

# Sparkling/Champagne

## **Monmousseau NV Brut Étoile**

Gls: \$12.50, Btle: \$57.50

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

Bottle: \$74.50

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

Bottle: \$199.50

# Les vins blancs

## **Chardonnay**

### **Domaine de la Ragotière (Loire valley)**

Gls: \$13, Carafe (50cl): \$38.50, Btle: \$59.50

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

Gls: \$19.50, Carafe (50cl): \$57.50, Btle: \$89.50

### **Paritua (Hawke's Bay, NZ)**

Gls: \$13, Carafe (50cl): \$38.50, Btle: \$59.50

## **Sauvignon Blanc/Semillon**

### **Chateau Belingard (Bergerac)**

Gls: \$13, Carafe (50cl): \$38.50, Btle: \$59.50

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

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

## **Pinot Gris and Pinot Blanc**

### **Metz « Anne-Laure » (Alsace pinot gris)**

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

### **Cave de Turckheim (Alsace Pinot Blanc)**

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

## **Viognier**

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

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

## **Chenin Blanc**

### **Croix de Maunay, Vouvray (Loire valley)**

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

# Dessert Wines

### **Château Baulac-Dodijos Sauternes (Bordeaux)**

Gls (7.5cl): \$13.50, Half bottle (37.5cl): \$64.50

### **Muscat de Beaumes de Venise « Domaine de la Pigeade » (Rhône South)**

Gls (7.5cl): \$13.50, Half bottle (37.5cl): \$64.50

## Les vins rosés

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

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

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

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

## Les vins rouges

### **Grenache/Syrah Blend**

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

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

#### **Domaine Quiot, Vacqueyras (Rhône South)**

Gls: \$18.50, Carafe (50cl): \$54.50, Btle: \$89.50

#### **Châteauneuf du Pape**

##### **« Château Fortia » (Rhône South)**

Bottle: \$109.50

### **Cabernet/Merlot Blend**

#### **Château Carbonneau «Séquoïa », (Bordeaux)**

Gls: \$14.50, Carafe (50cl): \$42.50, Btle: \$67.50

#### **Château « Le vieux Fort », Médoc (Bordeaux)**

Gls: \$17.50, Carafe (50cl): \$49.50, Btle: \$79.50

#### **Lalande de Pomerol**

##### **« Vieux Chevrol » (Bordeaux)**

Half bottle (375mL): \$59.50, Bottle: \$104.50

### **Pinot Noir**

#### **Mathieu Paquet (Vin de France)**

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

#### **Clos Henri « Estate » (Marlborough, NZ)**

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

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

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

### **Gamay**

#### **Chermette « Poncié », Fleurie (Cru du Beaujolais)**

Half bottle (375mL): \$59.50 Bottle: \$109.50

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

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

### **Shiraz/Syrah**

#### **Craggy Range (Hawke's Bay, NZ)**

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

#### **Cornas, De Boel « Ars Magirica » (Rhône North)**

Btle: \$139.50

## *Cellar List White*

**Chablis Grand Cru, Billaud Simon  
Vaudésir (Chardonnay/Burgundy)**

Bottle: \$199.50

## *Cellar List red*

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

Bottle: \$199.50

**Côte-Rotie, Ferraton « Lieu-dit Montmain » 2018  
(Rhône North)**

Bottle: \$169.50

## *Les Cidres*

### **Britanny Cider Loic Raison**

**Brut (dry)**

Gls: \$10.50, Carafe: \$31.50

Btle: \$48.50

**Doux (sweet)**

Gls: \$9.50, Carafe: \$28.50

Btle: \$46.50

### **Normandy Cider Ecusson**

**Brut (dry)**

Gls: \$10.50, Carafe: \$31.50

Btle: \$48.50

**Doux (sweet)**

Gls: \$9.50, Carafe: \$28.50

Btle: \$46.50

## *Les Bières*

### **French beer 75cl \$39.50**

**St Sylvestre « 3 Monts » 8.5%**

**Mont Blanc : Blonde or IPA or Blanche or Rousse**

### **Local Beer**

Monteith IPA, Monteith Black \$11

Steinlager Pure \$11

BrB Pilsner: \$11

### **Imported Beers:**

Kronenbourg \$11

Heineken \$11

Corona \$11

Heineken 0%: \$11

## *Soft drinks \$6.50*

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 **or**

Cherry **or** Passion fruit

## Aperitifs traditionnels

*(Alcoholic beverages)*

**Kir royal \$13.50** (sparkling wine),

**Kir \$11** (white wine), **Kir Breton \$11.50** (Cider)

Choices of flavour:

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

### **Dubonnet \$13.50**

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

### **Rinquiquin \$13.50**

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

### **Pommeau de normandie \$13.50**

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 \$13.50**

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

### **Noix de St-Jean \$13.50**

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

### **Pineau des Charentes \$13.50**

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

### **Guignolet \$13.50**

Wild cherry liqueur

### **Marie-Framboise \$13.50**

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

### **Lillet blanc \$13.50**

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 \$13.50**

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 \$16.50**

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 VSOP/15years old  
\$15/\$19

Grand Marnier \$14

Cognac fine/VSOP \$14/\$18

Poire William \$14

Vieille Prune \$16

Armagnac fine/XO

\$14/\$19

Green Chartreuse \$14

Absinthe \$19

Get 27/31 \$12/\$13

Eau de vie de Mirabelle \$14