

Service:
Saturday
from 12:00

Pierre Victoire

BISTROT

MENU DÉJEUNER

£15
TWO COURSES

£18.50
THREE COURSES

Entrées

**Soupe
du Jour**

Calamars Frits

deep-fried squid with a sauce tartare

Salade Mesclun VG

summer herbs, orange, fennel & new potato

Parfait de Foie de Volaille

chicken liver parfait with brioche & red onion marmalade

Rillettes de Saumon

coarse poached & smoked saumon pâté, with a confit d lemon dressing and herb toasted baguette

Salade Corsair V

buffalo mozzarella, heirloom tomatoes, toasted pine nuts, basil dressing and black olive tapenade

Brie Pané V

deep-fried breaded Brie with a apple & gooseberry compote

Plats Principaux

Confit de Canard

slow-braised duck leg served on a potato & onion rösti with a cherry & kirsch sauce and haricots verts

Moules-Frites

fresh Fowey mussels served 'Marinières à la Crème'.

steamed in white wine with parsley, cream, garlic & shallots, and served with pommes-frites

Saumon

seared salmon served with ratatouille and saffron pommes tournées

Poulet Farcis à la Grecque

chicken suprême filled with feta cheese and sundried tomato, wrapped in bacon, baked in the oven and served with roasted aubergine & courgettes and a basil dressing

Steak Haché au Poivre

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

Pithivier VG

ratatouille baked en croûte and served with a Provençal sauce, black olive tapenade and a rocket & watercress salad

Steak-Frites

£3 supplement

8oz ribeye served with pommes frites and either: a sauce au poivre or a sauce Béarnaise or a red wine jus

Fondue Savoyarde

For Two To Share

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

Desserts

Dessert du Jour

your waiter will tell you about today's special dessert

Torte au Chocolat

on a biscuit crumb, laced with grand marnier and served with vanilla mascarpone and bitter orange syrup

Glaces

vanilla • chocolate • rum & raisin

Sorbets

lemon • mango • cassis

Îles Flottante

soft poached meringue, crème Anglaise, caramel and toasted almonds

Assiette de Fromages

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

Accompagnements £2.95

Pommes-Frites • Gratin Dauphinoise • Ratatouille • Haricots Verts
Fennel & Orange Salad • Wild Rocket, Watercress & Pecorino • Tomato & Red Onion • Bread Basket £1 • Black Olive Tapenade £1.50