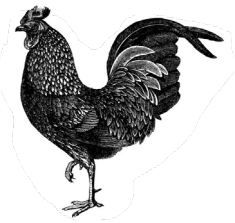


# BON AP PETIT BISTRO



## BON AP'ERO

Camembert crisps 6.  
Marinated olives 6.  
Green olive & anchovies tapenade,  
croutons 8.  
Freshly shucked oyster 4.  
Marinated white anchovies 8.

## HOME-MADE CHARCUTERIE WITH BREAD

12. EACH

PARFAIT DE VOLAILLE & MANDARINE  
chicken parfait & mandarine jelly

PATÉ DE CAMPAGNE  
country pork & pistachio terrine  
sauce ravigotte

RILLETTE DE PORC  
pork shoulder & thyme rilette

RILLETTE DE SAUMON  
salmon & dill rilette, blinis

SAUCISSON SEC  
dry style pork salami

## CHEESE SELECTION WITH FIG PASTE & CRACKERS

12. EACH

COMTÉ 18 MONTH  
cows milk, nutty flavour

TOMME BASQUE  
goat & sheep milk, semy hard

FOURME D'AMBERT  
blue, cow's milk from Auvergne

BRILLAT SAVARIN  
triple cream from Burgundy



*Bon Ap'*  
Petit Bistro

## MENU CÉLÉBRATION

TWO COURSES \$50  
THREE COURSES \$65

### ENTREES

ASSIETTE DE CHARCUTERIE  
*select 2 charcuteries*

ESCARGOTS A LA BOURGUIGNONE (6)  
*snails baked with garlic butter*

POIREAUX GRIBICHE  
*confit leeks, gribiche  
sauce (hard boiled egg, capers,  
dijon mustard sauce)*

POULPE & POMMES A L'HUILE SAFFRANEE  
*marinated octopus,  
paprika oil potatoes, black  
olives, sauce vierge*

SAUMON EN GRAVLAX  
*vermouth salmon gravlax,  
fromage frais, shallots & dill*

HUITRES FRAICHE  
*freshly shucked oysters (4),  
shallots vinaigrette  
extra oysters 4.*

### DESSERTS

OUR FAMOUS CREME BRULEE

TARTE BOURDALOUE  
*poached pear & almond tart,  
crème fraîche*

FONDANT CHOCOLAT NOIR & PRALIN  
*dark chocolate mousse,  
chantilly & nougatine*

ASSIETTE DE FROMAGE  
*select 2 cheeses*

### MAINS

MOULES NORMANDE  
*mussels, cider, shallots &  
cream with frites*

POISSON DU JOUR  
*fish of the day, mushrooms  
vinaigrette, roasted  
cauliflower puree, broccoli*

POULET PUREE  
*chicken breast cooked  
sous-vide, celeriac puree,  
seeded mustard sauce*

BOEUF BOURGUIGNON  
*beef cheek braised in red wine,  
mushrooms, lardons & onions.  
kipflers & Dutch carrots*

STEAK TARTARE AUX COUTEAU  
*raw hand-cut eye fillet,  
condiments, frites*

STEAK AUX POIVRES - extra \$5  
*eye fillet steak, pepper &  
cognac sauce, frites*

TATIN AUX CHAMPIGNONS & CHEVRE  
*mushrooms, shallots &  
pumpkin tart. goat cheese &  
rocket*

### SIDES

10. each

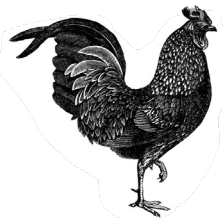
FRENCH FRIES & AIOLI

RATATOUILLE

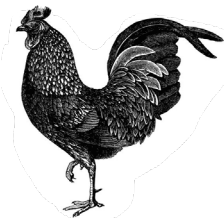
PEAS, SHALLOTS, LETTUCE, LARDONS

SOFT LEAVES SALAD

Due to the nature of our kitchen we are unable to guarantee that dishes are allergen free  
15% applied on public holidays & 10% on Sunday  
A credit card applies to cover bank charges



# BON AP PETIT BISTRO



## DESSERTS

OUR FAMOUS CREME BRULEE

TARTE BOURDALOUE

*poached pear & almond tart,  
crème fraîche*

FONDANT CHOCOLAT NOIR & PRALIN

*dark chocolate mousse,  
chantilly & nougatine*

ASSIETTE DE FROMAGE

*select 2 cheeses  
extra cheese 12.*

COMTÉ 18 MONTH

*cows milk, nutty flavour*

TOMME BASQUE

*goat & sheep milk, semy hard*

FOURME D'AMBERT

*blue, cows from Auvergne*

BRILLAT SAVARIN

*triple cream from Burgundy*



## COCKTAILS DU SOIR



**AMARETTO SOUR 18.**  
amaretto, lemon, sugar, egg  
white, dash of angostura

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**ESPRESSO MARTINI 18.**  
white light vodka, frangelico,  
coffee liqueur, espresso

\*\*\*\*\*

**SAZERAC 19.**  
La Grande Absente  
Absinthe, Delord Armagnac,  
bitter & sugar

## DESSERT WINES

COTEAUX DU LAYON, BEAUMARD 2016'  
glass 90ml 13. bottle 500ml 55.

MUSCAT BEAUMES DE VENISE DOMAINE  
DE LA PIGEADE 2016'  
\bottle 750ml 99.

SAUTERNES LES LYON DE SUDUIRAUT 2015'  
glass 90ml 18. carafe 500ml 95.  
bottle 750 ml 159.

MASAMIEL MAURY FORTIFIED,  
GRENACHE 2014'  
glass 60m 14. carafe 500ml 65.  
bottle 750 ml 98.

## DIGESTIFS

GENEPI & CHARTREUSE  
dolin coeur de genepi 12.  
chartreuse yelow 9.5.  
chartreuse green 13.5.

ABSINTHE  
grande absente (fountain) 13.5.

CALVADOS  
domfrontais 2005 12.5.  
domfrontais 2003 14.5.  
le Pere Jule Pays d'Auge 20 years 16.5.

EAU DE VIE  
massenez poire william 14.  
bertrand vieille prune (aged in oak) 15.5.  
bertrand mirabelle (yellow plum) 15.5.

ARMAGNAC  
darroze bas armagnac VSOP 12.  
delord bas armagnac 1996 15.  
delord bas armagnac 1983 16.5.  
delord bas armagnac 1979 19.

COGNAC  
courvoisier VSOP gold 12.  
frederic Mestreau VS 15.  
frederic Mestreau XO N08 19.

## YOU NEED TO KNOW

JOIN OUR MAILING LIST!

**by signing up directly from  
our website,  
you will be the first to know  
about our wines & spirits  
masterclass, regional dinner,  
meet the winemaker dinner...**

THE LITTLE PARIS PRIVATE FUNCTION  
ROOM  
. SEATS 30  
. COCKTAILS 40

**from private dinners and  
cocktail parties to corporate  
events and conferencing, we can  
tailor to any exclusive occasion.**

VOUCHERS

**are available from our website**

**a beautiful gift for any  
Gourmand**



**OPEN 7 DAYS- 10AM TILL LATE - 361 DAYS**

WE LOVE OUR INSTAGRAM - PLEASE POST & SHARE



@BONAPFITZROY

