

Bergerac Restaurant
555 Lonsdale Street Tel:9642 3646

Champagne seafood degustation menu

Friday 15th of November from 6 pm

All these dishes will be served at your table:

- Champagne oysters with leek fondue*
- Crab, prawn and zucchini roll, salmon roe*
- Scallops, cauliflower purée, green pea oil*
- Garlic prawns , touch of chilli*
- Grilled octopus, red cabbage purée, squid ink tuile*
- black mussels Sétoise style*
- Strawberry charlotte, Raspberry sorbet, coulis*

All served with :

Carte D'or Philippe Fourrier Champagne

Picpoul de Pinet

Organic dry white from South of France, a must with seafood

\$125 per head

Bar drinks and coffee not included