

Bistro Pierre

Restaurant Français

L i v e r p o o l

LE PRE THÉÂTRE MENU

2 COURSES 15.5 / 3 COURSES 17

Sun, Mon Tue and Thur 4:30 - 7pm | Friday 4:30 - 6:30pm

ENTRÉES

SOUP DE JOUR (V)

Home made soup of the day served with the slice of baguette

CHICKEN LIVER PATE

Served with a red onion chutney & toasted croute

"MOULES MARINIÈRE"

Fresh steamed mussels in a garlic & white wine cream sauce

"SALAD AVEYRONNAISE"

Roquefort cheese, walnut & cherry tomato salad with fresh spinach & a French dressing

"3 BEAN CASSOULET" (V)

Cannelloni, haricot & kidney bean with Mediterranean vegetables in rich tomato & herb sauce

PLATS DE RÉSISTANCE

CHICKEN CHAMPIGNON (GF)

Chicken supreme with a wild mushroom and tarragon cream sauce

PAN FRIED FILLET OF SEABASS (GF)

On cha-grilled asparagus with a classic hollandaise sauce

MEDITERRANEAN VEGETABLE RATATOUILLE (GF)(VE)

In a rich tomato sauce served with a Moroccan couscous

MUSHROOM & ASPARAGUS RISOTTO (GF)(V)

Finished with parmesan and a chive and black pepper butter

LINGUINI PASTA

Tossed in bacon, mushroom and spinach cream sauce, finished with parmesan & a toasted croute

7oz RUMP STEAK (GF)

Served with a classic peppercorn sauce

DESSERTS / FROMAGE

CREME BRULEE

VANILLA CHEESECAKE with berry coulis

APPLE & RHUBARB CRUMBLE

CHEESEBOARD

CHOCOLATE FUDGE CAKE

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

** Bread/croute is not included in the price unless otherwise indicated. Extra bread busket £1.5