

Menu célébration

A menu celebrating our favourite dishes.

TWO COURSES \$45
THREE COURSES \$60
EXTRA SIDES \$10

Entrées

Assiette de charcuterie maison

your choice of 2 :

- * duck liver parfait & port jelly,
- * salmon terrine & tapenade,
- * ham hock & parsley terrine,
 - * cured ham,
- * dry french style salami,
- * pork rilette

Croquettes du jour

croquettes of the day (3)

Escargots à la Bourguignonne

snails baked with garlic butter (6)

Poulpes à la plancha

marinated octopus, heirloom
beetroots puree & pickles

Huîtres (4)

freshly shucked oysters,
shallot vinaigrette

Soupe du jour

soup of the day

Plats de résistance

Poisson du jour marinière
fish of the day, leeks fondue,
marinière sauce

Moules aux cidres
mussels, shallots, cream &
Normandy cider, French fries

Steak frites + \$3
O'connor eye fillet steak with
French fries,
Kampot pepper & cognac sauce
or
cafe de paris butter

Steak Tartare "au couteau"
raw hand-cut eye-fillet, condiments,
salad & toasts

Hachis parmentier de canard
confit duck shepherd's pie à l'orange

Coq au vin
chicken leg marinated & braised in red
wine, mushrooms, lardons & potatoes

Gnocchi à la Parisienne
homemade Parisienne gnocchi,
confit pumpkin, porcini & field
mushrooms

A côté!

French fries
& aioli

Petit pois à la Francaise
peas, braised lettuce & lardons
(veg option available)

Ratatouille
goat cheese & pine-nuts

Soft leaves salad,
french dressing



Bon Ap'
Petit Bistro

Merci to our fantastic customers

Open 7 days- 10am till late - 361 days
15% surcharge on Public Holiday
A credit card surcharge applies
to cover bank charges

We love our instagram - Please post & share
@BonApFitzroy



Fromages & Desserts

Our famous crème brûlée

≈

Tarte Tatin
caramelised apple tart
cooked upside down

≈

Dessert of the day

≈

Baba au rhum
fresh berries, creme chantilly

≈

Assiette de fromages
your choice of 2 :

Saint-Angel
cow, triple cream brie from Rhone-Alpes

Comté 18 months
cow, semi-hard from franche-comté

Onetik chebris
goat & sheep, hard from the Basque country

Bleu d'Auvergne
cow, lightly creamy

Cocktail du soir

Amaretto Sour 18.
amaretto, lemon, sugar, egg white,
dash of angostura

Espresso Martini 18.
white light vodka, frangelico, coffee liqueur, espresso

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

Dessert wine

Coteaux du Layon, Beaumard 2016'
Glass 90ml 13 Bottle 500ml 55

Muscat Beames de Venise
domaine de la Pigeade 2016'
Glass 90ml 16 Carafe 500ml 66 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

Digestif

GENEPI & CHARTREUSE

Dolin coeur de genepi 12
Chartreuse yellow 9.5
Chartreuse green 13.5

ABSINTHE

Grande absente (fountain) 13.5

CALVADOS

Domfrontais 05 12.5
Domfrontais 03 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

Delord 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 N 08 19
Camus XO élégance 19

You need to know

join our mailing list!

You will be the first to know about our wines & spirits masterclass, regional dinner, meet the winemaker dinner, theme night (burlesque, our favourite Parisian bistro...)

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

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A beautiful gift for any Gourmand



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Petit Bistro