

+G.H. Mumm Champagne Cordon Brut \$19,9 *gl*

HORS D'OEUVRES

GRUYERE & POLENTA CHIP (3) \$14,9
*Tomato fondue, Olasagasti anchovy*CHICKEN LIVER & MADEIRA PARFAIT \$17,9
*pickled cherries & charred baguette*ESCARGOTS (6) \$17,9
*baked w/ black garlic & herb butter*PANNÉ PRAWNS (4) \$16,9
*Four Pillars Gin sauce Marie Rose*LYONNAISE SAUCISSE GRILLÉ \$14,9
*pistachio, pickled chili, 'Savora' mustard*PETITE BŒUF BURGUNDY PIES (3) \$14,9
in other words; posh party pies w/ 'dead horse'

STEAK FRITES

220g Gippsland porterhouse,
Entrecôte de Paris butter, pommes frites

\$44,9



OYSTERS

natural w/ sauce mignonette

\$4,5 each - 1/2 dozen \$25,0 - dozen \$49,0

NED'S SOURDOUGH DEMI BAGUETTE \$5,9
*w/ salted French butter**perfect with wine!*

APÉRO PLANCHE

*saucisson sec, noir de Jambon, fromage,
cornichon, house chutney, baguette*

\$25,9

LES ENTREES

BAKED BRIE \$19,9

Normandy cidre, pear & witlof, sourdough wafers

SCALLOPS \$25,9

roasted grapes, apple, macadamia, verjuice butter

CURED KING SALMON \$22,9

orange, pickled fennel, crème fraîche, dill dressing

SOUPE À L'OIGNON CLASSIQUE \$18,9

Gruyère croutons

BEEF TARTARE

*sauce épicée & cured egg yolk, charred baguette (90g)..... \$21,9**served w/ frites (130g)..... \$35,9*

PLATS PRINCIPAUX

TARTE D'AUTOMNE \$34,9

mushrooms fricassée, buffalo ricotta, artichoke chips, bay oil

POISSON DU MARCHÉ \$42,9

pan fried market fish, truffled cauliflower puree, beurre blanc, crispy kale

'POULET LYONNAISE' \$42,9

happy chicken supreme, silver beet, kipfler potato, lardons, sauce Lyonnaise

'BOUZY' CHEESEBURGER \$29,9

Cognac mustard aioli, red wine pickled shallots, Gruyère, soft leaves, frites

LES GARNITURES

BUTTER LETTUCE *buttermilk & roquefort dressing* \$13,9POMMES FRITES *w/ tomato ketchup* \$8,9SOFT LEAVES SALAD *w/ radish & walnut* \$9,9

LES DESSERTS

MOUSSE AU CHOCOLAT

*64% Valrhona chocolate, crème
Chantilly \$16,9*

CRÈME BRÛLÉE

w/ Bouzy prunes \$16,9

APPLE TARTE TATIN

*salted caramel, vanilla bean ice cream
\$16,9*

FROMAGE DU JOUR

*daily cheese selection with grapes,
chutney 'Maison' \$13,9 (1) \$25,9 (2)*

AFFOGATO

*espresso, noisette liqueur,
vanilla bean ice cream \$18,9*

We J'adore our Instagram @bouzy_armadale and tag #frenchandfuckingfabulous

*these dishes contain nuts. 15% surcharge Public holidays / Bank surcharges apply – VISA, Mastercard & AMEX 1.5%

VIN PÉTILLANT

NV Maison Mumm Petit Cordon Brut \$12,9 gls
Marlborough, NZ

NV G.H. Mumm Grand Cordon Brut \$19,9 gls
Champagne, FR

C O C K T A I L S

BOUZY SOUR \$21,9

From New York to Paris and back again, a refreshing classic with a French twist

Michel Couvreur Overaged Malt Whisky, Lemon, Vin Rouge

AMÉLIE \$21,9

Named for the whimsical French film, this fruity cocktail will have you eating raspberries off your fingers

Tequila, Grand Marnier, Citrus & Fresh Raspberries

FLEUR JAUNE \$19,9

Something simple, sweet, and girlish, like wearing a yellow flower in your hair

Vodka Vanille, Passionfruit, Lillet Blanc, Cointreau, Egg White

A CORSICAN AFTERNOON \$19,9

It always feels like summer on the beaches of Corsica when you've got this smashable cocktail in hand

Pampelle, Campari, Citadelle Gin, Tonic & Grapefruit

LE FIZZ \$19,9

Fizzy, fun and very French ... What else do you need?

Grey Goose Vodka, St. Germain Elderflower Liqueur, Lime, Soda

FRENCH ESPRESSO MARTINI \$19,9

When you have a deadline to meet, darling!

Espresso, Mr. Black Cold Brew Coffee, Vanilla, Vodka

VIN DE MAISON BOUZY

2018 **Blanc** Marsanne blend
Goulbourn Valley, VIC

2017 **Rouge** Cabernet Franc blend
Gippsland, VIC

\$11,9 glass (150ml)

\$29,9 carafe (500ml)



VINS AU VERRE

BLANC

2017 Nick O'Leary Estate Riesling \$15,9
Canberra, ACT

2019 Berthier L'instant Sauvignon Blanc \$13,9
Loire Valley, FR

2018 Karrawatta Sophie's Hill Pinot Grigio \$14,9
Adelaide Hills, SA

2017 Clarence House Estate Chardonnay \$17,9
Coal River Valley, TAS

2019 Andre Bonhomme, Macon-Villages \$19,9
Bourgogne, FR

ROSÉ

2018 Le Saint Andre Rose, \$15,9
Provence, FR

ROUGE

2019 Gavoty Cigale Rouge Merlot, \$13,9
Côtes De Provence, FR

2018 Moorooduc Estate Devil's Blend Pinot Noir, \$16,9
Mornington Peninsula, VIC

2018 Dominique Piron Beaujolais-Villages, \$14,9
Beaujolais, FR

2017 Karrawatta 'Dairy Block' Shiraz \$18,9
Langhorne Creek, SA

2018 Mountadam Cabernet Sauvignon \$17,9
Eden Valley, SA

BIÈRE & CIDRE

Kronenbourg 1664 Lager (en tap) \$9,9
Strasbourg, FR

Prickly Moses Otway Light Beer \$9,9
Barongarook, VIC

Holgate Mt. Macedon Pale Ale \$10,9
Woodend, VIC

Trumer Pils \$12,9
Austria

Boatrock Miss Pinky Raspberry Berliner Weisse \$11,9
Melbourne, VIC

The Apple Thief Granny Smith Apple Cider \$12,9
Batlow, NSW



PLEASE CHECK IN

Even if you've been here before, remember to check in each time. This will assist us with contact tracing and help us to stay safe and stay open.

Keep up to date at
CORONAVIRUS.vic.gov.au