

OYSTERS

MORECAMBE BAY  
3 each

GLASS OF

Champagne Gaston  
Chiquet — 15

Sparkling Red  
Lambrusco — 8.5



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

Purple sprouting broccoli, smoked hollandaise,  
black pepper crumb, pickled shallots — 9.5  
Cured trout, remoulade, crispy capers — 10.5  
Steak tartare — 13  
Crab, leeks, chestnut, tarragon — 15  
Twice baked soufflé — 9.5  
(add black truffle — 6)

Avocado, poached eggs, cornbread,  
coriander, onion, hot sauce — 12  
Croque madame, dijon, cornichons — 12.5  
Buttered corn, fried eggs, corn crumb,  
creme fraiche, green harissa — 14  
Eggs Florentine / Eggs Benedict /  
Eggs Royale — 10 / 10 / 13.5  
Bistrotheque Breakfast — 14.5  
(Sausage, bacon, Boston baked beans,  
layered potato, eggs, toast)

SIDES

MAINS

Gem salad — 5  
Bitter leaves, plum vinegar,  
pistachios, pomegranate, mint — 6  
Crispy new potatoes, garlic,  
rosemary butter — 5.5  
Chips — 5

Chicken, confit garlic, rocket — 20  
Salt baked celeriac, hazelnut butter, truffle,  
confit garlic — 19.5  
Bistrotheque fish & chips — 21  
Steak tartare, chips, gem salad — 24  
Beef rump heart, wild mushrooms, smoked butter — 33  
Cod, romesco sauce — 19

PANCAKES  
& FRENCH  
TOAST

Pancakes, bacon, maple syrup — 10  
Pancakes, blackberries, cream, honeycomb — 12  
French toast, berries, almonds, Chantilly cream — 12

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, Prosecco

«SEA BUCKTHORN FIZZ» — 13.5

Sea buckthorn, satsuma, gin, Champagne

«SANTA CLARA» — 9.5

Rum, passion fruit, ginger, lemon

«QUINCE JULEP» — 9

Bourbon, quince, mint, bitters

«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

T  
H  
E

E  
G  
G  
S

B Bacon — 5  
R Sausage — 3.5  
U Salmon — 6  
N Black pudding — 4  
C Layered potatoes — 3.5  
H Chorizo — 5  
Avocado — 3.5  
E Toast, butter, jam — 1.5  
X  
T  
R  
A N.B all substitutions are  
S charged as extras

PUDDINGS FROMAGE (40g)

Crème brûlée — 6 Individually — 4  
Chocolate fondant, chestnut cream — 8 Selection of 3 — 11  
Pannacotta, pomegranate, pistachios, mint — 8  
Apple sorbet, East London  
Liquor Company vodka — 7  
Orange, Cointreau, hazelnut and  
meringue trifle — 8.5

Follow us on Instagram @bistrotheque

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

W  
H  
I  
T  
E

2016 No Stone Unturned, Semillon/Chardonnay, Murray Darling, Aus — 6.5 / 13.5 / 27  
 2016 Côtes du Lubéron, Famille Perrin Blanc, Fr — 31  
 2015 Sauvignon de Touraine, Raphael Midoir, Loire, Fr — 7.75 / 16.5 / 33  
 2016 Picpoul de Pinet, Domaine Félines Jourdan, Fr — 8 / 17 / 34  
 2016 Viognier, Domaine Coudoulet, Vin de Pays d'Oc, Fr — 34  
 2015 Muscadet Sèvre Et Maine, Domaine Haute Fèvrerie, Fr — 35  
 2016 Gavi di Gavi 'Bric Sassi', Roberto Sarotto, Piedmont, It — 37  
 2016 Verdejo, El Quintanal, Rueda, Sp — 38  
 2016 Grüner Veltliner, Von den Terrassen, Ehmoser, Wagram, Austria — 9.5 / 20 / 40  
 2016 Pulenta Estate Chardonnay, Mendoza, Ar — 9.5 / 20 / 40  
 2016 Gönzheimer Riesling, Eymann, Pfalz, Ge — 40  
 2016 Albariño 'Igrexario de Saiar', Benito Santos, Galicia, Sp — 10 / 21 / 42  
 2016 Dog Point Sauvignon Blanc, Marlborough, NZ — 50  
 2015 Sancerre 'Les Renaideries' Domaine La Rossingnole, Fr — 51  
 2015 Pouilly-Fumé 'Les Cocques', Domaine Patrick Coulbois — 53  
 2015 Chablis, Didier & Pascal Picq Fr — 59  
 2015 Au Bon Climat Chardonnay, Santa Barbara County, California — 72  
 2015 Puligny-Montrachet, 'Les Enseignerres', Domaine Henri Prudhon, Fr — 100

R  
O  
S  
É

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

R  
E  
D

2016 Pietas Old Vine Carignan, Pays D'Herault, Fr — 6.5 / 13.5 / 27  
 2015 Pinotage, Porter Mill Station, Tulbagh Winery, SA — 7 / 14.5 / 29  
 2015 Monastrell, Bodegas Los Frailes, Valencia, Sp — 7.5 / 16 / 32  
 2016 Ventoux, Famille Perrin, Côtes du Ventoux, Rhône — 32  
 2015 Cahors, Malbec, Clos La Coutale, Fr — 34  
 2015 Chinon Rouge, Domaine de la Semellerie, Loire, Fr — 36  
 2016 Bardolino, Monte del Frà, It — 37  
 2016 Beaujolais Vieilles Vignes, Domaine de la Rocaille, Fr — 8.5 / 17.5 / 35.5  
 2014 Vina Amezola Crianza, Bodegas Amezola de la Mora, Rioja, Sp — 10.50 / 22 / 44  
 2016 Leap in the Dark Pinot Noir, New Zealand — 44  
 2012 Château Lucas, Lussac Saint-Émilion, Bordeaux, Fr — 45  
 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  
 2004 Viña Bosconia Tinto, Reserva, Bodegas R López de Herendia, Spain — 65  
 2015 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

D  
E  
S  
S  
E  
R  
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  
 Quikquiriqui Mezcal — 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  
 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 / Pisco Aba — 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*

B  
O  
T  
T  
L  
E  
D  
&  
C  
I  
D  
E  
R

Budvar — 4.5  
 Shoreditch Blonde — 6  
 Brick Lane Lager — 6  
 Bethnal Pale Ale — 6  
 Kernel Pale Ale — 6.5  
 Cidre Breton — 4



## C H A M P A G N E &amp; S P A R K L I N G

Côté Mas — 33  
 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