

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 bistrots.

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

bistrot pierre.co.uk



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 28TH SEPTEMBER 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

BEEF MEDALLIONS Ⓜ

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

— or —

SALMON FILLET Ⓜ

With hollandaise sauce, buttered new potatoes
and tenderstem broccoli

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 12TH OCTOBER 2021 —

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

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 —

MOULES MARINIÈRES Ⓜ

Mussels in a white wine, onion, parsley, thyme
and fresh cream sauce with pommes frites

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 26TH OCTOBER 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
and honey-roasted carrots

— or —

COQ AUX CHAMPIGNON Ⓜ

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

AUTUMN BERRY PAVLOVA Ⓜ Ⓡ Ⓟ

Giant white chocolate and raspberry meringue,
fresh blackberry compôte, 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 9TH NOVEMBER 2021 —

SOUPE DU JOUR Ⓜ

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

WILD BOAR TORTELLONI

Slow-cooked marinated wild boar tortelloni
with artichoke purée, tarragon and red wine jus

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 cassoulet beans, smoked bacon, red wine jus,
French beans and dauphinoise potatoes

ICED PRALINE PARFAIT Ⓜ Ⓡ Ⓟ Ⓝ

An iced praline nougatine coated in chocolate topped with
crushed peanuts and pistachio with a dark chocolate sauce

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 NOVEMBER 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 —

CHICKEN CHASSEUR Ⓜ

Pan-fried chicken breast in a classic chasseur sauce of mushrooms, thyme,
conçassé tomato and red wine 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 7TH DECEMBER 2021 —

SOUPE DU JOUR Ⓜ

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

HAM HOCK TERRINE Ⓜ

With grilled artisan bread and piccalilli

BOEUF AU POIVRE Ⓜ

Slow-cooked beef with green peppercorn and brandy sauce,
pomme purée and French beans

— or —

ROAST TURKEY WITH ALL THE TRIMMINGS

With pork and chestnut stuffing, pigs in blankets, roast potatoes,
honey-glazed carrots and parsnips, French beans and red wine jus

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