

EARLY BIRD MENU

EARLY EVENING SET MENU

LE BISTROT
PIERRE 

Olives marinées  Mixed marinated
Provençal olives £2.60

Mini chorizos au miel Mini chorizos roasted
in honey £2.60

Gousse d'ail rôti  Whole roasted garlic bulb
with artisan bread and Lescure butter £3.65

Entrées

Starters are served with freshly baked French bread
and Lescure butter.

Soupe du jour Freshly made soup

Brioche et champignons Toasted brioche with
fricassée of mushrooms with (or without) crispy Alsace bacon

Sardines grillées Grilled sardines with confit red
peppers, salsa verde and a dash of Pernod – **available
as a main course**

Salade de betterave et chèvre  Warm salad of
honey-roasted beetroot with goat's cheese, croutons
and lamb's lettuce – **available as a main course**

Carpaccio de bœuf Scottish pasture-fed 21 day-aged
beef carpaccio with beetroot, crème fraîche and rocket salad

Fromage grillé  St. Marcellin cheese (mild, creamy
and nutty flavoured cheese from Isère, in the Rhône-Alpes
region) with spiced pear chutney and sourdough toast

Plats


Pavé de steak Prime pasture-fed Scottish rump
steak, matured for at least 21 days. Served with
dressed leaves, pommes frites and a choice of black
pepper butter or a Dijon mustard and shallot sauce.

Main courses are served with today's selection
of potatoes and seasonal vegetables.

Suprême de poulet Free-range 'nature and respect'
chicken suprême with lemon, broad beans, white wine
and smoked bacon sauce

Porc rôti aux pommes Lightly cured and roasted
pork with smoked garlic sausage, caramelised apples
and sage jus

Mulet au fenouil Pan-fried wild mullet with a salad
of shaved fennel, dill, baby capers and lemon

Quiche aux champignons  Quiche of wild
mushroom, goat's cheese, shallots, thyme, aioli and
spring salad

Pâtes tortelloni aux artichauts  Handmade
tortelloni of artichoke hearts with creamy asparagus,
mange tout, garden peas and mint

Le Bourguignon Braised Scottish pasture-fed beef
with shallots, red wine, mushrooms and bacon



Accompagnements

Additional side orders.

Garlic mushrooms | Pommes frites
Sautéed French beans | Gratin dauphinois
Rocket and Parmesan salad | Red cabbage
£2.25 each

Desserts et fromages

After your meal, why not complement one of
our delicious desserts by trying a Lavazza coffee
or dessert wine.

Please ask a member of staff for a menu.

BÉBÉ BISTROT

Although we don't have a separate children's menu we
charge 50% less for smaller portions of most dishes on
our menus, or if we have time, prepare plainer dishes.

Please see our blackboards for daily starter,
main and dessert specials.

Please note that nuts, nut oils and derivatives are used in our
kitchen. There is a 10% discretionary service charge for tables
of eight or more.

www.lebistrotpierre.co.uk