

La Carte Des Vins

Cocktails

ST. GERMAIN SPRITZ <i>Crémant, elderflower liqueur & lime</i>	11	PARIS DAIQUIRI <i>St Germain, white rum, almond syrup, framboise</i>	11
CHAMPAGNE COCKTAIL <i>Champagne, Armagnac, bitters</i>	13	LA VOILÀ <i>Orange whisky liqueur & Crémant on ice</i>	11

Kirs

CASSIS / FRAMBOISE / FLEUR DE SUREAU 6 <i>White wine with your choice of : blackcurrant / raspberry / elderflower</i>
ROYALE 12 <i>Champagne, crème de cassis</i>

Champagnes & Pétillants

◊GALLIMARD CHAMPAGNE, BRUT RESERVE <i>Creamy, biscuity fizz, the ideal apéritif</i>	12	60
◊GALLIMARD CHAMPAGNE, ROSÉ RESERVE <i>Bright and fresh, perfect with seafood or on its own</i>	75	
CRÉMANT DE LOIRE, CHÂTEAU DE LA PRÉSLE <i>A fizzing great drink, lean, minerally & dry with lots of bubbles!</i>	10	50

We are very proud to work with our favourite wine makers, who use their independence, traditions & family owned vineyards to produce the very best wines. Our short bistro inspired wine list represents the most delicious varieties of French wines from Champagne, Rhône, Languedoc, Bordeaux, Burgundy & Loire...
...À Votre Santé!

Mocktails

◊LAVENDER & LEMON REFRESHER <i>Mortuacienne cloudy lemonade, lavender syrup</i>	7
◊LE LIMOUSIN <i>Elderflower cordial, apple juice, lime</i>	7
◊ORANGINA NO-JITO <i>Orangina, lime & mint on ice</i>	6

Les Vins Blancs & Rosé

125ml 250ml 500ml 750ml
glass pichet carafe bottle

◊VINS DE PAYS D'OC BLANC, 2022 <i>Fruit driven blend of Terret & Grenache (apéritif, vegetarian)</i>	6	11	21	26
◊SAUVIGNON VINS DE PAYS D'OC, 2022 <i>Zingy, zippy, gooseberry fruit (fish, vegetarian)</i>	7	13	24	29
◊CHARDONNAY, DOMAINE MONT D'HORTES, 2021 <i>Rounded & buttery, hints of oak (fish, duck)</i>	7	13	24	29
◊MUSCADET SÈVRE ET MAINE, HAUT PÉMIONS, 2022 <i>Mineral Melon de Bourgogne & citrus fruit perfection (shellfish, mushrooms)</i>				33
VIIGNIER, CHÂTEAU LA BASTIDE, 2022 <i>Wonderfully rounded & hints of nuttiness (fish, chicken)</i>				35
PICPOUL DE PINET, DOMAINE FONT-MARS, 2022 <i>Crisp, fresh & tangy (spicy food, shellfish)</i>	9	16	30	38
◊VOUVRAY, VIGNEAU SELECTION, CHENIN BLANC, 2021 <i>Apple & quince freshness! (fish, seafood, goats' cheese)</i>				47
◊SANCERRE, DOMAINE REVERDY, 2022 <i>Loire Sauvignon classic, honey & grapefruit hints (fish, seafood)</i>				49
◊CHABLIS, DOMAINE FÈVRE, 2022 <i>Pure & long, classic Chardonnay elegance (fish, cold meats)</i>				55
◊ROSÉ, LES VIGNES D'OC, 2022 <i>Light strawberry fruit, Grenache & Syrah (fish, goats' cheese)</i>				29
◊ROSÉ, AIX-EN-PROVENCE, TOUR CAMPANETS, 2021/22 <i>Pale & bright blend of Syrah, Grenache & Carignan (olives, cheese, cold meats)</i>				39

Les Vins Rouges

125ml 250ml 500ml 750ml
glass pichet carafe bottle

◊LES VIGNES D'OC ROUGE, 2022 <i>Soft, fruity blend of Grenache, Merlot & Cinsault (soup, cold meats)</i>	6	11	21	26
◊MERLOT, LES VIGNES D'OC, FRANCE, 2022 <i>Blackcurrant & touches of tannin (beef, blue cheese, duck)</i>	7	13	24	29
CORBIÈRES, CHÂTEAU LA BASTIDE, 2022 <i>Round, ripe & juicy Syrah, Grenache, Mourvèdre (duck, beef, chicken)</i>				33
VAUCLUSE, BURLE 'EST-CE QUE?', 2021 <i>Generous dark berries of Grenache & Syrah with a spicy kick (beef, poultry)</i>				35
◊PINOT NOIR, VILLA DES CROIX, 2021 <i>Wild raspberries & red currant, great value (shellfish, duck)</i>	9	16	30	38
◊CÔTES DU RHÔNE, DOMAINE L'ESPIGOUETTE, 2021 <i>Grenache & Syrah excellence, spicy, dark & peppery (beef, duck)</i>	9	16	30	38
◊BEAUJOLAIS-VILLAGES, ANDRÉ COLONGE, 2021 <i>Gamay deliciousness, soft & crunchy fruit (beef, duck)</i>				42
◊CAHORS, CLOS LA COUTALE, MALBEC, 2021 <i>With 20% Merlot, this is a benchmark red for Cahors wines (beef)</i>				47
MONTAGNE ST. ÉMILLION, CHÂTEAU ROUDIER, 2019 <i>Merlot heavy Bordeaux, blackcurrants, cedarwood (duck, cheese)</i>				49
REUILLY, DOMAINE CORDAILLAT, 2022 <i>Brilliant Pinot Noir Burgundy alternative (duck, chicken)</i>				55
WINE OF THE MONTH <i>See blackboard for delicious wine specials.....</i>				

Bières, Cidres & Boissons

METEOR SANS ALCOOL LAGER	5
METEOR LAGER	5.5
PIETRA BIÈRA CORSA AMBRÉE	6.5
MAISON SASSY CIDRE BRUT	7
LA MORTUACIENNE LEMONADE	5
ORANGINA	5
COCA / COKE ZERO	4
JUS D'ORANGE / JUS DE POMME	4.5
EAU MINÉRALE 75CL : PLATE / PÉTILLANTE	6

Thés Mariage Frères & Tisanes

FRENCH BREAKFAST / EARL GREY IMPERIAL	
JASMINE MANDARIN / MENTHE / CITRONELLE	3.95

Café Arabica

CAFÉ NOIR / NOISETTE / AMERICAINE FILTRÉ	3.95
CAFÉ AU LAIT / CAPPUCCINO / GRAND CAFÉ NOIR	4.5
BOL DE CHOCOLAT CHAUD	6

Quatre Quart Au Citron

2 delightful Menton influenced mini lemon cakes - 2.95

Digestifs

SEE THE BLACKBOARD

◊VEGAN FRIENDLY

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