



BISTRO

The French Connection

BAR

'RAPPORTS'

Autumn 2009

Fr.: 'un Rapport' - a connection or link

'Rappports' - our 'connection' to you, our customers

Welcome to the 38th edition of "Rappports"

Did we have a Summer? If we did I must have missed it! But at least we have some GOOD NEWS to share, our eldest daughter presented us with a grandson, Cameron Edward, on 5th September. We would like to say a warm and heartfelt "THANKYOU" to all of you who sent good wishes, cards, gifts and messages to us and our daughter. We will try to thank as many of you in person as we can, but again THANK YOU for your kind wishes. Christopher is to be called GRUMPA (not a spelling mistake) Colette is at present unnamed as Granny or Grandma does not seem to fit!

We had a week in Gascony at the end of August. 36 degrees in the shade is a definite improvement on Stourbridge. Jean Paul at the Bistro des Armagnacs has set up his patio, and very pretty it is too. Sunday lunch on the patio of creamed mushroom and haricot soup with crème fraîche, followed by queen scallops in puff pastry with a light shellfish sauce. Then a joint of local duck served with Gascon sautee potatoes followed by tarte tatin with prune and Armagnac ice-cream. The whole accompanied by a couple of bottles of well chilled rose. The meal went down very well indeed and these dishes will appear, with others, on an evening menu very soon so you may experience them for yourselves.

New Menus for the Autumn are in work as are the CHRISTMAS menus. I hate to mention this but getting things ready early is an absolute must. The Christmas menus will be available in early October. We shall continue with the £10.95 lunch menu and the £14.95 Menu rouge for Wednesday, Thursday and Friday evenings until December. We are also looking at a fixed price gourmet menu to run along side the A la Carte menu. This will feature items from the a la carte but put together in such a way so we can offer a package at an advantageous price.

Theme Evenings. We have some specials lined up for you during October and November and two in December, some for serious eating and some strictly for fun. We will have two menus from the **Bistro des Armagnacs** with new dishes from Jean Paul, and we are going to have a **retro night with near retro-prices** based on the early 1970's. So if you have your flares, medallions, platform shoes, frilly shirts and wide lapels it is time to rescue them from the back of the wardrobe. There will be a **Bonfire Night Menu** on Thursday 5th November. On **FRIDAY 11th December** we will have, not only our special Christmas Menu, but we will also have Mike, our accordionist, playing for us a selection of French favourites. On **SATURDAY 19th December** we have a real challenge for you, the French Connection will go "**ALLO ALLO**" for the night. We can

DATES FOR YOUR DIARY

Friday Oct 16	An Evening at the Bistro des Armagnacs
Thursday 5th November	Bonfire Night Special.
Friday 13th November	Retro Night
Friday 27th November	Our Last "visit" to Bistro des Armagnacs this year
Tuesday 1st December	Festive Menus Begin
Friday 11th December	Live Accordion with Mike
Saturday 19th December	Allo-Allo, Herr Flic is about!
Thursday 24th December	Christmas Eve Lunch, Extended Lunch Session.
Thursday 31st December	New Years Eve Supper

provide the characters that work and serve in Rene's restaurant, but we need to draw our guests from the occupying forces, disguised British Airmen, characters from the village (Including Monsieur Le Clerk), members of the resistance, elderly grandmothers, members of the Gendarmerie, etc. etc We will also have Mike with his accordion with us again, with his WW2 favourites.

We shall be open on **New years Eve** as usual, there will be a special menu and champagne at midnight. Menu and prices available shortly. We already have some bookings for this night so if you would like to join us please book early..

Further details and dates in the box on the front and on the enclosed diary sheet.

Other Associated Events. Pascale Bigot is having an exhibition, at her home in Worcester Street, of her original paintings that many of you will have seen in the restaurant. She is becoming quite collectable now and her work is well worth a look. 6th, 7th. 8th November.

The **Welsh Ballet** comes to Stourbridge on the 5th December, so we shall open early that night for a **pre theatre dinner**. If you come at six we will have you comfortably fed in time for curtain up. We have no connection with the Town Hall for this, so booking must be directly with the restaurant.

Bistro Food at Home. We have now extended our range so that not only can you order complete meals to eat at home but we have a selection of dishes from our a la carte menu ready prepared and freshly cooked to go in your fridge or freezer for those occasions when something other than an Indian appeals. With Christmas coming and families arriving and everyone expecting to be fed, why not stock up your freezer with Boeuf Bourguignon, Dauphinoise potatoes and petits pois Francaise to banish the Turkey Blues?

French Bistro Catering Services providing a service to private individuals for weddings, funerals and christenings and to local businesses for training days, sales meetings or even a working lunch etc. Everything from a platter of sandwiches to a full buffet to a banquet. All our filled baguettes and sandwiches have fillings made freshly on the premises, we bake our own baguettes and anything delivered more than 15 minutes from the restaurant is carried in insulated containers. Delivery is free within Stourbridge, and is free for orders over £25 within 5 miles. Outside these limits a delivery charge may apply.

And Now For Something Completely Different! We have, after some years, managed to change our drinks licence so now we can do all the usual civilised French Bistro things that you would enjoy on the continent. Just drop in for a glass of wine, or a beer or have a cognac or Armagnac with your coffee. Stop by after work or pop in for a mid shopping pick me up. We can serve drinks from 10am until Midnight and there is always a selection of nibbles on hand too if you don't want to eat a full meal with us.

Coeliac (Celiac) Disease. Always a selection of gluten free dishes on our standard menus and Wednesday menus will be almost exclusively gluten free. Plenty of choice.

Loyalty Scheme. Most of you know that we have a coffee club, which means that you get a free coffee or tea whenever you have purchased 10 items we also have a bistro club where you can earn wine to go with your meal by accumulating points on your card.

Due to many requests, we are going to be open earlier in the evening. So our revised opening hours are:

Daytimes Tuesday to Saturday 9:30am until 3:30pm

Evenings Wednesday to Saturday From 6:30pm

**Friday October 16th.
The Bistro Des Armagnacs**

*The Autumn Menu with Glass of Rose to accompany your Soup and First Course.
Four Courses in all.*

£19.95 per person.

**Thursday 5th November
Bonfire Night Special**

A warming special menu of favourite s with a topical flavour. A glass of spiced wine to start with is included

£15.95 per person

**Friday 13th November
Retro Night!**

Classic dishes and, hopefully, fashions and sounds from the Seventies Three courses with a half litre of house wine between two diners.

£19.95 per person

**Friday 27th November
Bistro Des Armagnacs**

*A last "visit" to the Bistro this year featuring Jean Paul's winter Menu.
Four Courses with a Kir to start.*

£19.95 per person

Tuesday 1st December

Festive menus available for lunch and evening sessions.

3 Course Lunch Menu £14.95 (2 Courses £12.95)

Mid week Evening £19.95 (2 Courses £17.95)

Friday and Saturday £24.95 (except 11th and 19th Dec)

1st to 4th December, an offer you can't refuse

£15.95 for three courses.

Special Introductory offer for reservations placed early.

Friday 11th December

Live French Accordion with Mike Wall

Special Festive Menu £26.95 per person

Saturday 19th December

Listen Carefully, I will say zis only once.!

An evening at Rene's café in the closing days of WW2. Can you see yourself there? Gendarmes, crashed British Airmen, villagers, occupying forces, Herr Fluc and members of the resistance are all needed to fill the café where a generous meal will be served with a large glass of wine for each person.

Live Accordion Music included. £27.95 per person.

Christmas Eve Lunch. Special 3 Course Menu, from £15.95 p p

New Years Eve at The French Connection.

**A Special Four Course Menu, Good Company
and**

Champagne at Midnight £35.00 per person

CHRISTMAS HOLIDAYS

**Christmas day until New Years Eve Evening, ALSO CLOSED FRIDAY 1st January
REOPEN for breakfasts and normal business SATURDAY 2nd January**