

# Spring 2019 Brunch

Thu – Sun 10am – 4pm



*From the bar...*  
Croissant (v) – 1.5

*From Ilam - Mimosa – 10 / Kir Royal – 10 / Kimono Bloody Mary – 10 / Make it Bottomless for 2 hours – 35*  
*METEOR DRAFT BIERE – PINT – 6.50 / 1/2 pint – 3.50*

## Signatures...

Brioche French toast – 7.5  
*Choice of streaky bacon, miso butter, or  
Fruit salad and maple syrup (v)*

Houjicha pancakes (v) – 7.5  
*Crème fraîche, blueberry, maple syrup*

Ponzu salmon Donburi – 10  
*Beansprouts, avocado, poached egg, nori*

Shiitake Donburi Chazuke (vg) – 10  
*Avocado, beansprouts, spring onion, green tea kombu dashi*

Bistro Mirey Steak Tartare – 15  
*Steak tartare, edamame, quail egg with chips*

## Funky eggs...

Chorizo and avocado – 11.5  
*Miso butter, poached eggs, cherry tomatoes,  
sourdough*

Smoked Salmon, scrambled egg – 9.5  
*Dill, leaf salad, toasted sourdough*

Tartines (v) – 12  
*Bacon Benedict/ Royale/ Florentine (Sat/Sun only)  
With Yuzu Hollandaise*

## Simples ...

Two toasted sourdough and butter (v) – 3

Two toasted brioche and butter (v) – 4.5

Add homemade jam – 0.5

Fruit salad (vg) – 5.5

Omelette with fine herbs with sourdough (v) – 6.5

Add – bacon, cheese, tomatoes, spinach, mushroom – 1.5

## Our ramen...

Tonkatsu – 13.5  
*Nappa cabbage, soy egg, bean sprouts, pork belly, Sapporo noodle*

Curry – 13.5  
*Nappa cabbage, enrichi, bean sprouts, chicken, Sapporo noodle*

Shiitake & Tofu – 12  
*Soba noodle, enoki, bean sprouts, mizuna, shiitake, nori*

## Traditional-ish..

Lillie road's Full vegan Breakfast (vg) – 12  
*Eringi, spinach, cherry tomato, avocado, paprika sausage  
and homemade baked beans*

French Full breakfast – 12  
*Black pudding, bacon, Toulouse sausage, egg any styles,  
mushroom, tomato and toasted brioche*

Warm goat cheese salad – 7  
*Watercress, mizuna, beetroot, pecan nut, mustard  
dressing*

Tofu, hijiki and soba noodle salad (vg) – 6.5/12  
*Sesame vinaigrette*

Scottish beef tataki – 8.5  
*Onion ponzu and garlic crisps*

Artisanal Franche-Comte Charcuterie board  
*Tsukemono, grilled sourdough – 15*

Miso cod – 15  
*Nero rice, wasabi essence, kale*

Glazed duck breast – 16  
*Soba noodle, broccoli and tsuyu sauce*

**Sides** – 2.5 each – *bacon, sausage, spinach, black pudding, cherry tomatoes, avocado*

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#bistromirey #earllyspring #sw6bistro

We use fresh ingredients and some dishes may be replaced due to the availability of the products.  
Prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill. Game dishes may contain shots. If you have a food allergy, intolerance or sensitivity, please speak to us about ingredients in our dishes.