

# Wine list

## Sparkling/Champagne

### **Monmousseau «Brut étoile»**

Gls: \$10, Btle: \$49.50

### **Crémant d'Alsace «Albert Mann extra brut»**

Bottle: \$69.50

### **Champagne Boizel brut reserves:**

Bottle: \$125½, bottle: \$75

## White wines

### **Chardonnay**

#### **Château du Tarriquet (Côtes de Gascogne)**

Gls: \$9, Carafe (50cl): \$27, Btle: \$44.50

#### **Caves de Lugny Macon-Villages (South Bourgogne)**

Gls: \$10.50, Carafe (50cl): \$31.50, Btle: \$52.50

#### **Domaine des Malandes Petit Chablis (North Bourgogne)**

Btle: \$69.50

### **Sauvignon Blanc**

#### **Petit Clos Henri (Marlborough)**

Gls: \$9.50, Carafe (50cl): \$28.50, Btle: \$47.50

#### **Château Belingard (Bergerac)**

Gls: \$9.50, Carafe (50cl): \$28.50, Btle: \$47.50

#### **Clos Marguerite (Marlborough)**

Gls: \$13.50, Carafe (50cl): \$40.50, Btle: \$59.50

#### **Gerard Fiou Sancerre (Loire Valley)**

Btle: \$79.50

### **Pinot Gris**

#### **Metz « Anne-Laure » (Alsace)**

Gls: \$12.50, Carafe (50cl): \$37.50, Btle: \$62.50

#### **Hawkeshead (Central Otago)**

Gls: \$12, Carafe (50cl): \$36, Btle: \$54.50

#### **Albert Mann « Tradition » (Alsace)**

Btle: \$77.50

### **Viognier**

#### **La Bastide Viognier (Languedoc/Roussillon)**

Gls: \$10, Carafe (50cl): \$30, Btle: \$49.50

## Rosés wines

### **Domaine de Paris, Côtes de Provence (Provence)**

Gls: \$12, Carafe (50cl): \$36, Btle : \$54.50

### **Mahi rose (Marlborough)**

Gls: \$12, Carafe (50cl): \$36, Btle : \$54.50

## Red wines

### **Grenache/Syrah Blend**

#### **Côtes du Rhône Villages (Rhône South)**

Gls: \$10, Carafe (50cl): \$30, Btle: \$49.50

#### **Clos des Cazeaux Gigondas (Rhône South)**

Btle: \$99.50

#### **Alberic Bouvet Crozes-Hermitage (Rhône North)**

Half bottle (375mL) : \$54.50, Bottle: \$99.50

### **Cabernet/Merlot Blend**

#### **Chateau de l'Orangerie (Bordeaux)**

Gls: \$12, Carafe (50cl): \$36, Btle: \$54.50

#### **Chateau Baignan «Cru Bourgeois» Médoc (Bordeaux)**

Btle: \$69.50

#### **Newton Forest estate (Hawke's Bay)**

Btle: \$69.50

### **Pinot Noir**

#### **La Bastide « Hauterive » (Languedoc/Roussillon)**

Gls: \$12, Carafe (50cl): \$36, Btle: \$54.50

#### **Bertrand Ambroise (Burgundy)**

Btle: \$69.50

#### **Explorer (Central Otago/NZ)**

Btle: \$69.50

### **Gamay**

#### **Chateau Thivin Cote de Brouilly "Les 7 Vignes" (Bourgogne)**

Half bottle (375mL) : \$47.50, Bottle: \$79.50

## Dessert wines

#### **Château Villefranche Sauternes (Bordeaux)**

Gls: \$12, Half bottle (375ml): \$54.50

#### **Mas Blanc Banyuls « Dr Parcé » NV (Languedoc/Roussillon)**

Gls: \$12, Half bottle (375ml): \$54.50

## *Cellar List White*

**Bott-Geyl Pinot Gris Grand Cru « Sonnenglanz » 2009 (Alsace)**

Bottle: \$99.50

**Henri Boillot Meursault (Chardonnay/Bourgogne) 2014**

Bottle : \$149.50

**Paul Pillot Chassagne-Montrachet  
(Chardonnay/Bourgogne)2014**

Bottle : \$149.50

## *Cellar List red*

**Lucien Muzard Santenay « Champs Claude » 2007 (Bourgogne)**

Bottle : \$94.50

**Châteauneuf du Pape Mourre des Perdrix 2010 (Rhône South)**

Bottle : \$149.50

**Château Sanctus St Emilion Grand Cru 2008 (Bordeaux)**

Bottle : \$149.50

## *Les Cidres*

### **Britanny Cider Loic Raison**

#### **Brut (dry)**

Gls: \$7, Carafe: \$21

Btle: \$31.50

#### **Doux (sweet)**

Gls: \$6, Carafe: \$18

Btle: \$27

### **Normandy Cider Ecusson**

#### **Brut (dry)**

Gls: \$7.50, Carafe: \$22.50

Btle: \$33.50

#### **Doux (sweet)**

Gls: \$7, Carafe: \$21

Btle: \$31.50

### **Verano Spanish cider**

500mL bottle \$17.50

Spanish apple

Apple, blackcurrant and cranberry

Apple and Pear

Mango and passion fruit

Apple, peach and apricot

## *Beers*

### **Bottle 33cl \$8**

Kronembourg 1664,  
Heineken  
Mac's gold  
Black Mac  
Heineken light

### **Bottle 75cl \$25**

St Sylvestre « 3 Monts »  
Jenlain « Ambree »  
Mont Blanc « Blanche »  
Mont Blanc « Rousse »

### **Tap beer**

**Kronembourg 1664**  
25cl : \$7  
40cl: \$11  
50cl: \$13.5

## Aperitifs traditionnels

(Alcoholic beverages)

**Kir royal \$10** (sparkling wine),

**Kir \$9** (white wine), **Kir Breton \$8.50** (Cider)

Choices of flavour: Blackcurrant, Peach, Blackberry, Blueberry, Raspberry, Wild strawberry

### **Dubonnet \$9**

Created in 1846, this French vermouth is a delicate blend of mistelles and wines, flavoured with spices and plants.

### **Rinquiquin \$9**

This refreshing drink is made of Luberon white wine, peaches, peach leaves, sugar cane and alcohol.

### **Pommeau de normandie \$9**

This drink is obtained by mixing unfermented apple juice mixed with 2y/o calvados.

It is then aged in oak barrel for 14 months.

### **Ricard \$9**

Popular in the south of France, this refreshing drink is an anise flavoured spirit

### **Noix de St-Jean \$9**

Walnut liqueur, usually taken as an aperitif or to accompany blue cheese

### **Pineau des Charentes \$9**

A blend of fresh juice of grapes added to aged Cognac during the harvest time.

### **Chouchen \$9**

Breton equivalent of mead, it is made from the fermentation of honey and mineral water. It is a fragment of Brittany's Druidic heritage

### **Guignolet \$9**

Wild cherry liqueur

### **Genépi \$10**

It is a drink from the French Alps, made of several rare aromatic Alpine plants, to be consumed as a liqueur or digestif

## Les Digestifs

Calvados fine/15years old  
\$10/\$15

Armagnac fine/XO  
\$10/\$15

Grand Marnier \$10

Green Chartreuse \$13

Cognac fine/VSOP \$10/\$13

Absinthe \$12

Poire William \$10

## Soft drinks

Orange juice, apple juice \$4.50,

Spicy tomato juice \$4.50

Coke, coke zero \$4.50

Lemonade, Lemon lime & bitters \$4.50

Orangina, Ginger beer \$4.50

Diabolo grenadine or mint \$5