



ST. VALENTIN

TUESDAY 14TH FEBRUARY 2012

LE BISTROT
PIERRE

GLUTEN FREE

Vegetarian dishes are available *Wine pairings are suggested with a glass size of 175ml unless otherwise stated.*

KIR ROYAL Crème de cassis and our house Prosecco

MINI SAUCISSES OU SÉLECTION DE MINI PLATS VÉGÉTARIENS

Honey-roasted mini chorizos or vegetarian antipasti

BISQUE DE HOMARD Lobster and saffron bisque

RILLETES AU SAUMON Rillettes of fresh and smoked salmon with crème fraîche, dill, fennel, cornichons and baby capers

SAUVIGNON BLANC £5.25 £19.95

Château Laulerie Sauvignon, Bergerac, Vignoble Dubard, France 2010 12%

SALAD DE BETTERAVE Roasted beetroot and thyme with crumbled goat's cheese and green herb and cider vinaigrette

PARFAIT DE FOIE DE VOLAILLE Chicken liver parfait served with gluten free toast and red onion confiture

MR MOSCATEL £5.25 125ml £20.50 500ml

Telmo Rodriguez Spain 2009 13.5%

All main courses are served with fresh seasonal vegetables and gratin dauphinois

POULET AU RIESLING Pan-fried chicken breast with Riesling, wild mushrooms and tarragon

FILET DE LOUP DE MER Pan-fried fillet of sea bass with ratatouille, olive oil and lemon

CONFIT DE CANARD 'Les Landes' duck leg confit with warm salad of puy lentils, red wine and French beans

PINOT BLANC £13.95 £24.50

Trimbach, Alsace, France 2008 12.5%

PAVÉ DE STEAK Scottish pasture-fed 21 day-aged rump steak with white truffle and roasted garlic butter

SHIRAZ £4.85 £19.25

Devine's Hill, Hill Tops/Hunter Valley, NSW, Australia 2008 13.5%

RISOTTO AUX CHAMPIGNONS Chanterelle mushroom and roasted butternut squash risotto with mascarpone cheese, baby spinach and toasted pine nuts

Accompagnements £2.95

Lemon roasted potatoes / Fresh pear and Roquefort salad
Sweet potato mash / French beans with almond flakes / Pommes frites
Black pepper roasted cauliflower / Roasted field mushrooms with garlic

CRÈME BRÛLÉE Bailey's crème brûlée

PLATEAU DE FROMAGES

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

There is a 10% discretionary service charge for tables of eight or more. Please note that nuts, nut oils and derivatives are used in our kitchen. The ingredients used in all our dishes may vary occasionally. We reserve the right to add small supplements to some dishes if market price movements dictate.

www.lebistrot pierre.co.uk

