

**OYSTERS**

JERSEY ROCKS  
— 3 each

Glass of  
Champagne Gaston  
Chiquet — 15



**BRUNCH DRINKS**

«BLOODY MARY» — 8.5 / 30  
White peach or raspberry purée, Côté Mas

«BELLINI» — 8 / 35  
Citrus vodka, pomegranate, plum bitters

«ADAM'S APPLE» — 11.5  
Our / Vodka, Calvados, cider reduction, absinthe, citrus, egg white

«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, egg white

«EARL GREY FLIP» — 9.5  
Earl Grey gin, lemon, egg white

«ESPRESSO MARTINI» — 9.5  
Vodka, espresso, Kahlua

**SOFT COCKTAILS**

ROOTS & BARKS — 5  
Orris root, calamus root, frankincense, grapefruit, lemon, soda

SHISO MOJITO — 6  
Apple juice, shiso leaves, cucumber, citrus, soda

GARDEN 108 — 5.5  
Seedlip Garden, tonic, rosemary

SPICE 94 — 5.5  
Seedlip Spice, tonic, grapefruit oils

**B  
R  
U  
N  
C  
H**

Broad beans on toast, goats curd,  
pea shoots — 14

Farinata, avocado, rocket, capers,  
crispy chickpeas, chilli — 14  
add an egg — 1.25

**STARTERS**

Cured trout, seaweed gribiche, pickled dulse — 10  
Whipped ricotta, spinach, almonds,  
crispy garlic — 7.5  
Scallops, garlic butter — 15  
Tomatoes, basil, almonds — 12  
Ham hock terrine, pickles, mustard — 9  
Twice baked soufflé, hazelnuts, watercress — 10  
Radish, pickled daikon,  
vegan parsley mayonnaise — 7  
Steak tartare — 13

Maple candied bacon benedict, bacon butter  
hollandaise, poached eggs, bacon salt — 15

Mushroom rarebit, egg yolk,  
wild mushrooms, rocket — 15

Spinach & ricotta benedict,  
poached eggs, hazelnuts — 12.5

Soft shell crab benedict, poached eggs,  
spiced hollandaise — 17.5

Bistrotheque Breakfast — 14.5  
(sausage, bacon, Boston baked beans,  
layered potato, eggs, toast)

Eggs Florentine / Eggs Benedict /  
Eggs Royale — 9 / 10 / 13.5

**B  
R  
U  
N  
C  
H  
A  
S**

Bacon — 5  
Sausage — 3.5  
Salmon — 6  
Black pudding — 4  
Boston baked beans — 3.5  
Layered potatoes — 3.5  
Chorizo — 5  
Avocado — 3.5  
Toast, butter, jam — 1.5  
Spinach — 3

N.B all substitutions are  
charged as extras

**S  
I  
D  
E  
S**

**MAINS**

Chips — 5  
Butter leaf, herbs, radish,  
buttermilk dressing — 6.5  
Bitter leaf, elderflower walnut  
& mint — 6.5  
Miso corn gratin — 7 — 8

Chicken, confit garlic, rocket — 20  
Bistrotheque fish & chips — 21  
Tomato tart, herb cream — 19  
Steak tartare, chips, butter leaf salad — 24  
Roast cod, pickles & guindilla pepper emulsion — 19.5  
Smoked beef pie, pickled walnut, land cress — 19  
Salmon, confit tomatoes, miso broth, basil — 25.5  
Roast cauliflower, romesco, rosemary, almond — 16.5  
Swaledale bavette — 20 or Swaledale fillet — 40  
(both with horseradish & mustard condiment)

**PANCAKES  
&  
FRENCH TOAST**

Pancakes, bacon, maple syrup — 10  
French toast, strawberry jam, fromage frais — 13.5  
Ricotta pancakes, white chocolate, cherries — 11.5

**PUDDINGS**

**FROMAGE (40g)**

Crème brûlée — 6  
Chocolate cake, cherries, crème fraîche — 8.5  
Pannacotta, apricots, amaretti — 8  
Dulce de leche, tres leche and mango sundae — 10  
Dutch baby pancake, white chocolate cream, peaches — 9  
Strawberries, rice custard, puffed rice, basil — 8.5  
Ice cream or sorbet coupe — 6.5

Individually — 4  
Selection of 3 — 11  
Brie de Meaux  
(unpasteurised)  
Comte (unpasteurised)  
1924 Bleu

Follow us on Instagram @bistrotheque

**C TEA**

O 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 and 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

W  
H  
I  
T  
E

SPIRITS

- 2017 No Stone Unturned Semillon/Chardonnay, Murray Darling, AUS — 6·5 / 13·5 / 27
- 2017 Viognier, Domaine Coudoulet, Vin de Pays D`Oc, FR — 30
- 2017 Côtes du Lubéron, Famille Perrin Blanc Reserve, Rhône, FR — 31
- 2016 Sauvignon de Touraine, Domaine de Bellevue, Loire, FR — 8 / 17·25 / 34·5
- 2017 Picpoul de Pinet, Domaine Félines Jourdan, Languedoc, FR — 8·5 / 17·5 / 35
- (\*) 2016 Muscadet Sèvre et Maine Domaine Haut Fevrie, Loire, FR — 8·5 / 17·5 / 35
- 2017 Gavi di Gavi, Bric Sassi, Roberto Sarotto, Piedmont, FR — 8·75 / 18·5 / 37
- 2017 Albariño, Igrexario de Saiar, Benito Santos, ES — 9 / 19·25 / 38·5
- 2017 Gonnheimer Riesling, Eymann, Pfalz, DE — 40
- (\*) 2017 Grüner Veltliner, Von den Terrassen, Josef Ehmoser, Wagram, AT — 42
- (\*) 2017 Dog Point, Sauvignon Blanc, Marlborough, NZ — 50
- 2017 Sancerre Blanc, Domaine Thierry Merlin-Cherrier, Loire, FR — 52
- (\*) 2017 Craven Clairette Blanche, Stellenbosch, SA — 53·5
- (\*) 2016 Pinot Blanc “Les Jardins”, Domaine André Ostertag, Alsace, FR — 55
- 2016 Chablis, Dessus La Carriere, Didier et Pascal Picq, Burgundy, FR — 60
- (\*) 2016 Riesling Vieilles Vignes, Domaine Lucas & André Rieffel, Alsace, FR — 60·5
- 2015 Au Bon Climat Chardonnay, Santa Barbara County, CA, USA — 75
- (\*) 2015 Pouilly-Vinzelles, Domaine de la Soufrandière, Bret Bros, Burgundy, FR — 85
- 2013 Crittenden Cri de Cœur, Sous Voile Savagnin, Mornington Peninsula, A — 110

- Absolut — 5 / Grey Goose — 7
- Ketel One — 6 / Our / London Vodka — 6·5
- Beefeater — 5
- East London Liquor Co. Gin — 6
- Tanqueray — 5 / Tanqueray Ten — 7
- Sipsmith Dry — 6 / Sipsmith Sloe — 6
- Goslings Dark Rum — 5 / Havana 3yo — 4·5
- Santa Teresa 1796 Solera — 9
- Tapatio — 6 / Casamigos Tequila — 10
- Don Julio Blanco — 7·5
- Quiquiriqui Mezcal — 8
- Buffalo Trace — 5 / Knob Creek — 6·5
- Jameson — 4·5
- Johnnie Walker Black Label — 6
- Laphroaig 10yo — 7 / Talisker 10yo — 7
- The Balvenie 12yo — 7
- Grappa Cividina Tosolini — 5·5
- Martel VS — 5 / Martel VSOP — 8
- Poire Williams EDV — 6 / Calvados — 6

R  
O  
S  
É

- 2017 Côtes de Provence Rosé, Domaine du Grand Cros, FR — 9 / 18 / 36
- 2017 Sancerre Rosé, ‘Les Epsailles’, Domaine David Sautereau, FR — 53

- Campari — 4·5 / Cynar — 4
- Martini Rosso — 4 / Pimms — 4
- Lillet Blanc — 4 / Noilly Prat — 6
- Ricard Pastis — 4·5 / Pernod Absinthe — 7
- Fernet Branca — 5

R  
E  
D

- 2017 Pietas Old Vine Carignan, Pays D`Hérault, FR — 6·5 / 13·5 / 27
- 2016 Kraal Bay, Syrah-Cinsault, Swartland, SA — 7 / 14·5 / 29
- 2017 Ventoux, Famille Perrin, Côtes du Ventoux, Rhône, FR — 31
- 2017 Bardolino, Monte del Frà, Veneto, IT — 34·5
- 2016 Cahors, Malbec, Clos La Coutale, FR — 35
- 2017 Beaujolais-Villages Lantignie, Alexandre Burgaud, FR — 8·5 / 18·25 / 36·5
- 2017 Leap in the Dark Pinot Noir, NZ — 10·5 / 22 / 44
- 2012 Chateau Lucas, Lussac St Émilion, Bordeaux, FR — 43
- 2015 Viña Amezola Crianza, Bodegas Amezola de la Mora, Rioja, ES — 11 / 22·75 / 45·5
- (\*) 2015 Frankland Estate Shiraz, Frankland River, AUS — 51
- (\*) 2015 Retromarcia Chianti Classico, Monte Bernardi, Panzano-in-Chianti, IT — 53
- (\*) 2014 Montsecano Refugio Pinot Noir, Casablanca Valley, CL — 62
- 2016 Crozes-Hermitage, Les Trois Chenes, Domaine Emmanuel Darnaud, Rhône, FR — 70
- 2006 Viña Bosconia Tinto Reserva, Bodegas R. Lopez de Heredia, ES — 79
- (\*) 2013 Marsannay “Es Chezots”, Domaine Jean Fournier, Burgundy, FR — 88
- (\*) 2012 Joseph Swan Vineyards Zinfandel Mancini Ranch, Russian River, USA — 100
- 2013 Barolo Brunate, Marcarini, Piedmont, IT — 110

- Baileys — 4·5 / Kahlua — 4·5
- Amaretto — 4·5 / Krupnik — 4·5
- Pisco El Gobernador — 6
- Maraschino — 4·5 / Cointreau — 4·5
- Canton Ginger — 5
- Bitter Truth Violet — 5
- Napoleon Mandarine — 4·5
- Cherry Heering — 4·5

(Spirits are served  
in 35ml measures)

(\*) Environmentally friendly wines  
and production methods

& C I D E R

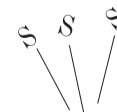
S  
R  
E  
B  
E  
T  
L  
E  
D

- Budvar — 4·5
- Shoreditch Blonde — 6
- Brick Lane Lager — 6
- Bethnal Pale Ale — 6
- Kernel Pale Ale — 6·5
- Cidre Breton — 4

D  
E  
S  
S  
E  
R  
T & FORTIFIED WINE

- 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 Ximenez, San Emilio, Solera Reserva, Emilio
- Lustau — 8 / 36 (37·5cl)

- Côté Mas — 37
- Prosecco, Treviso, Brut Spumante, Masottina — 9 / 43
- Raventos i Blanc, De Nit Rose, Brut — 60
- Champagne Gaston Chiquet, Brut Tradition, Dizy — 15 / 75
- Champagne Gaston Chiquet Rosé 1er Cru, Dizy — 80



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