

# Sparkling/Champagne

## **Monmousseau NV Brut Étoile**

Gls: \$11.50, Btle: \$55

## **Crémant de Bourgogne "Bailly-Lapierre" Blanc de Blancs NV**

Bottle: \$74.50

## **Charles Urban, Champagne Cuvée Victoire G.H. Martel Brut 2008 (Epernay, France)**

Bottle: \$179.50

# Les vins blancs

## **Chardonnay**

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

Gls: \$11, Carafe (50cl): \$33, Btle: \$52.50

### **Denis Race, Chablis (Bourgogne)**

Gls: \$16.50, Carafe (50cl): \$47.50, Btle: \$74.50

### **Big Bunch John Kemble (Hawke's Bay)**

Gls: \$13, Carafe (50cl): \$37.50, Btle: \$59.50

## **Sauvignon Blanc/Semillon**

### **Château le Grand Verdus (Bordeaux)**

Gls: \$12, Carafe (50cl): \$35, Btle: \$54.50

### **Clos Henri (Marlborough/NZ)**

Gls: \$15.50, Carafe (50cl): \$45, Btle: \$69.50

## **Pinot Gris**

### **Metz « Anne-Laure » (Alsace)**

Gls: \$14.50, Carafe (50cl): \$40, Btle: \$67.50

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

Gls: \$16.50, Carafe (50cl): \$47.50, Btle: \$74.50

## **Viognier**

### **Le Paradou Viognier (Languedoc/Roussillon)**

Gls: \$12, Carafe (50cl): \$35, Btle: \$54.50

## **Chenin Blanc**

### **Jovly Vouvray (Loire valley)**

Gls: \$12.50, Carafe (50cl): \$37.50, Btle: \$56.50

# Dessert Wines

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

Gls (7.5cl): \$12, Half bottle (37.5cl): \$54.50

### **Domaine de la Pigeade (Rhône South)**

Gls (7.5cl): \$11, Half bottle (37.5cl): \$49.50

## Les vins rosés

### **Château de Fesles, Rosé d'Anjou (Loire)**

Gls: \$13, Carafe (50cl): \$37.50, Btle: \$59.50

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

Gls: \$13, Carafe (50cl): \$37.50, Btle: \$59.50

## Les vins rouges

### **Grenache/Syrah Blend**

#### **Domaine Lafond « Roc-Épine », Côtes du Rhône (Rhône South)**

Gls: \$13, Carafe (50cl): \$37.50, Btle: \$59.50

#### **Beauvaquière, Vacqueyras (Rhône South)**

Btle: \$99.50

### **Cabernet/Merlot Blend**

#### **House wine « Route du Sud Merlot »**

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

#### **Château « Villefranche », Graves (Bordeaux)**

Gls: \$13, Carafe (50cl): \$37.50, Btle: \$59.50

#### **Château « le Vieux Fort », Medoc (Bordeaux)**

Gls: \$15.50, Carafe (50cl): \$45, Btle: \$69.50

### **Pinot Noir**

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

Gls: \$13, Carafe (50cl): \$37.50, Btle: \$59.50

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

Gls: \$15.50, Carafe (50cl): \$45, Btle: \$69.50

#### **Danjean-Berthoux "Meix au Roi", Givry (Bourgogne)**

Btle: \$99.50

### **Gamay**

#### **Château Thivin Cote de Brouilly**

##### **« Les 7 Vignes » (Bourgogne)**

Half bottle (375mL): \$55.50, Bottle: \$94.50

#### **Beaujolais-Villages « Alexandre Burgaud » (Beaujolais)**

Gls: \$13.50, Carafe (50cl): \$39.50, Btle: \$64.50

### **Shiraz/Syrah**

#### **Crozes Hermitage « Terroir des Chassis »**

Gls: \$15.50, Carafe (50cl): \$45, Btle: \$69.50

#### **JL Chave St Joseph « Offerus » (Rhône North)**

Btle: \$99.50

## *Cellar List White*

**Chateauneuf du Pape Blanc**  
**« La Roquette » (Rhône South)**

Bottle: \$149.50

**Puligny-Montrachet,**  
***Etienne Sauzet* (Chardonnay/Burgundy)**

Bottle: \$199.50

## *Cellar List red*

**Nuits-Saint-Georges 1<sup>er</sup> Cru**  
**« Château-Gris » 2019 (Burgundy)**

Bottle: \$199.50

**Châteauneuf du Pape**  
**« Cuvée du Vatican » 2020 (Rhône South)**

Bottle: \$109.50

**Lalande de Pomerol**  
**« Château de Chambrun » 2016 (Bordeaux)**

Bottle: \$119.50

## *Les Cidres*

### **Britanny Cider Loic Raison**

**Brut (dry)**

Gls: \$9, Carafe: \$27

Btle: \$42.50

**Doux (sweet)**

Gls: \$8.50, Carafe: \$25.50

Btle: \$40

### **Normandy Cider Ecusson**

**Brut (dry)**

Gls: \$9.50, Carafe: \$28.50

Btle: \$45

**Doux (sweet)**

Gls: \$9, Carafe: \$27

Btle: \$42.50

## *Les Bières*

### **French beer 75cl \$34.50**

St Sylvestre « 3 Monts » 8.5%

Mont Blanc : « Blonde » 5.8%

« Rousse » 6.5%

« Blanche » 4.7%

« IPA » 4.7%

**Local Beer:**

Steinlager Pure \$10

Monteith range:

IPA, Pilsner, Black \$10

### **Imported Beers:**

Peroni \$10

Heineken \$10

Corona \$10

Heineken light: \$8

Heineken 0%: \$7

## *Soft drinks \$5*

Orange **or** apple **or** pineapple  
juice

Spicy tomato juice

Coke **or** Coke no sugar **or** Sprite

Lemon lime & bitters

Orangina **or** ginger beer

Diabolo grenadine **or** mint

## Aperitifs traditionnels

(Alcoholic beverages)

**Kir royal \$12.50** (sparkling wine),

**Kir \$11** (white wine), **Kir Breton \$9.50** (Cider)

Choices of flavour:

blackcurrant, peach, blackberry, blueberry,  
raspberry, wild strawberry, fig, apricot, violet

### **Dubonnet \$12.50**

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

### **Rinquiquin \$12.50**

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

### **Pommeau de normandie \$12.50**

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 \$12.50**

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

### **Noix de St-Jean \$12.50**

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

### **Pineau des Charentes \$12.50**

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

### **Guignolet \$12.50**

Wild cherry liqueur

### **Marie-Framboise \$12.50**

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

### **Lillet blanc \$12.50**

It is a blend of 85% Bordeaux region wines and 15% macerated liqueurs, mostly citrus liqueurs. It is then stirred in oak vats. During the aging process, Lillet is handled as a Bordeaux wine

### **Aperifigue \$12.50**

This aperitif, typical of Dordogne area, has a very natural subtle and fragrant bouquet of fig. This naturally sweet fruit brings a real sweetness and delicateness. Pair this drink with the chicken liver pâté

### **Genépi \$15**

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  
\$13/\$16

Grand Marnier \$13

Cognac fine/VSOP \$13/\$16

Poire William \$13

Vieille Prune \$13

Armagnac fine/XO

\$13/\$16

Green Chartreuse \$14

Absinthe \$16

Get 27/31 \$12/\$13

Eau de vie de Mirabelle \$13