



Bistro Pierre

Restaurant Français

2 COURSES WITH A BOTTLE OF HOUSE WINE
PER PERSON

WINE & DINE £17.95
(NO SUPPLEMENTS)

EVERY WEDNESDAY 4.30-10PM

(SAME OFFER AVAILABLE ON MONDAYS FOR STUDENTS)

"WINE & DINE" OFFER

ALSO AVAILABLE IN OUR
OTHER VENUES...

THE HUB ALEHOUSE & KITCHEN
HANOVER STREET - TUESDAYS

THE REFINERY
HOPE STREET - SUNDAYS

BISTRO FRANC
HANOVER STREET - SUNDAYS

BISTRO JACQUES
HARDMAN ST - TUESDAYS

BISTRO JACQUES
SHREWSBURY - TUESDAYS

ENTRÉES

- 'SOUPE DU JOUR';
HOMEMADE SOUP OF THE DAY (V)
- HOMEMADE HAM HOCK AND CHICKEN TERRINE
WITH PICKLED BABY VEGETABLES AND TOASTED
CROÛTES
- WHIPPED GOATS CHEESE WITH CANDY BEETROOT
& APPLE SALAD AND A HERB VINAIGRETTE (V)
- 'MOULES MARINIÈRE'; FRESH STEAMED MUSSELS
IN A LIGHT WHITE WINE, GARLIC AND
PARSLEY CREAM
- ROASTED SPICED SWEET POTATO WITH CREAMY
GORGONZOLA, TOASTED ALMONDS AND FRESH
HERBS (V)(N)
- 'SALADE DE POULET FUMÉE'; SMOKED CHICKEN
SALAD WITH THYME & GARLIC CROÛTONS, FRISEE
LETTUCE, SUNBLUSHED TOMATOES AND
PARMESAN DRESSING
- BRAISED PORK CHEEK WITH CAULIFLOWER PURÉE
AND CARAMELISED APPLES
- SPICY ROASTED CHICK PEA & KALE SALAD WITH
BARBECUE RED ONIONS AND A GARLIC,
SESAME & LEMON DRESSING (VE)
- CRAB ROULADE WITH AVOCADO MOUSSE,
CUCUMBER SAUCE, TOMATO CONCASSE
- GIN CURED SALMON WITH POACHED RHUBARB,
BABY WATERCRESS AND HORSERADISH CREAM

PLATS DE RÉSISTANCE

ALL MAIN COURSES SERVED WITH A SKILLET OF FRESH VEGETABLES & GRATIN DAUPHINOIS (PASTA EXCLUDED)

- 'ENTRECÔTE'; CHARGRILLED SIRLOIN STEAK WITH
A CLASSIC MUSHROOM VELOUTÉ
AND WATERCRESS
- 'POULET SUPRÊME'; OVEN ROASTED CHICKEN
SUPREME WITH A SMOKED BACON & SWEET CORN
CHOWDER
- ROASTED BUTTERNUT SQUASH AND GOATS
CHEESE RISOTTO WITH TOASTED ALMONDS,
CRISPY SAGE AND PARMESAN (V)(N)
- 'BOEUF BOURGUIGNON'; BURGUNDY BRAISED
BEEF & SMOKED BACON STEW, CHANTENAY
CARROTS, BABY ONIONS & BUTTON MUSHROOMS,
BURGUNDY SAUCE, GRATIN DAUPHINOIS
- PAN FRIED WHOLE PLAICE WITH A WARM RADISH &
GARDEN PEA SALAD AND 'SAUCE VIERGE'
- CRISPY TEMPURA TOFU, WITH TERIYAKI GLAZE AND
A WARM ROASTED ASIAN VEGETABLE SALAD (VE)
- BRAISED 10OZ PORK CHOP WITH CANNELLINI
BEANS, CIDER & HONEY SAUCE AND FRESH HERBS
- PAPPARDELLE PASTA WITH SMOKED CHICKEN
AND ROASTED RED ONIONS IN A CREAMY
WHOLEGRAIN MUSTARD AND WHITE WINE SAUCE,
FINISHED WITH FRESH PARMESAN AND A
TOASTED GARLIC CROÛTE AVAILABLE AS (V)
- 'COD GRATIN'; COD FILLET BAKED WITH A HERB
& CHEESE CRUMB, WITH A BUTTERBEAN AND
CHORIZO CASSOLET
- ROASTED LAMB RUMP WITH PARMENTIER
POTATOES, CHARGRILLED SPRING ONIONS,
CONFIT BABY TURNIPS AND A LIGHT MINT JUS
- PANFRIED SEABASS FILLETS WITH POTATO
GNOCCHI, GRIDDLED ASPARAGUS, TOMATO
CONCASSE AND A SAFFRON VELOUTÉ
- SWEET POTATO, SPINACH & PINENUT GALETTE
WITH A POACHED EGG AND 'SAUCE MOUSELLINE'
(V)(N)
- PAN ROASTED DUCK BREAST WITH SWEET POTATO
PURÉE, TENDERSTEM BROCCOLI AND A CHILLI &
LIME BUTTER

ACCOMPAGNEMENTS

MARINATED OLIVES	£2.25	GARLIC BREAD	£2.50
DRESSED MIXED SALAD	£2.50	GARLIC BREAD WITH MOZZARELLA	£2.75
GRATIN DAUPHINOIS	£2.95	EXTRA SKILLET OF FRESH VEGETABLES	£3.00
FRITES	£2.75	EXTRA BREAD & BUTTER	£1.50

Bistro Qui? Ltd

GRADUATION 2017

3 COURSES & GLASS
OF PROSECCO

£14.95



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