EST. 2018

LE BISTROT

FRENCH RESTAURANT

MENU DE NOËL

CHRISTMAS MENU

A LA CARTE MENU

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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.

MENU DE NOËL

CHRISTMAS MENU



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 — 8.95
Traditional French onion soup, served with grated gruyére and croutons

CEVICHE DE BAR — 13.95
Sea Bass Ceviche Fresh sea bass marinated in lime juice with chives, onions, cherry tomatoes and red chilli, complemented by a refreshing cucumber gel and finished with a delicate strawberry sauce.

COQUILLES SAINT-JACQUES THERMIDOR — 14.45
Scallops Thermidor Tender scallops in a rich, creamy Thermidor sauce, topped with melted golden cheese and finished with a delicate Parmesan foam.

CHICKEN LIVER PÂTÉ — 12.45
Served with fresh salad, pickled cucumber, onion chutney, and bread.

LE SAUMON (GF) — 13.95
Orkney smoked salmon platter, mixed herbs, sliced cucumber, gherkins, dressing and lemon

LE BISTROT SALAD (V) — 13.95
Salade de Fromage de Chèvre A fresh mix of salad leaves topped with warm baked goat's cheese, a touch of fig jam, crunchy walnuts, juicy mandarin orange segments and golden croutons, finished with a delicate honey dressing.

LE BŒUF TARTARE — 13.95
Classic Angus beef fillet tartare, delicately seasoned with shallots, cornichons, capers, chives, Tabasco and Worcestershire sauce with a golden egg yolk and served with toasted brioche.

CARPACCIO DE BETTERAVE — 11.45
Beetroot Carpaccio Delicately sliced, pickled beetroot, complemented by fresh pear, blue cheese, crispy onions and toasted walnuts.

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)	3.4

MAIN COURSES

FILET DE SAUMON À L'ANCIENNE — 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 — 19.95
Mussels marinières (white wine, shallot, chives, double cream) served with French fries

BEEF BOURGUIGNON — 23.95
Classic French stew with beef braised in Bordeaux wine, shallot, mushroom and smoked bacon served with mashed potatoes

RISOTTO AU BISQUE ET POTIRON — 22.85
Creamy bisque risotto with silky pumpkin purée, topped with perfectly seared king tiger prawns.

SUPRÊME DE POULET AUX MORILLES — 23.95
Chicken Supreme with Morel Mushroom Sauce
Tender chicken supreme fillet served with creamy mashed potatoes and a rich, velvety morel mushroom sauce.

MAGRET DE CANARD — 24.95
Duck Breast
Tender pan-seared duck breast served with silky sweet potato purée, fresh asparagus and baby carrots, finished with a rich, velvety plum sauce.

BALLOTINE DE DINDE — 23.95
Stuffed Turkey Ballotine
Tender stuffed turkey fillet served with silky celeriac purée, roasted Brussels sprouts and chestnuts, finished with a rich Madeira wine sauce.

FILET DE MERLU — 25.95
Fillet of Hake
Tender hake fillet served on a bed of creamy orzo with garden peas, courgette and fresh chives, accompanied by a silky green pea purée and a delicate lemon beurre blanc sauce.

PAVÉ DE CERF — 26.95
Venison Steak
Tender venison steak, served with potato purée, seasonal vegetables and a rich traditional Grand Veneur sauce infused.

STEAKS FRITES

ENTRECÔTE DE BOEUF 250G — 31.95
Juicy entrecôte steak served with golden frites and peppercorn sauce or Diane sauce (supplement 1.95)

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 DE FÊTE

CHRISTMAS DESSERTS



POACHED PEAR — 9.95
Poached pear cooked in red wine, with a red wine reduction, vanilla-flavoured yogurt and almond crumble.



CHOCOLATE MOUSSE — 8.95
Silky chocolate mousse, finished with a glossy chocolate ganache, roasted almonds and fresh strawberry.