

Soirée gastronomique



6 course
set dinner for just
£22.95

July — September 2016

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Tuesday 12th July

Soupe à l'oignon ^{GF}

French onion soup with Gruyère croûtons

Noix de St. Jacques ^{GF}

Pan-fried scallops with Alsace bacon and hazelnut butter

Bavette ^{GF}

Pan-fried Scottish pasture-fed 21 day-aged bavette steak with roasted garlic and green herb butter

– or –

Saumon sauce vierge ^{GF}

Seared peppered salmon with sauce vierge, olive oil and lemon

Tarte au citron ^V

Caramelised lemon tart with raspberry sorbet

Plateau de fromages ^{GF}

Our typical rustic French cheese board

Café et chocolat

Freshly brewed coffee and chocolate

Tuesday 26th July

Soupe aux tomates et fromage de chèvre ^V ^{GF}

Roasted tomato, spring onion and goats' cheese

Parfait au foie de volaille ^{GF}

Chicken liver parfait with sourdough toast and red onion confiture

Filet de morue ^{GF}

Black olive tapenade crusted fillet of cod with a soft herb and caper vinaigrette

– or –

Entrecôte à la béarnaise ^{GF}

Pan-fried Scottish pasture-fed 21 day-aged rib-eye steak with béarnaise sauce

Méli-mélo de fraises et meringue ^{GF}

Strawberry ice cream with fresh strawberries, crushed meringue, soft marshmallows, pistachios, strawberry coulis and crème Chantilly

Plateau de fromages ^{GF}

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Tuesday 9th August

Soupe aux champignons ^V ^{GF}

Wild mushroom soup with chives

Croquette de poisson

Pan-fried fish cake with wilted spinach and Provençal sauce

Médallions de bœuf ^{GF}

Roasted medallions of Scottish pasture-fed 21 day-aged rump steak (served pink) with green herb and roasted garlic butter

– or –

Poulet aux truffes ^{GF}

Pan-fried chicken breast with truffle oil and a fricassée of wild mushrooms

Frangipane ^V

Warm baked pear and raspberry frangipane with vanilla crème fraîche and toasted pistachios

Plateau de fromages ^{GF}

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Tuesday 23rd August

Soupe aux jambon et pois cassé ^{GF}

Split green pea and smoked ham soup

Fritôt de fromage de chèvre ^V

Deep-fried goats' cheese with frisée salad and spiced tomato chutney

Filet de loup de mer ^{GF}

Baked fillet of sea bass with sautéed asparagus, mange tout and peas, tossed in a light mint and lime butter

– or –

Pavé de steak au poivre ^{GF}

Pan-fried Scottish pasture-fed 21 day-aged rump steak with green peppercorn and brandy sauce

Macaron ^V

Warm chocolate and red berry macaron with vanilla ice cream

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Tuesday 13th September

Soupe aux poireaux et pommes de terre ^V ^{GF}

Leek and potato soup

Risotto au haddock ^{GF}

Smoked haddock risotto with peas, leeks, lemon and mint butter

Epaule d'agneau ^{GF}

Overnight slow-roasted shoulder of lamb with minted pea purée and Roquefort butter

– or –

Bœuf bourguignon ^{GF}

Slow-braised Scottish pasture-fed beef with shallots, red wine, mushrooms and bacon

Crème brûlée ^V ^{GF}

Baileys crème brûlée

Plateau de fromages ^{GF}

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Tuesday 27th September

Bisque de homard ^{GF}

Lobster bisque with Parmesan flûte

Brioche et fromage de chèvre ^V ^{GF}

Honey-roasted goats' cheese with brioche, sun-blushed tomatoes and rocket

Médallions de bœuf ^{GF}

Roasted medallions of Scottish pasture-fed 21 day-aged rump steak (served pink) with roasted garlic and herb butter

– or –

Confit de canard ^{GF}

Duck leg confit from the Perigord region in France, with Lyonnaise potatoes, caramelised shallots, grilled French beans and blackberry jus

Tarte au chocolat ^V

Chocolate and raspberry tart with raspberry sorbet

Plateau de fromages ^{GF}

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