

La  
Parisienne  
Bistro

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## Lunch Menu

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Served between 12pm-3pm

### Cassoulet Toulousain £14.95 GF

Cassoulet is a rich, slow-cooked casserole originating in the south of France.

Haricot bean bake with confit of duck and pork belly. Toulouse sausages.

*Served with homemade garlic bread*

### Moules Marinières £14.50 GF

Fresh mussels steam-cooked in white wine & bouquet garni. *Served with french fries & homemade garlic bread.*

### Bouillabaisse £15.95 GF

Traditional provencal fish dish using a variety of fish and shellfish cooked in white wine and bouquet garni, finished with a dash of pastis.

*Served with Rouille bread.*

### Confi de Canard £14.50 GF

Duck confit is considered one of the finest French dishes. Made across France, it is a speciality of Gascony. The confit is prepared in a centuries-old process.

Roast confit of duck, French beans, Chantenay carrots. *Served with Parisienne potatoes.*

### Boeuf Bourguignon £14.95 GF

Braised beef in red wine, cooked with carrots, shallots, mushrooms, bouquet garni.

*Served with herby mash.*

### Braised Lamb Shank £14.95

Slow cooked shank of lamb, cooked in red wine with bouquet garni. *Served with provencal mash and sauteed French fine green beans.*

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### Soupe du jour £6.50 GF

Homemade soup of the day

*Served with a fresh roll (GF available)*

### Omelettes £11.95 GF

Omelettes made with free range eggs.

Choose from:

Ham & Vintage Cheddar

Smoked Salmon & Dill

Goats Cheese & Spinach V

Mushroom Omelette V

*All served with side salad*

### Quiche du jour £10.95

Homemade quiche, made with free-range eggs.

*All served with side salad*

Please ask the staff for today's quiche.

### Groque Monsieur £9.95

Toasted French style artisan cured ham and cheese sandwich.

*Served with a side salad.*

### Pide £12.95

Mediterranean-style flatbread,

Baked in a stone oven topped with the choice of:

Barbeque Beef & Cheese

Chargrilled free-range Chicken & Cheese

Mediterranean Vegetables & Vintage Cheddar V

### Tartiflette £12.95

#### Tartiflette Savoyarde GF

Alpine bake, thinly sliced potatoes baked in white wine and reblochon cheese, topped with bacon.

#### Tartiflette Au Saumon GF

Alpine bake, thinly sliced potatoes baked in white wine and reblochon cheese, topped with Scottish salmon.

#### Tartiflette Vegetarian GF V

Alpine bake cooked with spinach goat cheese and caramelised onion.

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## Vegan Menu

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**Our Famous Award Winning  
Homemade Falafel £12.95**

Served on a bed of mixed leaf salad  
with vegan dips.

**Fricasse au Champignons  
£11.95**

Sauteed wild mushrooms, vegan butter,  
garlic, thyme and parsley.

So simple and so delicious!

*Served with toasted artisan bread.*

**Tartiflette Vegetarian GF  
£12.95**

Alpine bake cooked with spinach vegan  
cheese and caramelized onion.

**Stuffed Artichoke Tagine  
£13.95**

Stuffed artichoke hearts with minced  
vegetables. Flavoured with saffron, parsley  
and raz el hanout.

*Served with jewelled turmeric rice.*

**Pide £12.95**

Roasted Mediterranean vegetables topped with  
vegan cheese.

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## Sides

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Halloumi Fries £6.95

Sweet Potato Fries £5.00

French Fries £4.95

Garlic Flatbread £7.95

Marinated Olives £5.95

Garlic Bread £2.20

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## Pâtisserie

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Freshly baked homemade patisserie available at the counter.