

LE PETIT
CITRON
FRENCH BISTRO

LES CHAMPAGNES

***GALLIMARD, BRUT RESERVE**

125ML 11.5 / BOTTLE 60

Creamy, biscuity fizz, the ideal apéritif

***VEUVE CLICQUOT, BRUT, YELLOW LABEL**

BOTTLE 89

The ultimate Champagne, bright and fresh, perfect with seafood or on its own

LES PÉTILLANTS

CRÉMANT DE LOIRE, CHÂTEAU DE LA PRÉSLE

125ML 9 / BOTTLE 45

A fizzing great drink, lean, minerally & dry with lots of bubbles!

***CHÂTEAU LA COSTE, PROVENCE, ROSÉ**

BOTTLE 55

The perfect organic sparkling rose from Puy-Sainte-Reparate!

A 12.5% optional service charge will be added to your bill

LES VINS BLANCS & ROSÉ

125ML GLASS / 250ML CARAFE / 500ML CARAFE / BOTTLE

***SAUVIGNON VINS DE PAYS D'OC, 2021**

Zingy, zippy, gooseberry fruit (fish, vegetarian) 6 / 11 / 21 / 25

***CHARDONNAY, DOMAINE MONT D'HORTES, 2020/21**

Rounded & buttery, hints of oak (fish, duck) 7 / 13 / 24 / 28

***MUSCADET SÈVRE ET MAINE, HAUT PÉMIONS, 2020/21**

Mineral & citrus perfection (shellfish, mushrooms) 8 / 14 / 28 / 32

***CORBIÈRES BLANC, CHÂTEAU LA BASTIDE, 2020**

Wonderfully rounded, hints of nuttiness (fish, chicken) 35

PICPOUL DE PINET, DOMAINE FONT-MARS, 2021

Crisp, fresh & tangy (spicy food, shellfish) 9 / 16 / 30 / 37

***SAUMUR, VILLENEUVE, CHENIN BLANC, 2020/21**

Pear drop delight from the Loire! (fish, goats' cheese) 48

BRISE MARINE, CHÂTEAU DE LA NEGLY, 2020/21

Roussillon classic, bright, plump & creamy (seafood, fish, chicken) 49

***CHABLIS, DOMAINE FÈVRE, 2020**

Pure & long, classic French chardonnay elegance (fish, cold meats) 55

CÔTES DE PROVENCE, CHÂTEAU ROUBINE, 2020

Tibouren & Cinsault grapes create a scrumptious beauty with hazelnut hints (fish, apéritif) 55

***ROSÉ, LES VIGNES D'OC, 2020**

Light strawberry fruit, Grenache & Syrah (fish, goats' cheese) 7 / 13 / 24 / 28

***ROSÉ, AIX-EN-PROVENCE, TOUR CAMPANETS, 2020**

Pale, bright & crisp with smooth juicy fruit flavours (olives, cheese, cold meats) 40

LES VINS ROUGES

125ML GLASS / 250ML CARAFE / 500ML CARAFE / BOTTLE

***LES VIGNES D'OC, 2020/21**

Soft, fruity & easy drinking (soup, cold meats) 6 / 11 / 21 / 25

***MERLOT, LES VIGNES D'OC, FRANCE, 2019/20**

Blackcurrant & touches of tannin (beef, blue cheese, duck) 7 / 13 / 24 / 28

MINERVOIS, L'HERBE SAINTE, 2018

Syrah & Carignan, rich, spicy, smooth & supple (duck, beef, chicken) 30

***PINOT NOIR, VILLA DES CROIX, 2020**

Wild raspberries & red currant, great value (shellfish, duck) 35

***BEAUJOLAIS-VILLAGES, ANDRÉ COLONGE, 2020**

Gamay deliciousness, soft & crunchy fruit (beef, duck) 9 / 16 / 30 / 37

***CÔTES DU RHÔNE, DOMAINE L'ESPIGOUETTE, 2019/20**

Grenache & Syrah excellence, spicy fruit, dark & peppery (beef, duck) 9 / 16 / 30 / 37

***MALBEC, CLOS LA COUTALE, AC CAHORS, 2019**

With 20% Merlot, this is a benchmark red for Cahors wines (beef) 45

MONTAGNE ST. ÉMILLION, CHÂTEAU ROUDIER, 2016

Merlot heavy Bordeaux, with blackcurrants & cedarwood and drinking superbly (duck, cheese) 50

REUILLY, DOMAINE CORDAILLAT, 2020

Strawberries & raspberries, brilliant Pinot Noir Burgundy alternative (duck, chicken) 55

***MADIRAN, TOUR DE BOUSCASSÉ, 2016**

Tannat grapes make a smooth, supple, perfumed red with ripe tannins (beef, cold meats) 60

***VEGAN FRIENDLY**

LES BOISSONS

METEOR LAGER 5

PIETRA CORSICAN BEER 6

CIDRE SASSY 7

LA MORTUACIENNE LEMONADE 5

ORANGINA 4

COCA 3.5

DIET COKE 3.5

FRESH ORANGE JUICE 4

EVIAN 5

PERRIER 5

**TEA, TISANES &
FULL ROAST COFFEES FROM 3.5**