



BISTROT HEQUE

STARTERS

- Twice baked soufflé, broad beans — 9.5  
(with black truffle — 15.5)
- Heirloom tomatoes, crab, basil, bread crumbs — 13.5
- Deep fried ricotta dumplings, basil, burnt butter — 8
- Cured salmon, marinated summer vegetables,  
parsley mayonnaise — 10.5
- Labneh, smashed cucumbers, za'tar — 8
- Chargrilled runner beans, buttermilk, ricotta, almonds — 9
- Foie gras & chicken liver parfait — 10
- Steak tartare — 12

Bistrotheque  
fish & chips — 21

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- Cod, romesco sauce — 19
- Beef rump heart, summer mushrooms, smoked butter — 32
- Cauliflower, mojo verde, smoked almonds — 17
- Chicken, confit garlic, rocket — 20
- Steak tartare, chips, gem salad — 24
- Salmon, miso broth, broad beans — 23
- Tomato tarte Tatin, goats curd, crispy shallots — 17
- Grilled lamb leg, basil, heritage tomatoes,  
taggiasca olives — 28

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FROMAGE (40g)

- ×1 — 4
- ×3 — 11

- Chips — 4.5
- Green beans, rocket pistou, bread crumbs — 8
- Gem salad — 5
- Bitter leaves, hazelnuts — 7.5
- Dauphinoise gratin, caramelised shallots — 9
- Crispy new potatoes, rosemary, garlic — 5

PUDDINGS

- Crème brûlée — 6
- Pannacotta, strawberries, pistachios — 8.5
- Apple sorbet, East London Liquor Company vodka — 7
- Chocolate fondant, salted caramel cream,  
chocolate crumb — 8
- Pistachio & raspberry mille-feuille — 9

NOTICES

PRIVATE DINING ROOM

The PDR is available for private hire morning, noon and night. Please email pdr@bistrotheque.com for more details

OPENING TIMES

Bistrotheque is open for dinner 7 days a week and brunch on Saturday, Sunday and Bank Holidays

FOOD ALLERGIES AND INTOLERANCES

Before ordering please speak to our staff about your requirements

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For orders into kitchen by 19:00 or reservations after 22:00 (Available for parties up to six)

Twenty-nine pounds for any three courses.

(Fifteen pound supplement for beef, six pounds for black truffle)

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- «POMEGRANATE COSMO» — 9.5  
Citrus vodka, pomegranate, plum bitters
- «CUCUMBER & STRAWBERRY FIZZ» — 11  
Strawberry, cucumber, vodka, campari, rosé, Prosecco
- «SEA BUCKTHORN FIZZ» — 13.5  
Sea buckthorn, satsuma, gin, Champagne
- «SANTA CLARA» — 9.5  
Rum, passion fruit, ginger, lemon
- «SUMMER JULEP» — 9.5  
Bourbon, Bénédictine, vermouth, apricot brandy, fresh mint
- «MEZQUITO» — 12  
Mezcal, tequila, red wine reduction, raspberries
- «EARL GREY FLIP» — 9.5  
Earl Grey gin, lemon, egg white
- «ESPRESSO MARTINI» — 9.5  
Vodka, espresso, Kahlua

APERITIFS

- APEROL or CAMPARI or CYNAR SPRITZ — 8.5
- AMERICANO — 8.5  
(Campari, red vermouth, soda)
- BICICLETTA — 8  
(Campari, white wine, soda)
- NEGRONI — 9  
(Campari, red vermouth, gin)

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- English Breakfast — 3.5
- Earl Grey — 3.5
- Chamomile — 3.5
- Peppermint — 3.5
- Green — 3.5
- Fresh mint — 2.25
- Lemon Verbena — 3.5
- Espresso/macchiato — 2.5
- Any other coffee — 2.9

A 12.5% optional service charge will be added to your bill



## SPIRITS

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2016 No Stone Unturned, Semillon/Chardonnay, Murray Darling, Aus — 6.5 / 13 / 25  
 2016 Côtes du Lubéron, Famille Perrin Blanc, Fr — 29  
 2015 Sauvignon de Touraine, Raphael Midoir, Loire, Fr — 7.50 / 16 / 32  
 2016 Picpoul de Pinet, Domaine Félines Jourdan, Fr — 7.75 / 16.5 / 33  
 2016 Viognier, Domaine Fontareche, Vin de Pays d'Oc, Fr — 33.5  
 2015 Muscadet Sèvre Et Maine, Domaine Haute Fèvrerie, Fr — 35  
 2016 Gavi di Gavi 'Bric Sassi', Roberto Sarotto, Piedmont, It — 36.75  
 2016 Verdejo, El Quintanal, Rueda, Sp — 37  
 2016 Grüner Veltliner, Von den Terrassen, Ehmoser, Wagram, Austria — 9 / 19 / 38  
 2016 Pulenta Estate Chardonnay, Mendoza, Ar — 9.5 / 20 / 40  
 2016 Albariño 'Igrexario de Saiar', Benito Santos, Galicia, Sp — 10 / 21 / 42  
 2016 Dog Point Sauvignon Blanc, Marlborough, NZ — 50  
 2016 Sancerre 'Les Renaideries' Domaine La Rossingnole, Fr — 51  
 2015 Pouilly-Fumé 'Les Cocques', Domaine Patrick Coulbois — 52.5  
 2014 Riesling, Brandluft, Domaine Lucas & Andre Rieffel, Alsace — 53  
 2015 Chablis, Didier & Pascal Picq Fr — 54  
 2015 Au Bon Climat Chardonnay, Santa Barbara County, California — 72  
 2015 Puligny-Montrachet, 'Les Enseignerres', Domaine Henri Prudhon, Fr — 100

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2016 Cotes de Provence Rosé, Domaine du Grand Cros, Fr — 7.75 / 16.5 / 32  
 2016 Sancerre Rosé, 'Les Epsaille', Domaine David Sautereau Fr — 53

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2016 Pietas Old Vine Carignan, Pays D'Herault, Fr — 6.5 / 13 / 25  
 2015 Pinotage, Porter Mill Station, Tulbagh Winery, SA — 29  
 2015 Monastrell, Bodegas Los Frailes, Valencia, Sp — 32  
 2015 L'Oustalet, Famille Perrin, Rhône Valley, Fr — 8 / 17 / 34  
 2015 Cahors, Malbec, Clos La Coutale, Fr — 34  
 2015 Chinon Rouge, Domaine de la Semellerie, Loire, Fr — 36  
 2015 Bardolino, Monte del Frà, It — 37  
 2015 Beaujolais Vieilles Vignes, Domaine de la Rocaille, Fr — 8.5 / 17.5 / 35.5  
 2015 Sangiovese di Toscana, Scopetone, Tuscany, It — 9.5 / 21 / 42  
 2014 Vina Amezola Crianza, Bodegas Amezola de la Mora, Rioja, Sp — 10.50 / 22 / 44  
 2012 Château Lucas, Lussac Saint-Émilion, Bordeaux, Fr — 45  
 2016 Desierto 25 Pinot Noir, Patagonia, Ar — 48  
 2015 Chianti Classico, Monte Bernardi, Panzano-in-Chianti — 53  
 2010 Viña Koyle Royale Cabernet Sauvignon, Alto Colchagua, Ch — 55  
 2015 Crozes-Hermitage, Domaine Les Chenets, Rhône Valley, Fr — 57  
 2013 Bourgogne Rouge, Domaine Dioga-Royer, Fr — 59  
 2014 Frog's Leap Zinfandel, Napa Valley, CA, USA — 70  
 2012 Barolo, Serralunga d'Alba, Giovanni Rosso, It — 90  
 2013 Au Bon Climat Pinot Noir, Santa Barbara County, CA, USA — 100  
 2008 Château Bellegrave, Pomerol, Bordeaux, Fr — 115

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Coteaux du Layon St Aubin, Loire, Fr 2014 — 6/40 (75cl)  
 Muscat de Beaumes-de-Venise, Vin Doux Naturel  
 Domaine de Durban, Fr 2013 — 7/48 (75cl)  
 Puerto Fino Dry Sherry, Emilio Lustau — 7 / 28 (37.5cl)  
 Taylor's Fine Tawny Port — 6/45 (75cl)  
 Pedro Ximénez, San Emilio, Solera Reserva, Emilio  
 Lustau — 8 / 36 (37.5cl)

Absolut — 5 / Grey Goose — 7  
 Ketel One — 6 / Zubrowka — 5  
 Beefeater — 5 / East London Liquor Co. Gin — 6  
 Tanqueray — 5 / Tanqueray Ten — 7  
 Sipsmith Dry — 6 / Sipsmith Sloe — 6  
 Havana 3yo — 4.5 / Goslings Dark Rum — 5  
 Pampero Aniversario — 7 / Zacapa — 10  
 Santa Teresa 1796 Solera — 9  
 Tapatio — 6 / Don Julio Blanco — 7.5  
 Quikiri Mezc — 8  
 Sonoma Rye — 10 / Buffalo Trace — 5  
 Woodford Reserve — 8.5  
 Jameson — 4.5  
 Johnnie Walker Black Label — 6  
 Laphroaig 10yo — 7 / Talisker 10yo — 7  
 Singleton 12yo — 7 / The Balvenie 12yo — 7  
 Pisco Aba — 5 / Grappa Cividina Tosolini — 5.5  
 Martel VS — 5 / Martel VSOP — 8  
 Poire Williams EDV — 6 / Calvados — 6  
 Campari — 4.5 / Cynar — 4  
 Martini Rosso — 4 / Pimms — 4  
 Lillet Blanc — 4 / Noilly Prat — 6  
 Drambuie — 5 / Baileys — 4.5  
 Kahlua — 4.5 / Krupnik — 4.5  
 Maraschino — 4.5 / Cointreau — 4.5  
 Canton Ginger — 5 / Bitter Truth Violet — 5  
 Napoleon Mandarine — 4.5 / Cherry Heering — 4.5  
 Fernet Branca — 5 / Amaretto — 4.5  
 Ricard Pastis — 4.5 / Pernod Absinthe — 7

*Spirits are served in 35ml measures*

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Budvar — 3.75  
 Shoreditch Blonde — 6  
 Brick Lane Lager — 6  
 Bethnal Pale Ale — 6  
 Kernel Pale Ale — 6.5  
 Cidre Breton — 4

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CHAMPAGNE & SPARKLING

Côté Mas — 30  
 Prosecco, Treviso, Brut Spumante, Masottina — 9 / 42.5  
 Lambrusco Red, Grasparossa di Castelvetro, Roberto  
 Balugani, It — 8.5 / 51  
 Raventos I Blanc Cava de Nit Rose, Barcelona, Sp — 60  
 Champagne Gaston Chiquet 1er Cru NV — 15 / 75  
 Champagne Gaston Chiquet 1er Cru NV Rosé — 80