

BOOK NOW FOR
CHRISTMAS!!
ASK A MEMBER OF
STAFF FOR DETAILS!



A LA CARTE MENU

ACCOMPAGNEMENTS

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

ENTRÉES

• 'SOUPE DU JOUR'; HOMEMADE SOUP OF THE DAY (V)	£3.50	• DEEP FRIED WHITE BAIT WITH CITRUS MAYONNAISE & DRESSED SALAD.	£5.25	• 'DUCK RILLETES'; PULLED DUCK IN A TARRAGON BUTTER WITH DRESSED FRESH LEAVES & TOASTED CROÛTES	£5.75
• 'PATE MAISON'; HOMEMADE CHICKEN LIVER PATE WITH A RED ONION & DATE CHUTNEY, TOASTED CROÛTES & DRESSED LEAVES	£4.95	• MOROCCAN SPICED CHICK PEA FRITTERS WITH A RED PEPPER COULIS, FINISHED WITH PEA SHOOTS (VE)	£4.95	• MIXED BEAN CASSOULET IN A RICH TOMATO SAUCE WITH A TOASTED GARLIC CROÛTE (V)	£4.95
• WHIPPED BLUE CHEESE BRUSCHETTA, WITH ROAST CHERRY TOMATOES, FRESH LEAVES & HERB OIL (V)	£4.95	• CHORIZO SAUSAGE & ROAST MIXED PEPPER SALAD WITH A BALSAMIC REDUCTION & TOASTED CROÛTONS	£5.75	• WHOLE GRILLED SARDINE ON A BED OF DRESSED LEAVES WITH A LIME & CHILLI BUTTER	£5.50

PLATS DE RÉSISTANCE

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

• ENTRECÔTE'; CHARGRILLED SIRLOIN STEAK WITH TRADITIONAL DIANE SAUCE & WATERCRESS	£16.50	• ROAST VEGETABLE TAGINE SERVED WITH A TIMBALE OF CORIANDER COUS COUS FINISHED WITH TOASTED ALMONDS (VE)	£9.95	• SLOW BRAISED LAMB SHANK ON A BED OF SWEET POTATO MASH WITH A RICH ROSEMARY JUS	£15.95
• POULET SUPREME; PAN-ROASTED SUPREME OF CHICKEN, WITH A ROAST GARLIC & THYME CREAM SAUCE	£13.50	• GRILLED FILLET OF SALMON WITH A DILL, LEMON & PRAWN BUTTER WITH CRISP KALE	£14.95	• PAN FRIED MACKEREL FILLETS WITH ROAST BEETROOT, PICKLED CUCUMBER RIBBONS & HORSERADISH BUTTER	£13.50
• 'FILET DE BOEUF'; 7OZ CHAR-GRILLED FILLET STEAK SERVED WITH ROAST TOMATO & FINISHED WITH A SHALLOT & THYME JUS	£19.95	• PAN FRIED SEABASS FILLETS ON A BED OF ROAST PEPPERS FINISHED WITH A CLASSIC HOLLANDAISE SAUCE	£13.50	• SPICED TOMATOES WITH BLACK OLIVE TABOULEH, AUBERGINE, GARLIC & LEMON PURÉE AND SEASONAL SALAD (VE)	£9.50
• PEA & MINT RISOTTO FINISHED WITH PARMESAN CRISP & PEA SHOOTS (V)	£8.95	• ROAST PORK FILLET SERVED WITH GLAZED APPLES & A CIDER JUS	£14.50	• PAN ROASTED GRESSINGHAM DUCK BREAST SERVED ON BUTTERNUT SQUASH PUREE WITH A WINTER BERRY JUS	£15.95
• 'BOEUF BOURGUIGNON'; BURGUNDY BRAISED BEEF & SMOKED BACON STEW, CHANTENAY CARROTS, BABY ONIONS & BUTTON MUSHROOMS, BURGUNDY SAUCE, GRATIN DAUPHINOIS	£13.50	• PENNE PASTA TOSSED WITH CHICKEN, COURGETTE & CHERRY TOMATOES IN A WHITE WINE CREAM SAUCE, FINISHED WITH PARMESAN & GARLIC CROÛTE AVAILABLE AS (V)	£9.95		

LE PRE THÉÂTRE MENU

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

2 COURSE DINNER £11.95 4.30 - 7.00PM SUN - THURS
4.30 - 6.30PM FRI & SAT

ENTRÉES

• 'SOUPE DU JOUR'; HOMEMADE SOUP OF THE DAY (V)	• WHIPPED BLUE CHEESE BRUSCHETTA, WITH ROAST CHERRY TOMATOES, FRESH LEAVES & HERB OIL (V).
• 'PATE MAISON'; HOMEMADE CHICKEN LIVER PATE WITH A RED ONION & DATE CHUTNEY, TOASTED CROÛTES & DRESSED LEAVES	• MOROCCAN SPICED CHICK PEA FRITTERS WITH A RED PEPPER COULIS, FINISHED WITH PEA SHOOTS (VE)
• DEEP FRIED WHITE BAIT WITH CITRUS MAYONNAISE & DRESSED SALAD	

PLATS DE RÉSISTANCE

• POULET SUPREME; PAN-ROASTED SUPREME OF CHICKEN, WITH A ROAST GARLIC & THYME CREAM SAUCE	• ROAST VEGETABLE TAGINE SERVED WITH A TIMBALE OF CORIANDER COUS COUS FINISHED WITH TOASTED ALMONDS (VE)
• PAN FRIED FILLET OF SEABASS ON A BED OF ROAST PEPPERS FINISHED WITH A CLASSIC HOLLANDAISE SAUCE	• ENTRECÔTE'; CHARGRILLED SIRLOIN STEAK WITH A TRADITIONAL DIANE SAUCE & WATERCRESS (SUPPLEMENT £3.50)
• PENNE PASTA TOSSED WITH CHICKEN, COURGETTE & CHERRY TOMATOES IN A WHITE WINE CREAM SAUCE, FINISHED WITH PARMESAN & GARLIC CROÛTE AVAILABLE AS (V)	• PEA & MINT RISOTTO FINISHED WITH PARMESAN CRISP & PEA SHOOTS (V)

DESSERTS/ FROMAGE - SEE BLACKBOARDS

APÉRITIFS MAISON AND COCKTAILS

KIR ROYAL (CRÈME DE CASSIS AND PROSECCO)	£4.95
FRENCH 77 (ST GERMAIN ELDERFLOWER, PROSECCO, LEMON)	£5.50
CHOCOLATE ESPRESSO MARTINI (VANILLA VODKA, CHOCOLATE LIQUOR, ESPRESSO SHOT)	£6.95
APEROL SPRITZ (APEROL, PROSECCO, SODA, ORANGE)	£6.95
VESPER MARTINI (LILLET BLANC, VODKA, GIN)	£6.95
FRENCH MARTINI (CROC RED BERRY, CHAMBORD, PINEAPPLE JUICE, LEMON)	£6.95
COSMOPOLITAN (GREY GOOSE CITRON, COINTREAU, CRANBERRY JUICE)	£6.95
PEAR JULEP (XANTE PEAR LIQUEUR, SUGAR, LEMON, LEMONADE)	£6.95
PARISIENNE WOO WOO (GREY GOOSE VODKA, PEACH SCHNAPPS, CRANBERRY JUICE, LIME)	£6.95
2 PINT JUG FOR	£16.95

WEDNESDAY "WINE AND DINE" (EVERY WEEK ALL DAY)

2 COURSES FROM
'A LA CARTE MENU'
PLUS A BOTTLE OF HOUSE WINE
PER PERSON.

£18.95

FILLET DE BOEUF
£4.95 SUPPLEMENT.

SAME OFFER AVAILABLE
ON MONDAYS FOR STUDENTS

LE "LUNCH RAPIDE"

1 COURSE £8.50
2 COURSES £10.90
3 COURSES £11.90

LE "PRE THEATRE MENU"

SUN-THURS 4.30-7.00PM
FRI-SAT 4.30- 6.30PM
3 COURSES £13.50

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A LA CARTE MENU

WEDNESDAY "WINE AND DINE"
(ALL DAY WEDNESDAY, EVERY WEEK)

2 COURSES FROM 'A LA CARTE MENU'
PLUS A BOTTLE OF HOUSE WINE PER PERSON.

£18.95

SAME OFFER AVAILABLE ON MONDAYS
FOR STUDENTS

LE "LUNCH RAPIDE"

1 COURSE £8.50
2 COURSES £10.90
3 COURSES £11.90

SERVED 11.45AM - 4.30PM
SUNDAYS: ROAST AVAILABLE
(CHILDREN'S MENU AVAILABLE)

LE "PRE-THÉÂTRE MENU"

3 COURSES £13.50
SUN-THURS 4.30 - 7.00PM
FRI-SAT 4.30 - 6.30PM

OPENING TIMES - OPEN 7 DAYS

MONDAY - SATURDAY
11.45A M - 10.00PM
SUNDAY 11.45A M - 9.00PM