

EST. 2018



LE BISTROT

FRENCH RESTAURANT

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LE BISTROT

FRENCH RESTAURANT

A LA CARTE
MENU

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LE BISTROT

FRENCH RESTAURANT

AUTHENTIC
FRENCH CUISINE
IN THE HEART
OF EDINBURGH

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

GAMBAS (GF) 13.45

Whole king prawns with a flaked almond
bisque finished with a double cream reduction.

SOUPE A L'OIGNON (V) 8.95

Traditional French onion soup, served
with grated gruyère and sliced bread.

LE THON CARPACCIO (GF) 13.95

Thick-cut tuna loin, green tiger milk,
cucumber, soft cream cheese, chilies, lime and dill.

SLOW-COOKED PORK CHEEKS 13.95

Tender pork cheeks, slowly braised
to perfection and served with
herb-infused mashed potatoes,
wholegrain mustard and a rich gravy
made from the roasting juices.

COQUILLES SAINT JACQUES 14.45

Perfectly pan-seared scallops served
with rich black pudding, silky parsnip
purée and delicate saffron foam.

SALADE DE BETTERAVES (V) (GF) 11.45

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

TERRINE DE CAMPAGNE 12.45

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

LE SAUMON (GF) 13.95

Orkney smoked salmon platter,
mixed herbs, sliced cucumber,
gherkins, dressing and lemon.

SALAD DE FROMAGE DE CHÈVRE (V) 13.95

Goat cheese, baby spinach, rocket,
cranberry jam, honey dressing,
golden croutons and walnuts.

LE BOEUF TARTARE 13.95

Classic Angus beef fillet steak
tartare, Tabasco, shallots, gherkins,
chives, capers, egg yolk, Worcestershire
sauce and baked sliced bread.

MAIN COURSES

FILET DE SAUMON À L'ANCIENNE (GF) 24.95

Pan-seared salmon served with smashed
potatoes, beetroot purée, sautéed spinach
and a creamy wholegrain mustard sauce.

SOURIS D'AGNEAU CONFITE 25.95

Slow cooked confit lamb shank, wholegrain mustard
mashed potatoes, French beans and demi-glace sauce.

MOULES FRITES 20.95

Mussels marinières (white wine, shallot, chives,
double cream) served with French fries.

LINGUINE AUX GAMBAS 21.95

Linguine pasta, king prawns, courgettes, garlic, cherry
tomatoes, shallot and white wine sauce.

RATATOUILLE (V) (GF) (VG) 19.95

Classic Provençal dish of slow-cooked aubergine,
courgette, peppers and tomato, infused with garlic
and aromatic herbs (supplement 3.95) *goat
cheese on the top.

BEEF BOURGUIGNON 23.95

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

WILD MUSHROOM RISOTTO (V) (GF) 19.95

Creamy risotto with porcini, chanterelle, and oyster
mushrooms, finished with butter and Parmesan cheese.

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) 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) 3.45

POULET SUPREME (GF) 22.45

Chicken supreme, parsnip purée,
bourguignon sauce and steamed broccoli.

MAGRET DE CANARD (GF) 24.95

Pan fried duck breast, potato foam,
glazed baby carrots, orange sauce.

PAN-SEARED COD FILLET (GF) 25.95

Pan-seared cod fillet served with sautéed
broccoli, cauliflower, silky parsnip purée,
and a dill & lime cream sauce.

STEAKS FRITES:

RUMP STEAK 250G 25.95

Tender rump steak, perfectly cooked and paired
with frites, finished with a velvety peppercorn
sauce or Diane sauce (supplement 1.95) *sauce.

ENTRECÔTE DE BOEUF 250G 31.95

Juicy entrecôte steak served with golden frites
and peppercorn sauce or Diane sauce
(supplement 1.95) *sauce.

FILLET DE BOEUF 250G 36.95

Prime beef fillet, delicately pan-roasted for
exceptional tenderness, accompanied by crisp frites
and peppercorn sauce (supplement 1.95) *sauce.

DESSERT AND CAKE

SELECTION OF CHEESES 15.95

SELECTION OF ICE CREAM 7.00

SLICE OF CAKE

TARTE AUX CITRON 7.50

French tarte, crumbly shortcrust,
lemon custard and Icing sugar

GÂTEAU AU CHOCOLAT 7.50

Soft chocolate cake, layered with apricot
jam and covered with chocolate coating

TARTE AUX FRUITS 7.50

Classic mixed berries French tarte,
shortcrust pastry and creamy custard

DESSERT OF THE DAY

Please ask your waiter for today's dessert.