

# Bistro du Vin

## IN ROOM DINING MENU

Available 11.00am-9.30pm daily. To order, please call the Bistro on the number listed in your Guest Information Directory. Our full à la carte menu is available for dining in your room between 6pm-9pm daily.

### AMUSE-BOUCHES

<b>PETIT LUCQUES OLIVES</b> (94kcal) [VGI] £5.95	<b>HUÎTRES ROCK NATIVES NATIVE ROCK OYSTERS</b>
<b>AMANDES FUMÉES</b> [V] £3.95 Smoked almonds (307kcal)	Single (80kcal) £4.95 Half a dozen (389kcal) £26.95
<b>PAIN D'ÉPI</b> [V] £8.50 Maison Bordier butter (188kcal)	<b>HUÎTRES MARY</b> £12.95 Native rock oyster, Vodka Bloody Mary, caperberry and rock oyster garnish (1,599kcal)
<b>SAUCISSON SEC</b> £6.95 Cornichons (88kcal)	<b>CROQUETTES DE SAUMON</b> £7.95 <b>MARINÉ AU CIDRE DE NORMANDIE</b>
<b>FOUGASSE</b> [V] £8.50 Black garlic aioli (1,024kcal)	Normandy cider cured salmon fishcakes, curried mayonnaise and rock oyster garnish (647kcal)

### HORS D'OEUVRES

<b>CHAMPIGNONS SAUTÉS</b> [VGI] £9.95 Sautéed wild mushrooms, Madeira sauce, toasted sourdough (222kcal)	<b>SAUMON FUMÉ</b> £11.95 Severn & Wye smoked salmon, treacle soda bread and fromage Blanc (297kcal)
<b>PÂTÉ DE FOIES DE VOLAILLE</b> £9.50 Chicken liver parfait, raisin chutney, toasted brioche (361kcal)	

For special dietary requirements or allergy information, please speak with a member of our team before ordering. To prioritise your safety, we're unable to modify dishes for allergens. However, a full allergen matrix is available. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free or fulfil dietary requirements due to possible cross contamination during production. [VGI] = Does not include any ingredients derived from animals. [VGIA] = Alternative available that does not include any ingredients derived from animals. [V] = Vegetarian. Cheese boards may contain unpasteurised cheese. Calorie content. Calculations as accurate as possible however slight variations may occur. To maintain a healthy weight, the daily recommended intake of calories for adults is around 2,000 calories a day. All of our prices include VAT. A discretionary service charge of 12.5% will be added to your bill.



For further information on allergens please scan here.

HOTELDUVIN.com

### DÉJEUNER

<b>JAMBON BEURRE</b> £10.50 Thick cut ham, cornichons, French butter in a baguette style crusty roll with Dijonnaise (621kcal)	<b>PAN BAGNAT</b> [V] £10.50 A crusty baguette roll stuffed with tomatoes, soft boiled egg, black niçoise olives, red onion and peppers (186kcal) Add: Tuna (204kcal) £4.00
<b>SAUCISSON &amp; CORNICHON BRIOCHÉ</b> £11.50 Sliced French saucisson, cornichons in a soft brioche roll with Dijonnaise (412kcal)	<b>CROQUE MONSIEUR</b> £13.95 Baked ham, Emmental cheese, Vedett IPA rarebit (785kcal)
<b>TOAST À L'AVOCAT</b> £9.50   £10.50 Avocado on toast, chunky cherry tomato salsa and toasted sourdough (287kcal) [V] Served with poached eggs (optional) (417kcal) [VGI]	<b>CROQUE MADAME</b> £14.95 Baked ham, Emmental cheese, Vedett IPA rarebit and fried egg (872kcal)

### PLATS PRINCIPAUX

<b>BURGERS ET FRITES CLASSIQUES</b> £18.50 200g burger patty, relish, bacon, grilled cheese, brioche bun (1,187kcal) OR Plant based burger patty, mushroom ketchup, grilled vegan feta cheese, plant based brioche bun (1,143kcal) [VGI]
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### EN-CAS NOCTURNES

Available from 9.30pm daily and at any other time for residents, when the Bistro and Bar are closed for dining.

<b>CROQUE MONSIEUR</b> £13.95 Baked ham, Emmental, béchamel sauce (254kcal)
<b>FROMAGE &amp; CHARCUTERIE</b> (629kcal) £11.95
<b>SPAGHETTI BOLOGNESE</b> £13.95 Rich beef ragu, grated Parmesan (366kcal)
<b>RISOTTO AUX CHAMPIGNONS</b> [V] £15.50 Mushroom risotto, grated Parmesan (539kcal)