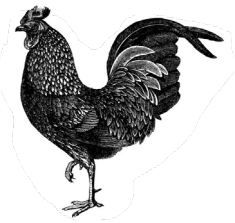


BON AP PETIT BISTRO



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 CHARCUTERIES 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
cow milk, nutty flavour

TOMME BASQUE
goat & sheep milk, semy hard

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

ARTISAN EXTRAVAGANT
triple cream from Victoria



Bon Ap'
Petit Bistro

MENU CÉLÉBRATION DINNER

TWO COURSES \$50
THREE COURSES \$65

ENTREES

ASSIETTE DE CHARCUTERIE
select 2 charcuteries

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

SOUPE A L'OIGNON
French onion soup

POULPE & BETTERAVES
*marinated octopus,
beetroot & Espelette puree,
pickle fennel*

EGG MIMOSA
*hard boiled eggs mayonaise,
avruga caviar*

HUITRES FRAICHE
*freshly shucked oysters (4),
sauce mignonette
extra oyster 4.*

DESSERTS

OUR FAMOUS CREME BRULEE

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

PROFITEROLE
*craquelin choux pastry, vanilla
mascarpone, dark chocolate
sauce*

ASSIETTE DE FROMAGE
select 2 cheeses

MAINS

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

POISSON DU JOUR
*fish of the day, mushrooms
vinaigrette, leek fondue & king
brown*

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

BOEUF BOURGUIGNON
*beef cheeks braised in red
wine, mushrooms, lardons &
onions. kipflers & Dutch car-
rots*

STEAK TARTARE AU 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

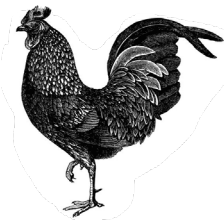
PEAS, SHALLOTS, LETTUCE, LARDONS

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*

PROFITEROLE

*craquelin choux pastry, vanilla
mascarpone, dark chocolate
sauce*

ASSIETTE DE FROMAGE

*select 2 cheeses
extra cheese 12.*

COMTÉ 18 MONTH

cow milk, nutty flavour

TOMME BASQUE

goat & sheep milk, semy hard

FOURME D'AMBERT

blue, cows from Auvergne

ARTISAN EXTRAVAGANT

triple cream from Victoria



COCKTAILS DU SOIR



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

ESPRESSO MARTINI 20.
*white light vodka, frangelico,
coffee liqueur, espresso*

OLD FASHIONED 20.
*Delord armagnac,
honey & bitter*

DESSERT WINES

COTEAUX DU LAYON, BEAUMARD 2019'

glass 60m 13. carafe 500ml 65.

bottle 750 ml 98.

MUSCAT BEAUMES DE VENISE DOMAINE
DE LA PIGEADE 2017'

glass 60m 16. carafe 500ml 66

bottle 750ml 99.

SAUTERNES TERTRE DU LYS D'OR 2009'

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 11.

chartreuse yellow 11.5.

chartreuse green 13.5.

ABSINTHE

grande absente (fountain) 13.5.

CALVADOS

domfrontais 2005 12.5.

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.

jean Fillioux XO 25-30 years 20.

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

