

Bistro Breakfast

Served daily from - 7:00am to 11:00am

Buffet / A La Carte

Please ask your waiter for further details



PETIT
BISTRO

Weekend Brunch

Served from 11:00am to 3:00pm

Bottomless Brunch

Please ask your waiter for further details

DÉJEUNER ET DÎNER

Served from noon until 11:00pm

HUÎTRES

French oysters

served on crushed ice with shallot vinegar, horseradish & Tabasco

6 £15.85 / 12 £30.00

PLAT DU JOUR

2 courses £16.50

3 courses £18.50

Please ask your waiter for further details

SOUPES & HORS D'OEUVRES

Soup of the season	£4.50
Onion soup gratinée <i>Swiss cheese & croutons</i>	£6.50
Escargots à la Bourguignonne <i>6 snails in garlic butter</i>	£8.00
Pâté de pays <i>bistro chutney, sour dough toast, pickles & dressed green salad</i>	£6.50
Steak tartare <i>chopped rump steak with shallots, cornichons, egg yolk, capers, parsley & crostini</i>	£9.00
Pan seared foie gras <i>with petit boudin blanc, green beans, jus & toasted brioche</i>	£12.50

POISSONS

Moules frites <i>mussels with white wine, cream, garlic, herbs & pommes frites</i>	£10.50
Haddock goujons & chips <i>served with peas, lemon & sauce tartare</i>	£11.50
Cod St Mortiz <i>prime cod with potato & leek croquettes, chard, carrots & sauce Mortiz</i>	£18.00
Bouillabaisse <i>with mixed West Country fish, spiced croutons & aioli</i>	£16.00

SALADES

Chèvre salad (V) <i>Florette creamy goat's cheese with golden beetroot, croutons, truffle honey & walnut dressing</i>	Starter £8.00 Main £11.00
Caesar Salad <i>with romaine, parmesan, garlic croutons, boiled egg, avocado, anchovies & Caesar dressing</i> - additional grilled chicken	Starter £8.00 Main £11.00 £4.00
Salad Lyonnaise <i>with warm poached egg, croutons, frisée lettuce, smoked bacon & vinaigrette dressing</i>	Starter £8.00 Main £11.00

LES GRILLADES e RÔTIS

Grilled haché burger <i>grilled prime Black Angus beef burger with tomato, lettuce, red onion, pickle served in a brioche bun & fries</i> - additional bacon £1.00 - additional cheddar £1.00	£10.50
Grilled haché foie gras burger <i>marinated foie gras & prime Black Angus beef with tomato, lettuce, red onion, pickle & white truffle dressing served in a brioche bun & fries</i> - additional bacon £1.00	£21.00
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Petit Bistro signature confit de canard <i>slow roasted spiced honey duck leg served with buttered Savoy cabbage, swede purée & duck jus</i>	£14.50
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Steak frites Ecosse <i>onglet steak, French fries & choice of: Green pepper sauce; Garlic herb butter; Bernaise sauce</i>	£15.50
Poulet rôti <i>roast French chicken, with mustard dressed beans & pommes frites</i>	£14.50
Ragoût d'agneau <i>classic French lamb shoulder stew with flageolet beans & seasonal vegetables</i>	£15.00
Entrecôte de boeuf (8oz) <i>with fondant potatoes, mustard dressed green beans & choice of: Green pepper sauce; Garlic herb butter; Bernaise sauce</i>	£21.00

DU POTAGER

Pommes et oeuf cocottes (V) <i>baked eggs & potatoes with mushrooms, onion, spinach & brie</i>	£9.00
Flamiche poireau et truffe (V) <i>leek & truffle tart with tomato & olive salad</i>	£11.00

SIDES

Green beans	£4.00	Pommes Frites	£3.00	Swede purée	£4.00
Dauphinoise <i>gratinée potatoes with gruyere cheese</i>	£4.00	Pommes purée <i>mashed potatoes with milk & butter</i>	£4.00	Legumes <i>house mixed seasonal vegetables</i>	£4.00
Pain et beurre <i>bread & butter</i>	£2.50	Spinach	£4.00	Jardin <i>fresh tomato salad / fresh green salad</i>	£4.00

For those with special dietary requirements or allergies who may wish to know about the ingredients used, please ask a member of staff.

A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT

www.petitbistrolondon.co.uk

Tel: 0203 909 4099



PETIT

BISTRO

LES VINS

CHAMPAGNES

	<i>Glass 150ml</i>	<i>Bottle</i>
Randall & Aubin Cuvée Réserve NV - Champagne, France	£10.00	£48.00
Perrier Jouët Grand Brut NV - Champagne, France 37.5 cl / 75cl		£33.00 / £55.00
Perrier Jouët Blason Rosé Brut NV - Champagne, France		£75.00
Perrier Jouët Blanc de Blanc NV - Champagne, France		£95.00

VINS PÉTILLANTS

	<i>Glass 150ml</i>	<i>Bottle</i>
Prosecco Brut NV, Terre di Sant'Alberto - Veneto, Italy	£6.50	£32.00
Saumur Brut, Domaine de Brizé NV - Loire, France	£7.50	£34.00
Petit Bistro Rosé - Veneto, Italy	£8.50	£38.00

VINS BLANCS

	<i>Glass 125ml</i>	<i>Glass 175ml</i>	<i>Carafe 500ml</i>	<i>Bottle</i>
Blanc de Blancs, Le Rouleur - 2016 Languedoc, France <i>A bistro-blend: attractive, simple & fresh citrus flavours - perfect for uncomplicated quaffing</i>	£3.60	£5.00	£14.00	£17.50
Grenache Blanc, Maison Saturnin, IGP Gard - 2016 Languedoc, France <i>A grape variety that's great for those who prefer lower acidity whites - gentle, friendly & floral</i>	£3.80	£5.20	£15.00	£18.50
Pinot Grigio, Via Nova - 2016 Veneto, Italy <i>Light & lemony with a touch of almonds at the end - a quintessentially Italian easy-drinker</i>	£4.00	£5.50	£16.00	£21.00
Chardonnay, Les Mougeottes IGP Pays d'Oc - 2016 Languedoc, France <i>This is a Chardonnay with a chunk of sophisticated barrel-aged oak thrown in. Lemon & vanilla scents with a round, fruity body & hint of oak</i>	£4.50	£6.50	£18.00	£25.00
Sauvignon Blanc, Land Made, Yealands - Marlborough, New Zealand <i>Brimming with vivacious grapefruit - made with love at this wonderful eco-focussed winery</i>	£5.50	£7.50	£21.00	£30.00
Picpoul de Pinet, Réserve Roquemolière - 2016 Languedoc, France <i>Crisp, light & aromatic with remarkable freshness</i>				£32.00
Muscat Réserve, Trimbach - 2016 Alsace, France <i>Bone dry & wonderfully stoney, concentrated & rich</i>				£38.00
Sancerre, Domaine Franck Millet - 2016 Loire, France <i>Wonderfully crisp & dry, fruity with a flinty quality</i>				£42.00
Chorey-les-Beaune Blanc, Domaine Maillard Père et Fils - 2014 Burgundy, France <i>Classically silky 2014 vintage with a lemony, honeyed freshness</i>				£55.00

VINS ROSÉ

	<i>Glass 125ml</i>	<i>Glass 175ml</i>	<i>Carafe 500ml</i>	<i>Bottle</i>
Comte de Provence Rosé, La Vidaubanaise - 2016 Provence, France <i>A light, bright nose of wild strawberries. Refreshing & smooth</i>	£4.80	£6.50	£18.50	£25.00

VINS ROUGES

	<i>Glass 125ml</i>	<i>Glass 175ml</i>	<i>Carafe 500ml</i>	<i>Bottle</i>
Carignan, La Cadence - 2016 Languedoc, France <i>Crunchy cherries & warming nutmeg - juicy & vibrant</i>	£3.60	£5.00	£14.00	£17.50
Grenache Noir, Maison Saturnin, IGP Gard - 2015 Languedoc, France <i>Ripe & ready red fruits, the kind of wine that can take you through a meal</i>	£3.80	£5.20	£15.00	£18.50
Merlot, L'Ampélographe - 2016, France <i>A funky, modern Merlot, with intense berries, pepper & silky tannins. Bountiful & quaffable</i>	£4.00	£5.50	£16.00	£21.00
Malbec, Melodias, Trapiche - 2015 Mendoza, Argentina <i>Ripe plums, black cherry & sweet spice</i>	£4.80	£6.40	£17.00	£24.00
Rioja Crianza, Ramón Bilbao - 2014 Rioja, Spain <i>Fruit driven & impeccably balanced with creamy oak</i>				£28.00
Corbière, Château du Vieux Parc l'Heritage - 2015 Languedoc, France <i>Notes of dark fruits, spices, cacao & tobacco. Complex, silky & rich</i>				£30.00
Brouilly, Louis Tête - 2016 Beaujolais, France <i>Deep ruby - a firm, slaty red, full of juicy raspberry fruit</i>				£35.00
Syrah, La Vigne d'à Côté, Cuilleron - 2016 Rhône, France <i>Wonderful violet colour - inky, silky & concentrated</i>				£40.00
Chorey-Les-Beaune, Domaine Maillard Père et Fils - 2015 Burgundy, France <i>Aromas of morello cherry & raspberry with complex earthy elements</i>				£55.00

*Should a wine or vintage no longer be available we will offer a suitable alternative.
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