

EST. 2018



AUTHENTIC
FRENCH CUISINE
IN THE HEART
OF EDINBURGH

BON APPÉTIT

LE BISTROT

FRENCH RESTAURANT

LUNCH MENU

2 COURSE 24.95 - 3 CORSE 28.95

APPETISERS

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

STARTERS

SOUPE À L'OIGNON (V)

Traditional French onion soup served with grated Gruyère cheese and sliced bread.

CHICKEN LIVER PÂTÉ

Served with fresh salad, pickled cucumber, onion chutney, and bread.

CALAMARS FRITS

Deep-fried calamari served with salad and tartar sauce.

SALADE DE BETTERAVES (GF) (V)

Beetroot, blue cheese foam, blackberries, tahini and peanut dressing, topped with crispy onions.

QUICHES

Choice of: Lorraine (ham, bacon, and cheese), goat cheese and tomato, or salmon and herbs.

MOULES MARINIÈRES (GF)

Mussels cooked in a creamy white wine sauce with onion and parsley.

BLACK LENTIL SALAD (GF) (V) (VG)

With celery, cucumber, cherry tomatoes, spring onion, grated carrot, pomegranate, and honey dressing.

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 about today's fish special.

CUISSE DE POULET AUX CHAMPIGNONS (GF)

Chicken with creamed mushrooms, mashed potatoes, and green chive oil.

BEEF BOURGUIGNON

Classic French beef stew braised in Bordeaux wine with shallots, mushrooms, and smoked bacon, served with mashed potatoes.

SAUCISSES DE TOULOUSE

Classic French sausages served with mustard sauce and smashed potatoes infused with garlic, thyme, and butter.

NIÇOISE SALAD (V)

Classic French salad with baby potatoes, green beans, hard-boiled egg, Gruyère cheese, tuna, and a mustard, anchovy, and caper vinaigrette.

RATATOUILLE (V) (VG)

Classic Provençal dish of slow-cooked aubergine, courgette, peppers, and tomato infused with garlic and herbs.

STEAKS FRITES:

RUMP STEAK 250G (SUPPLEMENT OF 5.95)

Tender rump steak, perfectly cooked and paired with frites, finished with a velvety peppercorn sauce.

ENTRECÔTE DE BOEUF 250G (SUPPLEMENT OF 7.95)

Juicy entrecôte steak served with golden frites and peppercorn sauce.

FILLET DE BOEUF 250G (SUPPLEMENT OF 9.95)

Prime beef fillet, delicately pan-roasted for exceptional tenderness, accompanied by crisp frites 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

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LE BISTROT

FRENCH RESTAURANT

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