

## BISTROT PIERRE

# Lobster & Champagne Menu

English lobster, as it should be, with Champagne

FRIDAY 22<sup>ND</sup> - SATURDAY 30<sup>TH</sup> MAY EXCLUDING SUNDAY

*Start with a bottle of Gobillard Brut Tradition Champagne  
for £50, by the glass £9 (usually £59.95 | £10.95)*

### APPETIZERS

TO SHARE

SOURDOUGH BAGUETTE \* £6.95

Whipped lemon, lobster & smoked paprika butter

### ENTRÉE

LOBSTER BISQUE \* £7.95

Brioche toast, grated Comté

### PLATS

ALL SERVED WITH YOUR CHOICE OF SAUCE

HALF LOBSTER FRITES <sup>GF</sup> £32.95

WHOLE LOBSTER FRITES <sup>GF</sup> £59.95

SURF & TURF <sup>GF</sup> £42.95

Half lobster & rump steak

UPGRADE: Sirloin +£7 or Fillet +£10

*Sauces*

GARLIC BUTTER <sup>GF V</sup>

AIOLI <sup>GF V</sup>

THERMIDOR <sup>GF V</sup>

BÉARNAISE <sup>GF V</sup>

### ACCOMPAGNEMENTS

BURNT LEMON BUTTER NEW

POTATOES <sup>GF V</sup> £5.95

TRUFFLE FRITES <sup>GF V</sup> £5.50

LOBSTER MAC & CHEESE £8.25

HOUSE SALAD <sup>GF VE</sup> £4.95

HERITAGE TOMATO

SALAD <sup>GF VE</sup> £6.95



Adults need around 2000kcal a day. <sup>GF</sup> Suitable for a gluten-free diet. \* Dishes can be made with non-gluten containing ingredients. <sup>V</sup> Vegetarians. <sup>VE</sup> Vegans. <sup>N</sup> 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.