

## BISTROT PIERRE

# TOUR DE FRANCE

5 courses £34.95

Follow the race, course by course | 20th-26th July

### STAGE 1, A BIT OF BASQUE

#### TOMATO, RED PEPPER & CHEESE CROQUETTE

Serrano ham, saffron aioli  
Vegetarian option available.

### STAGE 2, THE SPRINT

#### POMME BRAVAS

Fried egg, chorizo & tomato dressing  
Vegetarian option available.

### STAGE 3, CHOOSE YOUR ROUTE

#### BORDEAUX: CHICKEN BREAST <sup>GF</sup>

Bordelaise sauce, shoe-string potatoes, roasted leeks

OR

#### EAST COAST: PAN-FRIED SALMON <sup>GF</sup>

Piperade, lemon & olive oil sabayon, burnt butter roasted potatoes

OR

#### BURGUNDY: 12-HOUR SHORT RIB <sup>GF</sup>

Bourguignon sauce, pomme purée, smoked bacon

OR

#### ALSACE: FONDUE GRATINÉE <sup>\* V N</sup>

Chicory, leeks, onions, fondue sauce, brioche croûtons,  
walnuts, salad aux pommes

### STAGE 4, THE CLIMB

#### ALPS CHEESE BOARD <sup>\*</sup>

Tête de Moine shavings, quince chutney, biscuits  
Vegetarian option available.

### STAGE 5, THE FINISH LINE

#### PARISIAN CHOUX RING <sup>V N</sup>

Hazelnut & praliné cream, toasted almonds, chocolate sauce



Adults need around 2000kcal a day. <sup>GF</sup> Suitable for a gluten-free diet. <sup>\*</sup> 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.