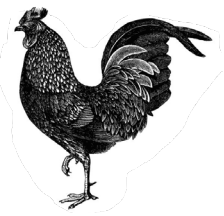


# Bon Ap Petit Bistro



## 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

ROQUEFORT PAPILLON  
blue, sheep from Languedoc

BRILLAT SAVARIN  
triple cream from Burgundy



*Bon Ap'*  
Petit Bistro

## MENU CÉLÉBRATION

**TWO COURSES \$50**

**THREE COURSES \$65**

### ENTREES

ASSIETTE DE CHARCUTERIE  
*select a charcuterie*

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

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

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

SOUPE DE POISSON BRETONNE  
*Brittany fish soup, rouille  
sauce, gruyère & croutons*

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

### DESSERTS

OUR FAMOUS CREME BRULEE

TARTE AUX CITRON  
*lemon tart*

MOUSSE AUX CHOCOLAT NOIR  
*dark chocolate mousse,  
chantilly & nougatine*

ASSIETTE DE FROMAGE  
*select a cheese*

### MAINS

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

POISSON DU JOUR  
*fish of the day, mango & herb  
salsa, zucchini sauté &  
persillade*

POULET PUREE  
*chicken breast cooked  
sous-vide, Robuchon mash,  
jus gras*

AGNEAU, JARDINIERE DE LEGUMES  
*7 hours saltbush lamb  
shoulder, sauce navarin,  
sauteed vegetables*

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

STEAK AUX POIVRES  
*eye fillet steak, pepper &  
cognac sauce, frites*

TATIN AUX TOMATES CERISES  
*cherry tomatoes & eggplant  
tart tatin caramelised with  
balsamic, burrata & pistou*

### SIDES

10. each

FRENCH FRIES & AIOLI

RATATOUILLE

BROCCOLINI, SHALLOTS PERSILLADE

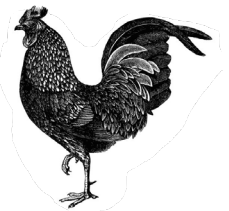
SOFT LEAVES SALAD

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

*15% applied on public holidays - A credit card applies to cover bank charges*



# Bon Ap Petit Bistro



## DESSERTS

OUR FAMOUS CREME BRULEE

TARTE AUX CITRON  
**lemon tart**

MOUSSE AUX CHOCOLAT NOIR  
**dark chocolate mousse,  
chantilly & nougatine**

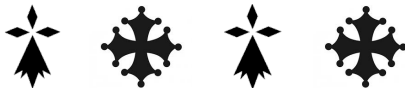
ASSIETTE DE FROMAGE  
**select a cheese from our  
selection  
extra cheese 12.**

COMTÉ 18 MONTH  
cows milk, nutty flavour

TOMME BASQUE  
goat & sheep milk, seamy hard

ROQUEFORT PAPILLON  
blue, sheep from Languedoc

DELICE DE BOURGOGNE  
triple cream from Burgundy



## COCKTAILS 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 WINES

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

MUSCAT BEAUMES 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 60ml 14. carafe 500ml 65.  
bottle 750 ml 98.

## DIGESTIFS

GENEPI & CHARTREUSE  
dolin coeur de genepi 12.  
chartreuse yellow 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  
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 N08 19.  
Camus XO élégance 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**

