

PRIX FIXE LUNCH MENU

One course 9.50 • Two courses 10.95

Three courses 12.95

Amuse gueules

✓ **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 gluten free bread, extra virgin olive oil and balsamic vinegar

Tapenade 3.00
Red pepper and anchovy tapenade with gluten free bread

Saucisson 3.50
Thin slices of French 'Label Rouge' saucisson from the Beaujolais region, with cornichons and gluten free bread

Entrées

Our starters are served with gluten free bread and Lescure butter 95p supplement

Soupe du jour
Freshly made soup of the day

✓ **Risotto aux champignons**
Risotto of wild mushroom, garden peas, baby spinach, spring onions and truffle oil

Pâté au maquereau
Smoked, sustainable mackerel pâté with crème fraîche, lemon and paprika

Rillettes rustiques New
A pâté of shredded rabbit and pork with gluten free toast and cornichons

✓ **Asperges**
Grilled asparagus with hollandaise sauce

Saumon fumé
Oak-smoked Scottish salmon with baby capers, dill and light crème fraîche dressing

Plats

Served with today's selection of potatoes and seasonal vegetables, salad or pommes frites

Poulet printanier
Pan-fried chicken breast with asparagus, fricassée of wild mushrooms, tarragon and peas

Salade Niçoise au saumon
Seared peppered salmon Niçoise with a poached egg, French beans, roasted peppers, capers, olives and garlic roasted new potatoes

Bœuf braisé
Slow-braised beef with red wine, leeks and Violette de Brive mustard

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 jus or black pepper butter 3.95 supplement

Parmentier de poisson New
Baked smoked haddock, prawn, salmon and tarragon in a white wine cream sauce, topped with aged Gruyère mashed potato

Steak-Frites
7oz flattened pan-seared bavette steak (served pink) with pommes frites and black pepper butter 1.00 supplement

✓ **Super salade**
Marinated and grilled halloumi cheese with super salad of quinoa, linseeds, edamame beans, puy lentils, baby leaves, mint, pomegranate and a baby caper and harissa vinaigrette



Desserts et fromages

✓ **Crème brûlée**
Vanilla crème brûlée

✓ **Délice au chocolat**
Chocolate torte with blackcurrant ice cream

Méli mélo de fraises et meringue
Strawberry ice cream with fresh strawberries, crushed meringue, soft marshmallows, pistachios, strawberry coulis and crème Chantilly

✓ **Coupe blanche**
Vanilla ice cream with 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 gluten free bread, celery and red onion confiture

Accompagnements

Additional side orders

Herb salad of dressed Bibb lettuce and toasted pine nuts 3.25

Red onion and tomato salad 2.95

Roasted field mushrooms with garlic 3.25

French beans with toasted almond flakes 3.25

Dauphinoise potatoes 3.50

Pommes frites 2.95

✓ All the above side dishes are vegetarian.

Spécialités du chef

Entrée

Noix de St. Jacques
Pan-fried scallops with Alsace bacon and hazelnut butter 2.50 supplement*

*Our chef specials can be enjoyed as part of the lunch prix fixe menu, supplements apply.

✓ Vegetarian dishes  @LeBistrotPierre
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— GLUTEN FREE —