

WELCOME TO LE BISTROT DE L'INSTITUT FRANÇAIS!

WE AIM TO PROVIDE YOU WITH A
FRIENDLY AND AUTHENTIC FRENCH
EXPERIENCE, FILLED WITH PASSION
AND LOVE IN WHAT WE ARE DOING.

WE HOPE FOR YOU TO EXPERIENCE
A LITTLE PIECE OF FRANCE, WHICH JUST
HAPPENS TO BE IN THE ENCHANTING
SURROUNDINGS OF THE VIBRANT
EDINBURGH OLD TOWN.

BON APPÉTIT!

STARTERS

SOUPE DU JOUR (V)	6.50
Soup of the day served with bread and butter	
SEA BREAM CEVICHE	11.00
Marinated fresh sea bream fillet, ginger, pea shoot	
GAMBAS (GF)	11.50
Whole king prawns with a flaked almond bisque in a double cream reduction	
COQUILLES SAINT JACQUES	
SAUCE THERMIDOR (GF)	13.50
Pan-fried scallops cooked in a thermidor sauce	
ASSIETTE DE CHARCUTERIE	12.50
Mixed charcuterie board	
SALADE DE BETTERAVES (GF) (V)	10.50
Beetroot, blue cheese mousse, blackberries, served with a tahini and peanut butter dressing	
TERRINE DE CAMPAGNE	10.50
Country terrine with pickles, mixed leaf salad and red onion jam	
SAUMON FUMÉ BALOUTINE	13.50
Smoked salmon rolled stuffed with creme fraiche, red peppers, gherkins and cucumber, lemon sauce, pickle veg and caper berries	
SALAD DE FROMAGE DE CHÈVRE	11.50
Goat cheese foam, baby gem, croutons, pine nuts, dried figs and honey dressing	
CARPACCIO DE BOEUF	13.50
Beef carpaccio, chilli mayo, caper berries, Maldon salt and truffle dressing	

MAIN COURSES

ENTRECÔTE DE BOEUF 250G (GF)	31.95
FILET DE BOEUF 250G (GF)	36.95
A choice of either peppercorn or diane sauce, served with Lyonnaise potatoes and mixed salad	
T-BONE STEAK 600G	43.00
With a side salad and French fries and a choice of either peppercorn, red wine or Diane sauce	
FILET DE SAUMON À L'ANCIENNE	24.50
Pan fried Orkney fillet of salmon, pearl barley risotto, steamed broccoli, lemon and butter emulsion	
SOURIS D'AGNEAU CONFITE	24.95
Slow cooked confit lamb shank, wholegrain mustard mashed potatoes, French beans and demi-glace sauce	
MOULES FRITES	18.95
Mussels marinières (white wine, shallot, chives, double cream) served with french fries	
LINGUINE AUX GAMBAS	21.00
ET SAUCE TOMATE	
Linguine pasta, king prawns, courgettes, garlic, onion, tomato and white wine sauce	
RAGOÛT DE BOEUF A LA BIÈRE	21.50
Classic French stew with beef braised in beer, baby carrots, baby potatoes, garlic and herbs	
RISOTTO VÉGÉTARIÉN (V) (VG)	18.95
Carnaroli rice, caramelised shallots, asparagus purée, petit pois and lime zest	
POULET AUX CHAMPIGNONS	20.95
Corn fed chicken supreme, celeriac puree, button mushrooms, demi-glace, cherry tomatoes and thyme	
MAGRET DE CANARD	24.95
Pan fried duck breast, Potato foam, broad beans, orange sauce	
FILET DE CABILLAUD	24.95
Pan fried fillet of cod, parsnip puree, rosti potato, crispy purple potato shards and beurre blanc	

APPETISERS

MIXED MARINATED OLIVES (V) (VG)	5.50
TZATZIKI WITH BREAD (VG)	4.50
HUMMUS WITH BREAD (V) (VG)	4.50
BLACK OLIVE TAPENADE (V) (VG)	4.50

SIDES

LYONNAISE POTATOES (GF) (V) (VG)	4.50
SEASONAL VEGETABLES (V) (VG)	4.50
FRIES (V) (VG)	4.95
MIXED SALAD (GF) (V) (VG)	4.50
BASKET OF BREAD (V) (VG)	2.95

DESSERT AND CAKE

SELECTION OF CHEESES	12.95
SELECTION OF ICE CREAM	6.50

SLICE OF CAKE

TARTE AU CITRON ET MERINGUE	6.50
French tarte, Lemon curd and French meringue	
GÂTEAU AU CHOCOLAT (GF)	6.50
Chocolate sponge cake filled with chocolate cream	
MILLEFEUILLE	6.50
Puff pastry, cream pâtissier and fresh strawberries	
TARTE AUX FRUITS	6.50
French tarte, cream pâtissier mixed seasonal fruit	

PLEASE NOTE: WE ADD AN OPTIONAL SERVICE CHARGE TO YOUR BILL

(V) VEGETARIAN - (VG) VEGAN - (GF) GLUTEN FREE



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