



## FOR LADIES WHO LOVE TO LUNCH

Bistro K is a fantastic place to meet up with friends for brunch or a light lunch. I took great delight in helping to design the restaurant and it's stylish and very relaxed with comfortable seating, so you can really take some time out and sit down with your friends. I could easily spend two or three hours here over a leisurely lunch. Do come down and experience it for yourself, we've a selection of light dishes and you can treat yourself to a glass of wine.

## OUR CHEESE OF THE MONTH

We're thrilled to have partnered South Kensington's very own La Cave à Fromage, who now provide us with their delicious French and British farmhouse cheeses. As it's the best time of the year for goat's cheese, we're recommending you try the Valençay. It's one of my personal favorites and I can't eat enough of it! It's perfect for summer with its lovely fresh, citric taste.



Bistro-K Restaurant & Lounge Bar

## CELEBRATING BASTILLE DAY

Going back to our roots, on 14th July we'll be celebrating Bastille Day by serving our fabulous Coq au Vin throughout the evening. Come in and join us, we'd love to see you.



## OUR WINE OF THE MONTH

A perfect accompaniment to the Rocamadour Salad on our menu, our our Alice Chateau Cabezac Minervois (2009) is a fresh white Rioja. I love this wine because it gives an extra dimension to the goat's cheese, and it perfectly balances the sweet and sour elements of the tomatoes in our fresh salad.

**Bistro K**  
Restaurant & Lounge Bar

117-119 Old Brompton Road, South Kensington,  
London SW7 3RN tel: +44 (0) 207 373 7774

## MY FAVOURITE FRENCH RECIPE - ONION SOUP

My mother taught me how to cook this recipe when we lived in Thonon-Les-Bains, in the heart of the Alps. I adore it. It's obviously one of the all time classics of French cooking and I always stick to this traditional, simple recipe.

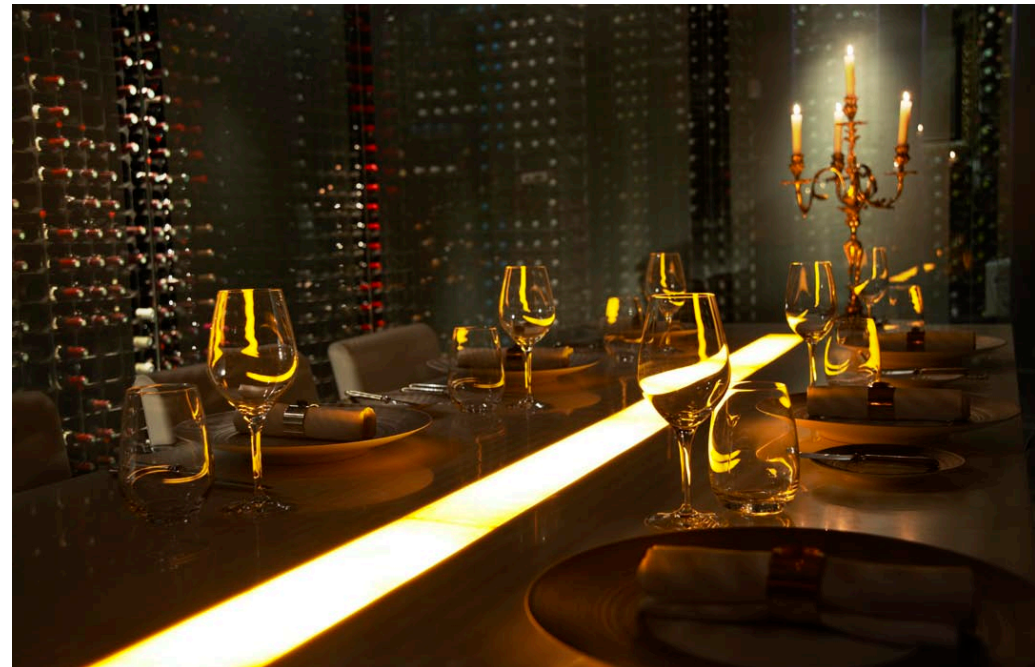
- Finely chop 250g of onions and gently fry in some butter on a low heat, until they're softened and beginning to turn brown
- Sprinkle with 25g of plain flour and cook for another couple of minutes, stirring with a wooden spoon until the onions are dark brown and caramelised
- Add 2 litres of white stock to thicken, and flavour with 2 tablespoons of Port or Madeira
- Continue to simmer for a further 30 minutes
- Add some croutons and Beaufort cheese and then serve

## FOR THE BOYS WHO WANT TO WATCH THE WORLD CUP

With the World Cup in mind, throughout June and July we're offering our private dining room free of charge for you and nine of your friends. Our spectacular Cellar is surrounded by glass-panelled walls that display our wines, and you'll be able to watch the matches in private while we serve you food and drinks. We'll be offering a special menu including steak frites. Please call me on 020 7373 7774 if you'd like to make a reservation.

## FATHER'S DAY

Every girl loves their father and we want to help you spoil him on Father's Day on 20th June. We are open every Sunday for brunch between 11am and 3pm, so why not come in and treat him to something from our menu? We have a fantastic choice of dishes to choose from including Eggs Benedict, plates of charcuterie and Irish oysters, as well as a wonderful selection of artisan bread and preserves. To book for Father's Day Brunch please call me on 020 7373 7774.



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