

Wine list

Sparkling/Champagne

Monmousseau Brut étoile

Gls: \$10, Btle: \$49.50

Crémant d'Alsace «Albert Mann extra brut»

Bottle: \$69.50

Pierre Moncuit Champagne :

Grand Cru Blanc de Blancs «Cuvée Moncuit-Delos»

Bottle: \$125

Grand Cru Blanc de Blancs « Cuvée Hugues de Coulmet »

Half bottle: \$70

Les vins blancs

Chardonnay

Château de la Ragotière (Loire Valley)

Gls: \$11, Carafe (50cl): \$33, Btle: \$49.50

Denis Race Chablis 2014 (Burgundy)

Gls: \$14.50, Carafe (50cl): \$43.50, Btle: \$69.50

Big Bunch John Kemble (Hawke's Bay)

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

Sauvignon Blanc

Tariquet (Gascogne)

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

Château de l'Orangerie (Bordeaux)

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

Clos Marguerite (Marlborough)

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

Vieux Prêche Sancerre (Loire Valley)

Btle: \$77.50

Pinot Gris

Metz «Anne-Laure» (Alsace)

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

Albert Mann «Tradition» (Alsace)

Gls: \$15.50, Carafe (50cl): \$46.50, Btle: \$77.50

Hawkeshead (Central Otago)

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

Viognier

La Bastide Viognier (Languedoc/Roussillon)

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

Les vins rosés

Les Terriades, Rose d'Anjou (Loire)

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

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

Les vins rouges

Grenache/Syrah Blend

Croix des vignes (Corbiere)

Gls: \$9, Carafe (50cl): \$27, Btle: \$42.50

Côtes du Rhône Villages (Rhône South)

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

Montvac Vacqueyras (Rhône South)

Btle: \$89.50

Alberic Bouvet Crozes-Hermitage (Rhône North)

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

Cabernet/Merlot Blend

Château Villefranche Graves (Bordeaux)

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

Château Blaignan Médoc (Bordeaux)

Gls: \$14.50, Carafe (50cl): \$43.50, Btle: \$69.50

Newton Forrest 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)

Gls: \$14.50, Carafe (50cl): \$43.50, Btle: \$69.50

Explorer (Central Otago/NZ)

Gls: \$14.50, Carafe (50cl): \$43.50, Btle: \$69.50

Gamay

Chateau Thivin Cote de Brouilly "Les 7 Vignes" (Burgundy)

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

Shiraz

Mojo (Barossa Valley/AUS)

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

Dessert Wines

Château Villefranche Sauternes (Bordeaux)

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

Beaumaric Muscat Beames de Venise (Rhône South)

Gls: \$11, Half bottle (375ml): \$49.50

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

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

Cellar List White

Champagne Victoire G.H. Martel 2008 vintage

Bottle: \$189.5

Château de la Nerthe, Châteauneuf du Pape Blanc 2014 (Rhône South)

Bottle: \$149.50

Jacqueson, Rully 1er Cru, "La Pucelle" 2014 (Chardonnay/Burgundy)

Bottle: \$94.50

Cellar List red

David Moreau, Santenay « Cuvée S » 2013 (Burgundy)

Bottle: \$94.50

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

Bottle: \$109.50

Chateau Capbern Gasquteon St Estephe 2012 (Bordeaux)

Bottle: \$109.50

Surveyor Thomson Pinot Noir 2012 (Central Otago/NZ)

Bottle: \$94.50

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

Les bières

Kronembourg 1664, Heineken: \$8

Mac's gold, Black Mac: \$8

Light beer: \$8

Jenlain (amber French beer, 75cL): \$25

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.

Guignolet \$9

Wild cherry liqueur

Chouchen

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

Marie-Framboise \$9

A blend of Cognac, unfermented grape juice, and fresh raspberries

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/V SOP \$10/\$13

Absinthe \$12

Poire William \$10

Soft drinks

Orange juice, apple juice \$4.50,

Lemonade, Lemon lime & bitters \$4.50

Spicy tomato juice \$4.50

Orangina, Ginger beer \$4.50

Coke, coke zero \$4.50

Diabolo grenadine or mint \$5