

MEDIA RELEASE



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Discover the culinary highlights of France with Queenies Food Tours

Melbourne based Queenies Food Tours have launched their new 2016 gourmet tours to France. The fully guided tours, which will take place in April and September 2016, lead participants on a culinary journey through France's three leading gastronomic centres – Paris, Dijon and Lyon. This follows Queenies highly successful inaugural tour of France which took place in September this year.

Often referred to as the culinary centre of the world, France is home to a highly diverse cuisine which the team at Queenies has an intimate knowledge of. Participants on the tours will discover food markets, specialty gourmet stores, hidden passageways, Michelin star restaurants, culinary stores, leading patisseries, charcuteries and more. Cooking classes and other gourmet experiences are also included.

All tours are led by owner and operator of Queenies Food Tours, Andrew Prior. A self confessed Francophile, in 2012 Andrew spent a year living in and eating his way around Paris. After setting up his walking tour company in Melbourne, extending his tours to France seemed the obvious next step, enabling him to share his love and knowledge of French cuisine with people from all over the world.

All locations visited and experiences offered on all tours have been hand-picked by Andrew himself. Numbers on all tours are strictly limited to a maximum of 12 people to ensure a quality experience. The recent trip to Paris included an exclusive tour of the new food hall at Galleries LaFayette (one of Paris' largest department stores) – making them the first group to tour the new facility.

Andrew is a familiar face to many Australian's after competing in MasterChef in 2013. He is the first Australian contestant to set up his own food tour company, running both local and overseas food tours.

Overview of all three France tours;

[Paris Gourmet Experience Tour](#) (7 nights)

Paris is the epicentre of the French gourmet experience and what better way to explore one of the world's most exciting and charming cities than through its food culture. This tour aims to highlight the best of the city's rich and diverse food culture by visiting outdoor food markets, specialty gourmet stores, leading restaurants, culinary stores, leading patisseries, charcuteries and more. The tour also includes a cooking class hosted at one of the city's top cooking schools and private guided tours around the city.

Dates: 13-20 April 2016 and 7-14 September 2016

Cost: \$7,350 (AUD)

[Delights of Dijon & Burgundy](#) (5 nights)

Dijon is one of France's leading regional gastronomic centres and famous for many of France's great exports to the world like mustard and cassis, and dishes like Beef Bourguignon and Coq au Vin. In addition to visiting Dijon's architecturally rich gothic and renaissance city centre, this 5-night tour also takes in many of the Bourgogne region's gourmet highlights: a truffle farm, a renowned cassis-maker, a mustard factory and a gingerbread-maker.

Dates: 16-21 September 2016

Cost: \$6,800 (AUD)

[Culinary Treats of Lyon Tour](#) (5 nights)

As France's second largest metropolitan urban area, Lyon is at the heart of the French gastronomic experience. Famed for its historical and architectural landmarks, the city has become a UNESCO World Heritage site. This tour highlights the city's gastronomic experience, visiting its famous food halls, a world leading chocolatier and a regional snail farm, as well as including

a pastry class. The tour also takes in a winery in the Bourgogne, whose wineries were recently awarded the much coveted "world heritage status" by UNESCO.

Dates: 23-28 September 2016

Cost: \$5,980 (AUD)

To learn more about the tours, request a brochure or make a booking visit www.queeniesfoodtours.com.

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For further information and high resolution imagery please contact:

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