

MENU PRIX FIXE

SET LUNCH 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

Parfait au foie de volaille Chicken liver parfait with sourdough toast and plum chutney

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

Crottin de Chavignol grillé  Grilled Crottin de Chavignol goat's cheese with beetroot and raspberry dressing

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

Plats

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

Bœuf braisé Scottish pasture-fed braised beef with green peppercorn and brandy sauce

Suprême de poulet Pan-fried free-range 'nature and respect' chicken suprême with creamy puy lentils, fresh thyme and French beans

Porc à la moutarde Slow-roasted pork with wilted spinach and Dijon mustard sauce

Filet de haddock Roasted fillet of haddock with chorizo, garlic, olive oil, tomatoes and lemon

Risotto  Risotto with green peas, baby spinach, mange tout and mint

Bavette steak 7oz bavette steak

Pavé de steak 8oz rump steak £3.95 supplement

Our steaks are from prime pasture-fed Scottish beef and 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.

Gourmet burger Scottish Aberdeen Angus beef, pickles, relish, Swiss cheese and pommes frites £2.00 supplement



Accompagnements

Additional side orders.

Garlic mushrooms | **Pommes frites**

French mixed salad | **Sautéed French beans**

Gratin dauphinois | **Red cabbage**

£2.25 each

Desserts et fromages

Crème brûlée Please ask for the flavour of the day

Meringue et fraises Crushed meringue with fresh strawberries and whipped cream

Mousse au chocolat Valrhona chocolate mousse with shortbread

Tarte au citron Caramelised lemon tart with raspberry sorbet

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.

Our menu prix fixe changes every two to three weeks.

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.lebistrot pierre.co.uk