

Bistro du Vin

À LA CARTE MENU

ENTRÉES

SOUPE A L'OIGNON £5.50 Classic French onion soup	EGGS BENEDICT £8.50 Toasted muffin topped with prosciutto ham, poached eggs and hollandaise sauce
CHICKEN LIVER PARFAIT £7.95 Brioche toast, raisin chutney	OAK SMOKED SALMON, DARK RYE BREAD £8.50 Horseradish crème fraîche [GF]
ENDIVE & ROQUEFORT SALAD £7.95 Salad of chicory, toasted walnuts, creamy Roquefort and sweet mustard dressing [GF]	TIGER PRAWNS £11.95 Garlic and pastis butter with aioli dip

PLATS PRINCIPAUX

RIBEYE STEAK 250G £29.00 Dry aged on the bone, served with pommes frites and bearnaise sauce	LAMB BROCHETTE & MERGUEZ SAUSAGE, MOROCCAN COUSCOUS £17.50 Grilled lamb rump and merguez sausage served with aromatic couscous and chermoula sauce
STEAK FRITES 250G £22.95 Rump steak, served with pommes frites and peppercorn sauce Best served pink for full flavour	SPAGHETTI ALLA PUTTANESCA £12.50 Rich tomato sauce, olives, capers and basil [V]
FRICASEE OF NORMANDY CHICKEN £15.95 Grilled baby gem lettuce, peas, pancetta and girolles [GF]	HDV CLASSIC BURGER £15.95 200g burger patty with relish, bacon and grilled cheese on a brioche bun, served with pommes frites
MOULES FRITES £6.95 £16.95 Moules marinière, mussels steamed with white wine, cream, shallots and garlic (main course served with pommes frites)	PLANT BASED BURGER £14.95 200g plant burger patty with mushroom ketchup and grilled vegan feta cheese, on a plant based brioche bun, served with pommes frites [VG]
ROAST COD, LENTILS DU PUY £16.95 Braised Puy lentils, button onions and pancetta	

SALADS

SALADE MAISON £10.95 Baby kale, edamame beans, quinoa and alfalfa sprouts [VG GF] Add: chicken £3.00, smoked mackerel £3.00, halloumi £2.50 [V]	ENDIVE & ROQUEFORT SALAD £9.95 Salad of chicory, toasted walnuts, creamy Roquefort and sweet mustard dressing [GF]
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SIDES [All V/GF]

POMMES FRITES POMME PURÉE SAUTÉED SPINACH GLAZED CARROTS £3.95 each
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DESSERTS

CRÈME BRÛLÉE £6.95 Baked vanilla custard, glazed under sugar [GF]	ANNABEL'S DELICIOUSLY BRITISH STRAWBERRIES £5.95 Crème Chantilly [V/GF]
POT AU CHOCOLAT £6.95 Classic chocolate mousse with crème Chantilly [V/GF]	THE CHEESE PLATE £8.95 A selection of four French and British cheeses, served with biscuits and chutneys
GLACES ET SORBETS [V/GF] per scoop £2.25	

For special dietary requirements or allergy information, please speak with our staff before ordering. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free due to possible cross contamination in kitchen environments. All of our prices include VAT. A discretionary service charge of 10% will be added to your bill.

[VG] = Vegan, [GF] = Gluten Free, [V] = Vegetarian.



For further information on allergens please scan here.

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