BISTRO FRANC CHURCH HOUSE, 1 HANOVER STREET, LIVERPOOL LI 3DW TEL/FAX: 0151 708 9993 WWW.BISTROFRANC.COM

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(a) BISTROFRANC (b) BISTRO FRANC



LE MENU DE LA MAISON

SUNDAY & MONDAY "WINE AND DINE"

(3PM-10PM)

2 COURSES FROM OUR WINE & DINE MENU PLUS A BOTTLE OF HOUSE WINE EACH

£21.95

SUPPLEMENTS APPLY:

FILLET STEAK £5.50 SIRLOIN STEAK £2.50 LAMB £2.50 DUCK £2.50

Salmon £2.50

£2.50 D

ACCOMPAGNEMENTS

• FRITES	£2.95	Gratin dauphinois	£3.25	• Marinated olives	£3.25
 GARLIC BREAD/ WITH MOZZARELLA 	£2.95/ £3.25	WILD MUSHROOM & TRUFFLE GRATIN	£4.75	• SAUTEED FROG LEGS IN GARLIC & HERB BUTTER	£4.45
• Sautéed new potatoes	£3.50	• Tomato and red onion salad	£3.75	• Sautéed, garlic wilted greens	£3.60

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Entrées			
• 'SOUPE DU JOUR'; HOMEMADE SOUP OF THE DAY (V)(GF)	£4.45	 ROQUEFORT BLUE CHEESE, CHICORY, WALNUT AND ORANGE SEGMENT SALAD SERVED WITH A RASPBERRY VINAIGRETTE (GF)(V) £5.45 	PORTOBELLO MUSHROOM PÂTÉ SERVED WITH A POMEGRANATE, TARRAGON AND RED ONION CHUTNEY. DRESSED WITH A SHERRY WAS ALONE THE (MEY CASH DE CE) C 5.75
 CHICKEN LIVER PÂTÉ WITH A COGNAC AND SWEET & SOUR RED ONION RELISH (GF) 	£5.45	 Crispy pork belly bites served with a chilli, garlic, lime and coriander dressing £6.75 	• SAUTÉED SQUID AND PIQUILLO PEPPERS SERVED WITH FRESH PARSLEY, LIME AND CHILLI AIOLI. (GF) £6.50
 HAZELNUT CRUSTED BRIE SERVED WITH A FIG AND DATE CHUTNEY (N)(V)(GF) 	£5.45	 Roast Chicken salad tossed with rocket, pine nuts and finished with a salsa verde dressing (N)(GF) 	 RED PEPPER AND GIANT COUS COUS CAVIAR SERVED WITH CHARRED BROCCOLI FLORETS AND DUSTED WITH GROUND PISTACHIOS.
 'Moules Marinere'. Fresh steamed mussels of the day (GF) 	£5.95		Drizzled with a lavender oil (N)(VE) £5.75

PLATS DE RÉSISTANCE ALL MAIN COURSES SERVED WITH A SKILLET OF FRESH VEGETABLES & GRATIN DAUPHINOIS (PASTA AND RISOTTO EXCLUDED)

 ENTRECOTE; CHARGRILLED SIRLOIN STEAK SERVED WITH A ROAST GARLIC AND ROSEMARY BUTTER (GF) (£2.50 SUPPLEMENT WITH WINE AND DINE)

£17.95

- POULET SUPREME; ROAST CHICKEN SUPREME SERVED WITH A BASIL, PANCETTA AND TOMATO COMPOTE (GF) £14.50
- 'FILET DE BOEUF'; PAN FRIED FILLET OF BEEF SERVED WITH A CHIVE AND HORSERADISH BUTTER, 'PONT NEUF' POTATOES, CONFIT TOMATO AND FRESH WATERCRESS (£5.50 SUPPLEMENT WITH WINE AND DINE)
 (GF) £20.45
- 'BOEUF BOURGUIGNON'; BURGUNDY BRAISED
 BEEF AND SMOKED BACON STEW, CHANTENAY
 CARROTS, BABY ONIONS AND BUTTON
 MUSHROOMS, BURGUNDY SAUCE,
 GRATIN DAUPHINOIS (GF)
 £14.95

- 'PAN FRIED FILLET OF SEA BASS, SERVED WITH BUTTERED BABY PEAS, SAMPHIRE AND A OLIVE AND TOMATO TAPENADE (GF) £14.95
- SWEET POTATO, SMOKED MUSHROOM, RED ONION AND CONFIT TOMATO FRICASSEE.
 SERVED WITH PARSLEY AND SHALLOT BRAISED COUS COUS (VE) £10.50
- BRAISED AND SPICED PORK BELLY SERVED
 WITH SESAME AND SOY SAUTÉED GREENS.
 FINISHED WITH A LIME AND
 CORIANDER DRESSING
 £13.75
- LINGUINE PASTA TOSSED WITH ROAST CHICKEN IN A CREAMY PESTO SAUCE. SERVED WITH A TOASTED GARLIC CROUTÉ AND FRESH PARMESAN SHAVINGS (N) (ALSO AVAILABLE VEGETARIAN) £12.95
- MINT AND GARLIC MARINATED LAMB RUMP SERVED WITH SAUTÉED CABBAGE AND PEAS.
 FINISHED WITH A SALSA VERDE (GF) (£2.50 SUPPLEMENT WITH WINE AND DINE)

£17.50

• Roast supreme of salmon served with pan fried clams, baby onion's and peas. Finished with aparsley butter emulsion. (GF) (£2.50 supplement with wine and dine)

£16.95

- SWEET POTATO, PEA AND COURGETTE RISOTTO.
 FINISHED WITH FRESH PARMESAN SHAVINGS
 (V)(GF) £11.50
- Roast duck breast seared and served with Pomme Anna, candied red cabbage and a grenadine syrup (Can be GF) (£2.50 supplement with wine and dine)

£17.50

LE PRE THÉÂTRE MENU

2 COURSE DINNER £14.45 3 COURSE DINNER £15.95 4.30 - 7.00pm Sun - Thurs 4.30 - 6.30pm Fri & Sat All main courses served with a skillet of fresh vegetables & gratin dauphinois (pasta and risotto excluded)

ENTRÉES

- 'SOUPE DU JOUR'; HOMEMADE SOUP OF THE DAY (V)(GF)
- CHICKEN LIVER PÂTÉ WITH COGNAC AND A SWEET & SOUR RED ONION RELISH
- HAZELNUT CRUSTED BRIE SERVED WITH A FIG AND DATE CHUTNEY (N)(V)(GF)
- 'MOULES MARINERE'. FRESH STEAMED MUSSELS OF THE DAY (GF)
- RED PEPPER AND GIANT COUS COUS CAVIAR SERVED WITH CHARRED BROCCOLI FLORETS AND DUSTED WITH GROUND PISTACHIOS. DRIZZLED WITH A LAVENDER OIL (N)(VE)

PLATS DE RÉSISTANCE

- POULET SUPREME; ROAST CHICKEN SUPREME SERVED WITH A BASIL PANCETTA AND TOMATO COMPOTE (GF)
- SWEET POTATO, PEA AND COURGETTE RISOTTO.
 FINISHED WITH FRESH PARMESAN SHAVINGS (V)(GF)
- 'PAN FRIED FILLET OF SEA BASS, SERVED WITH BUTTERED BABY PEAS, SAMPHIRE AND A OLIVE AND TOMATO TAPENADE (GF)
- SWEET POTATO, SMOKED MUSHROOM, RED ONION AND CONFIT TOMATO FRICASSEE. SERVED WITH PARSLEY AND SHALLOT BRAISED COUS COUS (VE)
- LINGUINE PASTA TOSSED WITH ROAST CHICKEN IN A CREAMY PESTO SAUCE. SERVED WITH A TOASTED GARLIC CROUTÉ AND FRESH PARMESAN SHAVINGS (N)(ALSO AVAILABLE VEGETARIAN)
- ENTRECOTE; CHARGRILLED SIRLOIN STEAK SERVED WITH A ROAST GARLIC AND ROSEMARY BUTTER (GF) (£3.00 SUPPLEMENT)

DESSERTS/FROMAGE

SEE BLACKBOARDS



Sunday & Monday "Wine and Dine"

(3PM-10PM)

2 Courses from our Wine & Dine Menu Plus a Bottle of House Wine Each

£21.95

SUPPLEMENTS APPLY:

FILLET STEAK £5.50 SIRLOIN STEAK £2.50 LAMB £2.50 DUCK £2.50

SALMON £2.50

LE "LUNCH RAPIDE"

1 COURSE £9.95 2 COURSES £11.75 3 COURSES £13.95

SERVED 11.45AM - 4.30PM SUNDAYS: ROAST AVAILABLE (CHILDREN'S MENU AVAILABLE)

LE "PRE-THÉÂTRE MENU"

2 Courses from £14.45 3 Courses from £15.95

Sun-Thurs 4.30 - 7.00pm Fri-Sat 4.30 - 6.30pm

OPENING TIMES - OPEN 7 DAYS

Sunday - Thursday 11.45am - 10.00pm

FRIDAY/SATURDAY 11.45AM - 10.30PM