

Sunday-Friday
18⁰⁰ - 19⁰⁰

Pierre Victoire
BISTROT

PRÉ-THÉÂTRE

TWO COURSES & COFFEE

£12.50

Entrées

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

Chicory, Pear & Roasted Walnut Salad V

with a Roquefort dressing

Plats Principaux

Confit de Canard

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

Poulet Chasseur

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

Poisson de la Semaine

this week's special fish dish ~ please ask your waiter

Tagine V

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

Risotto de Champignons V

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

Thé ou Café