

# LE BISTRO Savoir Faire

## STARTERS

<b>FRENCH ONION SOUP (V)</b>	<b>7,95</b>
<b>CARAMELISED ONION x BRIE TARTLET</b>	<b>8,95</b>
GARLIC PUREE & PEA SHOOTS (V)	
<b>LAMB KIDNEY</b>	<b>8,95</b>
WITH MUSHROOM, BACON & WHOLE GRAIN MUSTARD SAUCE	
<b>HOMEMADE CHICKEN LIVER PARFAIT</b>	<b>8,95</b>
ONION MARMALADE, BALSAMIC REDUCTION & TOAST	
<b>BLOWTORCHED MACKEREL FILLET</b>	<b>8,95</b>
PICKLED RADISH, HORSERADISH CRÈME FRAICHE & DILL OIL	
<b>GRILLED GOAT'S CHEESE SALAD</b>	<b>8,95</b>
WITH CARAMELISED APPLE AND ROASTED WALNUT	
<b>AVOCADO</b>	<b>8,95</b>
FILLED WITH PRAWN COCKTAIL & LAMB LETTUCE	

## LIGHT DISHES

<b>SAVOIR FAIRE BOUILLABAISSE</b>	<b>16,95</b>
(FISH & SHELLFISH SOUP WITH SPICES, TOMATO & HERBS)	
<b>100% ANGUS BEEF BURGER</b>	<b>18,95</b>
WITH FRIES AND SALAD	
<b>GRILLED MUSSELS</b>	<b>15,95</b>
IN GARLIC, PERNOD, BREADCRUMB & HERBS	
<b>BUTTERNUT SQUASH SALAD</b>	<b>16,95</b>
WITH GOAT'S CHEESE & ROASTED ALMOND FLAKES	
<b>WARM CHICKEN SALAD</b>	<b>18,95</b>
WITH AVOCADO, BACON, SUN DRIED TOMATOES, MOZZARELLA AND ROASTED SEEDS	
<b>LAMB MOUSSAKA</b>	<b>18,95</b>
WITH SALAD	

## MAINS

<b>PAN ROASTED DUCK MAGRET</b>	<b>21,95</b>
SWEET POTATO MASH, CHILLY ROASTED BABY BEETS & BLACKBERRY SAUCE	
<b>TRADITIONAL BEEF BOURGUIGNON</b>	<b>24,95</b>
WITH MUSHROOM, PEARL ONION & MASH POTATO	
<b>SALMON FILLET</b>	<b>21,95</b>
WITH BRAISED FENNEL & WHITE WINE AND CHIVE SAUCE	
<b>ENTRECOTE STEAK</b>	<b>24,95</b>
WITH GARLIC BUTTER, FRIES & SALAD	
<b>BUTTERNUT SQUASH</b>	<b>20,95</b>
GOAT'S CHEESE RISOTTO, TOPPED WITH CRISPY SHALLOTS (V)	
<b>CHICKEN SUPREME</b>	<b>21,95</b>
WITH PARMENTIER POTATOES, WILTED SPINACH & WILD MUSHROOM SAUCE	
<b>BRAISED LAMB SHANK</b>	<b>23,95</b>
IN RED WINE & A HINT OF CHILLI, TOPPED WITH CHESTNUT CRUMBS	
<b>POISSON DU JOUR</b>	<b>20,95</b>
(CHEF'S SELECTION OF FISH)	

## SIDE DISHES

<b>GARLIC BREAD</b>	<b>4,95</b>
<b>MIXED SALAD</b>	<b>5,95</b>
<b>MIXED VEGETABLE</b>	<b>5,95</b>
<b>FRENCH FRIES</b>	<b>5,95</b>