

White Wine & Rosé

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

♦VINS DE PAYS D'OC BLANC, 2023	6.5	12	22	28
<i>Fruit driven blend of Terret & Grenache (apéritif, vegetarian)</i>				
♦SAUVIGNON VINS DE PAYS D'OC, 2022	7	13	24	29
<i>Zingy, zippy, gooseberry fruit (fish, vegetarian)</i>				
♦CHARDONNAY, DOMAINE MONT D'HORTES, 2023	8	14	25	30
<i>Rounded & buttery, hints of oak (fish, duck)</i>				
<i>Vogner, Château La Bastide, 2022</i>				35
<i>Wonderfully rounded & hints of nuttiness (fish, chicken)</i>				
♦MUSCADET SÈVRE ET MAINE, HAUT PÉMIONS, 2022/23				37
<i>Mineral Melon de Bourgogne & citrus fruit perfection (shellfish, mushrooms)</i>				
PICPOUL DE PINET, DOMAINE FONT-MARS, 2023	9	16	30	39
<i>Crisp, fresh & tangy (spicy food, shellfish)</i>				
♦RIESLING, BRUNO SORG, 2021				47
<i>Aromatic, dry & flowery (fish, seafood, goats' cheese)</i>				
♦SANCERRE, DOMAINE REVERDY, 2022				49
<i>Loire Sauvignon classic, honey & grapefruit hints (fish, seafood)</i>				
♦CHABLIS, DOMAINE FÈVRE, 2022				55
<i>Pure & long, beautiful Chardonnay elegance (fish, cold meats)</i>				
♦MERSAULT, VINCENT GIRARDIN, VIEILLES VIGNES 2021				100
<i>Classic Chardonnay, hazelnuts, notes of white peach & citrus (fish, chicken)</i>				
♦PETIT CHAUMONT, GRIS DE GRIS, 2023				37
<i>Very pale Rosé from Camargue, Cinsault softness (olives, cheese)</i>				
♦Rosé, Aix-En-Provence, Tour Campanets, 2022	9	16	30	39
<i>Pale & bright blend of Syrah, Grenache & Carignan (olives, cheese, cold meats)</i>				

Red Wine

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

♦LES VIGNES D'OC ROUGE, 2022	6.5	12	22	28
<i>Soft, fruity blend of Grenache, Merlot & Cinsault (soup, cold meats)</i>				
♦MERLOT, LES VIGNES D'OC, FRANCE, 2022	8	14	25	30
<i>Blackcurrant & touches of tannin (beef, blue cheese, duck)</i>				
CORBIÈRES, CHÂTEAU LA BASTIDE, 2021				35
<i>Round, ripe & juicy Syrah, Grenache, Mourvèdre (duck, beef, chicken)</i>				
SYRAH, YVES CUILLERON, 2022				37
<i>Generous dark berries of Syrah with a spicy kick (beef, poultry)</i>				
♦PINOT NOIR, VILLA DES CROIX, 2022	9	16	30	39
<i>Wild raspberries & red currant, great value (shellfish, duck)</i>				
♦Côtes Du Rhône, Domaine L'espigouette, 2021	10	18	35	42
<i>Grenache & Syrah excellence, spicy, dark & peppery (beef, duck)</i>				
♦CHIROUBLES, LA FORGE, 2021 (CHILLED)				47
<i>Ripe & juicy, Beaujolais Gamay classic (beef, duck)</i>				
♦CAHORS, CLOS LA COUTALE, MALBEC, 2022				49
<i>With 20% Merlot, this is a benchmark red for Cahors wines (beef)</i>				
♦MINERVOIS, DOMAINE DE L'OSTAL, 2021				50
<i>Harmonious, dark & silky. Grenache, Syrah & Carignan (steak, cheese)</i>				
MONTAGNE ST. ÉMILLION, CHÂTEAU ROUDIER, 2019				55
<i>Merlot heavy Bordeaux, blackcurrants, cedarwood (duck, cheese)</i>				
GEVREY-CHAMBERTIN, DOMAINE PHILIPPE LIVERA, 2021				100
<i>Beautiful Pinot Noir, generous fruit & acidity (duck, chicken)</i>				
WINE OF THE MONTH				
<i>See blackboard for delicious wine specials.....</i>				

Cocktails

ST. GERMAIN SPRITZ	13	PARIS DAIQUIRI	13
<i>Crémant, elderflower liqueur & lime</i>		<i>St Germain, white rum, almond syrup, framboise</i>	
CHAMPAGNE COCKTAIL	13	LILLET MARTINI	14
<i>Champagne, Armagnac, bitters</i>		<i>Gin, Lillet Blanc, Noilly Prat</i>	
FRENCH NEGRONI	10	SEC MARTINI	14
<i>Gin, Vermouth, gentian bitters</i>		<i>Gin or Vodka, Vermouth & twist</i>	

Kirs

CASSIS / FRAMBOISE / FLEUR DE SUREAU 7

White wine with your choice of: blackcurrant / raspberry / elderflower

ROYALE 13

Champagne, crème de cassis

Champagnes & Sparkling

♦GALLIMARD CHAMPAGNE, BRUT RESERVE	12	60
<i>Creamy, biscuity fizz, the ideal apéritif</i>		
♦BEAUMONT DES CRAYÈRES, GRAND ROSÉ		75
<i>Fresh raspberry aromas. Perfect for celebrations!</i>		
GILLES & ROMAIN COLLET, CRÉMANT DE BOURGOGNE	10	50
<i>Aromas of citrus & brioche with hints of spice</i>		

Mocktails

LAVENDER & LEMON REFRESHER		7
<i>Mortuacienne cloudy lemonade, lavender syrup</i>		
LE LIMOUSIN		7
<i>Elderflower cordial, apple juice, lime</i>		
ORANGINA NO-JITO		6
<i>Orangina, lime & mint on ice</i>		
SOBER GIN DAISY		9
<i>Grenadine, orange & Perrier</i>		

Beers, Ciders & Soft Drinks

METEOR SANS ALCOOL LAGER 25cl	5.5
METEOR LAGER 33cl	6
PIETRA BIÈRA CORSA AMBRÉE 33cl	7.5
MAISON SASSY CIDRE BRUT 33cl	7.5
LA MORTUACIENNE LEMONADE 33cl	5.5
ORANGINA 25cl	5.5
COCA / COKE ZERO 20cl	3.95
JUS D'ORANGE / JUS DE POMME 25cl	3.95
PERRIER 33cl	3.95
EVIAN / BADOIT IL	6.5

Teas & Tisanes

Mariage Frères Teas: FRENCH BREAKFAST- EARL GREY IMPERIAL - JASMINE MANDARIN	3.95
Tisanes: MENTHE - CITRONELLE	3.95

Café Arabica

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

Quatre Quarts Au Citron

2 delightful Menton influenced mini lemon cakes - 3.50

♦VEGAN FRIENDLY

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