



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)
- CHICKEN LIVER AND RABBIT TERRINE SERVED
WITH TOASTED CROÛTES AND A DAMSON JAM
- WARM GOATS CHEESE BRUCHETTA AND PEPPERED
ROCKET, FINISHED WITH CARAMELISED
RED ONIONS (V)
- 'MOULES AU VERMOUTH'; FRESH STEAMED MENAI
MUSSED SERVED WITH SHALLOTS AND HERBS
IN A CLASSIC VERMOUTH SAUCE
- ROQUEFORT CHEESE, WALNUT & CELERY SALAD
WITH A CLASSIC FRENCH DRESSING (V)(N)
- 'CROQUETTE DE CANARD'; SHREDDED CONFIT
DUCK LEG CROQUETTE WITH A SPICED
CHERRY COMPOTE
- CHICKEN, SMOKED BACON AND WHOLEGRAIN
MUSTARD FRICASSEE TOPPED WITH A
PUFF PASTRY LID
- RED QUINOA, CHARGRILLED CORN, OLIVE AND
POMEGRANATE SALAD, LEMON & SESAME
DRESSING (VE)
- SMOKED MACKEREL FILLET WITH WARM
CHORIZO & NEW POTATO SALAD AND AGED
BALSAMIC DRESSING
- SMOKED SALMON AND CREAM CHEESE RILLETES,
SERVED WITH A LOGAN BERRY COMPOTE

PLATS DE RÉSISTANCE

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

- 'ENTRECÔTE'; CHARGRILLED SIRLOIN STEAK
SERVED WITH A TRADITIONAL DIANE SAUCE
- 'POULET SUPRÊME'; OVENBAKED CHICKEN
SUPREME SERVED WITH A GARLIC AND WHITE
WINE CREAM SAUCE
- BLEU D'AUVERGNE CHEESE, LEEK AND GARDEN
PEA RISOTTO FINISHED WITH FRESH PARMESAN
AND CRISP SHALLOTS (V)
- 'BOEUF BOURGUIGNON'; BURGUNDY BRAISED
BEEF & SMOKED BACON STEW, CHANTENAY
CARROTS, BABY ONIONS & BUTTON MUSHROOMS,
BURGUNDY SAUCE, GRATIN DAUPHINOIS
- PANFRIED WHOLE PLAICE WITH A CAPER,
PARSLEY & CHERVIL BUTTER SAUCE
- SWEET POTATO, COCONUT AND PEANUT CURRY,
SERVED WITH BASMATI RICE AND
PINEAPPLE SALSA (VE)(N)
- ROAST PORK BELLY WITH APRICOT, SAGE & HONEY
STUFFING, CELERiac & PEAR MASH, SAGE JUS
- LINGUINE PASTA TOSSED WITH SALMON,
BROCCOLI AND GARDEN PEAS IN A CREAMY
WHITE WINE SAUCE, FINISHED WITH A TOASTED
GARLIC CROÛTE AVAILABLE AS (V)
- PANFRIED FILLET OF TROUT SERVED WITH
A SMOKED BACON, CLAM AND
SWEETCORN CHOWDER
- SLOW BRAISED LAMB SHANK, SERVED WITH
ROOT VEGETABLE MASH AND RICH MINTED
RED WINE JUS
- 'GRATIN DU MORUE'; FILLET OF COD BAKED WITH
A CHEESE CRUMB AND SERVED WITH A CHORIZO
AND BUTTERBEAN CASSOULET
- 'CRÊPE AU CHAMPIGNON SAUVAGE'; HOMEMADE
CRÊPES STUFFED WITH WILD MUSHROOMS, LEEKS
AND BABY ONIONS BAKED IN A CLASSIC
MORNAY SAUCE
- CONFIT DUCK LEG, STUFFED WITH A PRUNE AND
PORK FARCE, SERVED WITH A RAINBOW
VEGETABLE GATEAU, GRIDDLED SHALLOTS
AND A PLUM & RED WINE REDUCTION

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

WE ARE
NOW TAKING
CHRISTMAS
BOOKINGS!



Restaurant Français
Bistro Franc

