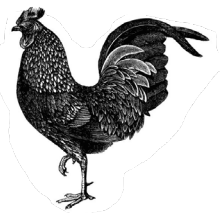


# Bon Ap Petit Bistro



## LE PETIT DEJEUNER CONTINENTAL

FROM 10AM

Tea, small coffee or hot chocolate, orange juice, croissant, baguette, gruyère cheese, ham off the bone, soft boiled egg, french butter & jam 22.

FROM 11.30AM WEEKDAY & 10 WEEKEND

CROISSANT AU FROMAGE

croissant with ham off the bone & emmental cheese or tomato & cheese 6.

CROQUE MONSIEUR

ham off the bone, gruyère, mustard & bœchamel toastie 14.  
or make it a madame! (with a fried egg) 16.

QUICHE DU JOUR

quiche of the day & green salad 10.  
+ a small fries 4.

LES BAGUETTES

add a small fries 4.

sandwich Parisien 10.  
half baguette, ham off the bone, gruyère & French butter

sandwich provençal 12.  
half baguette, roasted capsicum, goat cheese, pesto, mix leaf

Mitraillette 17.

half baguette, grilled steak, French fries, pickled cucumber, aioli

LA SALADE DE POULET

chicken salad, asparagus, cherry tomatoes, lettuce, hard boiled egg, gribiche dressing 17.



*Bon Ap'*  
Petit Bistro

## MENU DÉJEUNER

FROM 11.30AM

**TWO COURSES \$40**  
**THREE COURSES \$50**

### ENTREES

ASSIETTE DE CHARCUTERIE

country pork & pistachio terrine,  
dry pork salami

ESCARGOTS A LA BOURGUIGNONE (6)

snails baked with garlic butter

ASPERGE GRIBICHE

green asparagus, gribiche  
sauce(hard boiled egg, capers,  
dijon mustard sauce)

SOUPE DE POISSON BRETONNE

Brittany fish soup, rouille sauce,  
gruyère & croutons

HUITRES FRAICHE

freshly shucked oysters (4), shallots  
vinaigrette  
extra oysters 4.

### SIDES

FRENCH FRIES & AIOLI 9.

RATATOUILLE 9.

BROCCOLINI, SHALLOTS PERSILLADE 9.

SOFT LEAVES SALAD 8.

### CHEESE

12 EACH 40G

- \* Comté Marcel Petit 18 month
- \* Tomme Basque, goat & sheep milk
- \* Roquefort papillon, rich blue
- \* Brillat savarine, triple cream from Burgundy

### MAINS

MOULES NORMANDE

mussels, cider, shallots & cream  
with frites

POISSON DU JOUR

fish of the day, mango & herb salsa,  
zucchini sauté & persillade

SAUCISSE PUREE

Toulouse sausage, Robuchon mash,  
jus gras

STEAK TARTARE AUX COUTEAU - SUPP. 4.

raw hand-cut eye fillet,  
condiments, frites

STEAK AUX POIVRES - SUPP. 4.

O'Connor Porterhouse steak,  
pepper & cognac sauce, frites

TATIN AUX TOMATES CERISES

cherry tomatoes & eggplant tart  
tatin caramelised with balsamic,  
burrata & pistou

### DESSERTS

OUR FAMOUS

crème brûlée

TARTE AUX CITRON

lemon tart

MOUSSE AUX CHOCOLAT NOIR

dark chocolate mousse, chantilly  
& nougatine

ASSIETTE DE FROMAGE

select a cheese

### CHARCUTERIE

12 EACH

- \* Chicken parfait & mandarine jelly
- \* Pork & pistachio terrine, sauce ravigotte
- \* Pork shoulder & thyme rilette
- \* Salmon & dill rilette, blinis
- \* Dry style pork salami



# Bon Ap À boire



## COFFEE

- black or milk coffee 4.
- mocha 4.
- hot chocolate 4.
- prana fresh chai latte 5.
- iced latte 4.5.
- 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
- with lactose free 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*
- PICCOLO (roobios herbal tea)  
*scented with honey & berries*
- SWEET DREAMS (herbal) *mix of chamomile, ginger & apple*
- MINT TEA (herbal) *black tea based with dry peppermint*

## JUICES

- fresh Orange juice 7
- banana, mango, passion fruit 6.
- pineapple 6.

## BRUNCHTAILS

- mimosa 12.
- orange, cointreau, sparkling*
- Bloody marie 16.



## COCKTAILS

- tom Collins 14.  
*gin, lemon, soda, syrup*
- aperol spritz 14.  
*aperol, soda, orange*
- Depaz agricole Mojito 17.
- elderflower Fizz 18.  
*triple G gin, St Germain liquor, soda*
- French negroni 18.  
*generous gin, Dolin bitter, Gentiane pontiane, cassis*
- espresso Martini 18.  
*whitelight vodka, kahlua liqueur frangelico, espresso*

## BEERS & CIDERS

### ON TAP

- 1664 lager  
7. pot 14. pint
- kwak Belgium amber ale 8%  
250ml 14 pot
- l'Authentique French cider  
7.5 pot 15 pint

### BOTTLES

- chimay doree gold 13.
- chimay amber ale 7% 14.5.
- la chouffe blonde 8% 16.
- white rabbit dark ale 10.5
- stumping ground pale ale 10.5
- schofferhofer wheat 500ml 14.5.
- james Boags light 7.5

### BRITTANY CIDER

- cornouaille 375 ml 19.

## POUR LES PETITS JOUEURS

- moda sparkling water 700 ml 7.
- orangina 5.
- ginger beer 6.
- homemade strawberry lemonade
- home-made iced tea 6.
- pink grapefruit sparkling 6.

## WINE BY THE GLASS

### BULLES

- Heidsieck monopole champagne NV 18.
- Louis Perdrier Burgundy sparkling NV .10

### VIN BLANC

- |   |    |    |
|---|----|----|
| SAUVIGNON BLANC - LOIRE<br><i>Coteaux du Giennois 'Les Tuileries'</i>         | 14 | 40 |
| MELON DE BOURGOGNE - LOIRE<br><i>Muscadet sur lie, Batard Langelier 2017'</i> | 14 | 42 |
| CHARDONNAY - LANGUEDOC<br><i>Vignerons d'Argeliers 2019'</i>                  | 13 | 39 |
| CHARDONNAY - BURGUNDY<br><i>Petit Chablis Malandes 2019'</i>                  | 17 | 51 |
| GRENACHE, ROUSSANE - RHONE VALLEY<br><i>Chateau Mourgues du Gres 2019'</i>    | 14 | 42 |
| PINOT GRIS - MT ALEXANDER, VIC<br><i>Jean Paul 2021'</i>                      | 14 | 42 |



500ml  
carafe

### VIN ROSÉ

- GRENACHE - LANGUEDOC  
*Jules Pays d'Oc 2019'*



500ml  
carafe

12 34

### VIN ROUGE

- |  |    |    |
|--|----|----|
| GAMAY-BEAUJOLAIS<br><i>Chateau Pizay 2018'</i>                       | 13 | 38 |
| PINOT NOIR - BURGUNDY<br><i>Coteaux Bourguignon, Trelnel 2016'</i>   | 12 | 36 |
| GRENACHE, SYRAH - RHONE VALLEY<br><i>Ciboise by Chapoutier 2017'</i> | 11 | 34 |
| MERLOT - BORDEAUX<br><i>Chateau Flamand Bellevue 2018'</i>           | 14 | 40 |
| MALBEC, SOUTH WEST<br><i>Cahors, Chateau la Reyne, 2018</i>          | 14 | 41 |
| SYRAH, LANGUEDOC<br><i>Cotes de Thongues, l'Arjolle 2019</i>         | 16 | 48 |