

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

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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STARTERS

- Cured trout, sweet mayonnaise, pickles, seaweed, jersey royal crisps — 12
- Chargrilled kohlrabi, sesame mayonnaise — 8
- Breaded squash, brown butter hollandaise, pine nuts, radicchio — 9.5
- Steak tartare — 13
- Twice baked soufflé — 9.5

- Avocado, poached eggs, cornbread, coriander, onion, hot sauce — 12
- Croque madame, dijon, cornichons — 10
- Buttered corn, fried eggs, corn crumb, creme fraiche, green harissa — 14
- Eggs Florentine / Eggs Benedict / Eggs Royale — 10 / 10 / 13.5
- 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 Sausage — 3.5
- U Salmon — 6
- N Black pudding — 4
- C Boston baked beans — 3.5
- H Layered potatoes — 3.5
- Chorizo — 5
- E Avocado — 3.5
- X Toast, butter, jam — 1.5
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- S N.B all substitutions are charged as extras

SIDES

MAINS

- Chips — 5
- Gem salad — 5
Bitter leaves, plum vinegar, pistachios, pomegranate, mint — 6
- Hispi cabbage, butter, parsley — 6
- Crispy new potatoes, rosemary, garlic — 5.5

- Chicken, confit garlic, rocket — 20
- Salt baked beetroot, almond cream, smoked almonds, confit garlic — 17
- Bistrotheque fish & chips — 21
- Steak tartare, chips, gem salad — 24
- Leek pie, wild mushrooms, white truffle oil — 22
- Beef rump heart, wild garlic, smoked marrow, dripping crumb — 39
- Roast cod, pickles & Guindilla pepper emulsion — 19.5

**PANCAKES
&
FRENCH TOAST**

- Pancakes, bacon, maple syrup — 10
- Pancakes, chocolate sauce, banana butter, salted candied peanuts — 12
- Caramelised French toast, apple jam, cream — 10

PUDDINGS FROMAGE (40g)

- Crème brûlée — 6
- Chocolate fondant, salted peanut praline, Chantilly cream — 8.5
- Pannacotta, poached rhubarb, shortbread — 8.5
- Pear sorbet, East LondonLiquor Company vodka — 7
- Orange, Cointreau, hazelnut and meringue trifle — 8.5
- Individually — 4
- Selection of 3 — 11
- Kirkham's Lancashire (unpasteurised)
- Stilton
- Rollright

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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

NOTICES

PRIVATE DINING

The PDR is available for hire morning, noon & 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

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SPIRITS

Absolut — 5 / Grey Goose — 7
Ketel One — 6 / Zubrowka — 5
Our/London Vodka — 6·5

2016 No Stone Unturned Semillon/Chardonnay, Murray Darling, AUS — 6·5 / 13·5 / 27
2017 Viognier, Domaine Coudoulet, Vin de Pays D'Oc, FR — 30
2016 Côtes du Lubéron, Famille Perrin Blanc Reserve, Rhône, FR — 31
2016 Picpoul de Pinet, Domaine Félines Jourdan, Languedoc, FR — 8 / 17 / 34
2016 Sauvignon de Touraine, Domaine de Bellevue, Loire, FR — 8 / 17·25 / 34·5
(*) 2016 Muscadet Sèvre et Maine Domaine Haut Fevrie, Loire, FR — 8·5 / 17·5 / 35
2016 Gavi di Gavi, Bric Sassi, Roberto Sarotto, Piedmont, FR — 8·5 / 18·5 / 37
2016 El Camino Albariño, Rectoral do Umia, Rias Baixas, ES — 9 / 19·25 / 38·5
2016 Gonnheimer Riesling, Eymann, Pfalz, DE — 40
(*) 2016 Grüner Veltliner, Von den Terrassen, Josef Ehmoser, Wagram, AT — 40
(*) 2016 Dog Point, Sauvignon Blanc, Marlborough, NZ — 50
2015 Sancerre Blanc, Domaine Thierry Merlin-Cherrier, Loire, FR — 52
(*) 2016 Craven Clairette Blanche, Stellenbosch, SA — 53·5
(*) 2016 Pinot Blanc "Les Jardins", Domaine André Ostertag, Alsace, FR — 55
2015 Chablis, Dessus La Carriere, Didier et Pascal Picq, Burgundy, FR — 58·5
(*) 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

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 / Zacapa — 10
Santa Teresa 1796 Solera — 9
Tapatio — 6 / Casamigos Tequila — 10
Don Julio Blanco — 7·5
Quiquiriqui Mezcal — 8
Sonoma Rye — 10
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
Singleton 12yo — 7 / Oban 14yo — 8·5
Grappa Cividina Tosolini — 5·5

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2016 Côtes de Provence Rosé, Domaine du Grand Cros, FR — 7·5 / 16 / 32
2016 Sancerre Rosé, 'Les Epsailles', Domaine David Sautereau, FR — 53

Martel VS — 5 / Martel VSOP — 8
Poire Williams EDV — 6 / Calvados — 6
Campari — 4·5 / Cynar — 4
Martini Rosso — 4 / Pimms — 4

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2016 Pietas Old Vine Carignan, Pays D'Hérault, FR — 6·5 / 13·5 / 27
2016 Kraal Bay, Syrah-Cinsault, Swartland, SA — 7 / 14·5 / 29
2016 Ventoux, Famille Perrin, Côtes du Ventoux, Rhône, FR — 31
2016 Bardolino, Monte del Frà, Veneto, IT — 34·5
2016 Cahors, Malbec, Clos La Coutale, FR — 35
2016 Beaujolais-Villages Lantignie, Alexandre Burgaud, FR — 8·5 / 18·25 / 36·5
2016 Barbera, Antonio Vallana e Figlio, Piedmont, IT — 38·5
2016 Leap in the Dark Pinot Noir, NZ — 10·5 / 22 / 44
2012 Chateau Lucas, Lussac St Émilion, Bordeaux, FR — 43
2015 Vina 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
2010 Vina Koyle Royale Cabernet Sauvignon, Colchagua Valley, CL — 55
2015 Crozes-Hermitage, Les Trois Chenes, Domaine Emmanuel Darnaud, Rhône, FR — 70
2005 Vina 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

Lillet Blanc — 4 / Noilly Prat — 6
Drambuie — 5 / Baileys — 4·5
Kahlua — 4·5

Krupnik — 4·5 / Pisco Aba — 5
Maraschino — 4·5 / Cointreau — 4·5
Canton Ginger — 5
Bitter Truth Violet — 5
Napoleon Mandarine — 4·5
Cherry Heering — 4·5

Fernet Branca — 5
Amaretto — 4·5
Ricard Pastis — 4·5
Pernod Absinthe — 7

(Spirits are served
in 35ml measures)

(*) Environmentally friendly wines
and production methods

& C I D E R

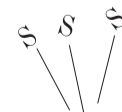
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Budvar — 4·5
Shoreditch Blonde — 6
Brick Lane Lager — 6
Bethnal Pale Ale — 6
Kernel Pale Ale — 6·5
Cidre Breton — 4

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Muscat de Beaufort-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 — 16 / 40 / 80



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