

## COOKERY CLASSES

Our cookery classes have proved incredibly popular. Hosted by our own Head Chef, Armand Sablon, there will be more in September with lessons for kids and parents as well as just for adults. At the children's classes (a total of £20 for one child and one adult) you will be shown how to make fabulous French treats including quiche lorraine and raspberry soufflé.

And at the adult sessions (£30 per person including a glass of champagne) you will be shown how to make some of the fabulous French dishes that have been created by Armand for our Bistro K menu.

And after the class you can, you can sit down and enjoy what you've created, in our restaurant. To find out when the lessons are taking place please go to the events area of our website at [www.bistro-k.co.uk](http://www.bistro-k.co.uk). To book please call us on 020 7373 7774.



## SET LUNCH MENUS

Because our lunch set menus have proved so popular we are continuing them. You can enjoy two courses for £12 or three courses for £15 from midday until 2.30pm, Tuesday to Saturday. To view the menu go to <http://www.bistro-k.co.uk/pdf/menu.pdf>



## CHEESE OF THE MONTH

Our cheese of the month for September is Comté. Fresh from specialist cheese retailer La Cave à Fromage just down the road in South Kensington, Comté is one of our favourites. Made from unpasteurized cow's milk in the Franche-Comté region of eastern France, it's matured over several months. The autumn is the very best time to enjoy this mild cheese with its fruity taste and hint of nuts.



## WINE OF THE MONTH

Come to Bistro K and try our Riesling Kuntz 2007. This dry Riesling is unusual in the Mosel region in Germany, where it originates. It is pale in appearance with a fresh nose and a hint of lemon. The wine's fresh mineral undertone makes it the ideal accompaniment to our Scottish Scallops, Cauliflower Purée & Pancetta starter. A glass of this wine is also the perfect way to relax and enjoy the fading summer days on our terrace.

We will be running special offers on some of the finest wines from our cellar over the next couple of months, so keep an eye out for more information in our October newsletter!

## SEVIM'S RECIPE FOR GRATIN DAUPHINOIS

This is one of Sevim's favourite French recipes because it is so easy to make. Sevim likes to serve it with fillet steak and a fresh, crisp salad.

### INGREDIENTS :

- Butter
- 1kg waxy potatoes, such as Desirée
- 2 eggs
- 600ml milk or cream
- 1 tsp of salt

### METHOD:

- Peel and thinly slice the potatoes, and arrange them evenly in a generously buttered dish.
- Mix both the eggs with a little of the milk or cream, add 1 teaspoon of salt and then whisk together with the rest of the warmed milk or cream.
- Pour the mixture over the potatoes and dot with knobs of butter.
- Cook in a preheated oven at 220°C for about 50 minutes.
- As an added touch, rub the bottom of the dish with garlic and add some pieces of Reblochon cheese.



## CHILDREN'S BIRTHDAY PARTIES

Because we love celebrating birthdays we're excited to announce that at Bistro K, we are now offering our restaurant as the ideal place for fabulous children's parties. We are delighted to assist in whatever way we can to create an event exactly as you'd like it.

Armand is also very happy to create special menus for you. And as always we are happy to host parties and events for all other occasions too.

To discuss your requirements please call us on 020 7373 7774.



**Bistro K**  
Restaurant & Lounge Bar