

A la carte menu

Dinner from 17:30pm until 22:00pm – Last order 21:00pm

starters

Soupe a l'oignon £5.25

A French classic soup served with gruyère croutons

Salade Niçoise £6.75

A classic salade niçoise with tomatoes, hard boiled eggs, French beans, mixed greens, olives and tuna chunks

Tartare de saumon £6.95

Salmon tartare blended with fresh herbs, finely chopped shallots, balsamic glaze, salmon eggs, mixed greens and a touch of lemon

Moules Marinières £6.50

Mussels cooked in a cream, onion, parsley and white wine sauce

Poêlée de Saint-Jacques £8.50

Pan fried scallops on a bed of mixed greens

mains

Steak frites £21.95

Beef fillet, braised seasonal vegetables, frites and mixed leaf salad

Green pepper sauce or café de paris butter sauce £3.95

Haggis à la française £14.95

Haggis with whisky sauce, dauphinoise potatoes, onion compote and seasonal vegetables
Vegetarian haggis also available

Truite aux amandes £16.95

Trout fillet with butter almond sauce, roasted potatoes and seasonal vegetables

Poulet Moutarde £15.95

Corn-fed chicken in a mustardy cream and mushroom sauce with roasted potatoes

Risotto £13.95

With wild mushrooms, seasonal vegetables, herbs, pine nuts and halloumi cheese

sides

Fries £3.95 Mixed salad £3.95 Seasonal vegetables £3.95

Dauphinoise potatoes £3.95 Bread basket £1.50

desserts

Choice of Desserts from Patisserie Maxime £5.95

Cheese Platter £5.95

Brie de Meaux, Bleu d'Auvergne & Raclette

Special Autumn 2018

**Moules Marinières and Frites
£12.95**


Bistrot^{Le}

by Patisserie Maxime
EST. 2014