

Press Release



FOR IMMEDIATE RELEASE

Journey to Lyon every Monday at db Bistro Moderne

Explore the culinary roots of celebrity chef Daniel Boulud at his eponymous bistro this autumn



(Left to right) Daniel Boulud's ancestral family members gathering outside Café Boulud, Lyon

Singapore (15 October, 2012) – Starting this month, db Bistro Moderne brings diners a very special new destination on its culinary tour de France. Following the success of Mondays in Alsace and more recently, Provence, Chef Daniel Boulud welcomes guests to celebrate his native city of Lyon, long considered France's undisputed capital of gastronomy. The new *Mondays in Lyon* menu is available every Monday evening starting from 8 October 2012.

Known as much for its refined Michelin starred chefs as it is for its everyday bistros and *bouchons*, no other French city is as prized as Lyon for its longstanding culinary traditions. The region is home to the small family farm where Boulud grew up in, and it was on this farm that he learned the rhythm of using seasonal ingredients. It was also in Lyon where Boulud first trained with the renowned masters of the day at their restaurants.

Boulud reminisces, "Growing up on a farm, I was always surrounded by an abundance of fresh, seasonal ingredients. My grandparents had a wonderful café that they ran on the farm, Café Boulud, where I have such fond memories of watching my Grandmother Francine at work in the kitchen. It was really here in Lyon that the foundations for my love of food and cooking were built. I am so proud to be able to share these memories with guests at db Bistro Moderne through this new menu of signature Lyonnais dishes that are incredibly dear to me."



(Left) *Cabillaud Poché*, (Right) *Ile Flottante*

While the list of Lyonnais specialties is long, db Bistro will begin by featuring a Boulud signature, *Plateau de Charcuterie*, a selection of cured meats and terrines. Selections may include *saucisson sec* and pork lomo. *Cabillaud Poché* is featured as a main: a poached cod with classic accruements of fish mousse quenel les, Sauce Nantua, snow peas and baby carrots. Another Lyonnais signature on the menu: *Poulet au Vinaigre*, a vinegar braised chicken with tarragon rice pilaf and tomatoes made famous by Lyon's most famous hometown chef, Paul Bocuse.

As for dessert, there are few dishes more lovingly tied to local bistro tradition than *Ile Flottante*- literally translated as "Floating Island". The dessert seems like a magic trick, with its delightfully fluffy pillows of soft meringue, floating in rich, creamy vanilla sauce and topped with caramelized sugar and crunchy toasted almonds.

The *Mondays in Lyon* menu is available every Monday for dinner, from 6pm onwards. The set menu is offered at \$68++ per person. Guests can also enjoy a regional wine pairing with their dinner for an additional \$32++ per person.

db Bistro Moderne will continue to offer its regular dinner menu on Monday evenings alongside the featured *Mondays in Lyon* menu, giving diners the option to order à la carte off both options.

For reservations, please contact *db Bistro Moderne* on +65 6688 8525 or dbreservations@marinabaysands.com.

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