



## Get a real taste of Paris!

With unique taste experiences

Whether you want to discover Paris' best artisan bakers, hunt for the ultimate Parisian macaroon or cheese shop, trawl the unspoilt food markets of the higher numbered arrondissements, or just visit the city's hottest bistros from the culinary stars of the future, Ute can take you there.

Immerse yourself in an intimate Parisian adventure and experience the best of hidden Paris with a unique emphasis on gastronomic and cultural discoveries.

### You are visiting Paris for the first time?

Experience the city of light, love and food with the exceptional knowledge of a local. Delve beneath the surface to discover the hidden treasures of real Paris.

### You have been to Paris before and are interested in fresh ideas and insights?

If you are a restaurant industry professional and interested in a unique gastronomic perspective, Ute has the knowledge and hospitality experience to tailor a tour especially to match your requirements.

### About Ute



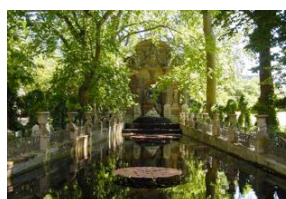
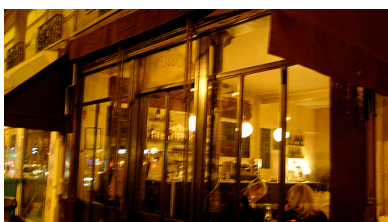
Ute is a consummate passionate connoisseur and lover of all things Parisian who has immersed herself in the cultural and gastronomical heart of Paris. Previously the producer of the Melbourne Food & Wine Festival in Australia for seven years until returning to Paris in 2008 Ute has worked with some of the world's great chefs and culinary personalities such as Luis Andoni Aduriz, Michel Roux, Thierry Marx, Mario Batali and Anthony Bourdain. She is fluent in German, French, English and Australian.

### Services include – full pricelist and services available on request

- Tailored schedules, plans & reservations to suit your individual tastes and budget from €100.
- Personalised, intimate guided tours from €150 per person.

*Ute is my secret weapon in Paris – not only does she know the best places to go but also what's best to eat when you get there!!! Anyone who can show you the perfect pistachio escargot and the most decadent foie gras and hazelnut praline macaroon in the same day at different ends of town deserves a medal. – Matt Preston, food writer*

*YOU BEAUT' UTE!!! – Shannon Bennett, Chef/Patron Vue de monde*



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