

EST. 2018



## LE BISTROT

FRENCH RESTAURANT

# BIENVENUE À "LE BISTROT"

Set in the heart of Edinburgh's Old Town, Le Bistrot invites you to experience timeless French cuisine in a refined and intimate setting.

Our menu reflects both tradition and innovation, crafted with precision and care.

We invite you to slow down savour the moment and enjoy a dining experience inspired by the charm of France.

## BON APPÉTIT!

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

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

PLEASE NOTE:

we add an optional service charge to your bill

## STARTERS

<b>GAMBAS (GF)</b>	<b>13.45</b>
Whole king prawns with a flaked almond bisque in a double cream reduction	
<b>SOUPE A L'OIGNON</b>	<b>7.95</b>
Traditional French onion soup, served with grated gruyère and croutons	
<b>SEA BASS CEVICHE</b>	<b>12.45</b>
Marinated fresh sea bass fillet, Ginger and tiger milk	
<b>LE POULPE/OCTOPUS</b>	<b>14.45</b>
Octopus, aubergine purée, chimichurri sauce and crispy potatoes chips	
<b>COQUILLES SAINT JACQUES</b>	<b>14.45</b>
Pan fried king scallops, pancetta mash, beurre blanc, herbs	
<b>SALADE DE BETTERAVES (GF) (V)</b>	<b>11.45</b>
Beetroot, blue cheese foam, blackberries, served with a tahini and peanut butter dressing	
<b>TERRINE DE CAMPAGNE</b>	<b>13.95</b>
Pickled cucumber and red onion, Dijon mustard, served with bread	
<b>SAUMON FUMÉ BALOUTINE</b>	<b>13.95</b>
Smoked salmon rolled stuffed with crème fraîche, red peppers, gherkins and cucumber, lemon sauce, pickle veg and caper berries	
<b>SALAD DE FROMAGE DE CHÈVRE (V)</b>	<b>11.95</b>
Goat cheese foam, baby gem, croutons, pine nuts, dried apricot and honey dressing	
<b>LE BOEUF TARTARE</b>	<b>13.95</b>
Angus beef fillet steak tartare, quail egg yolk, golden croutons and truffle vinaigrette	

## MAIN COURSES

<b>ENTRECÔTE DE BOEUF 250G (GF)</b>	<b>31.95</b>
<b>FILET DE BOEUF 250G (GF)</b>	<b>36.95</b>
<b>LE RUMSTECK 250G (GF)</b>	<b>25.95</b>
A choice of either peppercorn or Diane sauce, served with Lyonnaise potatoes and mixed salad	
<b>FILET DE SAUMON À L'ANCIENNE</b>	<b>24.95</b>
Pan fried Orkney fillet of salmon, purple carrot purée, chives oil, steamed broccoli, butter and lemon emulsion	
<b>SOURIS D'AGNEAU CONFITE</b>	<b>25.95</b>
Slow cooked confit lamb shank, wholegrain mustard mashed potatoes, French beans and demi-glace sauce	
<b>MOULES FRITES</b>	<b>19.95</b>
Mussels marinières (white wine, shallot, chives, double cream) served with French fries	
<b>LINGUINE AUX GAMBAS OR VEGETARIAN</b>	<b>21.95/16.95</b>
Linguine pasta, king prawns, courgettes, garlic, cherry tomatoes, shallot and white wine sauce	
<b>BEEF BOURGUIGNON</b>	<b>23.95</b>
Classic French stew with beef braised in Bordeaux wine, shallot, mushroom and smoked bacon	
<b>RISOTTO DE BETTERAVES (V)</b>	<b>19.95</b>
Carnaroli rice, beetroot purée, roquefort cheese, crispy onion	
<b>POULET SUPREME</b>	<b>22.45</b>
Chicken supreme, parsnip purée, bourguignon sauce and steamed broccoli	
<b>MAGRET DE CANARD</b>	<b>24.95</b>
Pan fried duck breast, potato foam, broad beans, orange sauce	
<b>PUISSON MOINE</b>	<b>25.95</b>
Pan fried monk fish, aubergine purée, potatoes crisp, pak choi and basil herb dressing	

## APPETISERS

<b>MIXED MARINATED OLIVES (V) (VG)</b>	<b>4.50</b>
<b>HUMMUS WITH BREAD (V) (VG)</b>	<b>4.50</b>
<b>BLACK OLIVE TAPENADE (V) (VG)</b>	<b>4.50</b>

## SIDES

<b>LYONNAISE POTATOES (GF) (V) (VG)</b>	<b>5.50</b>
<b>SEASONAL VEGETABLES (V) (VG)</b>	<b>5.95</b>
<b>FRIES (V) (VG)</b>	<b>4.95</b>
<b>MIXED SALAD (GF) (V) (VG)</b>	<b>5.50</b>
<b>BASKET OF BREAD (V) (VG)</b>	<b>3.45</b>

## DESSERT AND CAKE

<b>SELECTION OF CHEESES</b>	<b>15.95</b>
<b>SELECTION OF ICE CREAM</b>	<b>7.50</b>

## SLICE OF CAKE

<b>TARTE AUX CITRON</b>	<b>7.00</b>
French tarte, crumbly shortcrust, lemon custard and Icing sugar	
<b>GÂTEAU AUX CHOCOLATE</b>	<b>7.00</b>
Soft chocolate cake, layered with apricot jam and covered with chocolate coating	
<b>TARTE AUX FRUITS</b>	<b>7.00</b>
Classic mixed berries French tarte, shortcrust pastry and creamy custard	
<b>DESSERT OF THE DAY</b>	
Please ask waiter for dessert of the day	

## SPÉCIAUX DU JOUR SPECIALS OF THE DAY

Please ask waiter for our specials of the day



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# A LA CARTE MENU

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