

6 Course  
Set Dinner  
for just  
**22.95**

# Soirée Gastronomique

On the second and fourth  
Tuesday of every month we invite  
you to our Soirée Gastronomique.

These specially designed menus  
embrace all that's great about dining  
in France at outstanding value.

• A full vegetarian menu is available on request.  
Nut, nut oils and derivatives are used in our kitchens

## Book now at

[www.lebistrot pierre.co.uk](http://www.lebistrot pierre.co.uk)

## 8 Juillet

Soupe aux poireaux et pommes de terre  
Leek and potato soup

Croquette de poisson  
Pan-fried fish cake with wilted spinach and Provençal sauce

Bavette  
Pan-fried Scottish pasture-fed 21 day-aged bavette steak  
with roasted garlic and green herb butter

or  
Poulet aux truffes  
Pan-fried chicken breast with truffle oil and  
a fricassée of wild mushrooms

Tarte au citron  
Caramelised lemon tart with raspberry sorbet

Plateau de fromages  
Our typical rustic French cheese board

Café et chocolat  
Freshly brewed coffee and chocolate

## 12 Août

Soupe à l'oignon  
French onion soup with Gruyère croutons

Parfait au foie de volaille  
Chicken liver parfait with red onion confiture and sourdough toast

Pavé de steak au poivre  
Pan-fried Scottish pasture-fed 21 day-aged rump  
steak with green peppercorn and brandy sauce

or  
Saumon sauce vierge  
Seared peppered salmon with sauce vierge, olive oil and lemon

Frangipane aux cerises  
Dark cherry frangipane with Calvados crème fraîche

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## 9 Septembre

Soupe aux champignons  
Creamy wild mushroom soup with chives

Risotto au haddock fumé  
Smoked haddock risotto with peas, leeks, lemon and mint butter

Bavette au poivre  
Pan-fried Scottish pasture-fed 21 day-aged bavette steak  
with black pepper butter

or  
Porc au cidre  
Slow-cooked collar of pork in cider, thyme and puy lentils

Crème brûlée  
Baileys crème brûlée

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## 22 Juillet

Soupe aux choux fleur et Parmesan  
Cauliflower and Parmesan soup

Tarte à l'oignon  
Tartlet of caramelised shallots and Roquefort  
with roasted red pepper confiture

Filet de morue  
Black olive tapenade crusted fillet of cod  
with a soft herb and caper vinaigrette

or

Faux filet à la béarnaise  
Pan-fried Scottish pasture-fed 21 day-aged rib-eye steak  
with béarnaise sauce

Méli-mélo de fraises et meringue  
Crushed meringue, strawberries and whipped cream

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## 26 Août

Soupe aux tomates et fenouil  
Roasted tomato and fennel soup

Rillettes de saumon  
Rillettes of smoked and fresh salmon with blini, capers and lemon

Filet de loup de mer  
Baked fillet of sea bass with sautéed asparagus, mange tout and peas,  
tossed in a light mint and lime butter

or

Medaillons de bœuf  
Roasted medallions of Scottish pasture-fed 21 day-aged rump steak  
(served pink) with green herb and roasted garlic butter

Macaron  
Warm red berry macaroon with berry and  
chocolate filling and vanilla ice cream

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## 23 Septembre

Soupe de poisson  
Fish soup with rouille and Gruyère croutons

Brioche et fromage de chèvre  
Honey-roasted goat's cheese with brioche,  
sun-blushed tomatoes and rocket

Le Bourguignon  
Slow-braised Scottish pasture-fed beef with pearl onions,  
red wine, bacon and mushrooms

or

Poulet et boudin noir  
Roasted chicken breast with thyme, Dijon mustard and sautéed  
Stornaway black pudding

Tarte aux chocolat et praline  
Chocolate and praline tart with a lightly spiced William pear purée,  
served with vanilla ice cream

Plateau de fromages  
Our typical rustic French cheese board

Café et chocolat  
Freshly brewed coffee and chocolate