

BISTROT PIERRE

SOIRÉE  
GASTRONOMIQUE



SIX COURSE MENU £27.95<sub>pp</sub>

July - September 2026

# SOIRÉE GASTRONOMIQUE

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## 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 complement 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.

GF Suitable for a gluten-free diet. \* Dishes can be made with non-gluten containing ingredients. V Suitable for vegetarians. VF Suitable for vegans. N Suitable for nuts. We handle all allergens including nuts, nut oils and derivatives and gluten in our kitchen and cannot guarantee our dishes are allergen-free. ^ Vegetarian option available.

## BASTILLE DAY

14<sup>TH</sup> JULY

### CHEESE GOUGÈRES <sup>^</sup>

Warm cheese-filled choux pastry, grated Comté

### SMOKED SALMON RILLETTE \* <sup>^</sup>

Brioche toasts, pickled cucumber

### SLOW-ROASTED BEEF BOURGUIGNON <sup>GF</sup>

Pomme purée, honey-roast carrots, smoked bacon

- OR -

### BOUILLABAISSE \*

Rouille, croûtes, grated cheese

- OR -

### ROQUEFORT, BÉCHAMEL & SPINACH CRÊPE <sup>V N</sup>

Caramelised walnuts, mushroom velouté

### FROMAGE DES ALPES <sup>^</sup>

Tête de Moine, crackers, quince chutney

### CRÈME BRÛLÉE <sup>V GF</sup>

Freshly made by our chefs every day

### COFFEE & PETIT FOUR <sup>V</sup>



28<sup>TH</sup> JULY

### SMOKED HAM & CHEESE CROQUETTE <sup>^</sup>

Andalouse sauce

### CHICKEN BROCHETTE <sup>^ GF</sup>

Harissa ketchup, yoghurt dressing

### LAMB RUMP <sup>GF</sup>

Ratatouille, black olive tapenade

- OR -

### PAN-FRIED SALMON <sup>GF</sup>

Tartare hollandaise, confit potatoes

- OR -

### HERITAGE TOMATO SALAD \* <sup>V N</sup>

Feta, asparagus, croûtons, walnuts, vierge dressing

### TARTE AU CITRON <sup>V GF</sup>

Raspberry sorbet

### DUO DU FROMAGE \* <sup>V</sup>

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

### COFFEE & PETIT FOUR <sup>V</sup>

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11<sup>TH</sup> AUGUST

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CRISPY CONFIT POTATOES <sup>V</sup>

Garlic and lemon aioli

HAND-PICKED DEVON CRAB <sup>\* ^</sup>

Brioche French toast

CHICKEN DIANE

Parmentier potatoes, herb butter dressing

- OR -

PAN-FRIED SEA BASS <sup>GF</sup>

Peas à la Française

- OR -

PROVENÇAL SKEWER <sup>V</sup>

Tomatoes, peppers, courgette, couscous, tapenade dressing

PEACH MELBA MELI MELO COUPE <sup>V</sup>

Vanilla ice cream, raspberry coulis

DUO DU FROMAGE <sup>\* V</sup>

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

COFFEE & PETIT FOUR <sup>V</sup>

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25<sup>TH</sup> AUGUST

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LOBSTER BISQUE <sup>\* ^</sup>

Brioche croûte, rouille

HERITAGE TOMATO & BURRATA SALAD <sup>V GF</sup>

Fresh basil, croissant croûtons

LAMB TAGINE

Couscous, courgettes, minted yoghurt

- OR -

PAN-FRIED SEA BREAM <sup>GF</sup>

Confit orange carrots, fennel and orange salad

- OR -

RATATOUILLE TARTE <sup>V</sup>

Goat's cheese, pistou sauce

WHITE CHOCOLATE MOUSSE <sup>V GF</sup>

Mango & passion fruit coulis

DUO DU FROMAGE <sup>\* V</sup>

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

COFFEE & PETIT FOUR <sup>V</sup>

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8<sup>TH</sup> SEPTEMBER

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DUCK CROQUETTE <sup>A</sup>

Smoked paprika aioli

WILD MUSHROOM SOURDOUGH <sup>A</sup>

Truffle aioli, grated Comté

RUMP STEAK AU POIVRE <sup>GF</sup>

Shoestring potatoes, peppercorn sauce

- OR -

NORMANDY-STYLE MUSSELS <sup>\* GF</sup>

Toasted baguette

- OR -

BRIE & CARAMELISED ONION CRÊPE <sup>V</sup>

Spinach béchamel

MISO CARAMEL BANANA SPLIT <sup>V GF</sup>

Chocolate shavings

DUO DU FROMAGE <sup>\* V</sup>

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

COFFEE & PETIT FOUR <sup>V</sup>

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22<sup>ND</sup> SEPTEMBER

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WHIPPED BRIE <sup>\* ^</sup>

Truffle honey, brioche French toast

SALADE LYONNAISE <sup>A</sup>

Soft-poached egg, sourdough croûtes, frisée lettuce

BURGER AU POIVRE

Caramelised onions, peppercorn sauce

- OR -

PAN-SEARED TUNA <sup>GF</sup>

Saffron aioli, peperonata, gremolata

- OR -

CHEESE SOUFFLÉ <sup>N</sup>

Comté cheese sauce, caramelised walnut salad

DARK CHOCOLATE TARTE <sup>V</sup>

Passion fruit coulis, crème fraîche

DUO DU FROMAGE <sup>\* V</sup>

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

COFFEE & PETIT FOUR <sup>V</sup>

COMING SOON...

# 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 <sup>^</sup>  
Serrano ham, saffron aioli

## STAGE 2, THE SPRINT

POMME BRAVAS <sup>^</sup>  
Fried egg, chorizo & tomato dressing

## 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

## STAGE 5, THE FINISH LINE

PARISIAN CHOUX RING <sup>V N</sup>  
Hazelnut & praliné cream, toasted almonds, chocolate sauce