

# *The French Table*

June 4-11, 2012

with **Belinda Jeffery** and **Sue Jenkins**

[www.thefrenchtable.com.au](http://www.thefrenchtable.com.au)

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The French Table is an ideal immersion into the very best of French culture, wine and cuisine. Join Belinda Jeffery and Sue Jenkins on a wonderful exploration into the rich tapestry of new tastes, sights and sounds the incredible region of Normandy has to offer.



## **DAY ONE – June 4th**

Guests meet at 2pm in Paris where you will be met by Jane Webster to travel by minibus back to Chateau de Bosgouet. Settle into your charming room, explore the Chateau and grounds, enjoy afternoon tea followed by free time.

Aperitifs, a full open bar including French Champagne – Billiecart, Moët & Chandon and hors d'oeuvres is followed by Dinner in the chateau's magnificent dining room. Indeed one of the highlights is that each evening guests are introduced to champagnes rarely seen outside of France from small exclusive houses.

2.00pm Pick up:

Hotel Relais Christine

3 Rue Christine

75006 Paris, France

01 40 51 60 80



## **DAY TWO – June 5th**

Breakfast Chateau Bosgouet style: Fresh croissants, pain au chocolat, homemade muffins, fresh fruit, homemade preserves, compote of rhubarb & apples, freshly brewed coffee and tea & freshly squeezed orange juice, fresh organic eggs, ham off the bone and oven roasted truss tomatoes.

Market Day in Rouen to shop for today's class at the Vieux Marche where Joan of Arc was burnt at the stake in the 15th C.

After visiting the market, explore Rouen's old town that has been developing since the Romans built the first bridge but came to its zenith in the century between the French Reconquest and Wars of Religion – an era during which many fine examples of Renaissance style were brought to the city.

Mid afternoon CLASS I with Belinda Jeffery. The afternoon's workshop takes place in a large country kitchen. We will use a potager of fresh herbs and vegetables to produce a wonderful meal. The afternoon's enjoyable work will result in a splendid and convivial dinner, based on superior regional produce to be enjoyed at Chateau Bosgouet.

## **DAY THREE – June 6th**

Early morning walk around the farm land of Bosgouet for those interested

Breakfast served in the dining room or on the terrace from 8.00am

A morning visit to Claude Monet's garden at Giverny, stunning during the Summer months. This house with its vibrant yellow kitchen and exceptional collection of Japanese woodblock prints is where he painted his famous water lily masterpieces.

Lunch at Giverny.

Dinner at a local notable restaurant



## **DAY FOUR – June 7th**

Early morning walk

Breakfast at Bosgouet

Today we will visit Champ de Bataille

Jean de La Varende once wrote about Champ de Bataille « This is the realm of opulence. The decor is secondary to the declaration of power. »

The renowned stylist and designer Jacques Garcia has revived the Champ de Bataille by a skillful mingling of genres. The château, one of the finest 18th century estates in France, achieves its fullest expression in the restored French gardens that cover over 90 acres. The Champ de Bataille is something of a journey between the tangible and the intangible, the finite and infinite, and this remarkable site offers visitors an experience that goes beyond the purely physical. Jacques Garcia has succeeded in giving extraordinarily modern overtones to eternal models. The Champ de Bataille also boasts vast apartments whose rich baroque decoration bursts forth from floor to ceiling, creating a welcoming backdrop for some very fine collections.

Lunch at Champ de Bataille

Return to Bosgouet for CLASS 2 with Belinda Jeffery and dinner.

### **DAY FIVE – June 8th**

Market Day at Deauville.

Considered the 21st arrondissement of Paris, this elegant and swank seaside town has a wonderful fresh market, elegant shops and gorgeous beach promenade.

Lunch at notable auberge before returning to Bosgouet ...on route we will visit a calvados farm as well as a lovely rural antique store!

Late afternoon return to Chateau Bosgouet.

Dinner: Restaurant Gill

On a quay of the Seine, near the Place de la Cathedrale, is Rouen's premier restaurant. Its several small rooms are light and spare, drawing attention to its handsome Art Deco appointments and to the fine-tuned cooking of Gilles Tournadre, the chef and owner.

After dinner, there is the option to travel into Rouen to see Monet's paintings illuminated upon the Nôtre Dame Cathedral, a truly incredible sight.



### **DAY SIX – June 9th**

Early morning walk for those interested

Breakfast Bosgouet style

Market Day at Honfleur.

Full day excursion to the artist's paradise of Honfleur, located on the Seine estuary, a seductively pretty port village with narrow winding streets, the exceptional all wooden-church of Ste Catherine, and charming quays, much celebrated in many paintings by the Impressionists. Free time for afternoon.

Honfleur boasts two Michelin-starred restaurants and scores of worthy contenders. The buzz right now is squarely focused on Sa.Qua.Na., whose chef and owner, 38-year-old Alexandre Bourdas, has so electrified the critics—he earned his Michelin star only nine months after opening and another star in the past 12 months!

After lunch there will be time to wander....we will meet together at a lively little jazz club for an aperitif before returning to Bosgouet for a late supper.

**DAY SEVEN – June 10th**

Early morning walk for those interested.

Breakfast.

Visit Le Bec Hellouin. An important medieval religious and cultural centre, this Ancient Abbey of the Benedictine monks still presents an incredible experience of the monks chanting.

Lunch at a restaurant that prides itself on regional fare, and is housed in typical Norman half timbered buildings.

After lunch there is ample time to wander in beautiful villages and browse the delightful boutiques and antique shops.

Return to the Chateau for Class III with Belinda Jeffery before the early evening Wine Tasting at Chateau Bosgouet followed by dinner at Chateau Bosgouet.

**DAY EIGHT – June 11th**

Farewells and Au Revoirs to new friends and Chateau Bosgouet.

Departure after breakfast.

Guests will be returned to their hotels in Paris by midday

The price of The French Table is \$7500.00 per person twin share. (single supplementary \$1500.00) All meals and wines are inclusive. To confirm your place at The French Table please send a deposit of \$2000.00 per person to:

**Jane Webster TA/The French Table**

**146 Hotham St**

**East Melbourne 3002**



## Terms and Conditions

A deposit of **\$2000.00** per person per person is required at the time of booking and the **full payment is then due 120 days** prior to the departure date.

**CANCELLATION FEES** – The deposit is non-refundable if the people travelling have to cancel less than 4 months (120 days) prior to commencement of the tour. The balance of payment is due 120 days prior to the departure date. If you cancel after this payment, 100% cancellation fees apply.

Please note refunds are not made for cancellation of any services which are not used by you due to late arrivals, early departures, or by choice.

**TRAVEL INSURANCE** is not included in the cost of the tour. You are **strongly advised to arrange this cover** at the time of paying your deposit to protect you against loss of deposit and/or final payment; injury, medical expenses, loss of baggage and personal effects etc.

**HOLIDAY DURATION** – the number of days shown in the itinerary include the days of departure from, and return to Paris; neither are whole days.

**CHANGES IN ITINERARY** – The French Table reserves the right to deviate from the itinerary should circumstances require, and to substitute venues with those of an equal standing or tariff.

**THE FRENCH TABLE**, its employees and agents will not be responsible and exclude liability for loss or damage to the tour member outside their control, including but not limited to any act or omission, cancellation, delay, diversion, injury, loss or damage occasioned to the tour member of his/her property by air carriers, accommodation providers, transportation providers or any other providers of services to the tour member.

**LIABILITY – IMPORTANT:** Under the Trade Practices Act and other legislation, consumers have the right to compensation if services are not provided with due care and skill or if services are not reasonably fit for a particular purpose made known by the consumer. This right cannot be excluded. However, THE FRENCH TABLE advises you that the services it renders under this agreement are the booking and packaging of services provided by others, such as restaurants.

**TRAVEL DOCUMENTS** – Passport and appropriate re-entry visas according to government requirements at the time of travel are required. All pre-travel documentation is the passenger's responsibility. It should be finalised one month before departure.

**HEALTH AND FITNESS FOR TRAVEL** – The tour member warrants to THE FRENCH TABLE that he/she is reasonably healthy and/or fit to participate in the tour and indemnifies THE FRENCH TABLE from all actions, claims and demands arising from any want of health or fitness. THE FRENCH TABLE reserves the right to terminate the tour member's participation in the tour should the tour member be too ill or unfit in the opinion of THE FRENCH TABLE to continue the tour.

**LAW** – The law of this contract is the law of the state of Victoria and, where applicable, to the law of the Commonwealth of Australia.. Insofar as it is lawful to do so, THE FRENCH TABLE excludes all liability, if any, to the tour member arising out of the application to this Agreement of Foreign law. The tour member submits to the exclusive jurisdiction of Victorian or Federal Courts in relation to this Agreement.

**COSTS NOT INCLUDED IN PRICES SHOWN** are visas, insurance, excess baggage, meals apart from those specified, accommodation in Paris at either end of the tour, drinks apart from those specified, items of a personal nature, tips and international departure taxes.

**A LATE BOOKING FEE** of \$30 will apply to all bookings made, confirmed and documented less than two weeks prior to departure from Australia.

**OUR PRICES** are inclusive of the cost of research of our travel products, arranging, booking and confirming travel services. They also take into account the extensive costs involved in communications to book arrangements on your behalf and the subsequent transfer of payment of such, brochure production, marketing and advertising. No representation is made by us to imply that similar product may or may not be obtained at a lower price.

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