

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

ASSIETTE DE HUÎTRES	21
Half Dozen Fresh Oysters naturelle (GF)	
Or Shallot Vinegar (GF)	
SOUPE A L'OIGNON	6.95
Traditional French onion soup, served with grated gruyère and croutons	
SEA BASS CEVICHE	11.95
Marinated fresh sea bass fillet, Ginger and tiger milk	
LE POULPE	13.95
Octopus, aubergine purée, chimichurri sauce and crispy potatoes chips	
COQUILLES SAINT JACQUES	13.95
Pan fried king scallops, pancetta mash, beurre blanc, herbs	
SALADE DE BETTERAVES (GF) (V)	10.50
Beetroot, blue cheese foam, blackberries, served with a tahini and peanut butter dressing	
TERRINE DE CAMPAGNE	10.95
Pickled cucumber and red onion, Dijon mustard, served with bread	
SAUMON FUMÉ BALOUTINE	13.50
Smoked salmon rolled stuffed with crème fraîche, red peppers, gherkins and cucumber, lemon sauce, pickle veg and caper berries	
SALAD DE FROMAGE DE CHÉVRE (V)	11.50
Goat cheese foam, baby gem, croutons, pine nuts, dried apricot and honey dressing	
LE BOEUF TARTARE	13.50
Angus beef fillet steak tartare, quail egg yolk, golden croutons and truffle vinaigrette	

MAIN COURSES

ENTRECÔTE DE BOEUF 250g (GF)	31.95
FILET DE BOEUF 250g (GF)	36.95
LE RUMSTECK 250g (GF)	25.95
A choice of either peppercorn or Diane sauce, served with Lyonnaise potatoes and mixed salad	
FILET DE SAUMON À L'ANCIENNE	24.50
Pan fried Orkney fillet of salmon, purple carrot purée, chives oil, steamed broccoli, butter and lemon 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 VÉGÉTARIÉN (V) (VG)	18.95
Linguine pasta, courgette, aubergine, tomato sauce	
BEEF BOURGUIGNON	21.95
Classic French stew with beef braised in Bordeaux wine, shallot, mushroom and smoked bacon	
RISOTTO DE BETTERAVES (V)	19.95
Carnaroli rice, beetroot purée, roquefort cheese foam, crispy onion	
POULET SUPREME	21.95
Chicken supreme, parsnip purée, bourguignon sauce and steamed broccoli	
MAGRET DE CANARD	24.95
Pan fried duck breast, potato foam, broad beans, orange sauce	
PUISSON MOINE	24.95
Pan fried monk fish, aubergine purée, potatoes crisp, asparagus and basil herb dressing	

APPETISERS

MIXED MARINATED OLIVES (V) (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)	4.95
FRIES WITH PARMESAN AND CHILLI	4.50
FRIES (V) (VG)	3.95
MIXED SALAD (GF) (V) (VG)	4.50
BASKET OF BREAD (V) (VG)	2.95

DESSERT AND CAKE

SELECTION OF CHEESES	10.95
SELECTION OF ICE CREAM	6.50

SLICE OF CAKE

TARTE AUX CITRON	6.50
French tarte, crumbly shortcrust, lemon custard and Icing sugar	
Gâteau AUX CHOCOLATE	6.50
Soft chocolate cake, layered with apricot jam and covered with chocolate coating	
TARTE AUX FRUITS	6.50
Classic mixed berries French tarte, shortcrust pastry and creamy custard	
DESSERT OF THE DAY	6.50
Please ask for today's dessert of the day	

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

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

Please always inform us with your dietary requirements or any food allergies.