



CHEZ BAGOU

ALBERT PARK



LUNCH

SMALL ENTREES

Les huitres naturelles: Fresh oysters with lemon and shallot vinegar "Min order 3"	4.5ea
Accras de morue: Salted cod fritters served with harissa aioli "5pcs"	17.00
Soup du jour: Soup of the day	18.00
Soupe a Loignon gratinee: Traditional French onion soup	18.00
Les escargot de Bourgogne: 6 snails cooked in parsley and garlic butter	18.00
Omelette au fromage et aux herbes: Cheese and herbs omelette served with fries	22.00
Salade Lyonnaise: Potatoes, lardons, croutons, and a soft egg	25.00

MEDIUM ENTREES

Carpaccio de saumon: Mango, coriander, ginger dressing with salad or fries	25.00
Salade de croustillant de chevre: Crispy goat cheese, French raw ham, roasted cherry tomatoes, walnut and honey	26.00
Les coquilles St Jacques: Pan seared scallops, cauliflower puree and smoked salmon roe	27.00
Les moules: Mussels cooked in white wine shallots & fresh herbs with fries	28.50
Tartare de boeuf: Hand cut raw eye fillet, served with condiments and croutons	28.50

PLATS DE RESISTANCE

Boeuf bourguignon: Beef cheek slow cooked in red wine with mushrooms, bacon, carrots and kipfler potatoes	39.00
Filet d'agneau: Crusted fresh herbs lamb backstrap fillet, crispy polenta, roasted cherry tomatoes and jus	41.00
Cuisse de canard confite: Confit duck leg, creamy potato & Comte croquette and jus	39.00
Poitrine de porc: Crispy pork belly, lentils with pancetta, Brussel sprouts and jus	39.00
Tartare de boeuf: Hand cut raw eye fillet served with condiments, croutons and fries	39.50
Le poisson du marché: Fish of the market	M.P.
Calamari a la provençale: Calamari, capsicum, olives, tomatoes, potatoes and garlic parsley	39.00

FROM THE GRILL

L'entrecote: Grass fed King Island scotch fillet 250gm. Served with fries and your choice of sauce: black pepper, mushroom, béarnaise, red wine jus and roquefort butter	41.00
Le filet de boeuf: Grass fed Gippsland eye fillet 250gm. Served with fries and your choice of sauce: black pepper, mushroom, béarnaise, red wine jus and roquefort butter	46.00

ACCOMPAGNEMENT

Frites: French fries	9.00	Puree de pommes de terre: Mashed potato	12.00
Haricots verts: Green beans cooked with garlic	10.00	Salade de roquette au Roquefort: Roquette salad with Roquefort, pear and pinenuts	16.00
Salade verte: Lettuce salad	12.00	Épinard: Spinach cooked with garlic and chilli	10.00

Byo \$20 - Every lunch, Tuesday & Sunday night only. No public holidays.