

**O
Y
STERS**

JERSEY ROCKS
— 3 each

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

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«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

NOTICES
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PRIVATE DINING ROOM
The PDR is available for private hire
morning, noon and night. Please email
pdr@bistrotheque.com for more details
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OPENING TIMES
Bistrotheque is open for dinner 7 days a
week and brunch on Saturday, Sunday and
Bank Holidays
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FOOD ALLERGIES AND INTOLERANCES
Before ordering please speak to our staff
about your requirements

Glass
of
Champagne
**GASTON
CHIQUET**

15

«BLOODY MARY» — 8.5/30

«BELLINI» — 8/35
White peach or raspberry purée, Côte Mas

«POMEGRANATE COSMO» — 9.5
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

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Espresso / macchiato — 2.5
Any other coffee — 2.9

BRUNCH

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

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

Maple candied bacon benedict, bacon butter
hollandaise, smoked bacon salt — 15

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

Spinach & ricotta benedict,
hazelnuts — 12.5

Soft shell crab benedict,
spiced hollandaise — 17.5

Bistrotheque Breakfast — 14.5
Sausage, bacon, Boston
baked beans, layered potato,
eggs, toast

B Bacon — 5
R Boston baked beans — 3.5
U Sausage — 3.5
N Layered potatoes — 3.5
C Salmon — 6
H Black pudding — 4
Chorizo — 5
E Toast, butter, jam — 1.5
X Avocado — 3.5
T Spinach — 3
R N.B all substitutions
A are charged as extras

FROMAGE (40g)
x1 — 4
x3 — 11

BRIE DE MEAUX
(unpasteurised)
COMTE
(unpasteurised)
1924 BLEU

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

STARTERS

Cured trout,
seaweed gribiche,
pickled dulse — 10

Scallops,
garlic butter
— 15

Salt baked celariae,
sesame vegan mayonnaise — 7

Cows curd,
confit jerusalem
artichoke — 7

MAINS

Twice baked soufflé,
hazelnuts,
watercress — 10

Roast cauliflower,
romesco, rosemary, chilli,
almond — 16.5

Roast cod, pickles & guindilla
pepper emulsion — 19.5

Camembert pie, parsley,
truffle sauce — 16

Chicken, confit garlic, rocket — 20

Bistrotheque fish & chips — 21

Steak tartare, chips,
butter leaf salad — 24

Swaledale steak, horseradish &
mustard condiment
Bavette — 20
Filet — 40

Steak
tartare
— 13

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Chips
4.5
Butter leaf, herbs,
buttermilk dressing
6.5

Bitter leaf,
elderflower & walnut
6.5

Miso corn gratin
7

**PANCAKES
& FRENCH TOAST**

French toast, strawberry jam,
fromage frais — 12.5

Pancakes, bacon,
maple syrup — 10

Ricotta pancakes, white
chocolate, blackberries,
honey comb — 11.5

PUDDINGS

Crème brûlée — 6

Rice custard & blackberry tart,
blackberry granita — 8.5

Pannacotta, poached plums, walnut biscotti — 8

Chocolate pot, miso salted caramel — 8

Dulce de leche, tres leches and mango sundae — 10

Ice cream or sorbet coupe — 6.5

Bermondsey Frier, sesame, honeycomb,
pickled plums, thyme honey — 11.5