



SUMMER EVENTS

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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

DINNER MENU

THE QUE

COCKTAILS

- «CRACKBERRY SMASH» — 12
Bourbon, crème de cassis, supasawa
- «DOLLY DISH» — 12
Vodka, elderflower cordial, plum bitters
- «TOOTSIE TRADE» — 12
Mezcal, apple juice, lemon juice, brown sugar
- «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 CRYSTAL RITA» — 12
Tequila, supasawa, agave, Habanero Dash, tajin rim
- «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 Dampt, FR
- 2021 SANCERRE — 62
Chene du Roy, Girault, FR
- 2019 BOURGOGNE BLANC — 65
Aline Beauné, FR

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

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

- 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

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

- 2020 TEMPRANILLO SYRAH — 7.5 / 15 / 30
Amphorvm 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,

Glass of CHAMPAGNE — 16

1/2 DOZEN OYSTERS 24

STARTERS

- Twice baked souffle, goats cheese, peas — 15
(add black truffle — 5)
- Leeks vinaigrette, toasted hazelnuts — 10
- Cured sea trout, sauce vierge, radish — 13
- Steak tartare — 17

VEGETABLES

- Lentils, red pepper, spinach, pangritata — 19
- Spiced roast cauliflower, crispy chickpeas, vegan aioli — 18
- Humita, crispy corn, basil — 10
- Celery, lovage, kohlrabi, chilli — 8
(add Tomme — 6)
- Potato boulangère, onion & raclette gratin — 12
- Crispy fried pink fir potatoes, aioli — 7.5
(add truffle — 6)
- Gem salad, buttermilk or lemon dressing — 6

FROMAGE

- 1924, fruit cheese, crackers — 12.5

TEA

- 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



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

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
- Pork chop, rosecoff onions, herb dressing, pea shoots — 27
- Burger au jus — 18
- Steak tartare — 23

ESPRESSO MARTINI — 12

PUDDINGS

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

FOOD ALLERGIES AND INTOLERANCES

Before ordering please ask your waiter about your requirements
A 15% discretionary service charge will be added to your bill

Follow us on Instagram @bistrotheque

PRIX
£25 for any two courses*
For 18:00 reservations
Thu-Sat
Table is yours until 19:30
*£10 supplement for main courses over £30
FIXE