

WEDNESDAY
THURSDAY
FRIDAY
SATURDAY

18 00 TO 22 00

D I N N E I N N E R

COCKTAILS

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

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

«ZHOOSY 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

«EARL GREY FLIP» 12
Earl Grey gin, lemon, egg white

«TWINKLE TOES» 18
Vodka, elderflower, verbenä,
Champagne

«WARM LALLIES»
Bourbon, ginger syrup, ginger
bitters, orange zest 13

SOFT COCKTAILS

«HORCHATA COCO LATTIE» . . 6
Horchatta, coconut cream

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

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

BISTRO THE QUE

FOOD ALLERGIES + INTOLERANCES

Please inform your waiter of any allergies prior to ordering. We are unable to guarantee against traces.

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

Panisse, vegan
tarragon mayo 10

Parmesan cracker,
whipped ricotta,
fig & shallot jam 10

Semolina sourdough,
garlic butter,
hot honey 6

2. VEGAN & VEGETARIAN

Charred leeks, green ajo verde,
smoked almonds, sage 12 / 18

Urfa chilli roast beetroot, borani,
walnut, mint salsa 12 / 18

Chanterelle mushroom, shallot
& masala cream vol au vent 25

Celeriac schnitzel, hot honey,
fennel, apple & caper salad,
sesame dressing 20

Farinata, squash,
aji amarillo, pepitas 18

Twice baked soufflé, hazelnuts,
watercress 18

WHITE

2023 BONFARO BRANCO 35
DFJ Vinhos, Lisboa, PT

2023 CATARRATTO 10 / 20 / 40
Contrade Bellusa, Sicily, IT

2023 GEWURZTRAMINER
RISERVA 12 / 25 / 46
Paraiso Sur, Limari Valley, CL

2024 ALBARIÑO 49
Pazos de Mirasoles, La Mancha, ES

2023 SOAVE CLASSICO 54
Balestri Valda, Veneto, IT

2022 XAREL·LO CHARDONNAY . . 15 / 30 / 56
Xa Xa Xa, Finca Canvalles, Penedès, ES

2023 SAUVIGNON DE TOURAINÉ 58
Domaine Octavie, Oisly, FR

2023 GRUNER VELTLINER 60
‘Graffenegg’ Weingut Bio-Kemetner, Kamptal, AT

2023 CHENIN BLANC 64
Artisans Partisans, Vin de France, FR

2023 VIURA CALAGREÑO 68
‘Zuria’ Hontza, Rioja Alavesa, Basque Country
(skin contact), ES

2020 RIESLING 70
De Wetshof, Robertson, ZA

2023 CHABLIS 84
Domaine Alain Gautheron, FR

2022 SANCERRE ‘MERCIE-DIEU’ 90
Domaine Bailly-Reverdy, FR

2017 CHARDONNAY 125
‘Les Voisins’ Copain, Anderson Valley, US

SPARKLING

2023 PET-NAT BRUT NATURE 58
Famille Fabre, Languedoc, FR

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

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

NV CHAMPAGNE BILLECART-SALMON Brut, FR 125

3. MEAT, FISH FOWL & SHELLS

Half roast Peruvian
spiced chicken, green sauce 25

Burger au jus 25

Steak tartare 20 / 26

Brown butter monkfish,
cavolo nero, brown shrimp,
seaweed 36

Grilled ribeye, ancho chilli
butter, spring onion, lime 40

RED

2023 CABERNET MERLOT 35
Fleurs de Terre, Pays d’Oc, FR

2023 GAMAY 10 / 20 / 40
Les Classiques, Vignerons Ardechois, Ardèche, FR

2020 VEGA TINTO 45
DFJ Vinhos, Douro Valley, PT

2022 PRIMITIVO DOPPIO PASSO 49
Puglia, IT

2023 GRENACHE SYRAH 13 / 26 / 50
Tranquille Pinard, Vin de France, FR

2021 MENCIA ‘VIERNES’ 55
Bodegas Godelia, Bierzo, ES

2023 MALBEC 58
E’s Vino, Gualtallary, AR

2022 CHIANTI SUPERIORE 61
Castello del Trebbio, Tuscany, IT

2022 RIOJA ALAVESA 15 / 30 / 60
‘Too Mahats’ Hontza, Basque Country, ES

2021 LO PETIT PAU 69
Celler Hidalgo Albert, Priorat, ES

2022 SPATBURGUNDER (PINOT NOIR) 79
Weingut Greiner, Baden, DE

2020 BLAUFRAKISCH ‘GROSSHOFLEIN’
ESTERHAZY 82
Burgenland, AT

2020 NEBBIOLO DI LANGHE 90
Rivetto, Piedmont, IT

2018 CHATEAU DE VALOIS 132
Pomerol, Bordeaux, FR

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

1/2 DOZEN OYSTERS 27

4. SIDES

Chips 7·50

Cos, tarragon
vinaigrette,
hazelnuts 6

Humita 12

TEA

English Breakfast — 3·50

Earl Grey — 3·50

Moroccan mint — 3·50

Green — 3·50

Fresh mint — 2·25

Lemon and ginger — 3·50

PUDDING WINES

BOTRYTISED REISLING,
Wairau River Estate,
Marlborough 11 / 55

5. PUDDINGS

St Emilion au chocolat, crème fraîche 10

Roast plum, orange, almond crumb 10

Deep-fried banana bread,
banana caramel, mascarpone 12

Cherry meringue, pistachio cream,
amarena cherries, crushed pistachio 10

Horchata pudding 10

ROSÉ AND ORANGE

2023 BOBAL ROSATO 47
Cepa de Pelayo, Manchuela
(dark rosé/chilled red), ES

2023 CHIARETTO
ROSÉ 13 / 26 / 52
Gorgo di Bricolo, Veneto, IT

2023 BY OTT ROSÉ 82
Domaine Ott, Côtes de
Provence, FR

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

COFFEE

Espresso /
macchiato — 2·50

Any other coffee — 3·50