



59-63 GEORGE IV BRIDGE - EH11RN
BOOKING@LEBISTROT.CO.UK
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FESTIVE *Menu*

AVAILABLE IN DECEMBER
12 AND 8:30PM - 7 DAYS A WEEK

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!

WE WISH YOU

*Merry
Christmas*

AND A HAPPY NEW YEAR

APPETISERS

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

STARTERS

LE THON CARPACCIO	13.95
Thick-cut marinated tuna loin, green tiger milk, cucumber, soft cream cheese, lime and dill	
COQUILLES SAINT JACQUES (GF)	14.95
Pan fried king scallops, celeriac purée, butter and lemon sauce, caviar	
SALADE DE FROMAGE DE CHÈVRE (V)	11.95
Goat cheese, baby spinach, rocket, cranberries jam, golden croutons and walnuts	
SOUPE A L'OIGNON (V)	7.95
Traditional French onion soup, served with grated gruyère and croutons	
LE BOEUF TARTARE	13.95
Classic Angus beef fillet steak tartare, shallots, quail egg yolk, golden croutons and tabasco	
GAMBAS (GF)	13.95
Whole king prawns with flaked almond, bisque and double cream reduction	
LE SAUMON (GF)	13.95
Orkney smoked salmon platter, mixed herbs dressing and lemon	
TERRINE DE CAMPAGNE	13.95
Pickled cucumber and red onion, Dijon mustard, served with bread	

MAIN COURSES

ENTRECOTE DE BOEUF 250G (GF)	31.95
FILET DE BOEUF 250G (GF)	36.95
Served with fries and peppercorn sauce	
LE CHEVREUIL (GF)	26.95
Venison haunch steak, mashed potatoes, honey glazed purple carrots, caramelised shallots and demi-glace sauce	
MAGRET DE CANARD (GF)	24.95
Pan-fried duck breast, radicchio, mashed potatoes and mixed berry sauce	
FILET DE SAUMON (GF)	24.95
Pan fried Orkney fillet of salmon, parsnip purée, French beans, peas, edamame, lemon sauce and caviar	
SOURIS D'AGNEAU CONFITE	25.95
Slow cooked confit lamb shank, celeriac purée, pack choi and lamb jus	
MOULES FRITES	19.95
Mussels marinière (white wine, shallots, chives and double cream) served with fries	
POULET SUPREME	22.95
Chicken supreme, parsnip purée, bourguignon sauce and steamed broccoli	
LINGUINE AUX GAMBAS	21.95
Linguine pasta, king prawns, courgettes, garlic, shallots, cherry tomatoes and white wine sauce	
LE BOEUF BOURGUIGNON	23.95
Classic French stew with beef braised in Bordeaux wine, shallots, mushrooms and smoked bacon	
RISOTTO DE BETTERAVES (V) (GF)	19.95
Carnaroli rice, beetroot purée, roquefort cheese and crispy onion	

SIDES

LYONNAISE POTATOES (GF) (V) (VG)	5.50
SEASONAL VEGETABLES (V) (VG)	5.95
FRIES (V) (VG)	4.95
MIXED SALAD (GF) (V) (VG)	5.50
BASKET OF BREAD (V) (VG)	3.95

DESSERT

SELECTION OF CHEESES	15.95
SELECTION OF ICE CREAM	7.50
TARTE AUX CITRON	7.00
French tarte, crumbly shortcrust, lemon custard and icing sugar	
GATEAUX AUX CHOCOLAT	7.00
Soft chocolate cake, layered with apricot jam and covered with chocolate coating	
TARTE AUX FRUITS	7.00
Classic mixed berries French tarte, shortcrust pastry and creamy custard	
GATEAUX DU JOUR	
Please ask the waiter for today's dessert of the day	
SPECIAL DU JOUR	
Please ask the waiter for today's special dish 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