

"Father's Day"

June 15th

3 Courses (Roast included)

£14.95 (Served 12-7pm)

"Celebrate Bastille Week"

5 course gourmet French menu and a glass of bubbly - 14th-18th July

£28.50 (From 4.30pm)

Bistro Jacques

Restaurant Français

Le Menu Juin

Accompagnements

Frites	£2.25
Garlic Bread	£2.25
Garlic Bread with Mozzarella	£2.50
Skillet of Fresh Vegetables	£2.75
Extra Bread + Butter	£1.25
Gratin Dauphinois	£2.50

Pork Crackling	£1.95
Marinated Olives	£2.25
Dressed Mixed Salad	£2.50
Tartiflette	£2.75
Pan Fried Frogs Legs	£2.95
Creamy 'pommes purée'	£2.25

Entrées

- (V) 'Soupe du jour'; freshly made soup of the day £3.25
- Chicken liver, madeira and thyme pâté, served simply with red onion jam and a toasted croûte £4.50
- (V) Roasted aubergine and courgette risotto, topped with crispy fried leeks £4.50

- Marinated herring fillet, served with a traditional dill and gherkin potato salad £4.50
- (V) Spring onion, blue cheese and sundried cherry tomato tart, served with a 'petite salade' and dressed with a port reduction £4.95
- Confit duck rillettes, with a chilli and lime dipping sauce and crisp melba toast £4.95

Plats De Résistance

All main courses served with a skillet of fresh vegetables & gratin dauphinois (pasta excluded)

- 'Entrecôte au poivre'; 8oz sirloin steak, with a classic green peppercorn and brandy sauce £13.75
- Roast suprême of chicken, served with a wild mushroom, pancetta and red wine sauce £12.25
- 'Filet de Boeuf'; pan fried fillet of beef with fondant potatoes, carrot purée and a rich red wine jus £17.95
- (V) Oven baked courgette and tomato gratin, served with a fresh green salad and dressed with a traditional French dressing £8.50

- Breaded escalope of pork, served simply with grilled aubergines, a rocket and cherry tomato salad and drizzled with a romesco sauce £12.95
- Prime beef steak hâché, with a fresh tomato and coriander salsa and a simple watercress and red onion salad £12.50
- Fusilli pasta, tossed with chargrilled chicken, olives and sundried tomatoes in a creamy tomato sauce, finished with parmesan shavings and a toasted garlic croûte (available as v) £9.50
- Pan fried fillets of sea bass, served on a bed of braised provençal lentils and drizzled with fresh herb pesto £12.50

Les Classiques

All served with a skillet of fresh vegetables & gratin dauphinois (Assiette de France and Niçoise Macgereaux excluded)

- 'Niçoise Macgereaux'; Traditional southern French salad of green beans, new potatoes, anchovies, egg and olives, topped with grilled fillets of fresh mackerel and dressed with a white wine vinaigrette £12.50
- 'Confit de Canard à l'Orange'; Confit duck leg on a bed of creamy pommes purée and wilted spinach, served with a rich orange and cointreau sauce £12.25

- 'Boeuf Bourguignon'; a traditional dish of beef cooked slowly with chantenay carrots, baby onions, button mushrooms and bay leaves in a rich bacon, thyme and burgundy sauce, topped with 'gratin dauphinois' £12.50
- 'Assiette de France'; Baked camembert, charcuterie selection, breaded fish goujons, pâté de maison and marinated olives, all served with toasted croûtes, fruit chutney and cornichons. £12.50

Le Pre-Théâtre Menu

All main courses served with a skillet of fresh vegetables & gratin dauphinois (pasta excluded)

3 course dinner £12.90

4.30 - 7.00pm Sun - Thurs

4.30 - 6.30pm Fri + Sat

Entrées

- (V) 'Soupe du jour'; freshly made soup of the day
- Chicken liver, madeira and thyme pâté, served simply with red onion jam and a toasted croûte

- (V) Roasted aubergine and courgette risotto, topped with crispy fried leeks
- Marinated herring fillet, served with a traditional dill and gherkin potato salad

Plats De Résistance

- Roast suprême of chicken, served with a wild mushroom, pancetta and red wine sauce
- (V) Oven baked courgette and tomato gratin, served with a fresh green salad and dressed with a traditional French dressing
- Pan fried fillet of sea bass, served on a bed of braised provençal lentils and drizzled with fresh herb pesto

- Fusilli pasta, tossed with chargrilled chicken, olives and sundried tomatoes in a creamy tomato sauce, finished with parmesan shavings and a toasted garlic croûte (available as v)
- 'Entrecôte au poivre'; 8oz sirloin steak, with a classic green peppercorn and brandy sauce (supplement £2.75)

Desserts/ Fromage - See Blackboards

Apéritifs Maison and Cocktails

Kir (cranberry de cassis and white wine)	£3.25
Kir Royale (cranberry de cassis and bubbly)	£3.50
Parisienne Woo Woo (grey goose vodka, peach schnapps, cranberry juice)	£4.50
Lynchburg Lemonade (bourbon, cointreau, lemonade)	£4.50
Long island Iced Tea (gin, tequila, grey goose vodka, triple sec, white rum, lemon, coke)	£4.50
French Martini (charbon, grey goose vodka, pineapple, lime)	£4.50

- Grilled filets of sardine, with a tomato and red pepper salsa and a smoked paprika mayonnaise £4.95
- Cajun spiced chicken wings, served with a thyme and garlic mayonnaise, and a 'petite salade' £5.25
- 'Assiette de France'; (ideal to share) £12.50
Baked camembert, charcuterie selection, breaded fish goujons, pâté de maison and marinated olives, all served with toasted croûtes, fruit chutney and cornichons. *Please note, available on the Wine and Dine Offer for two to share

- Grilled fillet of hake, served simply with a red pepper relish and topped with crisp sage leaves £12.75
- (V) Cassoulet of chickpeas and artichoke hearts, with garlic and fresh herbs, topped with pecorino cheese and rouille £8.90

Plat du jour

- Pan roasted rack of lamb, carved onto a bed of champ mash, and finished with a rich red wine and rosemary jus £15.95

Tuesday "Wine and Dine"

2 courses from 'Le Menu Juin' plus a bottle of house wine per person. £16.95

Every Week

(*Upgrade house wine to Berr Estates Chardonnay, Cabernet Sauvignon or Grenache Rosé for £3.00 extra.)
Same offer available on Mondays for students.

Supplements on "Wine and Dine" offer:

Lamb £3.75 Sirloin £2.75

Pork £3.75 Fillet £3.95

*Please Note: Wine cannot be taken off the premises

Le "Lunch Rapide"

£10.50

3 Course Lunch (Menu changes daily)

"L'Assiette de France"

£8.50

A platter of French favourites

Served 12-4.30pm.

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Bistro Jacques - 77/77a Market, Shrewsbury SY1 1PZ

Tel: 01743 272 586 www.bistrojacques-shrewsbury.com

"Father's Day"
June 15th
3 Courses (Roast included)
£14.95 (Served 12-7pm)

"Celebrate Bastille Week"
5 course gourmet French menu and a glass of bubbly - 14th-18th July
£28.50 (From 4.30pm)

Restaurant Français

Bistro Jacques

Liste des Vins

Mineral Water

Sparkling	Large Bottle	£3.50
	Glass	£1.80
Still	Large Bottle	£3.50
	Glass	£1.80

Vin Blanc

	Botle	Glass (250ml)	Glass (250ml)
"Crusan" Columbard Sauvignon, France - Full of vibrant fruit with a hint of zest	£15.50		
"Granfort" Sauvignon Blanc France - Gooseberry aromas and fresh zingy acidity	£16.50	£3.15	£5.75
"Berri Estates" Chardonnay Australia - Full of tropical fruit flavour, great with white meats and fish	£16.95	£3.35	£5.85
"Cullinan View" Chenin Blanc South Africa - Peach slices layered between juicy pears	£14.95	£2.85	£5.25
"Le Caprice" Sauvignon Blanc France - Aromatic and zesty with ripe, gooseberry flavours	£14.50	£2.75	£4.95
Pinot Grigio "Marchesini" Italy - Lovely buttery style with typical soft-pear fruit	£17.50		
Pouilly Fumé "Joseph Mellot" France - Bright, stylish, clean and crisp	£21.95		
Chablis, "Louis Jadot" France - Fuller, fatter style of Chablis with a rounded, softer palate	£22.50		

Vin Rosé

"Le Caprice" Grenache Rose France Delicately flavoured, hints of redcurrant and bramble fruits.	£16.95	£3.50	£5.50
Pinot Grigio Rosato, "Marchesini", Italy Creamy strawberries and soft summer berries	£17.50	£3.25	£5.95

Sparkling Wine and Champagne

Prosecco "Amanti" Italy Delicate, crisp Prosecco with pear and apple flavours	£18.95
"Bouché Pere et Fils" Brut Cuvée Réserve Brut France Ripe, biscuity champagne with a fine mousse and long, elegant finish	£32.50

Vin Rouge

	Botle	Glass (250ml)	Glass (250ml)
"Berri Estates" Shiraz Australia - Classic, big and spicy with a soft-fruit palate	£16.50		
"Le Caprice" Merlot France - Fresh and juicy with notes of bramble fruit and plum	£14.50	£2.75	£4.95
"Condesa de Leganza" Tempranillo Spain - Medium bodied, single grape with ripe fruit and vanilla hints	£15.75	£2.95	£5.50
"Granfort" Cabernet Sauvignon France - Soft, fruity and easy drinking wine with typical blackcurrant flavours	£16.50	£3.15	£5.75
Côtes-du-Rhône, "La Dentelière" France - A deep ruby colour. Rich and spicy fruit.	£17.50	£3.30	£5.95
"Portillo" Malbec Argentina - Ruby red, fresh and fruity nose, hints of plums and blackberries	£18.75		
Beaujolais Villages "Louis Jadot" France - Fuller style, vibrant, great raspberry and cherry fruit flavours	£20.95		
Châteauneuf-du-Pape "Les Cornalines" France - Dark, ripe and brimming with spice.	£22.50		

Bières et Cidres

Stella Artois 330ml	5.2% vol	£2.95
Leffe Blonde 330ml	6.6% vol	£3.65
Budweiser 330ml	5.0% vol	£3.10
Peroni 330ml	5.1% vol	£3.10
Desperados 330ml	5.9% vol	£3.40
Magners Cider 330ml	4.5% vol	£3.15
Bombardier 500ml	5.2% vol	£3.95
Rekorderlig		
Wild Berries 500ml	4.0% vol	£4.50
Kronenbourg Première	5.0% vol	
Cold (Draught)	1/2 pint	£1.95
	pint	£3.95

Opening Times - open 7 days
Monday - Friday 12-10pm
Saturday and Sunday 9.30am-10pm

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Aperitifs Maison and Cocktails

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Lynchburg Lemonade (bourbon, cointreau, lemonade)	£4.50
Long island Iced Tea (gin, tequila, grey goose vodka, triple sec, white rum, lemon, coke)	£4.50
French Martini (chambord, grey goose vodka, pineapple, lime)	£4.50

Soft Drinks and Mixers

Coke	£1.95
Diet Coke	£1.95
Lemonade	£1.95
J20 (Variety of flavours)	£2.50
Orange Juice	£1.95
Apple Juice	£1.95
Pineapple Juice	£1.95
Cranberry Juice	£1.95
Tonic Water	£0.95
Bitter Lemon	£0.95
Dry Ginger	£0.95
Lime and Soda	£0.95
Dash (mixer)	£0.50

Cafe

Fresh ground coffee	£1.90
Espresso	£1.75
Cappuccino	£1.95
Cafe Latte	£2.10
Tea	£1.75

Cafe Liqueur

Please ask our staff about our extensive range of liqueur coffees £4.25
Full Range of Spirits and Liqueurs available

Tuesday "Wine + Dine"
(every week)
2 courses from our A La Carte menu plus a bottle of house wine each (also available for students on Mondays)
£16.95

Le "Lunch Rapide" £10.50
3 Course Lunch (Menu changes daily)

"L'Assiette de France" £8.50
A platter of French favourites
Served 12-4.30pm.

Le "Petit-Dejeuner" (9.30-11.30am)
Weekends & Bank Holidays
Full breakfast menu available

Le "Pre-Théâtre Menu"
Sun-Thurs 4.30 - 7.00pm Fri-Sat 4.30 - 6.30pm
3 courses £12.90