

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. * 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 APRIL

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

BEEF MEDALLIONS ☑

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

— or —

ROAST PORK BELLY ☑

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

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 APRIL

SOUPE DU JOUR *

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

TARTE AUX CHAMPIGNONS ☑

Fricassée of wild mushrooms in a puff pastry tart with or without bacon ☑ Vegan option available

CHICKEN PRINTANIER ☑

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

— or —

HAKE FILLET ☑

With chorizo, courgette, chickpea stew and tenderstem broccoli

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 10TH MAY

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 leaves

— or —

HERB CRUSTED FILLET OF SALMON ☑

With risotto, spring vegetables and a saffron infused sauce

CRÈME BRÛLÉE ☑

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 24TH MAY

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

CHOCOLATE BROWNIE ☑

With warm chocolate sauce and salted caramel 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 14TH JUNE

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 AU POIVRE ☑

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

— or —

SALMON FILLET ☑

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

CRÈME BRÛLÉE ☑

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 28TH JUNE

SOUPE DU JOUR *

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

BAKED CEMEMBERT * ☑

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 —

HONEY GLAZED PORK MEDALLIONS

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

PRALINE & CHOCOLATE BOMBE ☑

Iced praline cream with amaretti biscuit in a chocolate shell, with warm 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