

TUESDAY COCKTAILS

£10

Available on Tuesdays all day.
Enjoy the selection of two cocktails
while dining with us.



WEDNESDAY PROSECCO

£35

Available on Wednesdays all day.
Choice of two courses from the a La Carte
Menu with a bottle of Prosecco per person.



Supplements:
Franc's Bouillabaisse £2.5 - Venaison £3.5
Souris d'agneau £3.0 - Contre-Fillet £3.0

THURSDAY WINE AND DINE

£27.5



Available on Thursdays all day. Choice of
two courses from our menu and half of the
bottle of house wine per person.

Supplements:
Franc's Bouillabaisse £2.5 Venaison £3.5
Souris d'agneau £3.0 Contre-Fillet £3.0

LEAVE US A REVIEW



Instagram: [bistrofranccliverpool](#)
Facebook: [bistrofranc](#)

Email us at
bookings@bistrofranc.co.uk
for large parties.

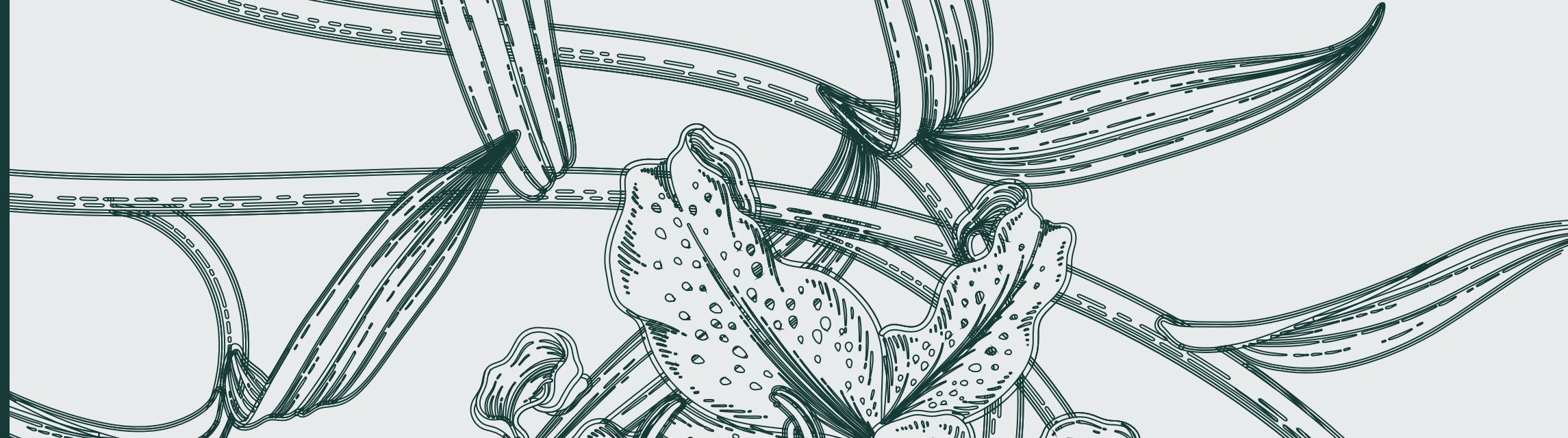
Bistro Franc

Restaurant Français

1 Hanover Street, Liverpool, L1 3DN

Tel: 01517097491

www.bistrofranc.co.uk



A LA CARTE MENU

ENTRÉES

CHAMPIGNONS A L'AIL (V)	7	FROMAGE DE CHÈVRE	6.5
Garlic mushrooms marinated in lemon and paprika topped with blue cheese and baguette slices.		Goat cheese served on a toasted baguette finished with tomato salsa, balsamic glaze and candied walnuts.	
CREVETTES ROYALES	8.5	PÂTÉ DE POULET	7.5
Chipotle chilli jam, sauted king prawns, accompanied with tomato salsa, salad and bread croûtes.		Homemade chicken paté on a croûte, onion chutney marmelade and candied walnuts.	
CHORIZO SAUCISSE	8.5	CREVETTES COCKTAIL (GF)	7
Honey and red wine glazed pan-fried chorizo served with baguette slices.		Marie rose marinated prawns, served in a bed of shredded lettuce.	
FRANC'S CAMEMBERT (V)	9	SALADE DE FENOUIL (GF)(VE)(DF)	7
Baked Camembert served with croûtes and onion chutney.		Fennel, clementine and beetroot salad, finished with balsamic glaze.	
FRANC'S SPECIAL	7	SOUPE À L'OIGNON	6.5
Let yourself be delighted with our chefs' specials, which change weekly to give you the perfect excuse to come back for more.		Onion soup served with blue cheese croûtes.	

ACCOMPAGNEMENTS

Dauphinois (GF)	4.5
Hand Cut Chips (GF)(V)(VE)(DF)	4.5
Marinated Olives (GF)(V)(VE)(DF)	5.5
Parmesan Truffle Oil Fries (GF)(V)	4
Sauteed Tender Broccoli (GF)(V)	4.5
Seasonal Vegetables	5

SAUCES

Signature Gravy	3
Peppercorn Sauce	3
Creamy Mushrooms and lemon sauce	3

PLATS DE RESISTANCE

BOEUF BOURGUIGNON (GF)	20.5	FILET DE SAUMON (GF)(DF)	22
Classic beef stew with bacon, mushrooms and silver skin onion in a burgundy sauce. Served with mashed potato and red cabbage.		Pan-seared salmon fillet served in a Vierge sauce. Accompanied with roasted potatoes and grilled asparagus.	
CONTRE-FILET (GF)	24	RATATOUILLE (V)(VE)(DF)	16
Chargrill 8oz sirloin steak, served with hand cut chips, salad and peppercorn sauce.		Classic vegetable french stew cooked in tomato sauce, served with couscous.	
CORDON BLUE	19.5	SOURIS D'AGNEAU (GF)	20.5
Served with mashed potato and blue cheese sauce.		Slow-cooked garlic and herb-marinated lamb shank, mashed potatoes, and mint jus.	
MAGRET DE CANARD	23.5	VEGETARIAN WELLINGTON (V)	16
Pan-fried duck breast served with potato dauphinoise, honey roasted fig, red wine jus and crispy Cavolo Nero.		Served with sweet potato mash, beetroot tzatziki and salad.	
FRANC'S BOUILLABAISSE	20	SUPRÊME DE POULET (GF)	17.5
Our version of a traditional fish stew. Mussels, haddock, prawns and salmon cooked in tomato broth. Served with bread.		Oregano and lemon marinated chicken supreme, garlic mushrooms and mash potato. Served with a creamy mushroom and lemon sauce.	
FRANC'S SPECIAL	20	VENAISON (GF)	26
Let yourself be delighted with our chefs' specials, which change weekly to give you the perfect excuse to come back for more.		Pan-roasted 8oz venison steak with mashed potatoes, red currants, and sautéed leeks. Served with mixed berry gravy and confit garlic purée.	
LOUP DE MER (GF)	21.5	ROAST DINNER (SUNDAYS)	16
Two pan-fried seabass fillets served with herby roasted potatoes, grilled asparagus, and hollandaise sauce.		Chicken supreme or lamb shank, served with honey rosemary roast potatoes, seasonal vegetables and gravy.	

DESSERTS

Cheeseboard	7	Orange Crème Brûlée	6
Ice Cream	5	Sticky Toffe Pudding	6
Mixed Berries Cheesecake	6	Franc's Special	6.5
Sorbet Selection (DF)	5		

(GF) GLUTEN FREE (DF) DAIRY FREE (VE) VEGAN (V) VEGETARIAN

*Please, inform us of any food allergies or special dietary requirements as not all the ingredients can be listed. Detailed allergen information is available on request.

**An optional 10% service charge will be added to each bill. 100% of this goes to our front of house & back of house teams. For tables of 10 or more terms and conditions apply.