

# Pierre Victoire

## BISTROT

# DÉJEUNER

## PRIX FIXE

~ All Orders Should Include A Plat Principal ~

### Entrées

£3

#### Soupe du Jour

#### Terrine de Maquereau

smoked mackerel terrine with pickled cucumber and dill crème fraîche

#### Parfait de Foie de Volaille

chicken liver parfait with red onion marmalade

#### Calamars Frits

squid deep-fried in seasoned flour served with sauce tartare

#### Terrine de Gibiers

game terrine studded with green peppercorns served with brioche and a prune & Armagnac chutney

#### Chicory, Pear & Roasted Walnut Salad V

with a Roquefort dressing

### Plats Principaux

£8.50

#### Confit de Canard

slow-roasted duck leg served on a potato & onion rösti with a winterberry red wine jus

#### Truite de Mer

pan-fried fillet of sea trout served on garlic creamed spinach with roasted new potatoes and pepper coulis

#### Porc Farci aux Abricots

pork collar confi'd with an apricot stuffing served on gratin dauphinoise with an apple and Calvados sauce

#### Poulet Chasseur

char-grilled fillet of chicken with a mushroom and white wine sauce and rosemary pommes purée

#### Tagine V

roasted winter root vegetables, chick peas & red lentils casserole in a tomato paprika sauce and served with coriander quinoa

#### Risotto de Champignons V

wild & button mushroom risotto with fresh tarragon, 'parmesan' and rocket

### Desserts

£3

#### Panna Cotta

with white chocolate and a red berry compote

#### Dark Chocolate Mousse

with Baileys cream

#### Nougat Glacé

with candied fruit, toasted almonds and a caramel sauce

#### Sorbets

lemon · elderflower  
raspberry

#### Glaces

vanilla · chocolat  
salted caramel

## Fondue Savoyarde

For Two To Share

Swiss cheese & Kirsch fondue with bread, mushrooms baby new potatoes, gherkins & garlic sausage

£12.50 per person

## Steak-Frites

Oxfordshire Sirloin £14.50

ou

Oxfordshire Rib-Eye £17.50

served with pommes-frites and either a sauce au poivre or a red wine jus

## Moules-Frites

fresh Fowey mussels served either marinières à la crème or with coconut, chilli, coriander & lime ~ avec pommes-frites ~

£12.50

## Les Plats du Jour

~ please ask your waiter ~

## Fondue au Chocolat

For Two To Share

with fresh fruit & marshmallows

£5.75 per person

## Assiette de Fromages

Comté, Fromage de Chèvre & Camembert 'Artisan', served with bread, biscuits, celery, grapes & chutney

£7

## Menu Enfant

For children under 12

main course & ice cream or sorbet

~ please ask your waiter ~

£7

## Accompagnements £2.95

Pommes-Frites · Rosemary Pommes-Purée · Gratin Dauphinois · Haricots Verts · Garlic Creamed Spinach  
Wild Rocket, Watercress & Parmesan · Bread Basket £1