

**OYSTERS**

WEST MERSEA ROCKS  
2.5 — EACH

Glass of Gaston  
Chiquet — 11.50



**BRUNCH DRINKS**

«BLOODY MARY» — 7.5 / 24.5

«BELLINI» — 8 / 28.5

White peach or raspberry puree, Cote Mas

«WATERMELON JULEP» — 9

Bourbon, watermelon, mint, bitters

«MEZQUITO» — 12

Mezcal, tequila, Tempranillo reduction, raspberries

«CUCUMBER & STRAWBERRY FLIP» — 8

Gin, cucumber, strawberry, lemon

«SICILIAN SCENT» — 12

Midori, Cinnamon extra, Champagne

«FUNBONGO» — 8.5

Apricot brandy, grapefruit, lemon

FRESH LEMONADE — 3.75

Lemon, soda, sugar syrup

**STARTERS**

- Aubergine, olives, pine nuts, sesame — 7.5
- Smoked goats cheese, Jerusalem artichoke — 9.5
- Cured salmon, beetroot, horseradish — 9.5
- Foie gras & chicken liver parfait — 10
- Steak tartare — 9

**Aperitifs**

- Aperol or Campari or Cynar Spritz — 8
- Americano — 7.5
- Campari, red vermouth, soda
- Bicicletta — 8
- Campari, white wine, soda
- Negroni — 8.5
- Campari, red vermouth, gin

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- Avocado on toast, poached egg, onion, Sriracha — 9
- Pancakes, bacon, maple syrup — 9
- Poached stone fruit, oat & flax seed granola, yoghurt & honey — 8
- Pancakes, poached plums, smoked almonds, cream — 8
- French toast, berries, Chantilly cream — 8
- Eggs Florentine — 9
- Eggs Benedict — 10
- Eggs Royale — 12
- Chorizo, cornbread, fried egg, sweetcorn, coriander — 11.5
- Bistrotheque breakfast — 12.5
- Sausage, bacon, Boston baked beans, layered potato, egg, toast
- Pork chop, layered potato, fried egg — 17
- Cornbread, maple syrup, candied pecans, whipped butter — 7.5

**FROMAGE (40g)**

- x1 — 4
- x3 — 11

**CHARCUTERIE**

Selection of 3 — 12.5

- B Bacon — 4
- R Sausage — 3.5
- U Salmon — 4.5
- N Black pudding — 4
- C Layered potatoes — 3.5
- H Chorizo — 4.5
- E Avocado — 3.5
- X Toast, butter, jam — 1.5
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- S N.B all substitutions are charged as extras

**MAINS**

- Shallot tarte tartin, burrata, autumn truffle — 17
- Half chicken, aioli, rocket — 18
- Beef burger, gorgonzola & green chilli rarebit, spinach — 10
- Steak tartare, chips, gem salad — 18
- Fish and chips, peas, tartar sauce — 16.5

SIDES

- Chips — 4
- Gem salad — 4.5
- Radicchio, chicory, elderflower, mint, walnut — 5

**COFFEE**

- Espresso / macchiato — 2
- Double espresso — 2.5
- Double macchiato — 2.5
- Americano — 2.5
- Latte / cappuccino — 2.75
- Soy latte / cappuccino — 3
- English Breakfast — 3.5
- Earl Grey — 3.5
- Camomile — 2
- Peppermint — 2.5
- Green — 3.5
- Fresh mint — 2.25
- Lemon Verbena — 2.5

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**PUDDINGS**

- Coffee creme brulee — 6
- Lemon tart, creme fraiche — 7
- Potted chocolate, sea salt caramel — 5.5
- Pannacotta, plums, pistachios — 6.5

Follow us on Instagram @bistrotheque

**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

## SPIRITS

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2015 No Stone Unturned, Semillon/Chardonnay, Murray Darling, Aus — 6 / 12 / 24  
 2015 Kraal Bay, Chenin Blanc, Swartland, SA — 6.75 / 13 / 25.5  
 2014 Côtes du Luberon, Famille Perrin Blanc, Fr — 27  
 2015 Viognier, Domaine de Montmarin, Côtes de Thongue, Fr — 28  
 2015 Sauvignon de Touraine, Raphael Midoir, Loire — 7.75 / 16.5 / 32  
 2014 Pulentia Estate Chardonnay, Mendoza, Arg — 9.25 / 18 / 35  
 2014 Gavi di Gavi 'Bric Sassi', Roberto Sarotto, Piedmont, It — 36  
 2015 El Quintinal, Cillar De Sios, Rueda, Sp — 36  
 2015 Grüner Veltliner, Von den Terrassen, Ehmoser, Wagram, Austria — 38  
 2015 Trebbiano d'Abruzzo, Cirelli, Abruzzo, It — 41  
 2014 Albariño 'Igrexario de Saiar', Benito Santos, Galicia, Sp — 42  
 2015 Macon Chardonnay 'Personets' J.L.Terrier, Fr — 44  
 2013 Chablis, Didier & Pascal Picq Fr — 47  
 2015 Isabel Estate Sauvignon Blanc, Marlborough, NZ — 49  
 2014 Riesling, Brandluft, Domaine Lucas & Andre Rieffel, Alsace — 12.5 / 26 / 51  
 2015 Sancerre 'Les Renaideries' Domanine La Rossignole, Fr — 51  
 2013 Gewurztraminer Gesetz, Domaine Lucas & André Rieffel, Alsace, Fr — 55  
 2013 Au Bon Climat Chardonnay, Santa Barbara County, CA, USA — 62  
 2013 Puligny-Montrachet, 'Les Enseignerés', Domaine Henri Prudhon, Fr — 90

Absolut — 5 / Grey Goose — 7  
 Beefeater — 5 / East London Liqueur Co Gin — 6  
 Havana 3yo — 4.5 / Zacapa — 10  
 Johnnie Walker Black Label — 5  
 Tapatio — 5.5 / Don Julio Blanco — 7  
 Buffalo Trace — 4 / Makers Mark — 5  
 Martel VS — 5 / Martel VSOP — 7.5  
 Talisker — 6.5 / Laphroaig — 6  
 Singleton — 6 / Calvados — 6  
 Grappa Cividina Tosolini — 5.5 / Pisco Alba — 4  
 Pernod — 3.5 / Pernod Absinthe — 6  
 Lillet Blanc — 4 / Noilly Pratt — 3.5  
 Campari — 3.5 / Pimms — 4  
 Cointreau — 4.5 / Baileys — 4.5  
 Kahlua — 4.5 / Krupnik — 4.5  
 Zubrowka — 4.5 / Fernet Branca — 4.5  
 Amaretto — 4.5  
 Martini Rosso — 4  
 Quikiri Mezcals — 7.5

*Spirits are served in 35ml measures*

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2015 Cotes de Provence Rosé, Domaine du Grand Cros, Fr — 7.75 / 16.5 / 32  
 2014 Sancerre Rosé, 'Les Epsaille', Domaine David Sautereau Fr — 53

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2015 Pietas Old Vine Carignan, Pays D'Herault, Fr — 6 / 12 / 24  
 2014 Kraal Bay, Syrah/Cinsault, Swartland, SA — 7 / 13.5 / 26.5  
 2014 Illusion, Syrah/Carmenere, Elqui Valley, Ch — 27  
 2014 Pinotage, Porter Mill Station, Tulbagh Winery, SA — 29  
 2014 Monastrell, Bodegas Los Frailes, Valencia, Sp — 29.5  
 2015 Bardolino, Monte del Frà, It — 32  
 2014 Chinon Rouge, Domaine de la Semellerie, Loire, Fr — 32.5  
 2014 Sangiovese di Toscana, Scopetone, Tuscany, It — 9 / 18 / 34.5  
 2015 Beaujolais Vieilles Vignes, Domaine de la Rocailleré, Fr — 9.5 / 18.5 / 35.5  
 2014 Montepulciano d'Abruzzo, Cirelli, Abruzzo, It — 40.5  
 2012 Vina Amézola Crianza, Bodegas Amézola de la Mora, Rioja, Sp — 10 / 20 / 42  
 2014 Umoro Nero, Pinot Nero Dell' Oltrepò Pavese, Rovescala, It — 45  
 2015 Desierto 25 Pinot Noir, Bodegas del Desierto, Patagonia Ar — 48  
 2013 Bourgogne Rouge, Domaine Digioia-Royer, Fr — 49  
 2013 Chianti Classico, Monte Bernardi, Panzano-in-Chianti — 50  
 2010 Viña Koyale Royale Cabernet Sauvignon, Alto Colchagua, Ch — 55  
 2013 Qupe Syrah, Central Coast, CA, USA — 60  
 2012 Anthonij Rupert Optima, Western Cape, SA — 60  
 2013 Frog's Leap Zinfandel, Napa Valley, CA, USA — 64  
 2010 Au Bon Climat Pinot Noir, Santa Barbara County, CA, USA — 69  
 2011 Barolo Fratelli Allasandria, Piedmont, It — 80

Puerto Fino Dry Sherry, Emilio Lustau — 7 / 28 (37.5cl)  
 Taylor's Fine Tawny Port — 6 / 45 (75cl)  
 Pedro Ximénez, San Emilio, Solera Reserva, Emilio  
 Lustau — 8 / 36 (37.5cl)

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Budvar — 3.75  
 Cidre Breton 330ml — 3.9  
 Shoreditch Blonde — 6  
 Paradise Pale Ale — 6  
 Kernel Pale Ale — 6.5

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WINE

Coteaux du Layon St Aubin, Loire, Fr 2014 — 6 / 40 (75cl)  
 Tokaji Noble Late Harvest, Oremus, Hungary 2011 — 45 (37.5cl)  
 Muscat de Beaumes-de-Venise, Vin Doux Naturel  
 Domaine de Durban, Fr 2013 — 7 / 48 (75cl)

## CHAMPAGNE &amp; SPARKLING

Cote Mas — 6.5 / 30  
 Prosecco, Treviso, Brut Spumante, Masottina — 42.5  
 Magot Pinot Noir Frizzante, Oltrepo Pavese, Castello di  
 Luzzano, It 2015 — 46  
 Raventos i Blanc "de Nit" Rosé, Barcelona Sp 2011 — 60  
 Champagne Gaston Chiquet 1er Cru NV — 11.5 / 68  
 Champagne Gaston Chiquet Rosé 1er Cru NV — 78