

DINE
WITH WINE

juillet à
septembre 2010

On the first and third Wednesday of every month, we invite you to enjoy a delicious three course set dinner menu... with a difference.

It's a great opportunity to enjoy wines that you may not ordinarily have chosen—and to discover some pairings that work really well together.

THREE COURSES AND THREE SPECIALLY CHOSEN WINES BY THE GLASS ^{125ml} £25.90

Main courses are served with a selection of fresh market vegetables and our steaks are served with pommes frites. A full vegetarian menu alternative is available on request. Nuts, nut oils and derivatives are used in our kitchens.

Pride in our provenance

Our customers told us that well cared for produce not only tastes good, it also makes them feel good.

Because of this, we've spent time sourcing some of the best 21 day-aged fully traceable pasture-fed beef from Scotland, free-range English eggs, free-range chickens from the world renowned Le Janzé region, France, and outdoor reared RSPCA Freedom Food approved pork from central England.

BON APPÉTIT!

To book please call us on

Derby 01332 370 470 | Harrogate 01423 533 070 | Leamington Spa 01926 426 261

Leicester 0116 262 7927 | Nottingham 0115 941 2850 | Sheffield 0114 267 8687

Stockton Heath 01925 214 250 | Stratford-upon-Avon 01789 264 804

www.lebistrotpierre.co.uk

LE BISTROT
PIERRE

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– 7 juillet –

Oak-smoked Scottish salmon with red chard and rocket salad, blini, shallots and lemon
Saumur Blanc, 'La Cabriole', Cave de Vignerons de Saumur, Loire Valley, France 2008 12%

or

Warm salad of Stornoway black pudding, Charlotte potatoes and free-range poached egg
Sauvignon Blanc, 'La Paz', Vina Mont Gras, Chile 2009 13%

Scottish pasture-fed 21 day-aged rump steak served with dressed leaves, pommes frites and a red wine and caramelised shallots reduction

Carignan, 'Vieilles Vignes' Domaine Les Archeres, France 2007 12%

or

Handmade tortelloni of artichoke hearts with creamy asparagus, mange tout, garden peas and mint
Pinot Blanc, Trimbach, Alsace, France 2006 12.5%

Pear and cranberry frangipane with crème fraîche
'MR' Moscatel, Telmo Rodriguez, Spain 2005 15%

or

Trio of French cheeses: Brie de Nangis, Ste Maure (goat) and Fourme d'Ambert with biscuits, celery and chutney
Quinta do Crasto, Late bottled vintage port, Duoro, Portugal 2004 19.5%

– 21 juillet –

Steamed fresh asparagus with free-range poached egg and Parmesan
Chablis, Domaine Grossot, France 2007 12.5%

or

Salad of lightly curried crab claw meat with plum tomatoes, lemon and dressed leaves
Sauvignon Blanc, 'Te Tera', Martinborough Vineyards, New Zealand 2008 13%

Free-range 'nature and respect' chicken suprême with lemon, broad beans, white wine and smoked bacon sauce
Chardonnay, Mâcon Villages, Domaine de l'Aurore, Burgundy, France 2008 13%

or

Lightly cured and roasted pork with smoked garlic sausage, caramelised apples and sage jus
Pinot Noir, 'Les Fleurs du Sud', Vin de Pays d'Oc, France 2007 12.5%

Espresso crème brûlée

'MR' Moscatel, Telmo Rodriguez, Spain 2005 15%

or

Trio of French cheeses: Brie de Nangis, Ste Maure (goat) and Fourme d'Ambert with biscuits, celery and chutney
Quinta do Crasto, Late bottled vintage port, Duoro, Portugal 2004 19.5%

– 4 août –

Scottish pasture-fed 21 day-aged beef carpaccio with beetroot, crème fraîche and rocket salad
Champagne, FM Gobillard, Epernay Brut NV, France 12%

or

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

Pinot Noir, 'Te Tera', Martinborough Vineyards, Wairarapa, New Zealand 2007 13%

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

Viognier, Domaine La Place, Vin de Pays d'Oc, France 2008 12%

or

Roasted cod fillet wrapped in Bayonne ham with creamed spinach and béarnaise sauce
Pinot Grigio, Veneto, Italy 2008 12%

Crushed meringue with fresh strawberries and whipped cream
'MR' Moscatel, Telmo Rodriguez, Spain 2005 15%

or

Trio of French cheeses: Brie de Nangis, Ste Maure (goat) and Fourme d'Ambert with biscuits, celery and chutney
Quinta do Crasto, Late bottled vintage port, Duoro, Portugal 2004 19.5%

– 18 août –

Grilled sardines with confit red peppers, salsa verde and a dash of Pernod

Semillon-Chardonnay, 'Mullygrubber' Warburn Estate, New South Wales, Australia 2007 12.5%

or

Warm salad of honey-roasted beetroot with goat's cheese, croutons and lamb's lettuce
Chardonnay 'Les Fleurs du Sud', Vin de Pays d'Oc, France 2008 13%

Scottish pasture-fed 21 day-aged rump steak served with dressed leaves, pommes frites and a choice of black pepper butter or a Dijon mustard and shallot sauce

Château des Gravières, Collection Prestige, Graves, Bordeaux, France 2005 12.5%

or

'Les Landes' duck leg confit with buttered spring cabbage, thyme and bacon lardons
Côtes du Rhône, Cave de Cairanne, France 2008 13.5%

Valrhona chocolate mousse with crème Chantilly
'MR' Moscatel, Telmo Rodriguez, Spain 2005 15%

or

Trio of French cheeses: Brie de Nangis, Ste Maure (goat) and Fourme d'Ambert with biscuits, celery and chutney
Quinta do Crasto, Late bottled vintage port, Duoro, Portugal 2004 19.5%

– 1 septembre –

Our starter for two to share:

Whole baked Saint-Félicien cheese with sourdough bread and plum chutney for two to share
Chenin Blanc, 'Petit Chenin', Ken Forrester, Stellenbosch, South Africa 2008 13%

Overnight slow-roasted shoulder of lamb with green olive tapenade, Provençal vegetables, rosemary and garlic
Malbec, 'Amalaya', Colomé, Argentina 2007 14.5%

or

Pan-fried wild mullet with a salad of shaved fennel, dill, baby capers and lemon
Sauvignon Blanc-Verdejo, 'Basa', Telmo Rodriguez, Rueda, Spain 2008 12.5%

Vanilla crème brûlée

'MR' Moscatel, Telmo Rodriguez, Spain 2005 15%

or

Trio of French cheeses: Brie de Nangis, Ste Maure (goat) and Fourme d'Ambert with biscuits, celery and chutney
Quinta do Crasto, Late bottled vintage port, Duoro, Portugal 2004 19.5%

– 15 septembre –

Our starter for two to share:

Mediterranean platter of 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
Champagne, Billecart-Salmon Brut NV, France 12%

Free-range 'nature and respect' chicken suprême with lemon, broad beans, white wine and smoked bacon sauce
Carignan, 'Vieilles Vignes' Domaine Les Archeres, France 2007 12%

or

Pan-fried fillet of sea bream, citrus butter and minted pea purée
Rosé Zinfandel, 'De Gras', Vina Mont Gras, Chile 2009 13%

Lemon and passion fruit posset with shortbread
'MR' Moscatel, Telmo Rodriguez, Spain 2005 15%

or

Trio of French cheeses: Brie de Nangis, Ste Maure (goat) and Fourme d'Ambert with biscuits, celery and chutney
Quinta do Crasto, Late bottled vintage port, Duoro, Portugal 2004 19.5%