

## Dîner et vin



2 or 3 course  
dinner with wine  
£22.95 / £27.95

July — September 2016

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### Wednesday 6th July

Steamed asparagus with a soft poached egg  
and hollandaise sauce (V) (GF)

Pinot Blanc, Trimbach, Alsace AOC, 2014 12.5%  
– or –

Crab ravioli in a light shellfish and white wine sauce  
with asparagus, petits pois and tarragon  
Picpoul/Sauvignon/Vermentino, Domaine de Belle Mare,  
IGP Pays de l'Herault, 2015 12.5%

Scottish pasture-fed 21 day-aged rump steak served  
with dressed leaves, pommes frites and black pepper butter (GF)

Syrah, Cave de Saint Desirat, IGP Ardèche, 2013 12%  
– or –  
Pan-fried chicken breast with asparagus,  
fricassée of wild mushrooms, tarragon and peas (GF)

Pinot Noir, Les Mougeottes, IGP Pays d'Oc, 2015 13.5%  
Chocolate torte with blackcurrant ice cream  
and warm pouring chocolate (V) (GF)

Moëlleux Château Laulerie, Côtes de Montravel,  
Vignoble Dubard, 2012 12.5%  
– or –  
Our typical rustic French cheese board (GF)

Quinta Do Crašto, Vintage Port, Duoro, Portugal, 2011 20%

### Wednesday 20th July

Crispy fried squid with roasted garlic mayonnaise (GF)

Saumur Blanc, La Cabriole, Cave de Vignerons de Saumur,  
Loire Valley, Saumur AOC, 2014 12%  
– or –

Toasted brioche with fricassée of mushrooms  
with (or without (V)) Alsace bacon (GF)

Grenache/Syrah, Château du Donjon Grande Tradition,  
Minervois AOC, 2014 14%  
Pan-fried fillet of sea bass with French beans,  
toasted almonds and parsley butter (GF)

Sauvignon de Touraine, Domaine de Pierre,  
Loire Valley, 2014 13.5%  
– or –  
Slow-cooked marinated medallions of pork  
with a honey mustard glaze, Morteau sausage,  
caramelised apples and Dijon beurre blanc

Viognier, Leduc, IGP Pays d'Oc, 2015 12.5%  
Caramelised lemon tart with raspberry sorbet (V)

Moëlleux Château Laulerie, Côtes de Montravel,  
Vignoble Dubard, 2012 12.5%  
– or –  
Our typical rustic French cheese board (GF)

Quinta Do Crašto, Vintage Port, Duoro, Portugal, 2011 20%

(GF) These dishes can be made suitable for a gluten-free diet. Please ensure you clearly advise your server that you require a gluten-free option.

### Wednesday 3rd August

Salad of hot-smoked Scottish salmon with French beans,  
marinated cucumber and a green herb aioli (GF)

Veuve Devienne, Vin Mousseux Rosé Sec NV, 12%  
– or –

A pâté of shredded rabbit and pork  
with sourdough toast and cornichons (GF)

Chinon AOC, 'Tradition', Pierre Sourdais, Loire Valley, 2014 12.5%  
Bouillabaisse maison — seabream, mussels, king prawns,  
clams and smoked haddock served with rouille,  
aged Gruyère and grilled sourdough toast (GF)

Chablis AOC, Domaine Louis Michel, Burgundy, 2014 12.5%  
– or –  
Scottish Pasture-fed 21 day-aged rump steak with  
dressed leaves, pommes frites and red wine and shallot jus (GF)

Malbec, Château Bovila, Cahors, 2014 12%  
Strawberry ice cream with fresh strawberries, crushed meringue, soft  
marshmallows, pistachios, strawberry coulis and crème Chantilly (GF)

Moëlleux Château Laulerie, Côtes de Montravel,  
Vignoble Dubard, 2012 12.5%  
– or –  
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### Wednesday 17th August

Marinated and honey roasted heritage beetroot salad with Ste Maure  
goats' cheese, toasted pumpkin seeds and lemon vinaigrette (V) (GF)

Picpoul/Sauvignon/Vermentino, Domaine de Belle Mare,  
IGP Pays de l'Herault, 2015 12.5%  
– or –

Home-made coarse pâté using four cuts of pork and pistachio nuts,  
served with cornichons and sourdough toast (GF)

Syrah/Carignan, Château du Vieux Parc l'Héritage,  
Corbierès AOC, 2014 13%  
Moroccan spiced slow-cooked shoulder of lamb with pearl couscous,  
harissa, toasted pine nuts, dried apricots, mint and yogurt dressing

Bordeaux, Château des Gravières, Collection Prestige,  
Graves AOC, 2012 12.5%  
– or –  
Seared peppered salmon Niçoise with a poached egg,  
French beans, roasted peppers, capers, olives, croûton and garlic  
roasted new potatoes (GF)

Rully Blanc Cuvée St Jacques, Albert Sounit, Burgundy,  
Rully AOC, 2013 13%  
Vanilla crème brûlée (V) (GF)

Moëlleux Château Laulerie, Côtes de Montravel,  
Vignoble Dubard, 2012 12.5%  
– or –  
Our typical rustic French cheese board (GF)

Quinta Do Crašto, Vintage Port, Duoro, Portugal, 2011 20%

(GF) These dishes are suitable for a gluten-free diet

### Wednesday 7th September

Smoked, sustainable mackerel pâté  
with crème fraîche, lemon and paprika (GF)

Riesling, Trimbach, Alsace AOC, 2013 12.5%  
– or –

Risotto of wild mushroom, garden peas,  
baby spinach, spring onions and truffle oil (V) (GF)

Muscadet de Sèvre et Maine Sur Lie AOC,  
Château de Poyet, 2014 12%  
Lemon, rosemary and Parmesan crusted pork  
with a salad of watercress and herb aioli

Sauvignon Blanc, Longue Roche,  
IGP Côtes de Gascogne, 2015 11.5%  
– or –  
Scottish pasture-fed 21 day-aged rump steak served with  
dressed leaves, pommes frites and red wine and shallot jus (GF)

Châteauneuf-du-Pape AOC, Réserve de Oliviers,  
Maison Favier, Rhône, 2012 15%  
Warm baked pear and raspberry frangipane  
with vanilla crème fraîche and toasted pistachios (V)

Moëlleux Château Laulerie, Côtes de Montravel,  
Vignoble Dubard, 2012 12.5%  
– or –  
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### Wednesday 21st September

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

Petit Pinotage, Ken Forrester, Western Cape,  
South Africa, 2015 14.5%  
– or –

Steamed asparagus with a soft poached egg  
and hollandaise sauce (V) (GF)

Pouilly Fumé AOC, Château Favray, Loire Valley, 2014 12.5%  
Pan-fried fillet of sea bass with French beans,  
toasted almonds and parsley butter (GF)

Escale Chardonnay, IGP Pays d'Oc, 2015 13%  
– or –  
Our much-loved recipe of braised beef with shallots,  
red wine, mushrooms and bacon (GF)

Cabernet Sauvignon/Merlot/Grenache, Les Granges de Felines,  
IGP Pays d'Oc, 2014 13%  
Sticky toffee pudding with vanilla ice cream (V)

Moëlleux Château Laulerie, Côtes de Montravel,  
Vignoble Dubard, 2012 12.5%  
– or –  
Our typical rustic French cheese board (GF)

Quinta Do Crašto, Vintage Port, Duoro, Portugal, 2011 20%

(V) These dishes are suitable for vegetarians