

dessert & cheese menu

DESSERTS ET FROMAGES



LE BISTROT
PIERRE 

dessert & cheese menu

Desserts

CRÈME BRÛLÉE ^G £4.95
Flavour of the day

MOËLLEUX AU CHOCOLAT £4.95
Chocolate torte with whipped maple and Grand Marnier® cream

PAIN PERDU BRIOCHÉ £4.95
French style bread and butter pudding with warm spiced blackberry compôte, served with vanilla ice cream

TARTE AU CITRON £4.95
Caramelised lemon tart with raspberry sorbet

CAFÉ GOURMAND NOT AVAILABLE AS PART OF THE EARLY BIRD £6.90
A platter of small desserts and espresso coffee
Mini citron flan, mini tart-tatin, raspberry sorbet and mini chocolate torte.
Available without coffee for £5.90

GLACES ET SORBETS ^G £4.95
Ice cream: strawberry, vanilla, chocolate, caramel
Sorbets choices include: apple and calvados, pink grapefruit, raspberry and blackcurrant, when available

Fromages

PLATEAU DE FROMAGES £5.25
Our typical rustic French cheese board of:
Brie de Meaux, Tomme de Savoie and Bleu d'Auvergne served with biscuits, celery and red onion confiture

GLASS OF PORT *from* £2.50
With your cheese board

Digestifs

AMARETTO, TIA MARIA®, COURVOISIER®, GRAND MARNIER®, COINTREAU®, DRAMBUIÉ®, SAMBUCA AND TEQUILA 25ml £3.50

ARMAGNAC AND CALVADOS 25ml £3.60

RÉMY MARTIN® 25ml £3.75

BAILEYS® 50ml £3.50

Vins pour les desserts

MUSCAT DE SAINT JEAN DE MINERVOIS 375ml £18.50 / 125ml £6.25
Domaine de Barroubio, France 2009 15%
Sweet, fruity, floral and utterly unctuous.

MR MOSCATEL 500ml £20.50 / 125ml £5.25
Telmo Rodriguez Spain 2009 13.5%
Lovely, honeyed fruit but with citric tinges and just a hint of marmalade.

HOUSE PORT COCKBURNS 50ml £2.50
Symington family estates, Vinhos LDA, Porto, Portugal 20%

QUINTA DO CRASTO 750ml £24.50 / 50ml £3.25
Late bottled vintage port, Duoro, Portugal 2005 19%
Intense, powerful and peppery port. Ripe flavours of raisins and dried figs.

Boissons chaudes—café

CAFÉ DE FILTRE £2.05 | **ESPRESSO** £1.75

DOUBLE ESPRESSO £2.05 | **CAPPUCCINO** £2.10

LATTÉ £2.35 | **MACHIATTO** £1.75

HOT CHOCOLATE £2.20 | **FLOATER COFFEE** £2.05

AMERICANO £2.05

TRADITIONAL TEA £2.00

HERBAL TEAS £1.95
Earl Grey, green, peppermint, camomile or fruit tea

LIQUEUR COFFEE 25ml £4.70
Amaretto, Tia Maria®, Cointreau®, Drambuie®, Whiskey, Brandy and Baileys®

Spiritueux

IRISH WHISKEY AND MALT WHISKY 25ml £3.50

Please note that nuts, nut oils and derivatives are used in our kitchen. There is a 10% discretionary service charge for tables of eight or more. The ingredients used in all our dishes may vary occasionally.

www.lebistrot pierre.co.uk