

# BULLETIN

August 2012

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## Aux Batifolles AFAS-Vic Annual Dinner (at lunchtime!) Saturday 1<sup>st</sup> September 2012



*A quirky, rather old-fashioned little brasserie offers good, value-for-money cooking. Authentically French, wrote John Lethlean in The Age Epicure. He continued The raw brick walls of Aux Batifolles are lined with various menus from French restaurants of the past. With a variety of French music in the background, art deco posters, nicely spaced tables with paper over linen, jarrah floors, good lighting and a general air of food and wine appreciation, everything about Aux Batifolles is pleasant and welcoming, and clean. It has the unmistakable air of a chef-owned restaurant: the one front-of-house person meets and greets, waits, busses tables, does bar and takes calls. And Aux Batifolles - which loosely translates as a place where people gambol, frolic and flirt - is a genuine bargain.*

**Your restaurants' review:** Batifoler means 'to romp or to lark about; to flirt'- appropriate descriptors of this cheerful suburban bistro. Quality, well-priced Gallic classics are prepared and served by an all-French staff, encouraging diners to pull out their dodgy high school French in order to completely capture the French experience. The dishes have a predominantly hearty provincial flavour, with occasional Mediterranean notes from France's southern neighbours.

**WHEN:** Saturday 1<sup>st</sup> September 2012

**TIME:** 12:00 for 12:30pm

**WHERE:** Aux Batifolles  
400 Nicholson Street, North Fitzroy 3068  
Ph 03 9481 5015  
**Melways Reference Map 44:A2**

**COST:** \$75.00 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 Tuesday, **28<sup>th</sup> August 2012**.

Contact Philippe Lesage on 8878 2000 or 0408 330 878 for more details.

# Menu

Guests will be welcomed with a glass of **AFAS bubbly**, accompanied by a selection of appetisers, and followed by a three-course lunch consisting of choices from the following menu.

## *Entrée*

### **Soupe à l'oignon**

**Ragoût gratiné** (Scallops, prawns, mussels, calamari, crab, king mushrooms & leeks all gratinés)

**Salade landaise** (Smoked duck breast, prosciutto, baby cos lettuce, blood orange, served with truffle & balsamic dressing)

## *Main Course*

**Tournedos au pâté de foie de canard** (Pan sealed prime eye fillet served with duck liver pâté; bordelaise sauce & frites)

**Cassoulet traditionnel** (Crispy duck leg confit, braised lamb shoulder, toulouse sausage & smoked hock served with haricot beans)

### **Poisson du jour**

## *Desserts*

### **Choukette royal au chocolat**

### **Traditional vanilla crème brûlée and its biscuits**

### **Fromage**

*Vins et café inclus.*

## CALENDAR FOR 2012

**27<sup>th</sup> April:** AGM and Annual Reception at the Alliance

**27<sup>th</sup> June:** Presentation by Dr. Jean-Marie Fèvre at the Alliance

### **1<sup>st</sup> September Annual Dinner Aux Batifolles**

October  
Synchrotron visit

November  
Presentation of AFAS Fellowships

We welcome any suggestions from the membership of AFAS Vic as well as contributions towards other events

### ***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***

Please remember that AFAS members have access to the **Members Only** portion of the web site.

### **Welcome to new Individual Members**

Dr David Nayagam  
Ms Suzanne Ftouni  
Dr Baohua Jia  
Dr Jean-Pierre Veder  
Ms Jaclyn Pearson