EST. 2018

LE BISTROT

FRENCH RESTAURANT

DÉJEUNER DE NOËL

CHRISTMAS LUNCH MENU

2 COURSE 25.95 - 3 COURSE 29.95

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

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

PLANCHE DE CHARCUTERIE *A selection of traditional French cured meats, served with cornichons, olives, Dijon mustard and toasted baguette.*

SALADE DE CHÈVRE CHAUD *Warm baked goat's cheese on toasted bread, served with baby lettuce leaves, a balsamic and apple cider vinegar dressing, finished with toasted walnuts and a delicate cranberry jam.*

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

BLACK LENTIL SALAD (GF) (V) *Tender black lentils tossed with crisp celery, cucumber, cherry tomatoes, spring onions and grated carrot, finished with fresh pomegranate seeds and a delicate 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)	3.50

DESSERTS

SELECTION OF ICE CREAM

SELECTION OF CHEESE *(supplement of 4.95)*

SELECTION OF CAKES

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

MAINS

POISSON DU JOUR

Please ask your waiter about today's fish special.

MOULES MARINIÈRES FRITES (GF) *Fresh mussels cooked in a creamy white wine sauce with onions and parsley, served with crispy French fries.*

SUPRÊME DE POULET JAUNE *Tender corn-fed chicken supreme, served with silky parsnip purée, roasted rainbow baby carrots and a delicate tarragon-infused foam.*

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

HACHIS PARMENTIER D'AGNEAU *A traditional French dish of slow-cooked minced lamb with finely diced carrots, celery and onions, layered beneath creamy mashed potatoes and oven-baked until golden brown. Served with a fresh side salad.*

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

PAVÉ DE CERF *Venison Steak Tender venison steak, served with potato purée, seasonal vegetables and a rich traditional Grand Veneur sauce infused. (Supplement of 6.95)*



STEAKS FRITES:

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