

LES VINS AU VERRE



les Bulles

BELE CASEL EXTRA BRUT PROSECCO NV VENETO, ITALY	14
GLERA — FLORAL, ORCHARD FRUIT, LIVELY	
J. LAURENS BRUT NV LIMOUX, FRANCE	14
TRADITIONAL METHOD BLEND — CRISP, APPLE, CITRUS, LIVELY FINISH	
J. LAURENS BRUT ROSÉ NV LIMOUX, FRANCE	14
TRADITIONAL METHOD BLEND — BRIGHT, RED BERRY, ENERGETIC	
VINS EL CEP ‘KILA’ NV PENEDÈS, SPAIN	14
CAVA BLEND — CREAMY, CITRUS PEEL, RIPE ORCHARD FRUIT	
CHAMPAGNE COLIN “BLANCHE DE CASTILLE” 1ER CRU NV Champagne, France	19
CHARDONNAY — LEMON, BRIOCHE, CRISP MINERALITY	

les Blancs

BRANGER “LE FILS DES GRAS MOUTONS” ‘23 LOIRE, FRANCE	13
MUSCADET — CITRUS, SALINE, CRISP	
BENONI ‘24 RUSSIAN RIVER VALLEY, CALIFORNIA	15
CALIFORNIA CHARDONNAY — TROPICAL FRUIT, CITRUS, BALANCED	
DOMAINE DU TREMBLAY QUINCY ‘23 LOIRE, FRANCE	15
LOIRE SAUVIGNON BLANC — CITRUS, GREEN APPLE, BRIGHT	
DOMAINE ANDRÉ VATAN “LES CHARMES” SANCERRE ‘23 Loire, France	17
SANCERRE — CITRUS, PEAR, VIBRANT	
JEAN-MARC BROCARD “SAINTE CLAIRE” CHABLIS ‘23 Chablis, Burgundy, France	20
CHABLIS — GREEN APPLE, CITRUS, MINERAL	

Rosé

VAL DE CAIRE ROSÉ ‘24 PROVENCE, FRANCE	15
PROVENCE ROSÉ — RED BERRY, FLORAL, DRY	

les Rouges

DOMAINE DE LA BÊCHE MORGON ‘23 BEAUJOLAIS, FRANCE	14
MORGON — JUICY RED FRUIT, MINERAL, VIBRANT	
CLOS JULIEN PINOT NOIR ‘24 SONOMA COAST, CALIFORNIA	15
SONOMA COAST PINOT NOIR — RED BERRY, COASTAL, ELEGANT	
UNANG VENTOUX ‘23 RHÔNE VALLEY, FRANCE	14
VENTOUX ROUGE — JUICY, SPICE, HERBAL LIFT	
DOMAINE JULIETTE AVRIL CHÂTEAUNEUF-DU-PAPE ‘23 RHÔNE VALLEY, FRANCE	23
CHÂTEAUNEUF-DU-PAPE — BOLD, DARK FRUIT, SAVORY	
HAUT-LA PÉREYRE BORDEAUX SUPÉRIEUR ‘20 BORDEAUX, FRANCE	13
BORDEAUX SUPÉRIEUR — DARK FRUIT, PLUSH, SMOOTH	
TURLEY “JUVENILE” ‘23 NAPA, CALIFORNIA	20
CALIFORNIA ZINFANDEL — BOLD, DARK FRUIT, SPICE	

LES BIERES

DRAUGHT

Elysian Space Dust IPA	12
Firestone Walker 805	11
Stella Artois	11
Trumer Pils	11

BOTTLE

Kronenbourg 1664	11
Heineken	10
Heineken “0”	10
La Girouette Blonde	13
Loirette (Cidre de Loire, France)	14

APÉRITIFS

FRENCH 75

Gin, Lemon, Champagne 18

KIR ROYALE

Crème de cassis, Champagne 18

FRENCH BLONDE

Lillet Blanc, Gin, St-Germain, Grapefruit 18

MIDNIGHT IN PARIS

Brut Rosé, Whole Wild Hibiscus Flower,
Hibiscus Syrup 18

LES PETITS SOIFS

EAUX & BULLES

San Pellegrino Sparkling Water 750ml	8
Fever-Tree Club Soda 200ml	5
Fever-Tree Tonic 200ml	5
Fever-Tree Elderflower Tonic 200ml	5

BOISSONS FRAICHES

Fever-Tree Ginger Beer	6
Coca-Cola	5
Diet Coke	5
Sprite	5
Iced Tea	6
Lemonade	6

JUS

Cranberry Juice	5
Grapefruit Juice	5
Orange Juice	5
Tomato Juice	5

CAFÉ & THÉ

Café Américain	6
Café au Lait	6
Espresso	6
Double Espresso	6
Cappuccino	7
Café Latté	8
Café Mocha	8
Hot Chocolate	8
Hot Tea	5

We are happy to open any special bottle you bring from your cellar. Corkage is \$30 per 375/750ml with a limit of two bottles for every table.