

Sydney says 'bienvenue' to new French Bistro dining destination, L'Héritage

Opening December 10 2020 - Mosman Harbourside Location

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'Our menu is my personal interpretation of the meals I love to eat when I'm out in the local bistros of Paris,' Julien Audibert-Lebon, Head Chef, L'Héritage

Mosman's spectacular Chowder Bay is home to Sydney's newest French bistro - L'Héritage. Situated in a historic building overlooking Clifton Gardens and Sydney Harbour and opening in December, L'Héritage will tempt Sydneysiders and visitors with classic French, home-cooked dishes matched with local and French wines. The new bistro will be open seven days a week for breakfast, lunch, dinners and events.

L'Heritage is the fourth restaurant venture for owners, husband Pierre and his Sydney-born wife Alena Rayrolles. The couple already owned two Parisian brasseries as well as Frenchy's Cafe, a much-loved Mosman destination.

They have now partnered with Pierre's best friend of many years, Julien Audibert-Lebon, who will be Head Chef at L'Héritage, to realise a shared dream of bringing French heritage to the table in an Australian heritage location. This dream is the inspiration behind the L'Héritage brand.

French-born Julien began his career in busy Parisian kitchens when he was just 16. Since then he has worked side by side with leading chefs including Dominique Grel, Stephane Vieux, Jean-Michel Guilloteau, Pierre Hermé, Patrice Hardy and Marc Davis. After more than 25 years of cooking professionally, his love for the traditional cuisine of his native France is unwavering.

'With recipes and knowledge handed down through the generations, French cooking is my passion,' says Julien.

L'Heritage has a quintessentially French interior with white walls and dark timber floors. The space is elegant and understated - the focus here is on friends, family and fine food. The menu features classic French dishes and fresh daily specials, all prepared with the finest seasonal produce and Julien's signature flair.

"I love creating dishes with balance and contrast. Hot and cold, crispy and soft, sweet and savoury. I love experimenting with flavours and textures that evoke your senses and memories," he explains.

Breakfast options include fresh interpretations of French classics, such as Croissant Benedict, together with Australian favourites including granola served with organic coconut yoghurt and mango coulis. (I would prefer the smashed avocado one because its so Aussie instead of granola)

Browsing the lunch and dinner menu transports diners straight to the heart of Paris. Dishes include classic French entrées like Chicken liver pâté, Escargots (snails) and Salmon rillettes.

Mains include Canard à l'orange (duck with orange duck jus), Entrecote frites (scotch fillet with chips), Bouillabaisse (seafood stew), Poisson du jour (fish of the day) and Gnocchi ricotta aux petits legumes (ricotta gnocchi served with vegetables).

Sumptuous French desserts include Mousse au chocolat, Poire Belle Helene (poached pear with Chantilly cream and Belgian chocolate sauce) and a selection of house-made gelato.

Cheese lovers will enjoy the selection of imported French cheeses.

The drinks list includes selected Australian and imported French wines, together with traditional aperitifs and digestifs.

Bistro L'Heritage

7b Chowder Bay Road Mosman 2088

t: 02 9968 1658

e: info@lheritage.com.au

Opening hours:

Mon & Tues 8am -4pm

Wed, Thurs & Fri, Sat 8am-10pm

Sun 8am -4pm

For more information visit: <http://lheritage.com.au/index.php/home/>

ENDS

Be social: Facebook: [Bistro.lheritage](#)

Insta: [bistro.lheritage](#)

For further information please contact:

Tracey@impressionsmc.com.au

Tel: 0415 290023

Contacts

Tracey Leitch

0415290023

[mailto: Tracey@impressiosnmc.com.au](mailto:Tracey@impressiosnmc.com.au)