

SOIRÉE GASTRONOMIQUE

SIX COURSE MENU

27.95 PER PERSON

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

These specially designed menus change every fortnight giving you a chance to savour something new each time and embrace all that's great about

French dining. So join us and enjoy a leisurely and relaxed evening, savouring seasonal French dishes with carefully chosen wine pairings in our beautiful bistros.

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

BISTROTPIERRE.CO.UK

WINE PAIRINGS

**Elevate your meal with our wine
pairing option, carefully selected to
compliment each dish**

£15 for 3 glasses

£18 for 4 glasses

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.



Earn Pierre Pounds

Every time you dine with us

We'll give you 5p in Pierre Pounds for every £1 you spend. That's the equivalent of 5% 'cashback'

Simply present your app before you pay to earn your Pierre Pounds. Full T&C's can be found at bistrotpierre.co.uk

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SOIRÉE GASTRONOMIQUE

SIX COURSE MENU
27.95 PER PERSON

July to September 2025



BISTROT PIERRE

Ⓜ 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. All service charges and tips go directly to our team.

8TH JULY

Crab and Fennel Croquette

Saffron aioli

Ⓥ Vegetarian option available

Honey Whipped Goats Cheese Ⓥ Ⓝ Ⓢ

With roasted peaches

Chicken Palliard Ⓦ

Warm salad of tomatoes, peppers and olives
with new potatoes and sauce vierge

- OR -

Pan Fried Salmon

Tartare hollandaise and confit potatoes

- OR -

Minted Pea & Feta Tart Ⓥ

Tomato dressing and dressed leaves

Tart au Citron Ⓥ Ⓦ

Raspberry sorbet

Duo du Fromage Ⓢ

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

Coffee & Petit Four Ⓥ

Freshly brewed coffee and chocolate
dipped palmiers

22ND JULY

French Onion Vol au Vont

Saint Mont cheese

Ⓥ Vegetarian option available

Asparagus Ⓥ Ⓦ

With sauce gribiche

Classic Steak Frites Ⓦ

Sliced bavette steak with périgieux
sauce and pommes frites

- OR -

Pan-Fried Sea Bass

Tomato and chorizo dressing, tenderstem
broccoli and basil pomme purée

- OR -

Warm Caramelised Onion & Saint Mont Tart Ⓥ

Herb new potatoes and aioli

Crème Caramel Ⓥ

With two mini madeleines

Duo du Fromage Ⓢ

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

Coffee & Petit Four Ⓥ

Freshly brewed coffee and chocolate
dipped palmiers

12TH AUGUST

Crispy Confit Potatoes (V) (GF)
Lemon aioli

Devon Crab
Served on brioche French toast
(V) Vegetarian option available

Chicken Diane
Parmentier potatoes with a herb butter dressing
- OR -

Moules Frites (GF)
Garlic, white wine and cream with pommes frites
- OR -

BBQ Harissa Vegetable Skewer (VE)
Salsa verde yoghurt, couscous and
red pepper houmous

Vanilla Bavares
Poached rhubarb and spiced crumb
(V) Vegetarian option available

Duo du Fromage (*)
Saint Mont and Fourme d'Ambert French
cheese with chutney and artisan crackers

Coffee & Petit Four (V)
Freshly brewed coffee and chocolate
dipped palmiers

26TH AUGUST

Soupe du Poisson (*)
Comté cheese croûton
(V) Vegetarian option available

Tomato & Mozzarella Salad (V) (*)
Fresh basil and croissant croûtes

Roasted Lamb Rump
Harissa ketchup, couscous, minted yoghurt
and lemon roasted courgettes
- OR -

Pan-Fried Sea Bream (GF)
Confit carrots, and a fennel orange salad
- OR -

Roasted Summer Vegetable Tagine (V)
Herb couscous and garlic flatbread

Chocolate Mousse (V)
Served at the table with
Vahlrona chocolate shavings

Duo du Fromage (*)
Saint Mont and Fourme d'Ambert French
cheese with chutney and artisan crackers

Coffee & Petit Four (V)
Freshly brewed coffee and chocolate
dipped palmiers

9TH SEPTEMBER

Sticky Duck Croquette

Smoked paprika aioli

🍃 Vegetarian option available

Pan-Fried Toulouse Sausage ^{GF}

Tomato and herb dressing and soft poached egg

🍃 Vegetarian option available

Roasted Rump Medallions ^{GF}

King oyster mushroom and bordelaise sauce

- OR -

Pan-Fried Salmon ^{GF}

Pipérade vegetable stew with a lemon
and olive oil sabayon

- OR -

Ratatouille Gratin ^{VE}

Lemon and herb crumb and provençale sauce

Strawberry Pavlova 🍃 *

Vanilla ice cream, meringue, Chantilly cream
and strawberry coulis

Duo du Fromage *

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

Coffee & Petit Four 🍃

Freshly brewed coffee and chocolate
dipped palmiers

23RD SEPTEMBER

Bayonne Ham

Celeriac remoulade tartine

🍃 Vegetarian option available

Confit Salmon Rosti Cake ^{GF}

Crème fraîche and chives

🍃 Vegetarian option available

Slow Cooked Pork Medallions

Toulouse sausage and braised lentils
served with green herb sauce

- OR -

Pan-Fried Cod Grenobloise *

Beurre noisette, capers, parsley and
lemon with sourdough croûtes

- OR -

Cauliflower Grenobloise *

Cauliflower puree, beurre noisette, capers, parsley
and lemon with sourdough croûtes

Pear Tart Tatin 🍃

Vanilla crème fraîche

Duo du Fromage *

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

Coffee & Petit Four 🍃

Freshly brewed coffee and chocolate
dipped palmiers