

PRESS RELEASE

**SOFITEL MUNICH BAYERPOST CELEBRATES THE SOFITEL WINE DAYS 2017 WITH  
EXCLUSIVE THEMED DINNERS WITH THE MOTTO „FRANCE MEETS...“**

In October 2017, the Sofitel Hotels & Resorts will present the international Sofitel Wine Days for the sixth time. On the occasion of the event, which is taking place across the brand and at which the luxury brand's hotels and resorts celebrate the French “art de vivre”, the Sofitel Munich Bayerpost hotel is hosting four exclusive themed dinners with the motto “France meets...” between 6<sup>th</sup> and 26<sup>th</sup> of October. These dinners will not only feature culinary creations by DÉLICE La Brasserie restaurant team, but will also supplement a range of exquisite French and regional wines.

**“FRANCE MEETS...”: THEMED DINNERS FEATURING REGIONAL SPECIALITIES**

This year, the Sofitel Munich Bayerpost is celebrating the Sofitel Wine Days by offering visitors a number delightful highlights. On three Fridays in October, the hotel in Munich is inviting guests to come and enjoy a variety of three-course meals with perfectly selected accompanying wines at its very own DÉLICE La Brasserie restaurant, all under the motto of “France meets...”.

The first of the Friday events is the “France meets Austria” dinner, which will take place on 6<sup>th</sup> of October 2017 and it will feature fine specialities from across the border such as medium-cooked boiled veal “Tafelspitz” with traditional “Sauerbraten” marinated beef spices and pommes dauphine and a dessert of semolina dumplings with apricots and brioche.

The evening event on 13<sup>th</sup> of October will focus on the topic of “France meets the New World” and will begin with a variation of quinoa, avocado and sheep's cheese as amuse-bouches, followed by an exciting combination of starters containing ceviche, prawns, red snapper and lime.

The dinner on 20<sup>th</sup> of October has been given the name “France meets Germany”. Guests at this event can look forward to dishes such as a main course of “Saure Zipfel” sausages cooked in vinegar and accompanied by lamb and sauerkraut before rounding off their meal with a dessert consisting of Grandma's cheesecake with gooseberries and a buttery crumb topping.

The dishes will be accompanied by selected French wines and wines from the respective partner region.

The grand finale of the Sofitel Wine Days at the Sofitel Munich Bayerpost Hotel will be the Château Mouton Rothschild Winegrowers' Dinner on Thursday 26<sup>th</sup> of October 2017, which will treat the guests' taste buds to a truly unique flavour experience in the form of a five-course meal accompanied by an exclusive wine-tasting session with representatives from the Château Mouton Rothschild winery.



## THE SOFITEL WINE DAYS: A HOMAGE TO THE FRENCH “ART DE VIVRE”

The Sofitel Wine Days, which are now being held for the sixth time in succession, are the absolute highlight of the wine year and pay homage to the traditional French way of life. Every year in autumn, in perfect accordance with the French grape harvest, the Sofitel Hotels & Resorts celebrate their French roots and showcase the wide diversity of the fine grape-based beverage with a multitude of events and eccentric creations at the luxury hotels.

Reservations for the “France meets...” Friday events at the Sofitel Munich Bayerpost hotel can be made individually up to 9pm for a price of €95 per person. The Winegrowers' Dinner costs €120 per guest and will start at 7pm with an aperitif before dinner is served at 7:30pm. All of the themed dinners are limited to a total of 26 places.

You can reserve your place by calling +49 89 599482962 or sending an e-mail to [h5413-fb5@sofitel.com](mailto:h5413-fb5@sofitel.com).

More information and bookings: [sofitel-munich.com](http://sofitel-munich.com) and [accorhotels.com](http://accorhotels.com).



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