

Lutèce Culinary Friends & Tours are pleased to celebrate



at Moda Restaurant

Wednesday 24th June at 12 for 12.30pm

Menu

A glass Joseph Cattin NV Crémant d'Alsace on arrival &
Flammekueche - Alsace Tart

Première Assiette

Forella-Mousselin un Làuch

Warm Trout mousseline, leek fondue, Pinot Gris sauce 2023
Joseph Cattin Pinot gris

Deuxième Assiette

Sürkrüt mit de Ente, Wurscht, Speck un Wacholderjus

Duck, sausage & grilled speck, sauerkraut, juniper berries jus
Joseph Cattin Riesling 2022

Le Dessert

Gâteau au kirsch alsacien, glace fruits rouges

Alsatian gateau with Kirsch & red fruit ice cream
Alsace gewürztraminer 2024

*Romain, & Lutèce Culinary Friends thanks to Chef Javier, Francois & their staff
for their fantastic hospitality*

The 3-course lunch menu with matching Alsace wines 145.0

The 3-course lunch menu 130.0

Reservations at Moda

More info Romain 0409 202526

romain@lutece.com.au

Payment on arrival

Menu subject to market availability

The menu is gluten free except bread

Moda Steak . Tapas . Seasons at The Barracks Brisbane



Lutece Culinary Tours & Friends are delighted to celebrate Alsace Fan Day 2026 at Moda Restaurant in Brisbane on Wednesday 24 June at 12:00pm.

The event will be hosted by Francois Le Saveant with the highly acclaimed Grand Chef Javier Codina, a fantastic supporter of Alsace over the years. Guests will enjoy a special Alsace-inspired menu created in collaboration with Romain Bapst, celebrating the rich culinary traditions, flavours, and spirit of Alsace.

ALSACE FAN DAY

There have always been festivals in Alsace, because in Alsace, people love to celebrate.

But did you know that Alsatians can be found all over the world? Did you know that there are associations of expatriate Alsatians that are more than 100 years old? Did you know that these associations are united within a federation, the International Union of Alsatians (UIA), which brings together more than fifty associations? It was to highlight this remarkable organisation that the UIA launched the first World Day of Alsace Lovers in 2018.

Since then, every year – including during the Covid years – the UIA has organised Alsace Fan Day around the world, with a different theme for each edition.

This festive date, corresponding to Saint John's Day, was chosen because of its place in the calendar and the universal symbol it represents. From the very first edition, thousands of Alsatians around the world celebrated their beloved region by gathering together in every corner of the globe.

The Alsace Wines by Joseph Cattin

Joseph Cattin is the name our estate took when this ancestor assumed its management. Retaining his first name for the wines produced from this vineyard, which has since expanded, is a way of expressing our gratitude for the impetus he provided in his time, which paved the way for us.

The wide range of Joseph Cattin wines allows you to explore all the horizons of what the Alsatian vineyard has to offer, from convivial wines to exceptional wines .

His pioneering vision will allow us to become one of the leading producers of Crémant d'Alsace.

He will also develop collaborations with numerous partner winegrowers and will take over the management of the Edouard Leiber estate in 1998.

Meanwhile, Jean-Marie will oversee our own vineyard, which continues to grow, expanding in 25 years from less than 10 to more than 60 hectares.

Crémants hold a prominent place in our collection , with beautiful and elegant cuvées crafted from single varietals or blends, benefiting from extended aging in our cellars. The Joseph Cattin single-vineyard selections represent the pinnacle of our craft: exclusive cuvées from exceptional terroirs, released at precisely the right moment, when their aromas are fully developed, allowing for optimal appreciation during tasting. The last ten years have also seen the birth of modern and innovative vintages, highlighting our organically grown grapes as well as our "Natural" and macerated wines.

Bon Appetit- A Gueter!!