

# LUNCH MENU

2 COURSES 23.95 / 3 COURSES 27.95

## APPETISERS

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

## STARTERS

### SOUP A L'OIGNON (V)

Traditional French onion soup, served with grated gruyère cheese and toasted bread

### TERRINE DE CAMPAGNE

Pickled cucumber and red onion, Dijon mustard, served with bread

### CALAMARS FRITS

Deep fried calamari, side of salad and tartar sauce

### SALADE DE BETTERAVES (GF) (V)

Beetroot, blue cheese foam, blackberries, served with a tahini and peanut butter dressing

### QUICHES

Choice of: Lorraine ham-bacon cheese, Goat cheese and tomatoes, Salmon and herbs

### MOULES MARINIÈRES (GF)

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

### LE CAMEMBERT FRITTES

Deep fried camembert cheese, breadcrumb, served with a side of salad and onion chutney

## SIDES

LYONNAISE POTATOES (GF) (V) (VG)	4.50
SEASONAL VEGETABLES (V) (VG)	4.95
FRIES (V) (VG)	3.95
MIXED SALAD (GF) (V) (VG)	4.50
BASKET OF BREAD (V) (VG)	2.95

## MAINS

### POISSON DU JOUR

Please ask your waiter for today's fish of the day

### COQ AU VIN

Corn fed chicken supreme, potato foam, oyster mushrooms, thyme, carrots, bacon, demi-glace and red wine reduction

### BEEF BOURGUIGNON

Classic French stew with beef braised in Bordeaux wine, shallot, mushroom, smoked bacon

### HACHIS VEGETARIEN (V)

Aubergine, courgettes and mushrooms, topped with mash potatoes and served with a yogurt sauce

### SAUCISSE DE TOULOUSE

Classic French sausages from the Toulouse region, served with mashed potatoes and gravy

### NICOISE SALAD (V)

Classic French salad with baby potatoes, green beans, hard-boiled egg, gruyere cheese, tuna with a mustard, anchovies and capers vinaigrette

### LE RUMSTECK (SUPPLEMENT OF 5.95)

Pan fried rump steak, served with French fries and peppercorn sauce

## DESSERT

### SELECTION OF ICE CREAM

### SELECTION OF CHEESE (SUPPLEMENT OF 4.95)

### SELECTION OF CAKES (CHOOSE BETWEEN)

Tarte aux citron, Gâteau aux chocolate, Tarte aux fruits, and the Dessert of the day

(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



# LUNCH MENU

EST. 2018



**LE BISTROT**  
FRENCH RESTAURANT