

SOIRÉE GASTRONOMIQUE

6 COURSES £27.95

OCTOBER - DECEMBER



BISTROT PIERRE

SOIRÉE GASTRONOMIQUE

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Une soirée bien française.

On the second and fourth Tuesday of every month, join us for Soirée Gastronomique, an evening of good food, good wine and a little French flair.

Our specially created menu changes every fortnight, bringing something new to the table each time. Expect seasonal French dishes, carefully chosen wine pairings and plenty of time to enjoy them.

No rushing. No fuss. Just a proper French dinner, served in the warm surroundings of your local Bistrot.

À table?

Join us for the next Soirée Gastronomique
at your nearest Bistrot Pierre.

BISTROTPIERRE.CO.UK

A match made en France...

Elevate your meal with our wine pairings,
carefully selected to complement each dish

**3 GLASSES FOR 15 OR
4 GLASSES FOR 18**

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.

13TH OCTOBER

HAM AND CHEESE CROQUETTE

Andalouse sauce

V OPTION AVAILABLE

MUSSELS ON TOAST*

Garlic and cream

V OPTION AVAILABLE

SLOW-COOKED LAMB TAGINE

Couscous, yoghurt

OR

SMOKED SALMON RÖSTI gf

Crispy capers, truffle mayonnaise, soft-poached egg

OR

MOROCCAN CHICKPEA, SWEET POTATO & RED PEPPER TAGINE ve

Roast squash, couscous, clay-baked flatbread,
harissa and mint dressing

VANILLA PANNA COTTA gf

Blackberry compote, fresh honeycomb

VEGETARIAN OPTION AVAILABLE

DUO DU FROMAGE */v

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

COFFEE & PETIT FOUR v

27TH OCTOBER

DUCK CROQUETTE

Morello cherry jus

V OPTION AVAILABLE

WHIPPED GOAT'S CHEESE MOUSSE gf/v/n

Caramelised figs, chicory, hazelnut salad

SLICED BAVETTE

Café de Paris butter, shoestring potatoes

OR

PAN-SEARED SEA BASS gf

Peas à la Française

OR

ROAST SQUASH & SPINACH WELLINGTON v

Red wine jus, tenderstem broccoli

FRENCH CRÊPE SUZETTE v

Caramelised orange sauce, vanilla ice cream

DUO DU FROMAGE */v

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

COFFEE & PETIT FOUR v

10TH NOVEMBER

SMOKED SALMON RILLETTES*

Brioche toast

V OPTION AVAILABLE

HONEY-BAKED BARON BIGOD*

Pear chutney, sourdough

V OPTION AVAILABLE

LES LANDES DUCK CONFIT gf

Lyonnaise potatoes, French beans,
blackberry sauce

OR

BOUILLABAISSE*

Rouille, sourdough, grated Comté

OR

ST MONT CRÊPE v

Roasted squash, spinach,
caramelised onions

PEAR TARTE TATIN SHARER v

Montebourg crème fraîche

DUO DU FROMAGE */v

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

COFFEE & PETIT FOUR v

24TH NOVEMBER

FISH SOUP

Crab vol-au-vent

V OPTION AVAILABLE

MUSHROOM CROQUETTE

Comté, truffle mayonnaise

V OPTION AVAILABLE

SLOW-COOKED BEEF SHORT RIB gf

Pomme purée

OR

MOULES MARINIÈRES gf

White wine, onion, parsley, thyme, fresh cream, frites

OR

FABLE BOULANGÈRE gf

Boulangère potatoes, Vichy carrots, rosemary & garlic jus

BURGUNDIAN HONEY CAKE v

Honey sauce, vanilla ice cream

DUO DU FROMAGE */v

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

COFFEE & PETIT FOUR v

FESTIVE SOIRÉE GASTRONOMIQUE

8TH & 15TH DECEMBER

HONEY-GLAZED PIGS IN BLANKETS

Croissant, cranberry ketchup, Comté
V OPTION AVAILABLE

CAMEMBERT BRÛLÉE v/gf
Spiced Clementine & orange chutney,
toasted sourdough

ROAST TURKEY

Festive croquette, pigs in blankets, honey-roast
vegetables, Brussels sprouts, red wine gravy

OR

PAN-FRIED SALMON

Tartare hollandaise, confit potatoes

OR

CELERIAC WELLINGTON

ve/n
Celeriac purée, chestnuts, gravy,
seasonal vegetables

BLACK FOREST CHOCOLATE MOUSSE

v
Chocolate shavings

DUO DU FROMAGE

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

COFFEE & PETIT FOUR

v



Pierre Noël

From festive breakfasts to dinners that turn into soirées, bring your people and we'll take care of the rest. Book early for your favourite date.

Ce soir, we feast.

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