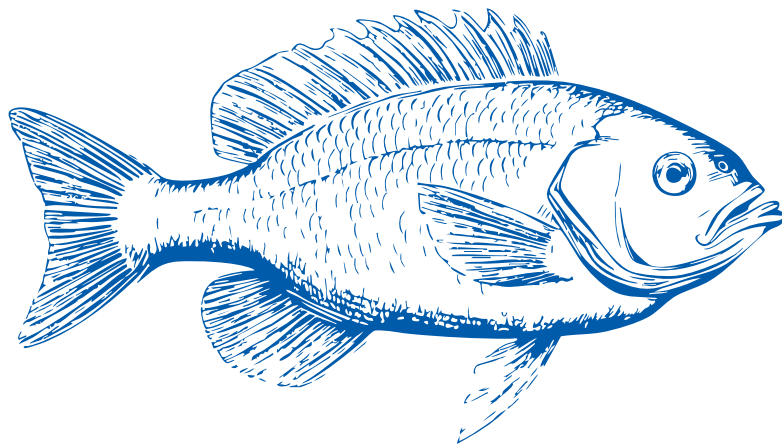


BISTROT PIERRE
NOTTINGHAM



La Mer Soirée

Seafood Special Menu

Thursday 23rd October

La Mer Soirée

5 courses £30.95

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

A little extra...

Half Dozen Oysters (GF) £12

Au naturel with shallot vinaigrette and tabasco

PRE ORDER REQUIRED

Gobillard Brut Tradition Champagne £9

Crab Choux

Hand-picked Devon crab filled choux bun with a lobster lemon mayonnaise

PAIRED WITH LONGUE ROCHE SAUVIGNON

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Soupe de Poisson

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Rouille and a Comté cheese crouton

PAIRED WITH VERMENTINO IGP PAYS D'OC

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Moules Frites

 (GF)

Thai style or classic marinière with pommes frites

PAIRED WITH PETIT CHENIN BLANC

OR

Lobster Frites

 (GF)

Half Lobster grilled with garlic butter, béarnaise sauce
and pommes frites £10 SUPPLEMENT

PAIRED WITH CUVÉE XXX GRANDÉ RESERVE CHARDONNAY

OR

Hake Grenobloise

Parmentier potatoes, sourdough croutons, tenderstem broccoli
with a lemon and herb butter sauce

PAIRED WITH CUVÉE XXII RESERVE WHITE

•

Dark Chocolate Mousse

 (V)

A rich classic French dessert, topped with chocolate shavings,
served up at your table

PAIRED WITH MUSCAT DE MINERVOIS

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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.
(G) Dishes can be made with non-gluten containing ingredients. (V) Suitable for vegetarians. (V) 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.