

BRUNCH DRINKS

«BLOODY MARY» — 8.5 / 30

«BELLINI» — 8 / 35

White peach or raspberry purée, Côté Mas

«POMEGRANATE COSMO» — 9.5

Citrus vodka, pomegranate, plum bitters

«CUCUMBER & STRAWBERRY FIZZ» — 11

Strawberry, cucumber, vodka, campari, rosé wine, 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

GLASS OF

Champagne Gaston
Chiquet — 15

Sparkling Red
Lambrusco — 8.5



BISTROT HEQUE

OYSTERS

MORECAMBE BAY
3 each

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

STARTERS

Twice baked soufflé, broad beans — 9.5
(with black truffle — 15.5)

Cured salmon, marinated summer vegetables,
parsley mayonnaise — 10.5

Heirloom tomatoes, crab, basil, bread crumbs — 13.5

Labneh, smashed cucumbers, za'tar — 8

Foie gras & chicken liver parfait — 10

Steak tartare — 12

Chargrilled runner beans, buttermilk,
ricotta, almonds — 9

Avocado, poached eggs, cornbread,
coriander, onion, hot sauce — 12

Croque madame, dijon, cornichons — 12

Focaccia, mushrooms, fried egg, rocket — 11

Eggs Florentine / Eggs Benedict /

Eggs Royale — 9 / 10 / 12

Bistrotheque Breakfast — 13.5

(Sausage, bacon, Boston baked beans,
layered potato, eggs, toast)

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B Bacon — 4
R Sausage — 3.5
U Salmon — 4.5
N Black pudding — 4
C Layered potatoes — 3.5
H Chorizo — 4.5
Avocado — 3.5
E Toast, butter, jam — 1.5

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A N.B all substitutions are
S charged as extras

SIDE

MAINS

Gem salad — 5

Bitter leaves, hazelnuts — 7.5

Dauphinoise gratin, caramelised shallots — 9

Crispy new potatoes, rosemary, garlic — 5

Green beans, rocket pistou, bread crumbs — 8

Chips — 4.5

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

Cod, romesco sauce — 19

Tomato tarte Tatin, goats curd, crispy shallots — 17

Bistrotheque fish & chips — 21

PANCAKES
& FRENCH
TOAST

Pancakes, bacon, maple syrup — 10

Pancakes, strawberries, cream, mint — 10

French toast, berries, almonds, Chantilly cream — 9

PUDDINGS

Crème brûlée — 6

Chocolate fondant, salted caramel cream,
chocolate crumb — 8

Pannacotta, strawberries, pistachios — 8.5

Apple sorbet, East London

Liquor Company vodka — 7

Pistachio & raspberry mille-feuille — 9

FROMAGE (40g)

Individually — 4

Selection of 3 — 11

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C TEA
O
F English Breakfast — 3.5
F Earl Grey — 3.5
E Chamomile — 3.5
E Peppermint — 3.5
Green — 3.5
Fresh mint — 2.25
Lemon Verbena — 3.5

Espresso / macchiato — 2.5
Any other coffee — 2.9

NOTICES

PRIVATE DINING

The PDR is available for hire
morning, noon & night for groups of 20 or more
email pdr@bistrotheque.com for more details

OPENING TIMES

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

FOOD ALLERGIES AND INTOLERANCES

Before ordering please speak to our staff
about your requirements

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 Fèvre, 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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T & FORTIFIED WINE

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



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