



# 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)
- CHICKEN LIVER AND PLUM BRANDY PÂTÉ,  
SERVED WITH TOASTED CROÛTONS  
AND A CLEMENTINE CHUTNEY
- BROCCOLI, FETA AND COURGETTE FRITATTA,  
SERVED WITH A CHERRY TOMATO COMPOTE (V)
- 'MOULES NORMANDIE': FRESH STEAMED MENAI  
MUSSELS IN A CIDER, BACON AND WHOLEGRAIN  
MUSTARD SAUCE
- ROQUEFORT CHEESE, WALNUT & CELERY SALAD  
WITH A CLASSIC FRENCH DRESSING (V)(N)
- 'CROQUETTE DE CANARD': SHREDDED CONFIT  
DUCK LEG CROQUETTE WITH A SPICED  
CHERRY COMPOTE
- CHICKEN, SMOKED BACON AND WHOLEGRAIN  
MUSTARD FRICASSEE TOPPED WITH A PUFF  
PASTRY LID
- SPICY ROASTED CHICK PEA AND KALE SALAD,  
WITH BARBECUED RED ONION AND A SESAME  
& LEMON DRESSING (VE)
- SMOKED MACKEREL FILLET WITH WARM CHORIZO  
& NEW POTATO SALAD AND AGED  
BALSAMIC DRESSING
- SMOKED SALMON AND CREAM CHEESE RILLETTES,  
SERVED WITH A LOGAN BERRY COMPOTE

## PLATS DE RÉSISTANCE

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

- 'ENTRECÔTE': CHARGRILLED SIRLOIN STEAK,  
SERVED WITH A TRADITIONAL 'CAFÉ DU PARIS'  
BUTTER SAUCE
- 'POULET SUPRÊME': OVEN BAKED CHICKEN  
SUPREME SERVED WITH A MUSHROOM AND  
TARRAGON VELOUTÉ
- WILD MUSHROOM AND GOATS CHEESE RISOTTO  
FINISHED WITH CRISPY SAGE AND  
TRUFFLE OIL (V)
- 'BOEUF BOURGUIGNON': BURGUNDY BRAISED  
BEEF & SMOKED BACON STEW, CHANTENAY  
CARROTS, BABY ONIONS & BUTTON MUSHROOMS,  
BURGUNDY SAUCE, GRATIN DAUPHINOIS
- PANFRIED WHOLE PLAICE WITH A CAPER,  
PARSLEY & CHERVIL BUTTER SAUCE
- AUBERGINE, SWEET POTATO AND LENTIL CURRY  
SERVED WITH SAFFRON INFUSED RICE  
AND CUCUMBER PICKLE (VE)
- ROAST PORK BELLY WITH APRICOT, SAGE & HONEY  
STUFFING, CELERIAC & PEAR MASH, SAGE JUS
- PAPPARDELLE PASTA WITH CHICKEN, CHORIZO  
AND CARMELISED RED ONIONS IN A ROSEMARY  
& RED WINE SAUCE FINISHED WITH FRESH  
PARMESAN AND A TOASTED GARLIC CROÛTE  
AVAILABLE AS (V)
- 'TROUT ALMONDINE': FRESH RAINBOW TROUT  
FILLET WITH A LEMON & ALMOND  
BUERRE NOISETTE
- SLOW BRAISED LAMB SHANK, SERVED WITH ROOT  
VEGETABLE MASH AND RICH MINTED  
RED WINE JUS
- 'GRATIN DU MORUE': FILLET OF COD BAKED  
WITH A CHEESE CRUMB AND SERVED WITH A  
CHORIZO AND BUTTERBEAN CASSOULET
- 'CRÊPE AU CHAMPIGNON SAUVAGE': HOMEMADE  
CRÊPES STUFFED WITH WILD MUSHROOMS, LEEKS  
AND BABY ONIONS BAKED IN A CLASSIC  
MORNAY SAUCE (V)
- CONFIT DUCK LEG, STUFFED WITH A PRUNE AND  
PORK FARCE, SERVED WITH A RAINBOW  
VEGETABLE GATEAU, GRIDDLED SHALLOTS  
AND A PLUM & RED WINE REDUCTION

## 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

WE ARE  
NOW TAKING  
CHRISTMAS  
BOOKINGS!





*Restaurant Français*  
**Bistro Pierre**

