

LA FÊTE DES MÈRES

SUNDAY 18 MARCH 2012 // THREE COURSES £17.50

LE BISTROT
PIERRE 

Please let a member of staff know of any of your dietary requirements to ensure we can meet them.

ENTRÉES

Starters are served with freshly baked French bread & Lescure butter

▼ **SOUPE DU JOUR** Roasted tomato and sweet pepper soup

PARFAIT AU FOIE DE VOLAILLE Chicken liver parfait with sourdough toast and red onion confiture

PÂTÉ AU MAQUEREAU Smoked mackerel pâté with crème fraîche, lemon and chives

▼ **FRITÔT DE CHÈVRE** Deep fried goat's cheese with spiced tomato chutney

RAMEQUIN AUX CHAMPIGNONS Baked ramekin with mushrooms, baby spinach, garlic, gruyère cheese and with *(or without)* Alsace bacon

PLATS

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

POULET Pan-fried breast of chicken with broad bean purée, shallots and La Moutarde Violette de Brive

PORC RÔTI Lightly cured and roasted pork with buttered savoy cabbage, smoked bacon lardons and grain mustard

FILET DE SAUMON Char-grilled fillet of salmon with pea purée and salsa verde

FILET DE LOUP DE MER Simply roasted fillet of sea bass with olive oil, garlic, chorizo, tomatoes, lemon and parsley

▼ **GRATIN DE LÉGUMES** Aubergine, courgette, Parmesan and sun-blushed tomato gratin with a side salad of red chard, rocket and pine nut salad

PAVÉ GRILLÉ Char-grilled prime pasture-fed 21 day-aged Scottish rump steak with black pepper butter *served with dressed leaves and pommes frites only*

DESSERTS ET FROMAGES

GÂTEAU AU CARMEL Sticky toffee pudding with vanilla ice cream

MOUSSE AU CHOCOLAT Valrhona chocolate mousse with Grand Marnier® and crème Chantilly

CRÈME AU CITRON ET FRUIT DE LA PASSION Lemon and passion fruit posset with almond crumble

GLACES ET SORBETS Choice of ice creams and sorbets

PLATEAU DE FROMAGES Our typical rustic French cheese board of: Brie de Meaux, Tomme de Savoie and Bleu d'Auvergne served with biscuits, celery and red onion confiture

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.

The ingredients used in all our dishes may vary occasionally.

www.lebistrot pierre.co.uk

APPETIZERS

▼ **OLIVES MARINÉES**

Mixed marinated Provençal olives

£2.95

MINI CHORIZOS AU MIEL

Mini chorizos roasted in honey

£2.95

▼ **GOUSSE D'AIL RÔTI**

Whole roasted garlic bulb with artisan bread, extra virgin olive oil and balsamic vinegar

£3.75

ACCOMPAGNEMENTS

Additional side orders

Lemon roasted potatoes

Rocket and Parmesan salad

French beans with almond flakes

Black pepper roasted cauliflower

Roasted field mushrooms with garlic

Pommes frites

£2.95 EACH

▼ Vegetarian options

