

BISTROT  
**PIERRE**  
1994

## SOIRÉE GASTRONOMIQUE

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

These specially designed menus embrace all that's great about French dining. At our Gastronomique evenings, it is as much about the experience as the food. The menus are designed to allow you to enjoy a leisurely and relaxed evening, savouring delicious, fresh and seasonal dishes in our beautiful bistrot.

We look forward to welcoming you soon, see website for your nearest bistrot.

[bistrot pierre.co.uk](http://bistrot pierre.co.uk)

6 COURSE  
MENU

25.95

PER PERSON

A full vegetarian menu is available on request. If you have an allergy please alert a member of staff, we can provide a detailed list of allergens used in our kitchen on request.

Ⓢ Suitable for a gluten-free diet. Ⓥ Dishes can be made with non-gluten containing ingredients. Ⓡ Suitable for vegetarians. Ⓣ Suitable for vegans. Ⓝ Dishes contain nuts. We handle all allergens including nuts, nut oils and derivatives and gluten in our kitchen and cannot guarantee our dishes are allergen-free. There is a 10% discretionary service charge for all tables of eight or more. All service charges and tips go directly to our team.

### TUESDAY 12TH JULY

#### SOUPE DU JOUR Ⓢ

Made with seasonal ingredients, your server will share today's choice

#### LYONNAISE SALAD

Poached egg in a crispy panko crust, Morteau sausage, dressed leaves, bacon and croûtons

#### STEAK AU POIVRE Ⓡ

Scottish pasture-fed, 28 day aged rump medallions cooked to your liking, with dauphinoise potatoes, French beans and green peppercorn and brandy sauce  
— or —

#### ROAST PORK BELLY Ⓡ

With crispy crackling, wholegrain mustard pomme purée, apple, pancetta, French beans, honey-roasted carrots and blackberry jus

#### CRÈME BRÛLÉE Ⓡ Ⓥ

Vanilla crème brûlée freshly made by our chefs every day

#### DUO DU FROMAGE Ⓢ

Saint Mont and Fourme d'Ambert French cheese with chutney and artisan crackers

#### COFFEE & CHOCOLATE

Freshly brewed coffee and chocolate

### TUESDAY 26TH JULY

#### SOUPE DU JOUR Ⓢ

Made with seasonal ingredients, your server will share today's choice

#### SMOKED MACKEREL PÂTÉ Ⓢ

Lightly smoked mackerel with crème fraîche, lemon, paprika and sourdough toast

#### STEAK DIANE Ⓢ

Scottish pasture-fed 28 day-aged bavette steak with a classic mushroom, mustard, brandy and cream sauce. Served with pommes frites and dressed leaves  
— or —

#### PAN-FRIED DUCK BREAST Ⓡ

Barbary duck breast from Western France with dauphinoise potatoes, French beans and our homemade red wine jus

#### TOURTE AU CHOCOLAT Ⓥ Ⓝ

Chocolate brownie with warm chocolate sauce and vanilla ice cream

#### DUO DU FROMAGE Ⓢ

Saint Mont and Fourme d'Ambert French cheese with chutney and artisan crackers

#### COFFEE & CHOCOLATE

Freshly brewed coffee and chocolate

### TUESDAY 9TH AUGUST

#### SOUPE DU JOUR Ⓢ

Made with seasonal ingredients, your server will share today's choice

#### FRITÔT DE BRIE Ⓥ

Deep-fried Brie with dressed leaves and plum chutney

#### CHICKEN PRINTANIER Ⓡ

Pan-fried chicken breast, asparagus, fricassée of wild mushrooms, peas, truffle oil and tarragon, with tenderstem broccoli and new potatoes  
— or —

#### HONEY GLAZED PORK MEDALLIONS

With caramelised apples, Dijon beurre blanc, dauphinoise potatoes and French beans

#### POT AU CHOCOLAT Ⓥ

Rich chocolate mousse with a raspberry coulis layer, fresh raspberries and a sablé biscuit

#### DUO DU FROMAGE Ⓢ

Saint Mont and Fourme d'Ambert French cheese with chutney and artisan crackers

#### COFFEE & CHOCOLATE

Freshly brewed coffee and chocolate

### TUESDAY 23RD AUGUST

#### SOUPE DU JOUR Ⓢ

Made with seasonal ingredients, your server will share today's choice

#### CALAMARI Ⓡ

Lightly spiced with a sour cream and lemon dip

#### BOEUF BOURGUIGNON Ⓡ

Marinated diced beef slowly braised with red wine, shallots, mushrooms, bacon, pomme purée and honey-roasted carrots  
— or —

#### POULET AUX CHAMPIGNON Ⓡ

Pan-roasted chicken breast in a wild mushroom sauce with pomme purée and French beans

#### STICKY TOFFEE PUDDING Ⓥ

With vanilla ice cream

#### DUO DU FROMAGE Ⓢ

Saint Mont and Fourme d'Ambert French cheese with chutney and artisan crackers

#### COFFEE & CHOCOLATE

Freshly brewed coffee and chocolate

### TUESDAY 13TH SEPTEMBER

#### SOUPE DU JOUR Ⓢ

Made with seasonal ingredients, your server will share today's choice

#### BAKED CAMEMBERT Ⓢ Ⓥ

With toasted sourdough and red onion confiture

#### STEAK-FRITES Ⓡ

Prime, pasture-fed British bavette cut minute steak. Pan-seared, served pink, with dressed leaves, pommes frites and peppercorn sauce  
— or —

#### SALMON FILLET Ⓡ

Roast fillet of salmon with mussels and samphire in a tomato and lemon dressing

#### CRÈME BRÛLÉE Ⓡ Ⓥ

Vanilla crème brûlée freshly made by our chefs every day

#### DUO DU FROMAGE Ⓢ

Saint Mont and Fourme d'Ambert French cheese with chutney and artisan crackers

#### COFFEE & CHOCOLATE

Freshly brewed coffee and chocolate

### TUESDAY 27TH SEPTEMBER

#### SOUPE DU JOUR Ⓢ

Made with seasonal ingredients, your server will share today's choice

#### CHICKEN LIVER PARFAIT Ⓢ

With grilled artisan bread and red onion confiture

#### SLOW-BRAISED BEEF Ⓡ

Slow-cooked beef in a green peppercorn and brandy sauce served with pomme purée and French beans  
— or —

#### COQ AU RIESLING Ⓡ

Pan-fried chicken breast with a mushroom, white wine and Dijon mustard cream sauce served with pomme purée and French beans

#### TARTE AU CITRON Ⓡ Ⓥ

With raspberry coulis and crème Chantilly

#### DUO DU FROMAGE Ⓢ

Saint Mont and Fourme d'Ambert French cheese with chutney and artisan crackers

#### COFFEE & CHOCOLATE

Freshly brewed coffee and chocolate