

**SOIRÉE
GASTRONOMIQUE**

juillet à
septembre 2010



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On the second and fourth Tuesday of every month we invite you to our Soirée Gastronomique.

Our Soirée Gastronomique menus embrace all that's great about dining in France—outstanding value, hearty and robust provincial cooking along with balance and variety.

**SIX COURSE SET DINNER
£20.90**

Main courses are served with a selection of fresh market vegetables. 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

– 13 juillet –

Soupe aux poireaux et pommes de terre
Leek and potato soup

Escargots au beurre d'ail
A half dozen succulent Burgundy escargot with garlic and herb butter

Pavé de steak au Roquefort
Pan-fried Scottish pasture-fed 21 day-aged rump steak with Roquefort sauce and crispy bacon

or

Suprême de poulet aux écrevisses
Free-range 'nature and respect' chicken suprême sautéed with crayfish, mango, ginger, spring onions and coriander

Panacotta au chocolat
White chocolate and buttermilk panacotta with shortbread

Plateau de fromages
Trio of French cheeses: Brie de Nangis, Ste Maure (goat) and Fourme d'Ambert with biscuits, celery and red onion confiture

Café et chocolat
Freshly brewed coffee and chocolate

– 27 juillet –

Soupe aux choux fleur et Parmesan
Cauliflower and Parmesan soup

Tarte aux champignons
Mushroom, bacon, and brie tart with rocket salad

Filet de morue
Green olive tapenade crusted fillet of cod with salsa verde

or

Bavette aux échalottes
Pan-fried Scottish pasture-fed 21 day-aged bavette steak with shallots and Dijon mustard sauce

Clafoutis aux cerises
Baked cherry clafoutis with crème Chantilly

Plateau de fromages
Trio of French cheeses: Brie de Nangis, Ste Maure (goat) and Fourme d'Ambert with biscuits, celery and red onion confiture

Café et chocolat
Freshly brewed coffee and chocolate

– 10 août –

Soupe aux petits pois
Chilled pea and mint soup

Terrine au confit de foie de volaille
Confit of chicken liver terrine with sourdough toast and spiced pear chutney

Faux filet au poivre
Char-grilled Scottish pasture-fed 21 day-aged rib-eye steak with green peppercorn and brandy sauce

or

Truite aux amandes
Pan-fried rainbow trout with French beans, almonds and green herb butter

Tarte aux pommes
French apple tart with Calvados crème fraîche

Plateau de fromages
Trio of French cheeses: Brie de Nangis, Ste Maure (goat) and Fourme d'Ambert with biscuits, celery and red onion confiture

Café et chocolat
Freshly brewed coffee and chocolate

– 24 août –

Soupe aux tomates et fenouil
Roasted tomato and fennel soup

Rillettes de saumon
Rillettes of fresh and oak-smoked Scottish salmon with fennel, dill, baby capers and lemon

Travers de porc aux pommes
Slow-roasted pork belly with fresh apple and marjoram jus

or

Pavé de steak
Char-grilled Scottish pasture-fed 21 day-aged rump steak with smoked garlic sausage and a rosemary reduction

Mousse à la rhubarbe
Rhubarb and raspberry mousse with clotted cream

Plateau de fromages
Trio of French cheeses: Brie de Nangis, Ste Maure (goat) and Fourme d'Ambert with biscuits, celery and red onion confiture

Café et chocolat
Freshly brewed coffee and chocolate

– 7 septembre –

Soupe aux champignons
Wild mushroom soup with chive crème fraîche

Croquettes de crabe
Pan-fried crab cakes with wilted baby spinach and roasted pepper coulis

Bavette au poivre
Pan-fried Scottish pasture-fed 21 day-aged bavette steak with black pepper butter

or

Filet de colin
Roasted fillet of pollock cooked with oysters, champagne and creamed leeks

Crème brûlée
Bailey's crème brûlée

Plateau de fromages
Trio of French cheeses: Brie de Nangis, Ste Maure (goat) and Fourme d'Ambert with biscuits, celery and red onion confiture

Café et chocolat
Freshly brewed coffee and chocolate

– 21 septembre –

Soupe de poisson
Fish soup with rouille and gruyère crouton

Brioche et fromage de chèvre
Honey-roasted goat's cheese with brioche, sun-blushed tomatoes and rocket

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

or

Filet de mullet aux moules
Seared red mullet fillet with mussels, ratatouille and rosemary

Crème caramel
Crème caramel with crushed raspberries

Plateau de fromages
Trio of French cheeses: Brie de Nangis, Ste Maure (goat) and Fourme d'Ambert with biscuits, celery and red onion confiture

Café et chocolat
Freshly brewed coffee and chocolate

LE BISTROT
PIERRE