

MENU DE FÊTE

PARTY 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

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


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


Plats

Pavé de steak 8oz Scottish pasture-fed rump steak,
matured for at least 21 days. Served with dressed
salad, pommes frites and a choice of black pepper
butter or Dijon mustard and shallot sauce

Main courses are served with today's selection of potatoes
and seasonal vegetables, salad or pommes frites.

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

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

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



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

Crème brûlée Please ask for the flavour of the day

Frangipane à la poire Pear and cranberry
frangipane with vanilla ice cream

Mousse au chocolat Valrhona chocolate
mousse with crème Chantilly

Glaces et sorbets Choice of ice creams and sorbets

Plateau de fromages Our typical rustic French
cheese board of: Brie de Nangis, Fourme d'Ambert
and St. Maure

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 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