

PRIX FIXE LUNCH MENU

One course **8.95** • Two
courses **10.95**

Three courses **12.95**

We have a separate children's menu or we are happy to charge 50% less for smaller portions of most dishes on our menus. We have specific allergen free dishes on our menus (for example gluten free) and we can provide a detailed list of all allergens used in our kitchen on request. If you do have an allergy please alert one of our members of staff. Nuts, nut oils and derivatives are used in our kitchen and some of our dishes may contain bones.

The ingredients used in all of our dishes may vary occasionally, subject to availability. There is a 10% discretionary service charge for all tables of eight or more. LUNCHMARI6

Enjoy one of our delicious appetisers

Olives marinées 2.95

Mixed marinated Provençal olives

Mini chorizos au miel 3.50

Mini chorizos roasted in honey

Gousse d'ail rôtie 3.75

Whole roasted garlic bulb with artisan bread, extra virgin olive oil and balsamic vinegar

Tapenade 3.00

Red pepper and anchovy tapenade with artisan bread

Saucisson 3.50

Thin slices of French 'Label Rouge' saucisson from the Beaujolais region, with cornichons and French bread

Our starters are served with freshly baked French bread and Lescure butter

Soupe du jour

Freshly made soup of the day

Salade Marocaine New

Warm salad of Merguez sausage, pearl couscous, harissa with lemon, mint and yogurt dressing

Risotto de légumes

Risotto of wild mushrooms, garden peas, baby spinach, spring onions and truffle oil

Fritôts de calamars

Crispy fried squid with roasted garlic mayonnaise

Pâté de campagne

Home-made coarse pâté of pork and pistachio nuts served with cornichons and sourdough toast

Sardines

Grilled filleted sardines with salsa verde, sourdough toast and lemon

Salade d'hiver

Roasted butternut squash, crumbled Ste Maure goats' cheese, marinated artichoke hearts, toasted pumpkin seeds, honey and lemon dressing with (or without) Bayonne ham

Our main courses are served with today's selection of potatoes and seasonal vegetables, salad or pommes frites

Boeuf braisé

Slow-braised beef with green peppercorn and brandy sauce

Croquettes de poisson

Pan-fried fishcakes with wilted spinach and hollandaise sauce

Poulet au citron

Pan-fried chicken breast with lemon, broad beans and smoked bacon in a light white wine and cream sauce

Porc rôti

Roasted pork with sautéed savoy cabbage, bacon lardons and coarse-grain mustard

Steak-Frites

Pan-fried flattened minute steak with pommes frites and red wine and shallot butter *1.00 supplement*

Macaroni aux poireaux

Macaroni and steamed leeks cheese gratin with a green herb and garlic crust and white truffle oil

Filet de haddock

Baked fillet of haddock with sautéed baby spinach, olives and roasted red peppers, served with tarragon and lemon butter

Pavé de steak

Pan-fried Scottish pasture-fed 21 day-aged

7oz rump steak (*best cooked slightly rare*)

with a choice of red wine and shallot butter

or green peppercorn and brandy sauce

3.95 supplément

Tartes Flambées French-style flatbreads from Alsace, served with salad or pommes frites. Choose from:

Traditionnelle Caramelised onions and smoked bacon lardons

Forestière Forest mushrooms, Emmental and parmesan

Jambon Thinly sliced French ham and cherry tomatoes

Courgette et chèvre Courgette, goats' cheese and tomatoes

Quatre fromages Emmental, red cheddar, mozzarella and blue cheese

Salade de betterave et chèvre

Roasted beetroot and goats' cheese salad with garlic croûtons and honey dressing

Burger au poulet

Marinated grilled chicken burger with Gruyère cheese, plum tomatoes and baby gem lettuce

Desserts

Délice au chocolat

Chocolate torte with vanilla ice cream

Gâteau au miel

Warm Burgundian sticky honey cake with double ginger ice cream

Crème brûlée

Vanilla crème brûlée

Tarte au citron

Lemon tart with raspberry sorbet

Coupe blanche au chocolat

Vanilla ice cream with warm pouring chocolate and toasted almonds

Glaces et sorbets

Choice of ice creams and sorbets

Plateau de fromages

Our typical rustic French cheese board of: Brie de Nangis, Fourme d'Ambert and Tomme de Savoie. Served with biscuits, celery and red onion confiture

Additional side orders

Roasted field mushrooms with garlic 3.25

French beans with toasted almond flakes 3.25

Black pepper roasted cauliflower 3.25

Braised red cabbage 3.25

Dauphinoise potatoes 3.50

Pommes frites 2.95

House salad 2.95

Vegetarian dishes @LeBistrotPierre