

Bistro Guillaume

Bistro Guillaume's Le Bar, Crown's Hidden Hideaway

Now Offers a Tempting Tapas Menu

September 2009.... To those in the know, the secret is out, Le Bar, the basement sibling of Bistro Guillaume is the private and secluded venue in which to enjoy premium French Champagne accompanied by Guillaume Brahim's decadent bite size morsels.

Diners may choose from a selection of 10 dishes, each priced at \$12.00 each.

Deciding whether to have the spice crumbed prawns with garlic aioli or chicken and duck liver parfait on sourdough or choosing seared yellow fin tuna served with wasabi mayonnaise and black sesame or the soldier croque monsieur will be the challenge.

Other dishes include 50g of sterling caviar on ice served with condiments, salmon rillettes with toasted brioche and freshly shucked oysters with shallot vinaigrette.

Le Bar boasts an extensive cocktail list, French Champagne selection and draught 1664 Kronenbourg.

Le Bar's subterranean location, luxurious décor designed by Hecker Phelan and Guthrie and intimate mood lighting paired with the tailored menus and oh-so comfortable banquette or bar seating make Le Bar the ideal place to drink.

For more information on Le Bar and Bistro Guillaume please visit

www.bistroguillaume.com.au.

For more information, or 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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