



Glass of
Champagne Gaston
Chiquet — 15

OYSTERS

JERSEY ROCKS
— 3 each

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£25 for any 3
courses

For orders into
kitchen by 1900
or reservations
after 2200
(every day
except Saturday)

Parties up to 6

£12 supplement
for fillet steak

STARTERS

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

Beef burger, gorgonzola
& green chilli rarebit,
spinach — 12

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

Bistrotheque
fish & chips — 21

FROMAGE (40g)

- ×1 — 4
- ×3 — 11
- Brie de Meaux (unpasteurised)
- Comte (unpasteurised)
- 1924 Bleu

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- Chips — 5
- Butter leaf, herbs, radish, buttermilk dressing — 6.5
- Green beans, rocket pistou, pine nuts — 7.5
- Bitter leaf, elderflower walnut & mint — 6.5
- Crispy new potatoes, rosemary, garlic — 5.5
- Miso corn gratin — 7

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

PUDDINGS

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

NOTICES

PRIVATE DINING ROOM

The PDR is available for private hire
morning, noon and night.
Please email pdr@bistrotheque.com for more details

OPENING TIMES

Bistrotheque is open for dinner 7 days a week and brunch on
Saturday, Sunday and Bank Holidays

FOOD ALLERGIES AND INTOLERANCES

Before ordering please speak to our staff
about your requirements

- «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

COCKTAILS

SOFT COCKTAILS

- SHISO MOJITO — 6
Apple juice, shiso leaves, cucumber, citrus, soda
- ROOTS & BARKS — 5
Orris root, calamus root, frankincense,
grapefruit, lemon, soda
- GARDEN 108 — 5.5
Seedlip Garden, tonic, rosemary
- SPICE 94 — 5.5
Seedlip Spice, tonic, grapefruit oils

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- C TEA
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- F 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

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



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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

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

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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

(*) Environmentally friendly wines
 and production methods

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

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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

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
 Quikiri Mezc — 8

Buffalo Trace — 5 / Knob Creek — 6·5
 Jameson — 4·5

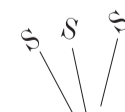
Johnnie Walker Black Label — 6
 Laphroaig 10yo — 7 / Talisker 10yo — 7
 The Balvenie 12yo — 7

Grappa Cividina Tosolini — 5·5
 Martel VS — 5 / Martel VSOP — 8
 Poire Williams EDV — 6 / Calvados — 6

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

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)



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