

BULLETIN

November 2017

Volume 24, Number 4

Back to the new Bergerac AFAS-Vic Annual Dinner Thursday 7th December 2017



Take Me Back To Bergerac

Bergerac restaurant is an authentic French restaurant in the CBD operating under the same Chef owner since 1985.

It is a very popular place for lunch, well suited for business entertainment. It is open 5 lunches: Monday to Friday and 7 nights from 6pm.



The restaurant seats up to 90 people, including a separate room near the bar that can seat up to 40 people. The wine list is extensive with a full page of French wines and 12 wines sold by the glass.

Bergerac is a charming provincial town on the banks of the Dordogne River in the Perigord region, 90 km east of Bordeaux. It is also the birth place of two very important persons: Cyrano de Bergerac and Chef owner Jean-François Enconniere'.

Your restaurants's review: *Try Bergerac for dinner - old world ambiance - extensive menu - interesting specials - good wine list containing French and Australian wines. Service was welcoming, friendly, enthusiastic and timely. Don't be put off by the exterior of the restaurant located on King Street Melbourne - frankly it has zero to entice you to enter - until you do - an amazing experience awaits. A hidden gem that has been serving excellence in French cuisine since 1985! Must be doing something right ?*

WHEN: Thursday 7th December 2017

TIME: 7:00 for 7:30pm

WHERE: Bergerac
555 Lonsdale Street, Melbourne 3000 (NOTE NEW ADDRESS!!)
Ph 03 9642 3656
Melways Reference Map 1A:E3

COST: \$80.00 per person, including drinks

RESERVATIONS: Reservations for the Dinner are **essential**. To secure your place, please complete and submit the attached **Reservation Form** by no later than Friday, **24th November 2017**.

Contact Peter Tolé on 9810 5700 or 0412 435 344 and email for more details.

Menu

Guests will be welcomed with a glass of bubbly, followed by a three-course dinner consisting of choices from the following menu.

Entrée

shared assiette de charcuterie.

Bruschetta available for vegetarian option.

Main Course

Poisson du jour, asperge , sauce vierge.

Confit de canard, lentille du puy et jus de canard.

Deserts

Crème Brulée

Crepe aux pomme.

Vins inclus.

Café pas inclus.

Please contact Peter Tolé if you have any special dietary requirements.

CALENDAR FOR 2017

21st April:

AGM and Annual Reception at the Alliance

15-16th July:

Bastille Day French Festival.

17th August:

Talk: Carbon Fibre Manufacturing

6th October :

Talk: Self Healing Concrete

26th October :

Victorian Government Function to award Fellowships

3rd November:

Function to award AFAS Fellowships

7th December:

Annual Dinner
Bergerac

Melbourne French Theatre

AFAS members are now eligible for a Concession when booking for MFT plays. Refer to the web site for details:

<http://www.mftinc.org>

AFAS Web Site

We are updating the site, but the current site is still available.

www.afas.org.au/vic