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BISTROT PIERRE 30

LEICESTER RESTAURANT WEEK

21st - 27th October | 3 courses **£20**

STARTERS

Moules Mouclade

Mussels in a saffron and white wine cream sauce with a mini garlic croissant 407kcal

Chicken Liver Parfait ⊕

Sourdough croûtes and caramelised red onion chutney 524kcal

Whipped Feta and Butternut Squash ⊕ ⊖

Beetroot, toasted seeds and honey 453kcal

MAINS

Caramelised Onion, Butternut Squash & St Mont Cheese Tart ⊖

With new potatoes, herb salad and garlic aioli 1289kcal

Salmon and Cod Fishcake

With wilted spinach, soft poached egg, fresh lemon and a classic parsley sauce 533kcal

Chicken ⊕ ⊖

Pan fried chicken with sweetcorn purée, chorizo, dauphinoise potatoes and tenderstem broccoli 634kcal

DESSERT

Dark Chocolate Mousse ⊕ ⊖

Topped with meringue, crème Chantilly and honeycomb 750kcal

Apple and Mixed Berry Crumble Tart ⊕ ⊖ ⊗

With vegan ice cream 389kcal

Passionfruit Madeline ⊖

With passionfruit curd and vanilla ice cream 470kcal



Adults need around 2000kcal a day. Scan this QR code for detailed allergen information. ⊕ Suitable for a gluten-free diet. ⊕ Dishes can be made with non-gluten containing ingredients. ⊖ Suitable for vegetarians. ⊗ Suitable for vegans. ⊗ Dishes contain nuts. We handle all allergens including nuts, nut oils and derivatives and gluten in our kitchen and cannot guarantee our dishes are allergen-free.

There is a 10% discretionary service charge for all tables. All service charges and tips go directly to our team.