

Monday-Saturday
12:00 - 14:30

Pierre Victoire

BISTROT

DÉJEUNER

PRIX FIXE

~ All Orders Should Include A Plat Principal ~

Entrées

£3

Soupe du Jour
Calamars Frits

deep-fried squid with a confit lemon dressing
and sauce tartare

Parfait de Foie de Volaille

chicken liver parfait with red onion marmalade

Rillettes de Saumon

coarse smoked & poached salmon pâté with Swiss
chard and a dill & coriander dressing

Sauté de Canard

julienne of duck, bacon lardons & beetroot, set
on summer leaves with a vinaigrette & garlic croutons

✓ *Salade de Pastèque et Feta*

watermelon & feta with fresh basil & balsamic reduction

Plats Principaux

£8.50

Confit de Canard

slow-roasted duck leg served on a potato & onion
rösti with a raspberry wine sauce

Ragoût du Porc à la Normandie

porc braised in cider and finished with Dijon mustard
and cream, served with thyme pommes purée

Sardines Meunières

whole sardines pan-fried in seasoned flour and
served with new potatoes and a lemon caper butter

Poulet Poêlé

panfried chicken fillet served with pommes Dauphinoise
and a mushroom, tarragon & white wine sauce

Steak Haché au Poivre

ground beef fillet 'burger' with a peppercorn sauce
~ avec pommes-frites ~

✓ *Roularde d'Épinard*

spinach omelette rolled with roasted vegetables and
cream cheese with a Provençale sauce

✓ *Risotto*

Mediterranean pepper, tomato & pecorino with
rainbow chard and a basil dressing

Poisson de la Semaine

~ please ask your waiter ~

Desserts

£3

Crème Caramel
Mousse au Chocolat
with a Raspberry Coulis

Crêpes :-

au Beurre, au Citron, Cherry & Mascapone

Assiette de Fromages (£2 supplement)

Sorbets

lemon · mango
raspberry

Glaces

vanilla · chocolat
chocolat mint

Escargots £9.20

six snails baked with a parsley, garlic & Pernod butter

Le Special du Jour

£ please ask your waiter

Steak-Frites

Oxfordshire Sirloin £14.50

ou

Oxfordshire Rib-Eye £17.50

avec 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

Fondue Savoyarde

For Two To Share

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

£13.50 per person

Fondue au Chocolat

For Two To Share

with fresh fruit & marshmallows

£5.90 per person

Menu Enfant

For children under 12

main course & ice cream or sorbet

~ please ask your waiter ~

£7

Accompagnements £2.95

Pommes-Frites · Thyme Pommes Purée · Pommes Dauphinoise · Romanesque & Purple Cauliflower · Haricots Verts
Wild Rocket, & Swiss Chard · Heirloom Tomato & Black Olive · Bread Basket £1 · Black Olive Tapenade £1.50