SOIRÉE GASTRONOMIQUE

SIX COURSE MENU

27.95 PER PERSON

On the second and fourth Tuesday of every month we invite you to our Soirée Gastronomique evenings

These specially designed menus change every fortnight giving you a chance to savour something new each time and embrace all that's great about French dining.

So join us and enjoy a leisurely and relaxed evening, savouring seasonal French dishes with carefully chosen wine parings in our beautiful bistrots.

We look forward to welcoming you soon, see website for your nearest bistrot

BISTROTPIERRE.CO.UK

WINE PAIRINGS

Elevate your meal with our wine pairing option, carefully selected to compliment each dish

£15 for 3 glasses
£18 for 4 glasses

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.

Club
BISTROT
PIERRE

Earn Pierre Pounds

Every time you dine with us

We'll give you 5p in Pierre Pounds for every £1 you spend. That's the equivalent of 5% 'cashback'

Simply present your app before you pay to earn your Pierre Pounds. Full T&C's can be found at bistrotpierre.co.uk

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BISTROT PIERRE

SOIRÉE GASTRONOMIQUE

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27.95 PER PERSON

January to March 2026

(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.

13TH JANUARY

Alpine

Drawing from the warmth of après-ski dining, with comforting produce and time-honored artisan cheeses.

Celeriac & Chestnut Soup (V)
Truffle oil

Fondue au Fromage (V) (*)
Sourdough, red onion confit

Tartiflette (GF) (N)
Potato layers, bacon lardons, brie, Tête de Moine cheese and cream sauce

- OR -

Pan-fried Trout (GF) (N)
Green beans, garlic butter, toasted almonds

- OR -

Endive & Tomme Savoie Cheese Gratinée (V) (N)
Brioche croûtes, apple and walnut salad

Blueberry Tart (V)
Crème fraîche

Duo du Fromage (V) (*)
St Mont, Bleu d'Auvergne, chutney, artisan crackers

Coffee & Petit Four (V)

27TH JANUARY

Crispy Potato Galette Bites (V) (GF)
Aioli

Crab & Fennel Croquettes
Lemon & dill crème fraîche

(V) Vegetarian option available

Coq au Riesling (GF)
White wine sauce, mushrooms, pomme purée, green beans

- OR -

Pan-fried Salmon (GF)
Butter beans, lemon, herbs

- OR -

Squash Wellington (V)
Tenderstem broccoli, squash purée, herb dressing

Profiteroles (V) (N)
Dark chocolate sauce

Duo du Fromage (V) (*)
St Mont, Bleu d'Auvergne, chutney, artisan crackers

Coffee & Petit Four (V)

10TH FEBRUARY

Paris

Inspired by the romance of Paris, each dish celebrates the indulgence, artistry, and quiet elegance woven into Parisian dining.

Comté & Smoked French Ham Croquette
Dijon aioli
(V) Vegetarian option available

Whipped Goats Cheese (V)
Toasted brioche, honey, figs

Rump Steak au Poivre (GF)
Peppercorn sauce, frites

- OR -

Monkfish
Café de Paris butter

- OR -

Heritage Tomato Tart (V) (N)
Pistou dressing, basil salad

Dark Chocolate Tart (V)
Crème fraîche, passion fruit coulis

Duo du Fromage (V) (*)
St Mont, Bleu d'Auvergne, chutney, artisan crackers

Coffee & Petit Four (V)

24TH FEBRUARY

Duck Croquette
Morello cherry jus
(V) Vegetarian option available

Salmon Rillette
Melba toast
(V) Vegetarian option available

Pork Belly (GF)
Mustard pomme purée, apples, calvados jus

- OR -

Moules Marinières (GF)
River Fowey mussels, white wine sauce, frites

- OR -

Caramelised Onion Tart (V)
Camembert, new potato salad

White Chocolate Mousse (V) (N) (GF)
Mango purée, amaretti crumble

Duo du Fromage (V) (*)
St Mont, Bleu d'Auvergne, chutney, artisan crackers

Coffee & Petit Four (V)

10TH MARCH

Provence

Rooted in the warmth of Provence, this menu captures the region's love of seasonal produce and the gentle, aromatic flavours of spring.

Sun-dried Tomato Tapenade (V)
Sourdough tartine, red pepper coulis

Grilled Asparagus (V) (GF)
Sauce Maltaise

Lamb Rump Ratatouille (GF)
Gremolata, crispy rosemary

- OR -

Bouillabaisse (*)
Sourdough croûtes, aioli

- OR -

Fable Mushroom Navarin (GF) (VE)
Spring vegetables

Strawberry Meli Melo (V) (N) (GF)
Vanilla Chantilly, crushed meringue, pistachio nuts

Duo du Fromage (V) (*)
St Mont, Bleu d'Auvergne, chutney, artisan crackers

Coffee & Petit Four (V)

24TH MARCH

Camembert & Red Onion Vol au Vent (V)

Wild Mushroom Fricassée (V) (*)
Sourdough Toast

Chicken Diane
Parmentier potatoes, French beans

- OR -

Pan-fried Sea Bass (GF)
Peas à la Française, a white wine velouté

- OR -

Celeriac Wellington (N) (VE)
Celeriac purée, roasted root vegetables, chestnuts, parmentier potatoes

Vanilla Panna Cotta
Poached rhubarb

Duo du Fromage (V) (*)
St Mont, Bleu d'Auvergne, chutney, artisan crackers

Coffee & Petit Four (V)