

LE MENU DU JOUR

EVENING À LA CARTE 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

Plats pour deux

Our selection of dishes for two people to share.

Fromage Saint-Félicien Whole baked Saint-Félicien with sourdough bread and plum chutney £9.25

Assiette Méditerranéenne Honey-glazed chorizos, olives, cornichons, Scottish smoked salmon, lightly curried crab claw meat, sun-blushed tomatoes in olive oil, houmous, French bread and Lescure butter £9.25

Le Bourguignon Braised Scottish pasture-fed beef with shallots, red wine, mushrooms and bacon, served with today's selection of potatoes and seasonal vegetables £20.75

Entrées

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

Soupe du jour Freshly made soup £3.95

Brioche et champignons Toasted brioche with fricassée of mushrooms with (or without) crispy Alsace bacon £4.95

Sardines grillées Grilled sardines with confit red peppers, salsa verde and a dash of Pernod £4.50/£8.95

Saumon fumé Oak-smoked Scottish salmon with red chard and rocket salad, blini, shallots and lemon £4.95

Salade de crabe Salad of lightly curried crab claw meat with plum tomatoes, lemon and dressed leaves £4.95/£9.50

Salade de betterave et chèvre Warm salad of honey-roasted beetroot with goat's cheese, croutons and lamb's lettuce £4.95/£9.50

Asperges Steamed fresh asparagus with free-range poached egg and Parmesan £5.25

Carpaccio de bœuf Scottish pasture-fed 21 day-aged beef carpaccio with beetroot, crème fraîche and rocket salad £4.50

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 £5.25

Grillade et steaks

Our steaks are from prime pasture-fed Scottish beef and are matured for at least 21 days and all of our chickens are free-range. Both are served with dressed leaves, pommes frites and a choice of black pepper butter or a Dijon mustard and shallot sauce.

Pavé de steak 8oz rump steak (best cooked slightly rare) £13.95

Faux filet 9oz rib-eye steak £15.50

Poulet Fermier de Janzé Half a roasted chicken £12.95

Plats

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

Confit de canard 'Les Landes' duck leg confit with buttered spring cabbage, thyme and bacon lardons £11.50

Filet de brème Pan-fried fillet of sea bream, citrus butter and minted pea purée £12.75

Epaule d'agneau Overnight slow-roasted shoulder of lamb with green olive tapenade, provençal vegetables, rosemary and garlic £13.50

Suprême de poulet Free-range 'nature and respect' chicken suprême with lemon, broad beans, white wine and smoked bacon sauce £12.25

Porc rôti aux pommes Lightly cured and roasted pork with smoked garlic sausage, caramelised apples and sage jus £11.25

Mulet au fenouil Pan-fried wild mullet with a salad of shaved fennel, dill, baby capers and lemon £11.95

Quiche aux champignons Quiche of wild mushroom, goat's cheese, shallots, thyme, aioli and spring salad £9.25

Pâtes tortelloni aux artichauts Handmade tortelloni of artichoke hearts with creamy asparagus, mange tout, garden peas and mint £9.95

Le Bourguignon Braised Scottish pasture-fed beef with shallots, red wine, mushrooms and bacon £10.25

Accompagnements

Additional side orders.

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

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.lebistrot pierre.co.uk