

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 :

country style terrine, salmon rilette,
cured salami, pork rilette,
duck liver parfait or cured ham

≈

Croquettes du jour

croquettes of the day (3)

≈

Escargots à la Bourguignonne

snails baked with garlic butter (6)

≈

Poules marinés Provence

marinated octopus, potatoes
“à l’huile”, confit tomatoes,
asparagus, capsicum, spring onions

≈

Huîtres (4)

freshly shucked oysters,
shallot vinaigrette

Plats de résistance

Poisson du jour

fish of the day, zucchini
“persillade”, mango & herbs
dressing

≈

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

≈

Agneau de prés salés

7 hours saltbush lamb shoulder,
roasted eggplant, pickled fennel,
roasted capsicum, Provence sauce

≈

Poulet roti au jus

sous-vide roasted chicken breast,
rosemary & chicken jus,
Basque piperade

≈

Gnocchi Provencale

homemade Parisienne gnocchi,
green asparagus, dry tomatoes, black
olives, goat’s cheese, pine nuts

À côté!

French fries
& aioli

≈

Petit pois à la Francaise +2
peas, braised lettuce & lardons
(veg option available)

≈

Ratatouille

goat cheese & pine-nuts

≈

Soft leaves salad,
french dressing

Desserts & fromages

Our famous crème brulée

Tarte Bourdaloue

Poached pear & almond tart,
crème Anglaise

Dessert of the day

Mousse au chocolat

dark & rich chocolate mousse

Assiette de fromages

Selection of two French cheeses
“Ask us about what is available”



Bon Ap'
Petit Bistro

Merci to our fantastic customers

Cocktails

Spritz of your choice 14
lillet, aperol, rinquiquin

Elderflower fizz 18
triple G gin, elderflower, tonic, cucumber

French Negroni 18

Le gin, dolin bitter, gentiane, creme de cassis

Spiced rum mojito 17

Kraken Mojito

After dinner

Affogato 16.

2 scoops of home-made vanilla ice cream, espresso
& choice of frangelico or cointreau

Amaretto Sour 18.

amaretto, lemon, sugar, egg white,
dash of angostura

Espresso Martini 18.

white light vodka, frangelico, Mr Black, espresso

Sazerac 19.

La Grande Absente Absinthe, Delord Armagnac,
bitter & sugar



Bon Ap'
Petit Bistro

Dessert wine

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

Muscat Beumes de Venise domaine de la Pigeade 2016'
Glass 90ml 15 Carafe 500ml 66 Bottle 750ml 99

Sauternes Le Terre du Lys d'or 2009'
Glass 90ml 17 Carafe 500ml 82 Bottle 750 ml 123

Masamiel Maury fortified, Grenache 2014'
Glass 60ml 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

COGNAC

Croizet VSOP gold 12
Frederic Mestreau VS 15
Frederic Mestreau XO N 08 19
Camus XO élégance 19

You need to know

Jump on your phone and 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
and le Courtyard (covered and heated)

. 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