

COCKTAILS

«BLOODY MARY» — 8.5/30

«SPICY MARGARITA» — 9.5/35
Tequila, lime juice, agave syrup,
habanero chilli

«BELLINI» — 8.5/30
White peach or raspberry purée,
Prosecco



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Crémant de Loire,
La Maison Neuve,
Guy Allion, Loire,
FR — 55

Champagne
Gratiot-Pilliere, Brut
Tradition — 15/75

BISTROTHERQUE BREAKFAST — 17

Sausage, crispy bacon,
eggs any style, layered potatoes,
sourdough toast,
Boston baked beans

Shakshuka, red harissa, labneh — 14

Farinata, avocado,
rockets, capers, chilli oil — 14
(add a poached egg — 1.5)

Soft shell crab Benedict — 17

Peach Melba French toast — 12

Crispy bacon Benedict — 14

French toast, bacon,
maple syrup — 14

TEAS

English Breakfast

Earl Grey

Chamomile

Peppermint

Green

Fresh mint

Lemon & ginger

3.5

EXTRAS
— 4 each

Crushed avocado,
crispy bacon,
Boston baked beans
layered potatoes,
spinach

COFFEES

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Black coffees — 2.5

with milk — 3

with specialty milk — 3.5

Apple, cucumber, celery,
spinach, lime, spirulina — 6

Watermelon, pink
grapefruit, beetroot — 6

SOFT COCKTAILS

«VIRGIN MARY» — 5

«SPICY LIMEADE» 500ml — 9
Lime, habanero chilli, agave, soda

Follow us on Instagram @bistrotheque

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