starters

Thon mi-cuit Tomates & Sorbet au Basilic

Tuna "mi-cuit", Sicilian tomatoes "all around" and basilic sorbet

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Escargots de Bourgogne

Baked half dozen Burgundy snails with tomato fondue and garlic butter

Main Courses

Côte de Boeuf

Oven Roasted Angus Prime Rib with Shallots and Garlic confit.

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Gigot d'Agneau Rôti façon Navarin

Oven roasted Welsh lamb leg served with braised vegetables in lamb jus.

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Catch of the day

Side dishes

Mashed Potatoes, Gratin potatoes and Steamed Vegetables

Dessert

Soufflé aux Mirabelles, Pain Perdu aux Mirabelle & Glace Vanille

Mirabelle soufflé, mirabelle 'Pain Perdu' & vanilla ice-cream

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Profiteroles

*Home made choux buns filled with vanilla ice cream and
Drenched with warm chocolate sauce and crispy almond flakes*

~

Rhubarbe et Fraises

Rhubarb compote, fresh Mara des bois strawberries and sorbet

Le Bistrot Du Sommelier



Address	53 Armenian Street 179940 Singapore
Contact	max@lebistrotdusommelier.com +65 6333 1982 / +65 9821 3047 Whatsapp
Capacity	Main dining room: Seating for up to 40 Uncovered Outdoor: Seating for up to 40
Music	Basic sound system, music player
Standard Operating Hours	Monday to Saturday Lunch 12pm to 3pm Dinner 6:30pm to 11pm
Parking	Plentiful parking options within walking distance, including a public car parking beside the Peranakan Museum
Closet MRT	Equal distance from Bras Basah (Circle Line) & City Hall (East West Line & North South Line) only 450m

Terms and Conditions	
Planning	<p>Final arrangements of menu and beverage selections should be made 3 working days prior to the function with final guarantee numbers received</p> <p>2 working days prior. Either the minimum guarantee or the actual attendance will be charged on the day of your event.</p>
Menus	<p>Personalized menus are available on request. Menus are subject to change due to seasonality and availability.</p>
Wines	<p>If you require any assistance with your selection or wish to enquire about availability of the wine, our sommeliers will be pleased to assist you. All beverages are charged on consumption.</p> <p>Le Bistrot Du Sommelier will endeavor to ensure that wines pre-selected by you for your event will be available on the day. However, please be advised that we cannot guarantee that the wines and vintage selected will be available and are subject to change without prior notice from the vineyard or wine distributor.</p>
Corkage	<p>We do not encourage people to bring their own wines. We believe that it defeats the purpose of our dinning experience. All our wines have been carefully selected by our sommeliers.</p>
Deposit and Payment	<p>Endorsement on the function booking form and 50% deposit is required for confirmation of the event. We accept payment by cash, Visa, Mastercard, American Express cards.</p>
Cancellation	<p>Any cancellation must be made in writing. If a booking is cancelled 1 week before the event the client will be reimbursed the total deposit, for any cancellation made during the week of the function, the deposit will not be refundable anymore.</p>



Le Bistrot Du Sommelier

PLAN YOUR NEXT EVENT WITH US

For enquiries contact the restaurant Manager Vincent

vincent@lebistrotdusommelier.com