

BISTROT PIERRE
LEICESTER

Join us for
**FRENCH
NIGHT**



Thursday 20th November

FRENCH NIGHT

6 courses £29.95

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

Roasted Garlic Bulb [Ⓥ]

With toasted sourdough

PAIRED WITH CUVÉE XXII RÉSERVE WHITE

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French Onion Soup

Saint Mont Cheese Croûtes

PAIRED WITH LONGUE ROCHE SAUVIGNON BLANC

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Steak Frites [Ⓜ]

Prime, pasture-fed British bavette cut minute steak,
pan-seared and served pink with Café de Paris Butter,
pommes frites dressed lamb's leaf

PAIRED WITH BEAUJOLAIS

OR

Moules Frites [Ⓜ]

In garlic, white wine and cream served with pommes frites

PAIRED WITH PICPOUL D' PINET

OR

Goats Cheese Ratatouille [Ⓥ] [Ⓜ]

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

PAIRED WITH PICPOUL D' PINET

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Tarte au Citron [Ⓥ] [Ⓜ]

Raspberry coulis and crème Chantilly

PAIRED WITH MUSCAT DE MINERVOIS

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Duo du Fromage [Ⓜ]

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

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Coffee & Petit Four [Ⓥ]

Freshly brewed coffee and chocolate dipped palmiers



Adults need around 2000kcal a day. Scan this QR code for detailed allergen information. [Ⓜ] 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. All service charges and tips go directly to our team.