



BISTROT PIERRE

SOIRÉE
GASTRONOMIQUE



SIX COURSE MENU £27.95_{pp}
April - June 2026

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 pairings in our beautiful bistrotts.

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 OR £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.

14TH APRIL

WHIPPED GOAT'S CHEESE SALAD * V N

Pink grapefruit, caramelised walnuts, frisée lettuce

CRAB & FENNEL CROQUETTES ^

Lemon crème fraîche

STEAK AU POIVRE GF

Rump medallions, frites, house salad

- OR -

PAN-FRIED SALMON GF

Béarnaise sauce, French beans, crushed new potatoes

- OR -

CRISPY POMME ANNA POTATO PAVÉ V N GF

Wild mushroom sauce, crispy kale

VANILLA PANNA COTTA

Rhubarb, crushed meringue

DUO DU FROMAGE * V

St Mont, Bleu d'Auvergne, chutney, artisan crackers

COFFEE & PETIT FOUR V

28TH APRIL

CREOLE SHRIMP * ^

Toasted brioche, lime mayonnaise

WILD MUSHROOM & TRUFFLE VOL-AU-VENT V

Grated Comté

SLOW-COOKED LAMB

Apricot tagine, tabbouleh couscous

- OR -

MOULES À LA NORMANDE *

Mussels cooked in cider, garlic & cream, baguette

- OR -

ROASTED ROOT VEGETABLE TAGINE VE

Apricot tagine, couscous, garlic flatbread

WHITE CHOCOLATE MOUSSE V N GF

Coconut, passion fruit, mango

DUO DU FROMAGE * V

St Mont, Bleu d'Auvergne, chutney, artisan crackers

COFFEE & PETIT FOUR V

12TH MAY

FISH SOUP * ^

Rouille, Comté, sourdough toast

HEIRLOOM TOMATOES ^{V GF}

Burrata, olive oil, pistou

LAMB RUMP ^{GF}

Black olive tapenade, ratatouille, rosemary jus

- OR -

BOUILLABAISSSE *

Prawns, mussels, cod, saffron aioli, sourdough croûtes

- OR -

WARM GOAT'S CHEESE NIÇOISE SALAD * ^V

Tomatoes, roasted peppers, green beans, tapenade dressing

TARTE AU CITRON ^{V GF}

Chantilly cream

DUO DU FROMAGE * ^V

St Mont, Bleu d'Auvergne, chutney, artisan crackers

COFFEE & PETIT FOUR ^V

26TH MAY

CRISPY CONFIT POTATOES * ^V

Wild garlic aioli, Comté

ASPARAGUS

Soft-poached egg, chorizo dressing

BEEF BOURGUIGNON ^{GF}

Pomme purée, roasted carrots

- OR -

MOULES PROVENÇALE *

White wine, tomato, chilli, lemon, basil, baguette

- OR -

FABLE MUSHROOM NAVARIN ^{VE GF}

Spring vegetables, rosemary jus

PROFITEROLES ^{V N}

Vanilla ice cream, dark chocolate sauce

DUO DU FROMAGE * ^V

St Mont, Bleu d'Auvergne, chutney, artisan crackers

COFFEE & PETIT FOUR ^V

9TH JUNE

WHIPPED GOAT'S
CHEESE TARTINE * V

PORK RILLETTE * ^
Toasted baguette, house pickles

ROAST CHICKEN BREAST ^{GF}
Tarragon cream sauce, asparagus, pomme purée

- OR -

PAN-FRIED SEA BREAM ^{GF}
Braised fennel, saffron sauce, ratte potatoes

- OR -

ASPARAGUS & HOLLANDAISE TARTE ^V
Spring vegetables, herb aioli

PEAR TARTE TATIN ^V
Vanilla crème fraîche

DUO DU FROMAGE * V
St Mont, Bleu d'Auvergne, chutney, artisan crackers

COFFEE & PETIT FOUR ^V

23RD JUNE

CONFIT DUCK CROQUETTE [^]
Morello cherry jus

HONEY BAKED BRIE * V
Pear chutney, sourdough

PORK BELLY ^{GF}
Caramelised apples, calvados jus, grain mustard pomme purée

- OR -

PAN-FRIED SEA BASS
Café de Paris butter, roasted tomatoes, saffron potatoes

- OR -

CHICORY & MUSHROOM GRATIN ^{V N}
Comté, brioche croutons, house salad

DARK CHOCOLATE TARTE ^V
Roasted strawberries, vanilla crème fraîche

DUO DU FROMAGE * V
St Mont, Bleu d'Auvergne, chutney, artisan crackers

COFFEE & PETIT FOUR ^V



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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'

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