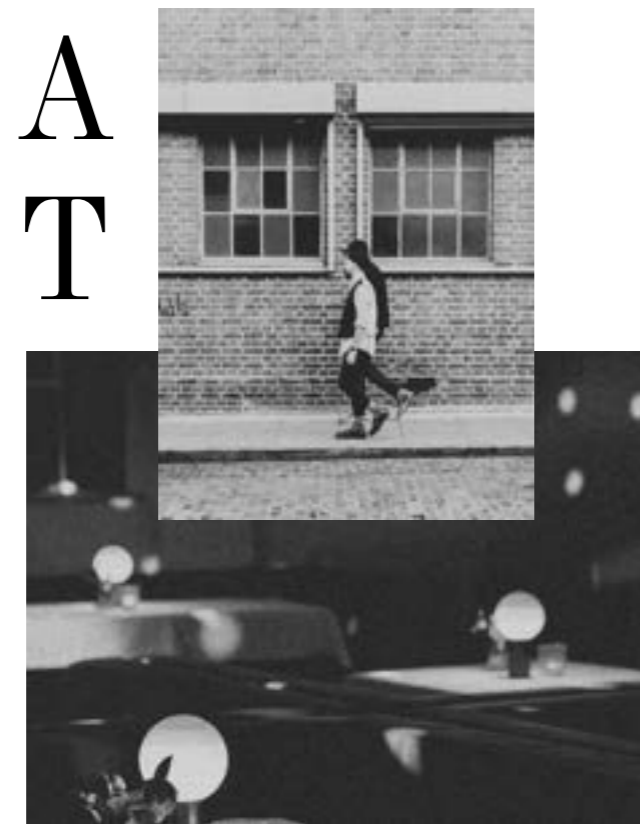




SUMMER EVENTS



BISTRO

THE QUE

Weddings & wakes, discos & dos, press launches & party dinners. From something intimate in the Loading Bay to a razzzy whole building exclusive we are here for them all.

To find out more drop Jenny a line via

events@bistrotheque.com



SURPRISE BY A MAN TO PET

**JUN
FRI
24th**

**19:30
—
00:00**



The Greek sensation will be cooking things up and trying things out, all in preparation for a future run at THE COCKATOO

**JUL
SAT
2nd
FRI
8th
SAT
9th**

**£12
cover
charge**

BISTRO

THE

QUE

BRUNCH MENU

COCKTAILS

- «BLOODY MARY» — 12
- «BELLINI» — 12
White peach or raspberry purée, Prosecco
- «TOOTSIE TRADE» — 12
Mezcal, apple juice, lemon juice, brown sugar
- «CRACKBERRY SMASH» — 12
Bourbon, crème de cassis, supasawa
- «DOLLY DISH» — 12
Vodka, elderflower cordial, plum bitters
- «POMEGRANATE COSMO» — 12
Vodka, citrus, pomegranate & raspberry grenadine
- «WINE TIME SBAGLIATO» — 12
Red wine reduction, Prosecco, white vermouth, lemon, soda
- «RHUBARBIE» — 12
Campari, rhubarb syrup, Prosecco
- «SHRIMPY'S AFFOGATO» — 15
Tequila, espresso, walnut bitters, hazelnut ice cream

WHITE

- 2020 VERDEJO — 7.5 / 15 / 30
Pasos de la capula, SP
- 2020 GRILLO — 33
Il Folle , Sicily, IT
- 2020 MUSCADET — 36
'Chapeau Melon' Jérémie Huchet, Loire, FR
- 2021 CHENIN BLANC — 37
'Los Tros' Marras, Piekenierskloof, SA
- 2020 VIOGNIER — 38
French Ambush, Languedoc Roussillon, FR
- 2020 PICPOUL DE PINET — 39
Dom de Guillemarine, FR
- 2020 SEMILLON /
SAUVIGNON BLANC — 11 / 22 / 44
Pitchfork Margaret River, AU
- 2020 GRÜNER VELTLINER — 52
'Felix', Weingut Weszeli, AU
- 2020 PETIT CHABLIS — 58
Domaine Sébastien Damp, FR
- 2021 SANCERRE — 62
Chene du Roy, Girault, FR
- 2019 BOURGOGNE BLANC — 65
Aline Beauné, FR

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- F 2019 CRÉMANT DE LOIRE — 55
I Domaine Vaublins, FR
- Z Z 2020 COL FONDO, Gratiot-Pilliere,
Brut Tradition — 57
- CHAMPAGNE, Gratiot-Pilliere,
Brut Tradition — 16/90
- CHAMPAGNE,
Gratiot-Pillière Rose — 105

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- 2020 TEMPRANILLO ROSÉ — 30
Pasos de la Capula, SP
- 2020 PINOT NOIR ROSÉ — 45
Bird in Hand, Adelaide Hills, AUS
- 2020 COTES DE PROVENCE — 11.5 / 24 / 48
Tomares Ballus Rosé, Château Aspras, FR
- 2020 MIRAVAL ROSÉ — 65
Jolie-Pitt-Perrin, Côtes de Provence, FR

- B Redchurch Lager — 6
- E Bethnal Pale Ale — 6
- E Paradise Session IPA — 6
- R Cidre Breton — 6

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- 2020 TEMPRANILLO SYRAH — 7.5 / 15 / 30
Amphorum Tinto, Mureda, SP
- 2020 NERO D'AVOLA — 33
Il Folle Sicily, IT
- 2020 PRIMITIVO — 34
Terre Di Montelusa, Puglia, IT
- 2018 BORDEAUX — 10/20/39
Château Haut-Grelot, FR
- 2018 SHIRAZ — 42
Pitchfork Margaret River, WA
- 2018 CAHORS — 43
Cèdre Heritage Malbec, Château du Cèdre, FR
- 2020 MONASTRELL — 44
Parajes del Valle, Jumilla, SP
- 2019 MERLOT TERRE NOBILL — 44
De Sefani, Veneto, IT
- 2020 FLEURIE — 52
Domaine de Gry Sablon, FR
- 2018 CABERNET SAUVIGNON — 55
Hartenberg Wine Estate Stellenbosch, SA
- 2020 PINOT NOIR — 65
BOB Short for Kate Glover Family
Vineyards, Marlborough, NZ
- 2018 ST EMILION — 65
Piliers Maison Blanche, Montagne,
Despaigne Rapin, Bordeaux, FR

TEA

- English Breakfast — 3.5 / Green — 3.5
- Earl Grey — 3.5 / Fresh mint — 2.25
- Chamomile — 3.5 / Peppermint — 3.5
- Lemon Verbena — 3.5

- E
Espresso / macchiato — 2.5
- Any other coffee — 3.5

**1/2
DOZEN
OYSTERS
24**

Glass of
CHAMPAGNE
— 16



STARTERS

- Twice baked souffle,
goats cheese, peas — 15
(add black truffle — 5)
- Cured sea trout, sauce
vierge, radish — 13
- Steak tartare — 17

MEAT, FISH & FOWL

- Half Peruvian spiced chicken,
green sauce — 22 (30 mins)
- Half roast chicken,
jus, aioli — 22 (30 mins)
- Confit duck, fennel
& cornichon remoulade — 32
- Skate, shrimp, burnt butter,
saffron aioli — 38
- Steak tartare — 23

FROMAGE

- 1924, fruit cheese,
crackers — 12.5

BRUNCH

- Bistrotheque Breakfast — 21**
Sausage, crispy bacon, eggs any style,
layered potatoes, sourdough toast,
Boston baked beans
- Soft shell crab Benedict — 21
- Farinata, avocado, chilli,
crispy chickpeas, vegan aioli — 16
(add a poached egg — 1.5)
- French toast, peach Melba,
cream, toasted almonds — 15
- French toast, bacon,
maple syrup — 18
- Chilaquiles — 16
(add pulled chicken — 6)
- VEGETABLES**
- Lentils, red pepper,
spinach, pangritata — 19
(add fried egg — 1.5)
- Humita, crispy corn, basil — 10
- Crispy fried pink fir potatoes, aioli — 7.5
(add truffle — 6)

- Potato boulangère,
onion & raclette gratin — 12
- Gem salad, buttermilk
or lemon dressing — 6

- Celery, lovage,
kohlrabi, chilli — 8
(add Tomme — 6)

SOFT COCKTAILS

- «COCONUT CACKLE» — 7
Cucumber, fresh apple,
coconut water, soda
- «BONA BEETS» — 6
Beetroot, raspberries, tonic
- «DOLLY EEK» — 6
Fresh ginger water, lemon,
apple juice, ginger ale

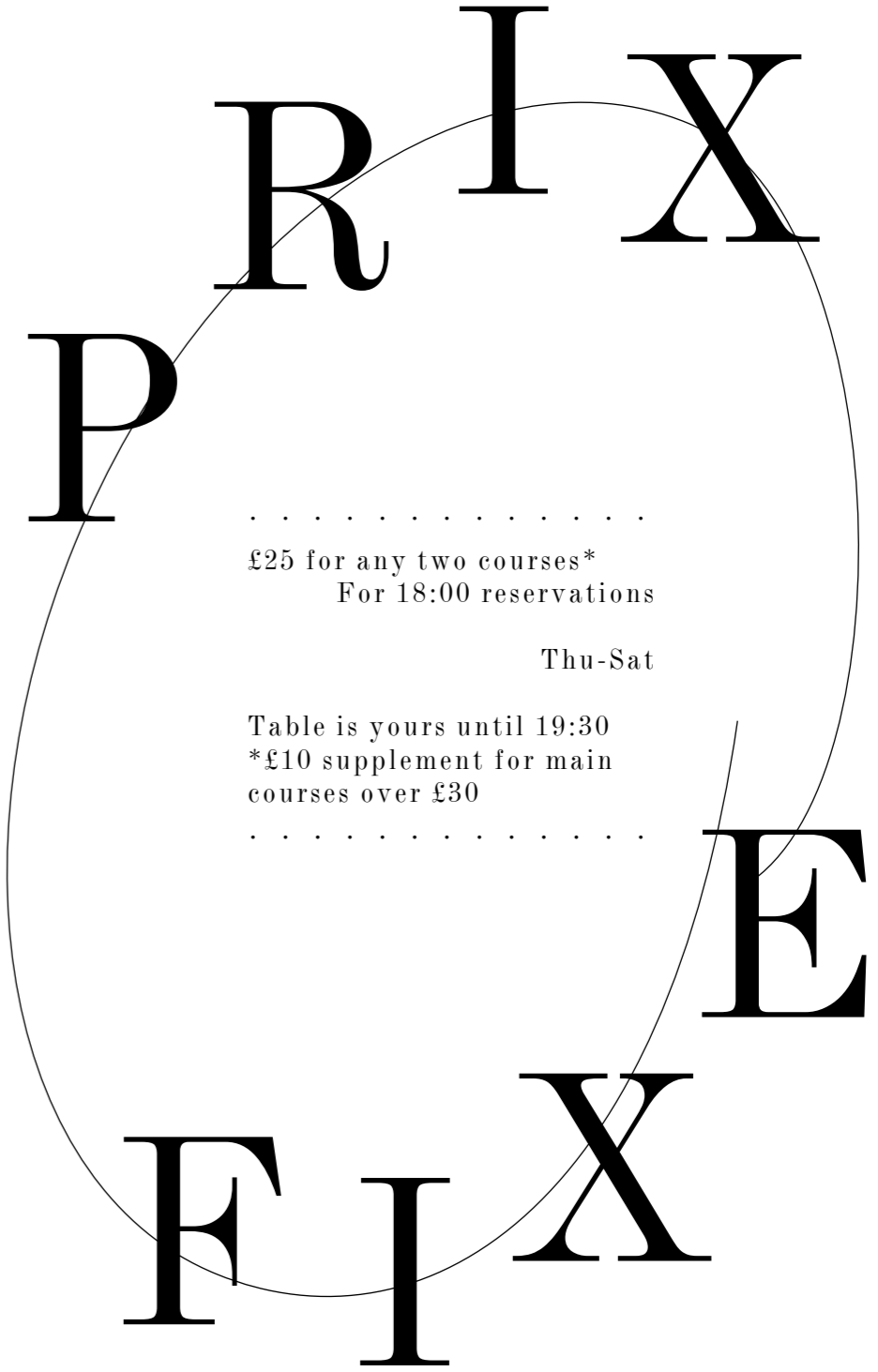
- SHRIMPY'S
CRYSTAL RITA — 12
Tequila, supasawa,
agave, Habanero Dash

EXTRAS

- Sausage,
Boston beans — 3
- Sourdough toast,
butter — 4
- Crispy bacon,
Layer potatoes,
Guacamole
— 5.5

PUDDINGS

- Banoffee pie — 9
- Baked mango,
crispy coconut,
vegan cream, rum — 9
- Chocolate mousse,
cream, brandy
prunes — 9
- SHRIMPY'S AFFOGATO — 15**
Tequila, espresso,
walnut bitters,
hazelnut ice cream



.....
£25 for any two courses*
For 18:00 reservations

Thu-Sat

Table is yours until 19:30
*£10 supplement for main
courses over £30

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FOOD ALLERGIES AND INTOLERANCES

Fresh mint — 2.25
Before ordering please ask your waiter about your requirements
Lemon Verbena 15% discretionary service charge will be added to your bill