

Monday-Saturday
12:00 - 14:30

Pierre Victoire

BISTROT

DÉJEUNER

PRIX FIXE

~ All Orders Should Include A Plat Principal ~

Entrées

£3

Soupe du Jour

Rillettes de Saumon

coarse salmon & chive pâté with
a confi'd lemon dressing

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

Roquefort Bruschetta V

with apple, pear and a walnut 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

Coq-au-Vin

chicken casseroled in Burgundy with potatoes, carrots,
bacon lardons, mushrooms & garlic

Tartiflette 'Maison' V

potato, leeks & celeriac baked with Reblechon cheese

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 *Marinières à la Crème*

Steamed in white wine,
with parsley, cream, garlic & shallots
~ 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