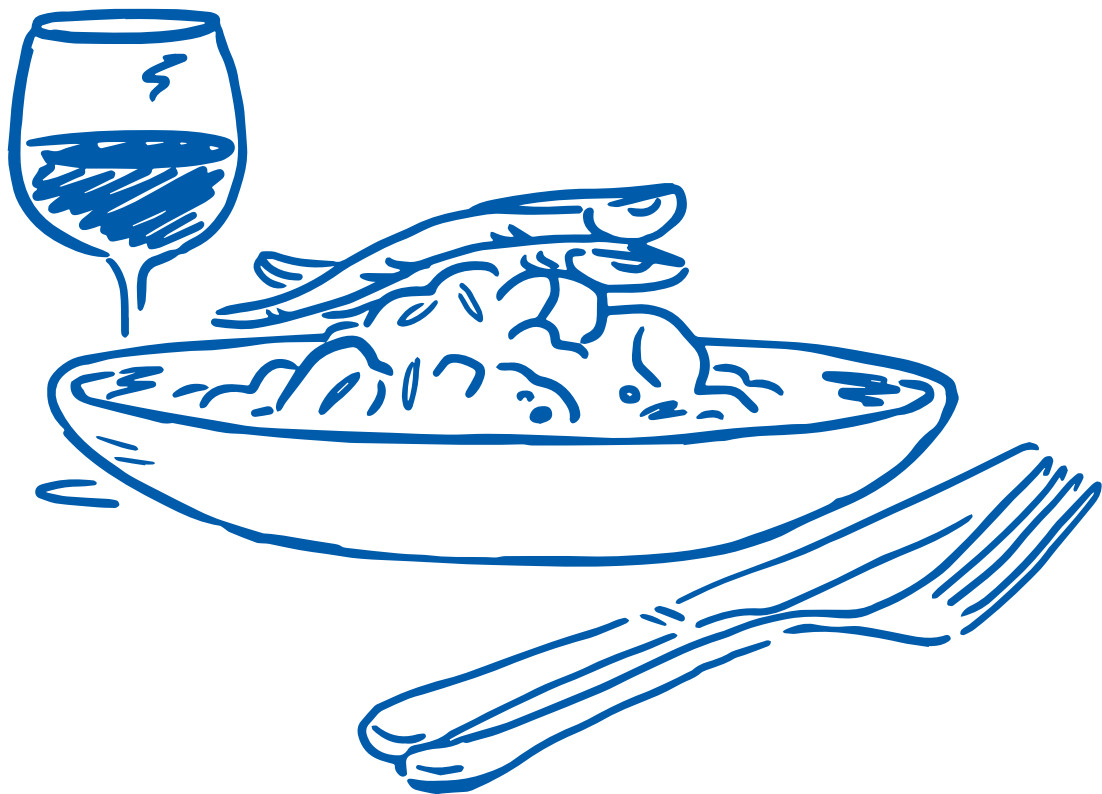


BISTROT PIERRE

DERBY

Join us for

**END OF SUMMER
SOIRÉE EVENING**



4th September

END OF SUMMER SOIRÉE EVENING

6 courses £29.95

Add wine pairing **£15 for 3 glasses** | **£18 for 4 glasses**

Black Olive Tapenade (VE) (*)

Warm sourdough baguette

Lyonnaise Salad (*)

Smoked bacon lardons, Toulouse sausage, frisée, sea salt croutons, poached egg and Dijon dressing

PAIRED WITH PICPOUL DE PINET

Confit Duck Leg (GF)

With a haricot, tomato and rosemary cassoulet

PAIRED WITH RIOJA, PUENTE DE SALCEDA

OR

Sea Bass (GF)

Lemon & basil butter, summer vegetables and chive new potatoes

PAIRED WITH CUVÉE XXII

OR

Fourme d'Ambert Salad (N) (*)

Normandy crème fraîche & herb dressing, green beans, cucumber and croissant croutons

PAIRED WITH PETIT CHENIN BLANC

Lemon Crème Brûlée (V)

Fresh raspberries and shortbread biscuits

PAIRED WITH MUSCAT DE MINERVOIS

Duo du Fromage (*)

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

Coffee & Petit Four (V)

Freshly brewed coffee and chocolate dipped palmiers



Adults need around 2000kcal a day. Scan this QR code for detailed allergen information. (GF) Suitable for a gluten-free diet.

(*) Dishes can be made with non-gluten containing ingredients. (V) Suitable for vegetarians. (VE) Suitable for vegans. (N) 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. All service charges and tips go directly to our team.