

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 2012 (Epernay, France)

Bottle: \$199.50

Les vins blancs

Chardonnay

Domaine du Tarriquet (Côtes de Gascogne)

Gls: \$12, Carafe (50cl): \$35, Btle: \$57.50

Daniel Seguinot, Chablis (Jura)

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

Te Awanga "Wildsong" (Hawke's Bay, NZ)

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

Sauvignon Blanc/Semillon

Chateau Carbonneau, "Cuvée Margot"

Gls: \$13, Carafe (50cl): \$37.50, 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: \$18.50, Carafe (50cl): \$54.50, Btle: \$89.50

Viognier

Le Paradou Viognier (Languedoc/Roussillon)

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

Chenin Blanc

Donatien Bahuaud, « Alcove » (Loire valley)

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

Dessert Wines

Château Baulac-Dodijos Sauternes (Bordeaux)

Gls (7.5cl): \$13, Half bottle (37.5cl): \$59.50

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: \$13.50, Carafe (50cl): \$39.50, Btle: \$62.50

Domaine Houchart, Côtes de Provence (Provence)

Gls: \$13.50, Carafe (50cl): \$39.50, Btle: \$62.50

Les vins rouges

Grenache/Syrah Blend

Domaine Lafond « Roc-Épine », Côtes du Rhône

Gls: \$13.50, Carafe (50cl): \$39.50, Btle: \$62.50

Domaine Quiot, Vacqueyras (Rhône South)

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

Châteauneuf du Pape

« Domaine de la Charbonniere » (Rhône South)

Bottle: \$109.50

Cabernet/Merlot Blend

Château Carbonneau «Séquoïa », (Bordeaux)

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

Château « Le vieux Fort », Médoc (Bordeaux)

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

Lalande de Pomerol

« Château Moncet » (Bordeaux)

Bottle: \$104.50

Pinot Noir

Mathieu Paquet (Vin de France)

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

Clos Henri « Petit Clos » (Marlborough, NZ)

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

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

Domaine "La Bastide", Vieilles Vignes (Languedoc)

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

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

Chateauneuf du Pape Blanc 2019

« La Roquette » (Rhône South)

Bottle: \$149.50

Chablis Grand Cru 2019,

Domaine Long-Depaquit « Les Blanchots »

(Chardonnay/Burgundy)

Bottle: \$169.50

Cellar List red

Nuits-Saint-Georges 1^{er} Cru

« Château-Gris » 2019 (Burgundy)

Bottle: \$199.50

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

Bottle: \$169.50

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%

Local Beer

Monteith range: IPA, Pilsner, Black \$11

Steinlager Pure \$11

Imported Beers:

Peroni \$11

Heineken \$11

Corona \$11

Heineken light: \$9

Heineken 0%: \$9

Soft drinks \$6

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 \$13.50 (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.

Rinquinquin \$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