La Parisienne Bistro

Charcuterie & Bistro to Share

Served Friday & Saturday 6pm - 8:30pm

Charcuterie For 2 to Share £17.95
Enjoy our wonderful selection of organic charcuterie, prepared by Noelle.
Made from top-quality cured meats, French & English cheeses, crackers & fruits

Calamar au grain de sesame £11.95 GF
Delicious black pepper & toasted sesame calamari served with homemade aioli dip

Flat Bread Pide £12.95
Soft leavened bread that is shaped by hand, topped with a choice of:
Mediteranean Style Vegetables & Cheese
Seafood
Chicken
Vegan Option

French Bistro Classics

Cassoulet Toulousain £13.95 GF
A true French classic, Cassoulet is a rich, slow-cooked casserole originating in the south of France
Haricot bean bake, with confit of duck, pork belly and Toulouse sausages
Served with Fries & Homemade Garlic Bread

Moules Marinières £12.95 GF
Fresh Mussels steam cooked in white wine & bouquet garni
Served with Fries & Homemade Garlic Bread

Boeuf Bourguignon £13.95 GF
Beef braised in red wine, flavoured with carrots, onions, garlic, bouquet garni,
and garnished with pearl onions,mushrooms, served with mash

Confi de Canard £12.95 GF
Duck Confit is considered one of the finest French dishes.
Made across France, it is a specialty of Gascony. The confitis prepared in a centuries-old process.
Roast Confit of Duck, french beans, chantenay carrots, served with herby duchesse sauteed potatos

Fish Parmentier £12.95 GF
A quintessential traditional French dish.
Salmon, cod and prawns, in a dill infused sauce, covered with a layer of duchess potatoes,
finished under the grill. Delicious!