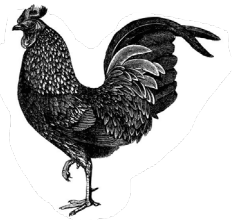




# BON AP PETIT BISTRO



## LE PETIT DEJEUNER CONTINENTAL

Tea, small coffee or hot chocolate, orange juice, croissant, baguette, gruyère cheese, ham off the bone, soft boiled egg, french butter & jam 24.

**CROISSANT AU FROMAGE**  
croissant with ham off the bone & emmental cheese or tomato & cheese 9.

**CROQUE MONSIEUR**  
ham off the bone, gruyère, mustard & béchamel toastie 16.  
or make it a madame!  
(with a fried egg) 18.

**QUICHE DU JOUR**  
quiche of the day & green salad 14.  
add small fries 5.

**LES BAGUETTES & SALAD**  
add small fries 5.

**sandwich Parisien 14.**  
half baguette, ham off the bone, gruyère & French butter

**sandwich provençal 14.**  
half baguette, roasted capsicum, goat cheese, pesto, mix leaves

**Mitraillette 22.**  
half baguette, grilled steak, fries & pesto, pickled cucumber, aioli

**La salade de chèvre 19.**  
goat cheese, honey & Provence herbs au monièrre, lardons, lettuce & confit balsamic onions



*Bon Ap'*  
Petit Bistro

## MENU DÉJEUNER

FROM 11.30AM

**TWO COURSES FROM \$44**  
**THREE COURSES FROM \$58**

### ENTREES 16.

**ASSIETTE DE CHARCUTERIE**  
Country style terrine (pork & pistachio) & dry pork salami

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

**POTIRON, CHATAÏGNE & CHÈVRE**  
glazed pumpkin, roasted chestnuts, goat curd with Espelette peppers & chives

**SOUPE DU JOUR**  
soup of the day

**ENCORNET GRILLE, SAUCE VIERGE**  
marinated & grilled squid, virgin sauce, piquillos puree

### SIDES

**FRIES & AIOLI 9.**

**RATATOUILLE 9.**

**PEAS, LETTUCE. SHALLOTS, LARDONS 9.**

**SOFT LEAVES SALAD 8.**

### MAINS 30.

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

**POISSON DU JOUR, FUMET CRÈMÉ**  
fish of the day, leeks fondue, sauce fumet, white wine & cream  
This dish incur a surcharge

**POULET PURÉE**  
sous-vide chicken fillet, potato purée, tarragon & chicken jus

**STEAK TARTARE AU COUTEAU**  
raw hand-cut eye fillet, condiments, frites  
This dish incur a \$4 surcharge

**BAVETTE A L'ÉCHALOTE**  
flank steak, red wine & shallots sauce, frites  
This dish incur a \$4 surcharge

**KNEPFLE ALSATIENNE AUX CHANTERELLE**  
Homemade Alsatian pasta, chanterelle mushrooms, carrots & aged comté cheese

### DESSERTS 16.

**OUR FAMOUS**  
crème brûlée

**TARTE TATIN POIRES**  
pear tart tatin, 4 spices caramel, crème fraîche

**MONT-BLANC & CASSIS**  
meringue & crème chantilly, chestnut cream

13. each or 36. for 3

### FROMAGES

Today's cheeses served with quince paste, fruit & lavoche

Ask your waiter about what is available today



### CHARCUTERIES

- \* Chicken parfait & mandarine jelly
- \* Country style terrine (pork & pistachio), seeded mustard
- \* pork leg & thyme rilette
- \* Salmon rilette, dill, blinis
- \* Dry style pork salami

Due to the nature of our kitchen we are unable to guarantee that dishes are allergen free.

15% surcharge applied on public holidays, 5% on Saturday & 10% on Sunday

A credit card surcharge applies to cover bank charges



# BON AP À boire



## COFFEE

- black or milk coffee 4.
- mocha 4.
- hot chocolate 4.
- prana fresh chai latte 5.
- iced latte 5.
- iced coffee(ice cream) 6.5.
- iced chocolate(ice cream) 6.5.

- with bonsoy +0.5.
- with almond milk +0.5
- with oat milk +0.5

## LUPICIA TEA 5.

- GOOD MORNING (black tea) *blended African & Assam tea*
- BREAKFAST EARL GREY (black tea) *elegant silky blend*
- JASMINE MANDARINE (green tea) *scented with Jasmine flowers*
- CHAI TEA *imperial spices, cloves, cinnamon, ginger, cardamon*
- COOKIE (herbal) *black tea with caramel cookie flavors*
- JARDIN SAUVAGE roobios *scented with mango & citrus*
- SWEET DREAMS (herbal) *mix of chamomile, ginger & apple*
- MINT TEA (herbal) *black tea based with dry peppermint*

## JUICES

- fresh orange juice 7
- apple 6.
- banana, mango, passion fruit 6.

## BRUNCHTAIL

- mimosa 14.
- orange, cointreau, sparkling

## PIQUETTE

- pique season 1
- naturally fermented grape skins.*
- Light, spritzy & low in alcohol*
- 330ml 15.

## COCKTAILS

- Tom Collins 16.
- Gin, Lemon, Soda*
- Aperol Spritz 16.
- Aperol, Sparkling wine, soda*
- Dark & Stormy 20.
- Spiced rum, lime, ginger beer, bitter*
- Elderflower Fizz 18.
- Triple G gin, St Germain, Tonic*
- French Negroni 18.
- Triple G, Dolin bitter, Gentiane, cassis liquor*
- Espresso Martini 20.
- Whitelight vodka, coffee liqueur*
- Frangelico, espresso

## BEERS & CIDERS

### ON TAP

- 1664 lager 7. pot 14. pint
- Bon Ap Pale Ale 6. pot 13. pint
- L'Authentique French apple cider 8. pot 16 .pint



### BOTTLES

- Chimay blue 9% 17.
- Schofferhofer wheat beer 14.5
- White Rabbit dark ale 10.5
- stumping ground pale ale 10.5
- stumping ground IPA 11.
- stumping ground raspberry sour 10.5
- James Boags light 7.5
- Heaps Normal non-alcoholic lager 10.



### CIDERS

- Cornouaille Brittany 375 ml 23.
- Huet Normandy 750ml 44.

## POUR LES PETITS JOUEURS

- moda sparkling water 700 ml 5.
- orangina 6.
- ginger beer 6.
- homemade strawberry lemo. 6.
- home-made iced tea 6.
- pink grapefruit sparkling 6.

## WINE BY THE GLASS

BULLES				VIN ROSÉ	
Heidsieck monopole champagne NV 20.				GRENACHE - MEDITERANEE	 500ml
Louis Perdrier Brut Excellence sparkling NV 12.				Jules Rose sec 2022'	carafe
					12 34
VIN BLANC		500ml		VIN ROUGE	
GRENACHE BLEND, RHONE		carafe		GAMAY-BEAUJOLAIS	
Cotes du Rhone, Chapoutier 2021'	12	36		Marcel Joubert 2021'	17 50
CHENIN BLANC, LOIRE				PINOT NOIR, LOIRE	
Vouvray, Coteaux de la biche 2022'	17	50		Domaine Berthier 2021'	15 42
CHARDONNAY - LANGUEDOC				GRENACHE, SYRAH - RHONE VALLEY	
La Croix Belle, Caringole 2022'	14	41		Ciboise by Chapoutier 2020'	12 36
MELON DE BOURGOGNE - LOIRE				CABERNET FRANC - LOIRE VALLEY	
Muscadet Batard Langelier, 2022'	16	44		St Nicolas de Bourgueil, Cotelleraie 2019'	12 36
PINOT GRIS - MOUNT ALEXANDER				MERLOT, CABERNET- BORDEAUX	
Jean Paul 2023'	14	42		Chateau Blanzac 2018'	15 42
				SYRAH - LANGUEDOC	
				Corbieres, Domaine Calmel & Joseph	13 38

ASK FOR OUR WINE LIST FOR MORE CHOICES