

Bistro Franc Restaurant Français

1 Hanover street, Liverpool, L1 3DN

A La Carte Menu

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ENTRÉES

FRENCH ONION SOUP **5.9**
Served with a parmesan croute

GRILLED GOAT CHEESE EN CROUTE **6**
With tomato salsa, balsamic glaze, finished with toasted walnut

BRAISED OX CHEEK **6**
Braised ox cheek, pomme puree, garlic and rosemary roast parsnips, forrestiare sauce

"MOULES MARINIÈRE" **6.5/14**
starter / main course
Fresh steamed mussels in a garlic & white wine cream sauce

KING PRAWNS **7.5**
Sautéed chilli and lime black tiger king prawn with coriander and wasabi aioli

DUCK LIVER & PLUM PATE **7**
Duck liver and plum pate, clementine and date chutney with sourdough croutes with toasted walnut

AVOCADO SALAD **6/13**
starter / main course
Mixed leaves avocado, cherry tomatoes red pepper, thyme and honey dressing

TRUFFLE OYSTER MUSHROOM **6**
Sautéed truffle oyster mushroom on sourdough bread with cranberry and fig puree

PROSECCO & DILL INFUSED SMOKED SALMON **8**
Prosecco & dill infused smoked salmon with pickled cucumber, lime and chive creme fresh cucumber salad with croute

BAKED CAMEMBERT **8.5**
Served with sourdough bread

PLATS DE RÉSISTANCE

"BOUILLABAISSE" **17.5**
Traditional fish stew, with mussels, salmon and haddock in a saffron & tomato broth, served with fresh baguette and garlic rouille

PAN ROASTED LAMB SHANK **19.5**
Roast garlic and herb marinated lamb shank, pomme puree finished with a mint jus

"OX CHEEK BOURGUIGNON" **17.5**
Braised ox cheek with baby onions, bacon, carrot and clamshell mushrooms topped with a Quinnell of chive mash

OVEN ROAST CHICKEN SUPREME **16**
Oven roast chicken supreme with buttered tender steam broccoli and mash potato with a wild mushroom and tarragon cream sauce

PAN FRIED FILLET OF SEABASS **16.5**
Served with sautéed leeks and baby turnips with a classic hollandaise sauce

CHICKEN CORDON BLEU **17**
Crispy breaded chicken fillet, stuffed with smoked ham & cheese, served on wilted spinach, with wholegrain mustard crème sauce

PAN ROASTED BELLY PORK **16.5**
Pan roasted belly pork served with mashed potatoes, apple puree and cider jus

VEGAN WELLINGTON **16**
With roast cauliflower, parsnip, kale and peppers served with potato parmentier, spinach & beetroot fennel puree

PAN SEARED SALMON **17.9**
With sautéed butter leeks, grilled asparagus, roasted sweet potatoes puree finished with Beurre blanc sauce

SEARED DUCK BREAST **19**
Seared duck breast with candied red cabbage sweet potato fondant and grena-dine syrup

BEAN CASSOULET **15**
Cannelloni, haricot & kidney bean with Mediterranean vegetables in rich tomato & herb sauce

PAN FRIED FILLET OF BOEUF **26**
Pan fried fillet of beef with pont neuf chips, roast vine tomatoe, cafe du paris butter and watercress

Our Steaks are served with fat cut chips and confit vine tomato!

SIRLOIN STEAK **20**
Chargrilled 8oz Sirloin Steak

ENTRECÔTE 8oz **22.5**
Small grains of fat (marbling) give this cut its full flavour & increased moisture

CHATEAUBRIAND 20oz for two **55**
Carved by our chef & served with traditional Peppercorn sauce. From the head of the fillet, the best combination of tenderness & flavour

ACCOMPAGNEMENTS

Marinated olives **4.5**
Garlic bread **3.5**
Garlic bread with mozzarella **4**
Gratin dauphinois **4.5**
House cut chips **3.5**
Sweet potato fries **4.5**
Garlic butter sautéed spinach **4**
Seasonal veg **4**
Tender steam broccoli **4**

DESSERTS / FROMAGE

CREME BRULEE **5.5**
VANILLA CHEESECAKE with mixed berries coulis **6**
APPLE & RHUBARB CRUMBLE **6**
STICKY TOFFEE PUDDING with ice cream **6**
CHEESEBOARD **7**
SELECTION OF ICE CREAM **5.5**

SAUCES

Wild mushroom **3**
Peppercorn sauce **3**
Diane Sauce **3**
Bearnaise sauce **3**
Red wine jus **3**

LE MENU DES ENFANTES

2 COURSES 7.5

LE POULET
Homemade breaded chicken nuggets

LE POISSON
Breaded fresh fish goujons

LE SAUCISSE
Grilled pork sausage

LE PATES
Pasta served in tomato sauce

All meals (pasta excluded) served with chips or new potatoes and baked beans or a "petite salad"

A selection of ice creams available

WEDNESDAY STEAK NIGHT £17.5

Available on Wednesday from 6 pm till 9 pm

Your choice of 4 cuts of Steak from £17.5

Sirloin Steak **17.5**
Entrecote **20**
Fillet Steak **22**
Chateaubriand **50**

THURSDAY WINE & DINE £23.9

Available on Thursday from 4 pm till 9 pm

Choice of 2 Courses from our menu and a bottle of house wine to share

Supplements apply: Duck 3.5 | Lamb 3.5 | Bouillabaisse 3.5 | Salmon 3 | Fillet 5.5 | Sirloin 3 | Entrcote 3.5 | Chateaubriand 20

GF - Gluten free **V** - Vegetarian **VE** - Vegan

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request

A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL