



Bistro Pierre

Restaurant Français

L i v e r p o o l

ENTRÉES

FRENCH ONION SOUP Served with a parmesan croute	4.5
CHICKEN LIVER PATE Served with a red onion chutney & toasted croute	5.5
"MOULES MANINIÈRE" Fresh steamed mussels in a garlic & white wine cream sauce	6.5
"GRUYERE BENIERS" Deep fried cheese bon bon served with a sweat chilli jam & fresh mixed leave salad	5.5
HAM HOCK & MUSTARD TERRINE Served with a homemade piccalilli sauce and toasted croutes	5
CORNISH CRAB TIAN WITH CHILLI & LIME Served on a fresh mango salsa	6.5
"SALAD AVEYRONNAISE" Roquefort cheese, walnut & cherry tomato salad with fresh spinach & a French dressing	5
"3 BEAN CASSOULET" Cannelloni, haricot & kidney bean with Mediterranean vegetables in rich tomato & herb sauce	4.5
MUSHROOM FRICASSEE IN A GARLIC & WHITE WINE SAUCE Served with toasted garlic croute	5.5
GARLIC AND CHILLI KING PRAWNS King prawns tossed in a garlic and chilli butter served with a tomato and herb dip	7.5
SAUTEED FROG LEGS Cooked in white wine with garlic and herb butter	5

PLATS DE RÉSISTANCE

CHICKEN CHAMPINGNON (GF) Chicken supreme with a wild mushroom and tarragon cream sauce	15
"CHICKEN CORDON BLUE" Crispy breaded chicken fillet, stuffed with smoked ham & cheese, served on wilted spinach, with wholegrain mustard crème sauce	16
"BOUILLABAISSE" Traditional fish stew, with mussels, salmon and haddock in a saffron & tomato broth, served with fresh baguette and garlic rouille	17.5
SLOW ROASTED BELLY PORK (GF) Served with braised bramely apples and a cider jus	16
"BOEUF BOURGUIGNON" Classic beef stew with bacon, Mushrooms and silver skin onions, in a rich burgundy sauce served with 'pomme puree'	15.5
PAN ROASTED LAMB RUMP (GF) On bed of sweet potato mash, finished with a minted jus	16.5
PAN FRIED FILLET OF SEABASS (GF) On chargrilled asparagus with a classic hollandaise sauce	15.5
MEDITERRANEAN VEGETABLE RATATOUILLE (VE)(GF) In a rich tomato sauce served with a Moroccan cous cous	14
MUSHROOM & ASPARAGUS RISOTTO (V)(GF) Finished with parmesan and a chive and black pepper butter	14
COD MORNAY (GF) Cod supreme with cheddar cheese sauce, pee puree and finished with a parsley crumb	16
LINGUINI PASTA Tossed in bacon, mushroom and spinach cream sauce, finished with parmesan & a toasted croute	14

SPAGHETTI alle VONGOLE King prawns and fresh clams tossed in spaghetti with garlic and chilli burr Blanc sauce	17,5
"FILLET DE BOEUF" (GF) 8oz Fillet Steak served with Pont Neuf potatoes, roasted vine tomatos and a classic bearnaise sauce	24
"STEAK AU POIVRE" (GF) Chargrilled 8oz Sirloin Steak served with a traditional peppercorn sauce	18

ACCOMPAGNEMENTS

Bread basket	1.5
Gratin dauphinois	4.5
Marinated olives	4.5
Garlic bread	3.5
Garlic bread with mozzarella	4
Pan fried new potatoes in garlic butter	4.5
Tomato & red onion salad with balsamic glaze	3.5
Frites	3.5
Wild mushroom & truffle gratin	4

DESSERTS / FROMAGE

CREME BRULEE	5
VANILLA CHEESECAKE with berry coulis	5
APPLE & RHUBARB CRUMBLE	5
CHEESEBOARD	6.5
CHOCOLATE FUDGE CAKE	5

GF - Gluten free

V - Vegetarian

VE - Vegan

* Further information regarding food alergens is available upon request: please ask staff

WEDNESDAY WINE & DINE 21.9

Served Wednesdays from 4:00 - 10:00pm

Choice of 2 Courses from our menu plus a bottle of house wine each

Supplements apply:

FILLET DE BOEUF	5.5
STEAK AU POIVRE	3.5
COD MORNAY	2.5
LAMB RUMP	2.5
BOUILLABAISSE	3.5
SPAGHETTI alle VONGOLE	2.5

LE MENU DES ENFANTES

2 COURSES 6.95

LE POULET
Homemade breaded chicken nuggets

LE POISSON
Breaded fresh fish goujons

LE SAUCISSE
Grilled pork sausage

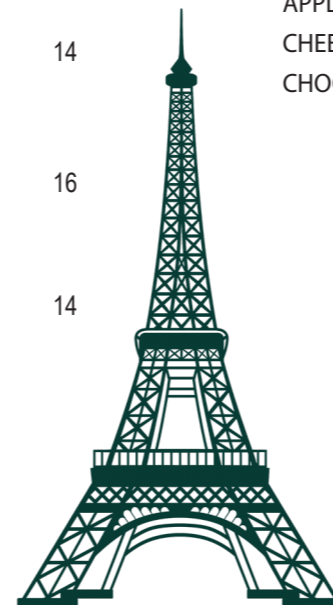
LE PATES
Pasta served in tomato sauce

All meals (pasta excluded) served with chips or new potatoes and baked beans or a "petite salad"

A selection of ice creams available

*All Plats de resistance served with complementary vegetables (pasta, spaghetti and risotto excluded)

** Bread/croute is not included in the price unless otherwise indicated



BISTRO PIERRE



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Bistro Pierre

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