

Sunday-Friday
18⁰⁰ - 19⁰⁰

Pierre Victoire
BISTROT

PRÉ-THÉÂTRE

TWO COURSES & COFFEE

£12.50

Entrées

Soupe
du Jour

V Bruschetta au Fromage de Chèvre

goats cheese, leek fondue and a walnut dressing

Parfait de Foie de Volaille

chicken liver parfait with red onion marmalade

Petites Fritures

whitebait deep-fried and served with garlic aioli

Plats Principaux

Confit de Canard à l'Orange

*slow-roasted duck leg served on a potato & onion
rösti with a bitter orange glaze*

Échine de Porc

*char-grilled & served on curly kale,
with a Dijon mustard sauce*

Poisson de la Semaine

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

V Fricassée de Champignons

*mushroom, cognac & cream ragoût served
in a puff pastry vol-au-vent*

V Risotto

*lightly spiced butternut squash
with toasted almonds, 'parmesan' and rocket*

Thé *ou* *Café*