

BISTRO FRANC

A LA CARTE MENU

NIBBLES

(FOR THE TABLE)

Olives GF VE DF V	4.5	Padron peppers GF VE DF V	5.5
Bread, oil & balsamic VE DF V	4.0	Garlic bread V	4.5
Crispy honey kale GF VE DF V	4.5	Add tomato	+1.0
		Add cheese	+1.5

PETITS PLATS

(STARTERS)

Franc's french onion soup Topped with toasted croutes and melting gruyère cheese.	9.5	Seabass fillet GF	10.5
Homemade meatballs DF GF	9.5	Fragrant crab & prawn cakes DF	12.0
Add Parmesan	+1.0	On a bed of mixed salad.	
Roasted pork belly DF	11.0	Battered cod	9.5
With Stornoway Black Pudding, poached apples and red wine jus.		With mushy peas and tartare sauce.	
Homemade chicken paté	9.0	Pan fried chorizo GF DF	9.5
With onion chutney and croutes.		Glazed with honey & red wine.	
Bang bang chicken	9.5	Whipped goats cheese GF V	9.0
Paired with a refreshing side of Asian slaw.		& chicory salad	
		With candied walnuts and balsamic vinegar.	
Gambas pil pil GF	11.0	Baked Camembert V	9.5
Cooked in chilli and garlic butter.		With croutes and onion chutney.	
Pan-fried scallops GF	12.0	Garlic, rosemary & thyme GF VE	8.0
With cauliflower purée and crispy pancetta.		infused wild mushrooms	
Mussels GF	11.0	Soup of the day V	8.5
With cream and white wine sauce.		With baguette slices and butter.	

Please, inform us of any food allergies, intolerances or special dietary requirements as not all ingredients can be listed. Some dishes can be adapted to remove certain allergens. Detailed allergen information is available on request.

PLATS DE RESISTANCE

(MAIN COURSES)

Franc's bouillabaisse GF DF	23.0	Lamb shank GF	24.0	Salmon fillet GF DF	24.0
Fish stew with mussels, white fish, prawns and salmon, in a tomato broth.		Slow-cooked, served with mashed potato, gravy and mint sauce.		With roasted garlic and herb potatoes, grilled asparagus and vierge sauce.	
Tuna steak	23.5	Homemade beef GF	22.0	Duck breast GF	26.5
With Mediterranean couscous salad and lemon caper sauce.		bourguignon		With dauphinoise potato, crispy honey kale, figs and red wine jus.	
		Served with mashed potatoes.			
Francs seasonal risotto GF	17.5	Chicken supreme GF	18.5	Ratatouille lasagne V	17.5
Ask a server for today's choice.		With fondant potato, wild mushroom and cream sauce.		Served with sautéed greens.	

ACCOMPAGNEMENTS

(SIDES)

Small seasonal vegetables GF DF V	5.5	Fries GF VE DF V	5.0	Bistro salad GF DF V	4.5
Large seasonal vegetables GF DF V	8.5	Hand-cut chips GF VE DF V	5.5	Crushed new potatoes GF V	7.0
New potatoes GF DF	6.5	Sautéed greens GF VE DF V	5.5	With truffle mayonnaise and parmesan cheese.	
With pancetta and leeks.					

PRIX FIXE MENU

Monday to Saturday 12 till 4pm

2 PETIT PLATS +
1 ACCOMPAGNEMENT

Supplements

Crab Cakes +2.5, Scallops +2.5

£21.95

PER PERSON

Only available for tables up to 8 people.

STEAKS

8oz Bistro rump GF	22.0
8oz Sirloin steak GF	25.0
8oz Fillet steak GF	30.0

All served with grilled mushrooms, grilled tomatoes, and peppercorn sauce.

BURGERS

Bistro burger (Served with fries).	17.5
Add camembert, brie, or goats' cheese.	+3.0
Add emmental cheese.	+2.0
Add bacon.	+1.5

10% service charged will be added to all bills. 100% of this goes to our front of house & back of house teams. For tables of 8 or more terms and conditions apply.

GF

Gluten Free

VE

Vegan

DF

Dairy Free

V

Vegetarian

WHAT'S ON AT

BISTRO FRANC

EVERY WEEK

WINE & DINE



Indulge in our Wine and Dine experience, featuring two exquisite courses from our À La Carte menu, perfectly paired with a half bottle of our finest house wine.

Supplements - Scallops £2.5, Crab & Prawn cakes £2.0, Lamb shank £2.5, Sirloin steak £3.0, Duck breast £3.0, Fillet steak £4.5. | Available all day. T&Cs apply.

EVERY
THURSDAY

£37.5
PER PERSON

BOTTOMLESS PROSECCO



Savor two courses from our exquisite A La Carte Menu, paired with unlimited prosecco for an indulgent hour and a half.

Supplements - Scallops £2.5, Crab & Prawn cakes £2.0, Lamb shank £2.5, Sirloin steak £3.0, Duck breast £3.0, Fillet steak £4.5. | Available all day. T&Cs apply.

EVERY
FRIDAY

£44.5
PER PERSON

SUNDAY ROAST MENU



Elevate your dining experience by adding a second course for £27.0 or a third course for £30.0, both of which can be selected from our A La Carte Menu.

Supplements - Scallops £2.5, Crab & Prawn cakes £2.0

Available all day. T&Cs apply

EVERY
SUNDAY

£22.95
PER PERSON

Offers only available for tables of up to 8 people. Pre-order necessary on tables of 8 or more.



BISTROFRANCLIVERPOOL



For large parties please email us at
BOOKINGS@BISTROFRANC.CO.UK



01517089993



BISTROFRANC



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LEAVE US A REVIEW

Share your experience with us.
We'd love to read it!

Tripadvisor

