

Party menu £25.95

French onion soup, melted gruyere cheese crouton

Frog legs “jambonettes”, parsley and lemon butter sauce

“Pissaladiere” of marinated anchovies and onion fondue, black olive crumble

Half baked camembert, apple & walnuts salad, toasted champagne bread (V)

6 snails baked in their shell, garlic & parsley butter

Charcuterie, selection of cured meats served with pickles & toasted bread

Smoked Toulouse sausages, tomatoes and shallots salad, French dressing

“Soupe de poissons” Fish soup served with garlic rouille, grated cheese and croutons

Coq au vin with braised chicory and Dauphinois potatoes

“Le Steak frites” Grilled sirloin steak (8oz) served with French fries or green salad, home-made Béarnaise sauce

Pan fried local skate, black butter and capers sauce, buttered new potatoes

Slow cooked lamb shoulder served on a bean & chorizo cassoulet, tarragon cream

Seared Guernsey sea bass served like a Nicoise salad, 63C soft egg & beurre blanc

Classic beef burger: sesame homemade bun filled with a “steak haché” (minced sirloin & filet), tomatoes, onion & pickles

“Bouillabaisse” medley of local fish and mussels cooked in a tomato & pastis stew

Twice baked Roquefort soufflé, lemon and chives butter sauce, caramelized pears (V)

Selection of French cheeses

PB chocolate mousse & cookies

Crème caramel, Brittany shortbread

La France in 3 ways: baby chocolate mousse, floating island and vanilla crème brûlée

“Our policy is always to accommodate any vegetarians, allergies or specific requests, do not hesitate to contact us”

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