



The very best of France in the heart of Leicester...

Insight loves good food, and we're not fussy when it comes to trying new things! So, when we saw that Bistrot Pierre, Leicester, were offering diners the ultimate French cuisine experience with their Tour de France menu, we simply couldn't resist!

A specially crafted three course menu containing classic regional dishes for just £16.50, on the first Thursday of every month, Insight went along to sample the Bourgogne region (North-central France) and we weren't disappointed! With a traditional French delicacy, succulent main and indulging dessert, we were treated to the very best this region had to offer, with all three courses ensuring that this was a dining experience with a difference...



ESCARGOTS DE BOURGOGNE - Escargots in green herb and garlic butter.

What you would expect from a French menu, snails are usually a love/hate food for many, however, the presentation and accompanying flavours made this a real delicacy. The green herb and butter was just right to allow you to taste the snail, but gave enough flavour to ensure that those a bit wary of the texture could still enjoy.

LAPIN À LA MOUTARDE- Rabbit slow-cooked in Dijon mustard with white wine, thyme and leeks.

Cooked to perfection, rich in flavour and simply delicious, the rabbit was absolutely stunning. We savoured each and every flavour, with the sauce complimenting the rabbit perfectly. A dish that you could indulge in over and over again!

FLAN AU CHOCOLAT ET AU CAMEL- Dark chocolate and caramel flan. Ideal to round off a superb evening of culinary delights, this indulgent flan balanced the level of sweetness just right, not too heavy, but devilishly good, giving a new twist to the traditional chocolate dessert.

So, if this has tantalised your taste buds, we suggest you make the most of the last two regions on offer within the months of September and October...

Thursday 1st September

LIMOUSIN – South-central France

VELOUTÉ DE CÈPES- Cream of cep mushroom soup.

BOEUF À LA VIOLETTE- Limousin beef slow-cooked with red wine, leeks and La MoutardeViolette de Brive (a violet coloured mustard made in Limousin using grape must).

CLAFOUTIS AUX CERISES- Black cherry clafoutis with crème fraîche ice cream.

Thursday 6th October

ALSACE – Neighbouring Germany

LA FLAMMEKUECHE- Alsace bacon and caramelised onion tart with crème fraîche.

COQ AU RIESLING- Slow-braised free-range chicken in Riesling wine.

GATEAU À LA RHUBARB- Rhubarb frangipane.

Le Bistrot Pierre

8-10 Millstone Lane, Leicester, LE1 5JN.

Tel: 0116 262 7927

www.lebistrotpierre.co.uk

**LE BISTROT
PIERRE**