

BERGERAC

**Fully Licensed French Restaurant
555 Lonsdale Street Melbourne 3000
Tel : 9642 36 46**

**Languedoc dinner with Gerard Bertrand wines
Wednesday 15th of November 2017 at 7 pm**

Shot of gazpacho on arrival

Entrée:

- Goat cheese ravioli with sundried tomato pesto
- Encornets (Stuffed baby calamari sauce cardinale)

- Matching wines: Gerard Bertrand Chardonnay,
Gris Blanc, Grenache rosé

Main:

- Canard aux airelles, roast duck ,cranberry and witlof
- Rack of lamb, thyme and rosemary jus, Mediteranean grilled vegetables

- Matching wines: Gerard Bertrand Pinot Noir
Tautavel, Shiraz Grenache, Carignan

Dessert:

- Peach and rosemary tart tatin, caramel
- Strawberry charlotte and sorbet

- Matching wines: Muscat St Jean de Minervois

All dishes served alternatively 50/50

Café, tea, macarons

\$125 per head all inclusive

Draw for free bottles of wines

Bon appétit