

Bistro Aix Sample Menu

Starters

Bistro Aix Country bread w fontodi organic tuscan extra-virgin olive Oil £4

Marinated olives £4

Saucisson Sec, gherkins £4

Duo of scallops and seared foie gras – carrot purée and orange glaze £15

Terrine maison with chestnut, beetroot chutney and toast £7

Marinated mackerel, radish, pine nuts and orange salad £8

Ceviche of seabass with piment d'espelette, guacamole and sesame seeds £10

Roasted beetroot, burrata and walnuts salad £8 (v)

Spinach and Swiss chard velouté with pear and sheep yogurt £7 (v)

Chèvre chaud with julienne courgettes, basil, herbs de provence and toast £7 (v)

Main courses

Mer:

*Filet of hake – citrus caper sauce, fork crushed potatoes
and grapefruit £17*

*~Poached halibut – béarnaise sauce, roasted Jerusalem
artichoke and curly kale £23*

Terre:

*Rabbit a la provencale, stuffed with prunes and apricot,
lemon thyme sauce and sundried tomato risoni £18*

*Organic free-range Chicken Fricasse – with snails, leeks
and wild mushrooms £17*

*Guinea Fowl, black garlic sauce – braised chicory, crispy
walnuts and sautéed potatoes £18*

*Grilled 8oz rib-eye – Pasture raised beef – 21-day aged
£23*

*With pommes frites and a choice of sauce: béarnaise, au
poivre or au bleu*

*Veal tenderloin, mustard sauce – maple syrup, roasted
pears and potato purée £26*

Vegetarian main courses

*Wild mushroom and white truffle tart – on flaky pastry,
with wilted spinach £14*

*Sundried tomato risoni, with black olive, basil and
shaved parmesan £13*

Side dishes £3.50

*French beans and mangetout, wilted spinach, curly kale,
mixed salad, pommes frites, gratin dauphinois*

Desserts

*Pavlova, meringue, fresh fruit, vanilla whipped cream
and red berry sauce £7.50*

*Warm chocolate fondant, with vanilla ice cream and eau
de vie cherries £8.50*

Profiteroles, toffee ice cream and rich chocolate sauce £7

Crème brûlée £7

Pecan pie, with amaretto ice cream £8

*Hot chocolate à la pistache – pistachio custard, warm
chocolate and whipped cream £7*

*Apple tart tatin, flambéed with calvados, with vanilla ice
cream £7.50*

*Baked Alaska flambéed with Cognac, sponge, vanilla ice
cream, sorbet, meringue and red berry sauce £8.50*

Our own-made ice creams and sorbets: deux boules £6

*Toffee, vanilla, amaretto, lavender, rich chocolate pear,
mango, coconut-lime, raspberry, blood orange*

*Dame blanche, vanilla ice cream, flaky almonds,
chocolate sauce and whipped cream £7*

*Toasted pecans, crispy honeycomb and toffee sauce, over
vanilla ice cream £7*

*Agen prunes soaked in armagnac, over vanilla ice cream
£8*

Sorbets with frozen vodka, langue de chat biscuits £8

*Chocolate amaretto truffles, crispy honeycomb and
langue de chat biscuits £5*

*Cheese platter, selection from La Fromagerie, with dried
fruits, walnuts and our country bread – £9 for 3 – £13
for 5*