

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 bistrots.

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

bistrot pierre.co.uk

6 COURSE
MENU
£23.95
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, please advise your server. Ⓢ Dishes can be made with non-gluten containing ingredients, please clearly advise your server that you would like to request this option. Ⓥ 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 22ND JUNE 2021

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

BEEF MEDALLIONS Ⓜ

Pan-fried Scottish pasture-fed 28 day-aged rump medallions
(served pink) with roasted garlic and parsley butter

— or —

HONEY-GLAZED PORC MEDALLIONS

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

CRÈME BRÛLÉE Ⓜ Ⓥ

French classic. 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 13TH JULY 2021

SOUPE DU JOUR *

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

HAM HOCK *

Shredded smoked ham hock with capers, crème fraîche and herbs.
Served with toasted sourdough and dressed leaves

SLOW-BRAISED BEEF Ⓜ

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

— or —

SALMON FILLET PROVENÇALE Ⓜ

With roasted cherry tomatoes, shallots, black olives and
capers, served with tenderstem broccoli and new potatoes

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 27TH JULY 2021

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-FRITES Ⓜ

Prime, pasture-fed British bavette cut minute steak.
Served with pommes frites, dressed watercress and Café de Paris butter

— or —

CONFIT DUCK LEG Ⓜ

With puy lentils, smoked bacon, red wine jus,
French beans and dauphinoise potatoes

CHOCOLATE BOMBE Ⓥ Ⓢ

Valrhona chocolate dome filled with chocolate mousse and chocolate
brownie, with caramel sauce and finished with pistachio praline

DUO DU FROMAGE *

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

COFFEE & CHOCOLATE

Freshly brewed coffee and chocolate

TUESDAY 10TH AUGUST 2021

SOUPE DU JOUR *

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

CALAMARI Ⓜ

Lightly spiced and served with garlic aioli

BOEUF BOURGUIGNON Ⓜ

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

— or —

CHICKEN PRINTANIER Ⓜ

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

STRAWBERRY PAVLOVA Ⓜ

White chocolate and raspberry meringue,
fresh British strawberries, 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

TUESDAY 24TH AUGUST 2021

SOUPE DU JOUR *

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

MUSSEL CASSOULET *

Ramekin of mussels, spinach and smoked bacon
with a light garlic cream sauce and sourdough toast

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 —

COQ AU RIESLING Ⓜ

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

WHITE CHOCOLATE & MANGO MOUSSE Ⓜ Ⓥ Ⓢ

White chocolate mousse with mango purée
topped with an amaretti and almond crumb

DUO DU FROMAGE *

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

COFFEE & CHOCOLATE

Freshly brewed coffee and chocolate

TUESDAY 14TH SEPTEMBER 2021

SOUPE DU JOUR *

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

GOAT'S CHEESE SALAD Ⓜ Ⓥ Ⓢ

Baked goat's cheese with marinated beetroot, chicory, watercress,
toasted walnuts and a grain mustard dressing

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 watercress

— or —

SALMON SUPRÊME

Fillet of salmon, mussels, lemon and tomato dressing,
sapphire and buttered new potatoes

CRÊPES MAISON Ⓥ

Traditional French crêpes with a caramelised
lemon 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