PRIX FIXE

Available for reservations
at these times:

TUESDAY TO THURSDAY
18:00–18:30 & 21:00–21:30

FRIDAY
18:00

Orders into the kitchen
20 minutes after
reservation time.

TWO-COURSE 30
Pick a dish from any two
of the numbered sections
on our menu

or

FIVE-COURSE 65
Pick one from each of the
five numbered sections –
ideal for two sharing.

For parties of
six or less.

bistrotheque.com

SATURDAY
10 30 TO 15 30

SUNDAY
10 30 TO 16 00

BRUNCH

BISTROTHEQUE

Cocktails

«CRYSTAL RITA» 12
Tequila, Supasawa, Agave, habanero sauce, Tajin

«POMEGRANATE COSMO» . . . 12
Absolute, lime, pomegranate juice, raspberry puree, caster sugar

«ZOOSHY MARGARITA» 12
Tequila, Passoa, lime juice, passion fruit syrup, lime, Tajin

«LULU DE LULU» 13
Tanqueray N° TEN, blood orange bitter, Martini Rosso, cardamom bitters, orange

«PALONE-OMI» 12
Tequila, Mezcal, lemon juice, sugar syrup, mint

«PEACH WHISKY SMASH» . . 12
Buffalo Trace, peach liqueur, lemon, peach bitters, mint

«ZSA ZSA ZHUZH» 12
Raspberry gin, jalapeño honey, cucumber, lemon

«FANTABULOSA» 18
Champagne, manzana verde, pear liqueur, raspberry syurp, lemon

«BUTCH SOUR» 14
Whiskey, rose-hips honey, ginger, lemon

Soft Cocktails

«AGUACHILE FILLY» 6
Cucumber, coriander, jalapeño, lime

«PIÑA FANTY» 6
Spiced pineapple, tamarind syrup, lime, soda

«BOTTY POLAVA» 9
Botivo, grapefruit soda, lime, grapefruit salt

«NO NELLYGRONI» 12
Amaro Lucano Zero, Wilfred's Aperitif, Tanqueray 0

«AUNTY SPRITZERELLA» . . 13
Amaro Lucano Zero, Della Vite Nosecco, soda, orange peel

White

2024 COLOMBARD 35
Ugni Blanc, Le Pionnier, Comté Tolosan, FR

2024 CATARRATTO . . . . . 10 / 20 / 40
Contrade Bellusa, Sicily, IT

2022 SERCIAL Arinto Fernão Pires, Falatório Branco, Lisboa, PT . . . . . 12 / 24 / 48

2024 ALBARIÑO 49
Pazos de Mirasoles, La Mancha, ES

2024 SAUVIGNON BLANC 'WILD WINDS'. . 55
Vergelegen Estate, Stellenbosch, ZA

2023 XAREL·LO CHARDONNAY. . 14 / 28 / 56
Xa Xa Xa, Finca Canvalles, Penedès, ES

2023 GRÜNER VELTLINER 60
'Grafenegg' Weingut Bio-Kemetner, Kamptal, AT

2024 MALAGOUSIA ASSYRTIKO. 62
'Little Ark' Lantides Estate, Northern Peloponnese, GR

2023 SEMILLON . . . . . 16 / 32 / 64
Château Le Tuquet Blanc, Graves, FR

2022 TXAKOLI. 66
Hika, Getariako Txakolina, Basque Country, ES

2023 VERMENTINO DI SARDEGNA 68
Olianas, Sardinia, IT

2024 POUILLY BLANC FUMÉ 75
'Les Pierres Blanches' Domaine Belair, FR . . . . .

2023 CHABLIS 84
Domaine Alain Gautheron, FR

2022 RULLY BLANC 120
1er Cru 'Les Cloux' Domaine de Belleville, Burgundy, FR

Red

2024 CABERNET MERLOT 35
Fleurs de Terre, Pays d'Oc, FR

2024 GAMAY . . . . . 10 / 20 / 40
Les Classiques, Vignerons Ardechois, Ardèche, FR ***available chilled***

2021 SALICE 45
Salentino Riserva, Il Tauro, Puglia, IT

2022 PINOT NOIR 'GRAND ARTE' 49
DFJ Vinhos, Lisboa, PT

2022 BASTARDO FALATÓRIO . . .13.5 / 27 / 54
Cas Amaro, Lisboa, PT ***available chilled***

2021 MENCIA 'VIERNES' 55
Bodegas Godelia, Bierzo, ES

2022 CÔTES DU VENTOUX ROUGE 59
'Ampelos' Villa des Nymphes, Rhone, FR

2023 ROSSO DI MONTEPULCIANO . .15/30/60
Cantina Crociani, Tuscany

2024 RIOJA ALAVESA 60
'Too Mahats' Hontza, Basque Country, ES

2022 CHATEAU PEYBONHOMME ROUGE. . 65
Cotes du Blaye, Bordeaux

2024 ESTATE RESERVA MALBEC. . .17/34/68
Finca Sophenia, Gualtallary

2023 RIPASSO DELLA VALPOLICELLA CLASSICO SUPERIORE 71
Gorgo di Bricolo, Veneto, IT

2023 SPATBURGUNDER (PINOT NOIR) . . . 79
Weingut Greiner, Baden, DE

2022 NEBBIOLO DI LANGHE 90
Rivetto, Piedmont, IT

2018 CHATEAU MUSAR. 140
Gaston Hochar, Bekaa Valley, Lebanon

Rosé and Orange

2024 BOBAL ROSATO . . . 47
Cepa de Pelayo, Manchuela (dark rosé), ES

2024 CHIARETTO ROSÉ . . . . . .13 / 26 / 52
Gorgo di Bricolo, Veneto, IT

2022 BY OTT ROSÉ 82
Domaine Ott, Côtes de Provence, FR

2025 MUSCAT BLANC . . . 52
'Mesas' Angus Paul, Stellenbosch (orange), ZA

Non-alcoholic

NV DELLA VITE SPARKLING Rosé, Veneto . . 32

Beer & Cider (all 440ml)

Sunshine / Kölsch Lager 4.7% 9
Yes! / Session IPA 4.5% 9
Sunset / Red IPA 4.7% 9
Oliver's Yarlington Mill Cyder (750ml) 5.6% 25
Umbrella London Apple Cider (330ml) 5% 7

Sparkling

2024 PET-NAT BRUT NATURE 58
Famille Fabre, Languedoc, FR

NV CRÉMANT DE LOIRE, Domaine Thierry Amirault, FR. . . 60

NV PROSECCO MILLESIMATO Brut Rosé, Della Vite 68

NV CHAMPAGNE ANDRÉ CLOUET . . . . . 17 / 85
Grand Réserve Brut, FR . . . . .

NV CHAMPAGNE BILLECART-SALMON Brut, FR. 125

NV CHAMPAGNE BILLECART-SALMON Brut Rosé, FR. . . . 165

1/2 Dozen Oysters 27

FOOD ALLERGIES + INTOLERANCES

Please be aware that while we take measures to reduce cross-contamination, we cannot guarantee that any of our food or drinks are free from traces of allergens. For detailed allergen information, please speak to a member of our team.

1. Snacks & Bread

Tostones, aji amarillo mayo . . . 10

Parmesan cheese straws, caramelised onion crème fraîche 10

Semolina sourdough, garlic butter, hot honey 6

2. Breakfast

BISTROTHEQUE BREAKFAST 25
Sausage, crispy bacon, eggs any style, layered potatoes, sourdough toast, Boston baked beans (Served until 13:00 on Sundays)

Pancakes, spiced apple butter, crumble 15

Tres leches french toast, whipped cream 15

Sugar pit pork benedict, mustard & brown butter hollandaise 21

Fried egg, parmesan crisp, hot sauce & chive cream cheese sandwich . . . 12

Cheesy arepa, chipotle black beans, fried eggs, pico de gallo, sour cream . . 18

3. Vegan & Vegetarian

Charred pumpkin, salsa cremosa, herb salad. . . . . 12 / 18

Crispy polenta, oyster mushrooms, rocket, chilli. 18

Fennel cotolette, tomato sauce, olives 20

Farinata, grilled aubergine & sultana agrodolce, pine nuts, mint 18

4. Meat & Fowl

Achiote roast chicken, citrus mayonnaise, salsa criolla 25

Burger au jus 20

Steak tartare . . . . . 20 / 26

Grilled Sirloin, chimichurri, roast bone marrow 38

Sunday roast 39

Roast ribeye, braised beef, Yorkshire puddings, horseradish cream, roast potatoes, seasonal greens (Sundays only from 13:30)

Brunch extras

Boston beans 4

Crispy bacon. 6

Layer potatoes 7

Chorizo. 4

Sausage 3

Sourdough toast, butter jam & honey 4

A 15% discretionary service charge will be added to your bill

5. Sides

Chips 7

Gem, lemon, mint 7

Humita, chilli, crispy corn 10

Tea

English Breakfast — 3 · 50
Earl Grey — 3 · 50
Moroccan mint — 3 · 50
Green — 3 · 50
Fresh mint — 2 · 25
Lemon & ginger — 3 · 50

Pudding Wines

BOTRYTISED REISLING, Wairau River Estate, Marlborough . . . . . 11 / 55

Coffee

Espresso / macchiato — 2 · 5

Any other coffee — 3 · 5

6. Puddings

Gateau Marcel, sour cherries 10

Roast plum, orange, brown sugar almonds 10

Pineapple tarte tatin, clotted cream 14

Poached pear, meringue, whipped cream, chocolate sauce 10

Coffee crème brûlée. 10