

Bistro du Vin

Prix Fixe Menu

2 COURSES – £24.95 | 3 COURSES – £29.95

Add a 175ml glass of house wine or bottle of beer for £3.50

Hors D'oeuvres

SOUPE AU PISTOU [VGI]

Provençal vegetable soup (328kcal)

PÂTÉ DE CAMPAGNE

Cornichons and toasted sourdough (547kcal)

RILLETTES DE SAUMON

Salmon rillettes, lettuce, radish and toasted baguette (348kcal)

Plats Principaux

BLANC DE POULET NOURRI AU MAÏS

Corn fed chicken breast, wild mushrooms, burnt leeks, chicken velouté (1,060kcal)

LOUP DE MER EN PAPILOTE

Papillote of Sea Bass, fennel, carrot, leek and ginger (233kcal)

TEMPURA DE BROCOLI TENDRE [VGI]

Tempura of tender-stem broccoli, Romesco sauce, pickled red chilli (485kcal)

Desserts

VALRHONA POT DE CHOCOLAT [VGI]

Chantilly cream (643kcal)

CRÈME BRÛLÉE [V] (615kcal)

ASSIETTE DE FROMAGES

French artisan cheese, biscuits and chutney (487kcal) ♦ £2.95 Supplement

♦ *Supplement Applies* Supplements apply to some dishes, as indicated.

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.

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