



Bistro Franc Restaurant Français

2 COURSES WITH A BOTTLE OF HOUSE WINE
PER PERSON

WINE & DINE £17.95

(NO SUPPLEMENTS)

EVERY SUNDAY 4.30-10PM

(SAME OFFER AVAILABLE ON MONDAYS FOR STUDENTS)

"WINE & DINE" OFFER

ALSO AVAILABLE IN OUR
OTHER VENUES...

THE HUB ALEHOUSE & KITCHEN
HANOVER STREET - TUESDAYS

THE REFINERY
HOPE STREET - SUNDAYS

BISTRO PIERRE
CAVERN QUARTER - WEDNESDAYS

BISTRO JACQUES
HARDMAN ST - TUESDAYS

BISTRO JACQUES
SHREWSBURY - TUESDAYS

ENTRÉES

- 'SOUPE DU JOUR':
HOMEMADE SOUP OF THE DAY (V)
- 'PÂTÉ MAISON': HOMEMADE CHICKEN LIVER &
BRANDY PÂTÉ, CARAMELISED ONION
MARMALADE AND SEASONED CROÛTES
- BAKED BRIE BRUSCHETTA WITH CANDIED
WALNUTS, LEMON DRESSING AND
CRISP ROCKET (V)(N)
- 'MOULES PROVENCALE': FRESH STEAMED
MUSSELS IN A RICH RED WINE, TOMATO
& HERB SAUCE
- ROASTED SPICED SWEET POTATO WITH CREAMY
GORGONZOLA, TOASTED ALMONDS AND
FRESH HERBS (V)(N)
- 'SALADE DE POULET FUMÉE': SMOKED CHICKEN
SALAD WITH THYME & GARLIC CROÛTONS, FRISEE
LETTUCE, SUNBLUSHED TOMATOES AND
PARMESAN DRESSING
- BRAISED PORK CHEEK WITH CAULIFLOWER PURÉE
AND CARAMELISED APPLES
- ROASTED BUTTERNUT SQUASH, TOASTED
PUMPKIN SEEDS, SWEET POTATO & COUS COUS
SALAD WITH RED WINE VINAIGRETTE (VE)
- CRAB ROULADE WITH AVOCADO MOUSSE,
CUCUMBER SAUCE, TOMATO CONCASSE
- GIN CURED SALMON WITH POACHED RHUBARB,
BABY WATERCRESS AND HORSERADISH CREAM

PLATS DE RÉSISTANCE

ALL MAIN COURSES SERVED WITH A SKILLET OF FRESH VEGETABLES & GRATIN DAUPHINOIS (PASTA EXCLUDED)

- 'ENTRECÔTE': CHARGRILLED SIRLOIN STEAK
WITH A CLASSIC HORSERADISH SAUCE AND
CONFIT TOMATOES
- 'POULET SUPRÊME': PAN ROASTED CHICKEN
SUPREME WITH A GARLIC, THYME AND WHITE
WINE SAUCE AND FRESH WATERCRESS
- BLEU D'Auvergne CHEESE, SWEET POTATO & LEEK
RISOTTO WITH CRISPY SAGE AND FRESH CHILLI (V)
- 'BOEUF BOURGUIGNON': BURGUNDY BRAISED
BEEF & SMOKED BACON STEW, CHANTENAY
CARROTS, BABY ONIONS & BUTTON MUSHROOMS,
BURGUNDY SAUCE, GRATIN DAUPHINOIS
- PAN FRIED WHOLE PLAICE WITH A WARM RADISH &
GARDEN PEA SALAD AND 'SAUCE VIERGE'
- GARLIC ROASTED BEEF TOMATO, STUFFED WITH
QUINOA, ROASTED VEGETABLES AND CASHEW NUTS.
CRISP SALAD, LIME AND CHILLI DRESSING (VE)(N)
- BRAISED 10OZ PORK CHOP WITH CANNELLINI
BEANS, CIDER & HONEY SAUCE AND FRESH HERBS
- FUSILLI PASTA WITH SMOKED SALMON, ROASTED
RED PEPPERS AND ROCKET IN A CREAMY WHITE
WINE SAUCE, FINISHED WITH A TOASTED
GARLIC CROÛTE AVAILABLE AS (V)
- PANFRIED COD FILLET WITH PROVENÇAL
VEGETABLES AND A LEMON AND MINT
YOGHURT DRESSING
- ROASTED LAMB RUMP WITH PARMENTIER
POTATOES, CHARGRILLED SPRING ONIONS,
CONFIT BABY TURNIPS AND A LIGHT MINT JUS
- PANFRIED SEABASS FILLETS WITH POTATO
GNOCCHI, GRIDDLED ASPARAGUS, TOMATO
CONCASSE AND A SAFFRON VELOUTÉ
- SWEET POTATO, SPINACH & PINENUT GALETTE
WITH A POACHED EGG AND 'SAUCE MOSELLINE'
(V)(N)
- PAN ROASTED DUCK BREAST WITH SWEET POTATO
PURÉE, TENDERSTEM BROCCOLI AND A CHILLI &
LIME BUTTER

ACCOMPAGNEMENTS

MARINATED OLIVES	£2.25	GARLIC BREAD	£2.50
DRESSED MIXED SALAD	£2.50	GARLIC BREAD WITH MOZZARELLA	£2.75
GRATIN DAUPHINOIS	£2.95	EXTRA SKILLET OF FRESH VEGETABLES	£3.00
FRITES	£2.75	EXTRA BREAD & BUTTER	£1.50

Bistro Qui? Ltd

GRADUATION 2017

3 COURSES & GLASS
OF PROSECCO

£14.95



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