

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 ^{GF}

Bordelaise sauce, shoe-string potatoes, roasted leeks

OR

EAST COAST: PAN-FRIED SALMON ^{GF}

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

OR

BURGUNDY: 12-HOUR SHORT RIB ^{GF}

Bourguignon sauce, pomme purée, smoked bacon

OR

ALSACE: FONDUE GRATINÉE ^{* V N}

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

STAGE 4, THE CLIMB

ALPS CHEESE BOARD ^{*}

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

STAGE 5, THE FINISH LINE

PARISIAN CHOUX RING ^{V N}

Hazelnut & praliné cream, toasted almonds, chocolate sauce



Adults need around 2000kcal a day. ^{GF} Suitable for a gluten-free diet. ^{*} Dishes can be made with non-gluten containing ingredients. ^V Vegetarians. ^{VE} 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.