

Bistro Guillaume

BISTRO GUILLAUME WELCOMES CHEF, BEAU VINCENT

May 2009...Guillaume Brahimi of the eponymous Bistro Guillaume and Sydney's renowned Bennelong, is pleased to announce the appointment of Beau Vincent as head chef at Bistro Guillaume. To celebrate the appointment of chef Vincent, Guillaume Brahimi is pleased to announce the introduction of a special lunch menu including two courses and a glass of premium wine for just \$30.00.

Diners may choose from Bistro Guillaume's traditional onion soup with gruyere crouton or Bistro Guillaume's signature terrine for entrée and select either a wintry main course of beef bourguignon pie or snapper fillet with lemon, capers, beurre noisette and puree de pommes de terre.

Those with a sweet tooth may choose a crumble du jour while other may order a decadent selection of cheese. Wines include a choice of either a 2004 Mount Langi Ghiran Auxerrois from Victoria's Grampians or a glass of the 2008 Hoddles Creek Estate Pinot Noir from the Yarra Valley.

Bistro Guillaume was named best new restaurant by the respected 2009 The Age Good Food Guide and has earned a reputation for being amongst Australia's best French bistros.

Bookings may be made by contacting 03 9693 3888 or by emailing info@bistroguillaume.com.au.

To obtain high resolution images, please contact Tara Bishop on + 61 3 9292 7281 or via email to tarab@crownmelbourne.com.au.

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