

BISTROT
PIERRE
1994

SOIRÉE GASTRONOMIQUE

6 COURSE
MENU
£23.95
PER PERSON

September to November 2020

bistrotpierre.co.uk

Tuesday 8th September 2020

Soup ☼
Freshly made soup of the day

Fritôt de Brie 🍃
Deep-fried Brie in a crisp rosemary crumb,
with dressed leaves and plum chutney

Bœuf bourguignon ☼
Our signature dish of marinated diced beef is slowly
braised with shallots, red wine, mushrooms and bacon.
Served with pomme purée and honey-roasted carrots

— or —
Salmon ☼
Pan-fried fillet of salmon with green beans,
buttered new potatoes and hollandaise sauce

Chocolate brownie 🍃🍷
With warm chocolate sauce and salted caramel ice cream

Cheese board ☼
Our typical rustic French cheese board

Coffee and chocolate
Freshly brewed coffee and chocolate

Tuesday 22nd September 2020

Soup ☼
Freshly made soup of the day

Crottin de Chèvre 🍃☼🍷
Baked goats cheese with marinated beetroot, chicory,
watercress, toasted walnuts and grain mustard dressing

Steak au Poivre ☼
Pan-fried Scottish pasture-fed 21 day-aged rump
medallions with a peppercorn and brandy sauce,
dauphinoise potatoes and French beans

— or —
Chicken printanier ☼
Pan-fried chicken breast with asparagus, fricassée
of wild mushrooms, peas, truffle oil and tarragon

Crème brûlée 🍃☼
Our signature dessert – a French classic. Vanilla
crème brûlée freshly made by our chefs every day

Cheese board ☼
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Coffee and chocolate
Freshly brewed coffee and chocolate

Tuesday 13th October 2020

Soup ☼
Freshly made soup of the day

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

Steak Diane ☼
Scottish pasture-fed 21 day-aged bavette
steak with a classic mushroom, mustard, brandy
and cream sauce

— or —
Confit duck leg ☼
Served with braised puy lentils and red wine jus

Eton mess 🍃☼🍷
Strawberry and vanilla ice cream with a mixed
berry compôte, crushed meringue, pistachios
and chantilly crème

Cheese board ☼
Our typical rustic French cheese board

Coffee and chocolate
Freshly brewed coffee and chocolate

Tuesday 27th October 2020

Soup ☼
Freshly made soup of the day

Calamari ☼
Lightly spiced crispy fried
squid with garlic aioli

Steak-frites ☼
Pan-seared minute steak (bavette cut, served pink)
served with a classic Café de Paris butter

— or —
Sea bass ☼
With creamy saffron curried mussels, samphire,
tenderstem broccoli and buttered new potatoes

Lemon & sugar crêpe 🍃
A traditional French crêpe with lemon
and sugar and vanilla ice cream

Cheese board ☼
Our typical rustic French cheese board

Coffee and chocolate
Freshly brewed coffee and chocolate

Tuesday 10th November 2020

Soup ☼
Freshly made soup of the day

Mussel cassoulet ☼
Baked ramekin of mussels, spinach and smoked bacon
with a light garlic cream sauce and toasted sourdough

Beef medallions ☼
Roasted medallions of Scottish pasture-fed
21 day-aged rump steak (served pink) with
green herb and roasted garlic butter

— or —
Honey-glazed pork medallions
With Morteau sausage, caramelised apples,
Dijon beurre blanc, dauphinoise potatoes
and French beans

Sticky toffee pudding 🍃
Served with vanilla ice cream

Cheese board ☼
Our typical rustic French cheese board

Coffee and chocolate
Freshly brewed coffee and chocolate

Tuesday 24th November 2020

Soup ☼
Freshly made soup of the day

Toast et champignons ☼
Toasted sourdough topped with fricassée of
mushrooms with (or without 🍃) smoked bacon
(vegan option available 🍃)

Bœuf bourguignon ☼
Our signature dish of marinated diced beef is slowly
braised with shallots, red wine, mushrooms and bacon.
Served with pomme purée and honey-roasted carrots

— or —
Salmon provençal ☼
Baked fillet of salmon with roasted cherry
tomatoes, shallots, black olives and capers

Valrhona chocolate mousse 🍃☼🍷
With crème Chantilly and pistachio praline

Cheese board ☼
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Coffee and chocolate
Freshly brewed coffee and chocolate

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