

# LE BISTRO Savoir Faire

## NIBBLES

MIXED OLIVES (VEGAN)	3,95
GARLIC BREAD	4,95
FROMAGE FORT TOASTED BREAD WITH CHEESE DIP	5,95
CHEESE PLATTER VARIETY OF CHEESE SERVED WITH CRACKERS	9,95

## STARTERS

FRENCH ONION SOUP (VEGAN)	7,95
AVOCADO AND PRAWN COCKTAIL	8,95
CARAMELISED ONION & BRIE TARTLET GARLIC PUREE & PEA SHOOTS (V)	8,95
LAMB KIDNEY WITH MUSHROOM, BACON & WHOLE GRAIN MUSTARD SAUCE	8,95
HOMEMADE CHICKEN LIVER PARFAIT ONION MARMALADE, BALSAMIC REDUCTION & TOAST	8,95
BLOWTORCHED MACKEREL FILLET PICKLED RADISH, HORSERADISH CRÈME FRAICHE & DILL	8,95
GRILLED GOAT'S CHEESE SALAD WITH CARAMELISED APPLE AND ROASTED WALNUT	8,95
GRILLED MUSSELS IN GARLIC, PERNOD, BREADCRUMB & HERBS	13,95

## SALADS

NICOISE WITH TUNA, GREEN BEANS, EGG, TOMATOES, POTATOES AND OLIVES	18,95
WARM CHICKEN SALAD WITH AVOCADO, BACON, SUN DRIED TOMATOES, MOZZARELLA AND ROASTED SEEDS	18,95
BUTTERNUT SQUASH SALAD WITH GOAT'S CHEESE & ROASTED ALMOND FLAKES	16,95
GREEN SALAD (VEGAN) AVOCADO, CUCUMBER, GREEN BEANS AND ROASTED SEEDS	16,95

## FISH

SAVOIR FAIRE BOUILLABAISSSE FISH & SHELLFISH STEW WITH SPICES, TOMATO & HERBS	18,95
MOULES MARINIÈRES MUSSELS COOKED IN WHITE WINE, GARLIC AND CREAM	21,95
SALMON FILLET WITH BRAISED FENNEL & WHITE WINE AND CHIVE SAUCE	21,95
PAN-FRIED HAKE WITH LEMON AND HERB BUTTER	21,95

## MEAT

PAN ROASTED DUCK MAGRET SWEET POTATO MASH, CHILLY ROASTED BABY BEETS & BLACKBERRY SAUCE	22,95
TRADITIONAL BEEF BOURGUIGNON WITH MUSHROOM, PEARL ONION & MASH POTATO	24,95
ENTRECÔTE STEAK WITH GARLIC BUTTER, FRIES & SALAD	24,95
CHICKEN SUPREME WITH PARMENTIER POTATOES, WILTED SPINACH & WILD MUSHROOM SAUCE	21,95
BRAISED LAMB SHANK IN RED WINE & A HINT OF CHILLI, TOPPED WITH CHESTNUT CRUMBS	23,95
LAMB MOUSSAKA WITH SALAD	18,95
100% ANGUS BEEF BURGER WITH FRIES AND SALAD	18,95

## VEGAN

BUTTERNUT SQUASH RISOTTO	18,95
SPINACH MUSHROOM RISOTTO	18,95
MUSHROOM BOURGUIGNON WITH MASHED POTATOES	18,95

## SIDE DISHES

FRENCH FRIES	4,95
TOMATO SALAD	4,95
GREEN BEANS	4,95
CREAMY SPINACH	4,95
NEW POTATOES	4,95