

# PRIX FIXE LUNCH MENU

One course 8.95 • Two courses 10.95

Three courses 12.95

## Amuse gueules

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

## Entrées

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

**Soupe du jour**  
Freshly made soup of the day

**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

**Brioche et champignons**  
Toasted brioche with a fricassée of mushrooms with (or without 🌿) Alsace bacon

**Pâté de campagne**  
Home-made coarse pâté of pork and pistachio nuts served with cornichons and sourdough toast

**Rillettes de saumon**  
Oak-smoked Scottish salmon with baby capers, dill and light crème fraîche dressing

**Fritôts de calamars**  
Crispy fried squid with roasted garlic mayonnaise

🌿 Vegetarian dishes

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## Plats

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

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

**Saumon sauce vierge**  
Seared peppered fillet of salmon with minted pea purée and sauce vierge

**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

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

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

🌿 **Risotto de légumes**  
Risotto with ceps, baby spinach, peas and truffle oil

**Filet de haddock**  
Baked fillet of haddock with French beans and béarnaise sauce

**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 supplement

**Porc rôti**  
Lemon, rosemary and parmesan crusted pork with a salad of watercress and herb aioli

🌿 **Salade de betterave et chèvre**  
Roasted beetroot and goats' cheese salad with garlic croûtons, orange segments and honey dressing

**Burger maison**  
100% prime British beef burger served with Gruyère, plum tomatoes and baby gem lettuce 1.00 supplement

## Desserts et fromages

**Poêlée de poires et pommes**  
Roasted apples, pears and winter berries with almond crumble and ginger ice cream

**Crème brûlée**  
Vanilla crème brûlée

**Délice au chocolat**  
Warm chocolate torte with crème Chantilly and hot chocolate sauce

**Pain perdu brioché**  
French-style bread and butter pudding with warm spiced blackberry compôte, served with vanilla ice cream

**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

## Accompagnements

**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





CARTE DES VINS WINE MENU



Vins Blancs

| Crisp, fresh & mineral |                                                                                                                                                      | Bottle | 500ml<br>Carafe | 250ml | 175ml |
|------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------|--------|-----------------|-------|-------|
| BIN 1                  | Cuvée 94, Colombard, Comte Tolosan, 2014 11.5%<br>Hints of green apples and a long fresh finish;<br>named after the year we opened our first bistrot | 15.50  | 10.95           | 5.75  | 3.95  |
| BIN 2                  | Sauvignon Blanc, Longue Roche, IGP, Côtes de Gascogne, 2014 11.5%<br>Vibrant and zesty                                                               | 18.50  | 13.20           | 6.70  | 4.75  |
| BIN 3                  | Picpoul/Sauvignon, Domaine de Belle Mare, Languedoc Roussillon, IGP, 2014 12.5%<br>Fresh grapefruit, lemon and floral scents                         | 18.95  | 13.50           | 6.90  | 4.85  |
| BIN 4                  | Sancerre, Domaine Franck Millet, Loire, 2014 12.5%<br>Aromatic herbs and a pleasing minerality                                                       | 28.95  | 20.65           | 10.50 | 7.30  |

Sappy, luscious & refreshing

|       |                                                                                                                                                                                    |       |       |       |      |
|-------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|-------|-------|------|
| BIN 5 | Grenache Blanc, Maison Saturnin, IGP Gard, 2014 13%<br>Floral notes, full bodied but fresh                                                                                         | 17.50 | 12.50 | 6.35  | 4.50 |
| BIN 6 | Saumur Blanc, La Cabriole, Cave de Vignerons de Saumur, Loire Valley, AOC, 2014 12%<br>Clear, crisp, fresh with some honey on the nose, a creaminess in the mouth and a dry finish | 19.95 | 14.25 | 7.50  | 5.25 |
| BIN 7 | Muscadet de Sèvre et Maine Sur Lie, Vieilles Vignes, Château de Poyet, AOC, 2014 12%<br>Slight yeasty aromas, grapefruit flavours with a refreshing salinity                       | 22.50 | 16.05 | 8.20  | 5.80 |
| BIN 8 | Chablis, Domaine Louis Michel, Burgundy, 2014 12.5%<br>Classic, cool climate Chardonnay from one of the finest estates in Chablis                                                  | 29.95 | 21.35 | 10.90 | 7.70 |

Full, aromatic & flavoursome

|        |                                                                                                                                    |       |       |      |      |
|--------|------------------------------------------------------------------------------------------------------------------------------------|-------|-------|------|------|
| BIN 9  | Escale Chardonnay, Vin de Pays d'Oc, 2014 13%<br>Balanced, ripe melons and hints of honey, un-oaked but with a nice buttery finish | 17.95 | 12.80 | 6.50 | 4.60 |
| BIN 10 | Viognier IGP Pays d'Oc, Leduc, Languedoc Roussillon, 2014 12.5%<br>Peach, apricot and almond aromas and a refreshing round finish  | 19.50 | 13.90 | 6.95 | 4.95 |
| BIN 11 | Riesling, F.E. Trimbach, Alsace, 2012 12.5%<br>Elegant and classic with grapefruit and white peach, long finish                    | 26.95 | 19.25 | 9.95 | 6.95 |
| BIN 12 | Rully Blanc Maison Albert Sounit, Burgundy, 2013 13%<br>Typical of a good white Burgundy – full and structured                     | 39.95 | —     | —    | —    |

Champagnes et Mousseux

|        |                                                                                                                                               | Bottle | 125ml |
|--------|-----------------------------------------------------------------------------------------------------------------------------------------------|--------|-------|
| BIN 50 | Veuve Devienne, Vin Mousseux NV, 11.5%<br>A classic Alsace brut featuring the lightness, freshness, liveliness and elegance of chenin blanc   | 20.95  | 4.25  |
| BIN 51 | Veuve Devienne, Vin Mousseux Rosé Sec, NV, 12%<br>Like its sister wine above but blended with a little pinot noir                             | 22.95  | 4.50  |
| BIN 52 | Champagne Brut Baron de Marck, NV, 12.5%<br>A wonderfully elegant and balanced wine                                                           | 35.95  | 6.50  |
| BIN 53 | Champagne Gobillard Brut Rosé NV, 12.5%<br>Delicate, salmon pink with delicious flavours of strawberry and summer fruits and a touch of spice | 49.00  | 8.15  |
| BIN 54 | Billecart-Salmon Champagne, Brut NV, 12%<br>Rare, delicious and beautifully balanced, continual award winner                                  | 55.00  | —     |
| BIN 55 | Billecart-Salmon Champagne, Rosé, NV, 12%<br>Elegance and style in abundance, widely considered the finest NV Rosé on the planet              | 75.00  | —     |

Vins Rouges

| Fruity & soft-centred |                                                                                                                                                                                | Bottle | 500ml<br>Carafe | 250ml | 175ml |
|-----------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------|-----------------|-------|-------|
| BIN 21                | Cuvée 94, Vin de France, 2014 12%<br>Rich with ripe fruit character and a hint of peppery spice                                                                                | 15.50  | 10.95           | 5.75  | 3.95  |
| BIN 22                | Cabernet Sauvignon/Merlot/Grenache, Les Granges de Felines, IGP Pays d'Oc, 2014 13%<br>Ripe, smooth and juicy                                                                  | 18.50  | 13.20           | 6.70  | 4.75  |
| BIN 23                | Carignan, Vieilles Vignes Les Archères, IGP Pays de l'Hérault, 2014 12.5%<br>Hint of blackcurrants, good structure and approachable tannins                                    | 18.95  | 13.50           | 6.90  | 4.85  |
| BIN 24                | Corbières Château du Vieux Parc, Cuvée Tradition, Languedoc Roussillon, 2013 13%<br>Mid-purple in colour, fruity and subtle notes of garrigue herbs – <b>a staff favourite</b> | 19.95  | 14.25           | 7.50  | 5.25  |
| BIN 25                | Grenache Maison Saturnin, IGP Gard, Rhône Valley, 2014 12.5%<br>Aromatic red fruit and very quaffable                                                                          | 19.95  | 14.25           | 7.50  | 5.25  |

Full, velvety & round

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|--------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|-------|------|------|
| BIN 26 | Syrah/Grenache, Château du Donjon Grande Tradition, Minervois, 2013 14%<br>Ripe fruits on the nose and blackberries on the finish                                                     | 19.95 | 14.25 | 7.50 | 5.25 |
| BIN 27 | Merlot, Longue Roche, IGP Pays d'Oc, 2014 13%<br>Soft and elegant with ripe damson fruit character                                                                                    | 20.95 | 14.95 | 7.60 | 5.40 |
| BIN 28 | Bordeaux, Château des Gravières, Collection Prestige, Graves, Bordeaux, AOC, 2011 12.5%<br>Deep garnet-red with toasty aromas of prunes, cedar wood and liquorice                     | 28.50 | —     | —    | —    |
| BIN 29 | Pinot Noir, Chorey-les-Beaune, Domaine Maillard Père et Fils, Burgundy, 2013 13%<br>A concentration of red berry fruit, a lick of smooth woody vanilla supported by very fine tannins | 39.95 | —     | —    | —    |

Deep, hearty & toothsome

|        |                                                                                                                                              |       |       |       |      |
|--------|----------------------------------------------------------------------------------------------------------------------------------------------|-------|-------|-------|------|
| BIN 30 | Syrah, Cave de Saint Desirat, l'Ardèche, 2013 12%<br>Black pepper, Parma violets and vibrant acidity                                         | 19.95 | 14.25 | 7.50  | 5.25 |
| BIN 31 | Côtes du Rhône Villages Laudun, Rhône, 2013 14.5%<br>Aromas of ripe cherry, jam and figs                                                     | 20.95 | 14.95 | 7.60  | 5.40 |
| BIN 32 | Malbec, The Original Malbec, Rigal, 2014 12%<br>Generous aromas of plum, prune and cassis with a touch of spice and a subtle hint of vanilla | 24.95 | —     | —     | —    |
| BIN 33 | Chinon, 'Tradition', Pierre Sourdais, Loire Valley, 2013 12.5%<br>Supple and smooth, a touch of pepper; a very approachable cabernet franc   | 27.95 | 19.95 | 10.15 | 7.20 |
| BIN 34 | Châteauneuf-du-Pape, Réserve des Oliviers, Maison Favier, Rhône, 2012 15%<br>A 'big' wine – rich, smooth and spicy with herbal notes         | 37.50 | —     | —     | —    |

Vins Rosés

|        |                                                                                                                                                        | Bottle | 500ml<br>Carafe | 250ml | 175ml |
|--------|--------------------------------------------------------------------------------------------------------------------------------------------------------|--------|-----------------|-------|-------|
| BIN 41 | Cuvée 94, Cinsault, Pays D'Oc, 2014 12%<br>With an attractive pale pink colour, this is a light, dry un-oaked and refreshing rosé from the Languedoc   | 16.95  | 12.10           | 6.15  | 4.35  |
| BIN 42 | Côtes de Provence Rosé, La Vidaubanaise, AOC, 2014 12.5%<br>A premium rosé with structure and elegance, subtle herbs and spice amid the ripe red fruit | 21.50  | 15.50           | 7.95  | 5.50  |