

Club **BISTROT PIERRE**

New Menu Tasting Event

Thursday 10th July

STARTER

Asparagus (V) (GF)

With a Saint Mont cheese crisp and Saint Mont cheese custard

Cured Smoked Salmon (*)

Orange, cucumber and fennel salad, sourdough croûtes and a buttermilk dill dressing

Chicken Liver Parfait (*)

With brioche and caramelised red onion chutney

MAIN

Goats Cheese Ratatouille (V) (*)

Provençale mixed vegetable ragout, with Melusine goats cheese and spinach topped with sliced courgette, tomato, basil and aubergine, served with a baguette

Tuna Niçoise (GF)

Grilled tuna loin, baby gem lettuce, red peppers, green beans, black olive tapenade, potatoes, anchovies, soft boiled egg and tomato in a Dijon and herb dressing

Salad 25' (N) (V) (*)

Mixed leaves, cucumber, shallot rings, steamed French beans, spring onions, mint, crumbled pistachios and almonds with Dijon crème fraîche & herb dressing and croissant croutons

DESSERT

Chocolate Mousse (V)

Served at the table with Vahlrona chocolate shavings



Which event will you be booking next?

[BISTROTPIERRE.CO.UK/WHATS-ON](https://bistrot pierre.co.uk/whats-on)