

## APÉRITIF

Ricard	8
Kir Traditional	8
Kir Pétillant	8
Kir Royale	14
Kir Pêche	14
French 75	14

## SPRITZ

Aperol	11
Campari	11
Limoncello	12
St. Germain Elderflower	12

## CLASSIC COCKTAILS

Negroni	11
Margarita	11
Disaronno Amaretto Sour	12
Beefeater Gin Sour	12
Bulleit Bourbon Whisky Sour	13
Old Fashioned Bulleit Bourbon	13
Espresso Martini	13
Hendricks Gin Martini	14
Grey Goose Vodka Martini	14

## SIGNATURE COCKTAILS

<b>Boulevardier</b>	12
<i>Bulleit Bourbon, Martini Rosso, Campari</i>	
<b>Cherry Martini</b>	12
<i>Vodka, Amarena cherry, Lime &amp; Pineapple Juice</i>	
<b>Paris Spring Punch</b>	11
<i>Vodka, Lemon &amp; Crème de Cassis</i>	

## MOCKTAILS


*All drinks are 0.5% abv or less*

<b>Moscato Spritz</b>	10
<i>Moscato White Wine with Lemonade Fresh Mint &amp; Lime</i>	
<b>Cherry Spritz</b>	10
<i>Cienna Red Wine with Amarena Cherry, Orange Topped with Soda</i>	
<b>Elderflower Gin Spritz</b>	9
<i>Gordons Zero Gin, Elderflower &amp; Soda</i>	
<b>Crodino Spritz</b>	9
<i>Bittersweet Italian drink, topped with Soda</i>	
<b>Virgin Mojito</b>	9
<i>Refreshing Mint-lime Cooler</i>	

## CHAMPAGNE & SPARKLING

<b>PROSECCO</b> EXTRA DRY, DOC 	42
<i>Gocce di Favola, Veneto</i>	
<b>CREMANT D'ALSACE</b>	58
<i>"Cuvée Julien Brut" Dopff au Moulin</i>	
<b>BERNARD REMY BRUT CHAMPAGNE</b> 	78
<i>Carte Blanche</i>	
<b>LAURENT-PERRIER CHAMPAGNE</b>	98
<i>Brut   La Cuvée - NV</i>	
<b>LAURENT-PERRIER ROSÉ CHAMPAGNE</b>	115
<i>Brut   Cuvée Rosé - NV</i>	

## SWEET DESSERT WINE

<b>LATE HARVEST SAUVIGNON BLANC</b> 37.5cl 	32
<i>Viña Echeverria, Curico Valley</i>	
<b>SAUTERNES</b> 37.5cl	48
<i>Castelnau de Suduiraut</i>	
<b>LEGEND RIVESALTES</b> 75cl	298
<i>Gérard Bertrand, Languedoc 1974 – 75cl Bottle</i>	

## PORT

<b>BARROS LATE BOTTLED VINTAGE</b> 	58
<i>Douro Valley, Portugal</i>	
<b>BARROS COLHEITA PORT 1996</b>	98
<i>Douro Valley, Portugal</i>	

## LOW-ALCOHOL 175ml | 0.5% abv

<b>BROWN BROTHERS</b> <i>Victoria, Australia</i>	
<b>RED CIENNA</b>	6.9
<i>Light &amp; Bright, Sweet Summer Berries</i>	
<b>WHITE MOSCATO</b>	6.9
<i>Bright &amp; Refreshing, Full Fruity Flavour</i>	

125ml glasses available on request

## BY THE GLASS

### SPARKLING 125ml

<b>PROSECCO</b> Extra Dry DOC	7.5
<b>CHAMPAGNE</b> Bernard Remy Brut	13.5

### WHITE 175ml

<b>LES BOULES</b>   Côte D'Or, France	7.4
<i>Southern French blend - easy drinking citrus &amp; floral</i>	

<b>PINOT GRIGIO</b>   Delle Venezie IGT, Italy	8.6
<i>Fresh &amp; easy drinking with aromas of apricot &amp; mango</i>	

<b>SAUVIGNON BLANC</b>   Comté Tolosan, France	8.9
<i>Citrus &amp; tropical, fresh &amp; zesty with herbaceous notes</i>	

<b>MUSCADET</b>   Loire, France	9.6
<i>Clean tasting, touch of spritz &amp; bright salinity</i>	

<b>PICPOUL DE PINET</b>   Languedoc, France	11.6
<i>Refreshing, floral, stone fruits &amp; zesty citrus</i>	

<b>CHARDONNAY</b>   California, USA	13.9
<i>Fresh, floral, bright citrus &amp; honeysuckle</i>	

### RED 175ml

<b>LES BOULES</b>   Côte D'Or, France	7.4
<i>Soft &amp; juicy forest fruit scented joie de vivre</i>	

<b>TEMPRANILLO</b>   Uclés, Spain	8.6
<i>Vibrant and juicy</i>	

<b>MALBEC</b>   Mendoza, Argentina	8.9
<i>Perfumed &amp; easy drinking. Black plum fruit &amp; vanilla</i>	

<b>CÔTES DU RHÔNE</b>   France	9.9
<i>Warm &amp; juicy ripe red fruit with herbal notes</i>	

<b>PINOT NOIR</b>   Languedoc, France	11.6
<i>Young with pure fruit, silky tannins, black cherry finish</i>	

<b>CHÂTEAU LESTRILLE CAPMARTIN</b>   France	13.9
<i>Medium bodied, fruit aromas &amp; oaky notes</i>	

### ROSÉ 175ml

<b>LES BOULES</b>   Côte D'Or, France	7.4
<i>Pale salmon pink with fruity aromas &amp; vibrant red fruit</i>	

<b>OLIVIER COSTE</b>   Languedoc, France	9.9
<i>Light, refreshing, red berried fruit &amp; citrus</i>	

### SWEET & PORT 100ml

<b>CÔTEAUX DU LAYON</b> Semi-Sweet   France	8.6
<i>Exotic fruits, dried apricot &amp; mineral overtones</i>	

<b>LATE HARVEST SAUVIGNON BLANC</b>   Chile	9.6
<i>Peach, apricot, honey aromas. Rich, intense, elegant finish</i>	

<b>BARROS LBV PORT</b>   Douro Valley, Portugal	7.8
<i>Fresh fruit and red berries, elegant, spicy finish</i>	

## WHITE

<b>LES BOULES</b> 	30
<i>Vin de France – Côte D’Or, France</i>	
<b>PINOT GRIGIO</b> 	36
<i>Il Casone – Delle Venezie IGT, Italy</i>	
<b>SAUVIGNON BLANC</b> 	38
<i>Domaine de Gayssou – Comté Tolosan, France</i>	
<b>MUSCADET DE SÈVRE ET MAINE</b> 	40
<i>Chéreau Carré – Loire, France</i>	
<b>CHENIN BLANC</b>	42
<i>Mulderbosch, Steen Op Hout – Stellenbosch, South Africa</i>	
<b>CÔTEAUX DU LAYON 50cl</b> 	42
<i>Saint Aubin, Domaine des Forges – Loire, France</i>	
<b>VOUVRAY Demi-Sec</b>	48
<i>Les Argiles, Domaine de la Rouletière – Loire, France</i>	
<b>PICPOUL DE PINET</b> 	48
<i>Excellence de L’Ormarine – Languedoc, France</i>	
<b>GAVI DEL COMUNE DI GAVI</b>	49
<i>San Silvestro “Fossili” – Piedmont, Italy</i>	
<b>RIESLING</b>	54
<i>Dopff au Moulin – Alsace, France</i>	
<b>CHARDONNAY</b> 	59
<i>R Collection, Raymond Vineyards – California, USA</i>	
<b>SANCERRE</b>	66
<i>Domaine de la Rossignole – Loire, France</i>	
<b>CHABLIS</b>	69
<i>Thomas Labille – Burgundy, France</i>	
<b>SAINT-JOSEPH BLANC</b>	76
<i>Domaine Courbis – Rhône, France</i>	
<b>MEURSAULT</b>	140
<i>Le Limozin, Domaine René Monnier – Burgundy, France</i>	

## ROSÉ

<b>LES BOULES</b> 	30
<i>Vin de France – Côte D’Or, France</i>	
<b>OLIVIER COSTE</b> 	42
<i>Pays d’Oc – Languedoc, France</i>	
<b>CÔTE DE PROVENCE</b>	49
<i>Cuvée Marie Christine, Chateau de l’Aumérade – France</i>	

*Semi-sweet wines suggested for foie-gras*

*For vintages - please ask a member of staff*

 *wines available by the glass*

## RED

<b>LES BOULES</b> 	30
<i>Vin de France – Côte D’Or, France</i>	
<b>TEMPRANILLO</b> 	36
<i>Mesta – Uclés, Spain</i>	
<b>MALBEC</b> 	38
<i>El Camino – Mendoza, Argentina</i>	
<b>BRAUCOL SYRAH</b>	38
<i>La Brèche – Côtes du Tarn, France</i>	
<b>CÔTE DU RHÔNE</b> 	42
<i>Domaine André Brunel, Cuvée Est-Ouest – France</i>	
<b>MINERVOIS</b>	46
<i>Château d’Agel, Les Bonnes – Languedoc, France</i>	
<b>CAHORS</b>	48
<i>Clos Troteligotte – K-or, France</i>	
<b>PINOT NOIR</b> 	48
<i>Villa Noria, Les Colombiers – Languedoc, France</i>	
<b>FLEURIE</b>	52
<i>Olivier Ravier – Beaujolais, France</i>	
<b>CHÂTEAU LESTRILLE CAPMARTIN</b> 	59
<i>Bordeaux Supérieur – France</i>	
<b>MONTAGNE ST. ÉMILION</b>	60
<i>Château du Haut Plateau – France</i>	
<b>MOULIN À VENT</b>	68
<i>Domaine de Colonat, Les Grenèriers – Beaujolais, France</i>	
<b>PRIMITIVO DI MANDURIA RISERVA</b>	76
<i>San Marzano, Anniversario 62 – Italy</i>	
<b>GIGONDAS « CLASSIQUE »</b>	78
<i>Domaine St. Damien, Vieilles Vignes – Rhône, France</i>	
<b>POMEROL</b>	98
<i>Château de Valois – Bordeaux, France</i>	
<b>MARGAUX</b>	130
<i>Château Cantenac Brown, 3<sup>ème</sup> Cru Classé – France</i>	

## LOW-ALCOHOL 0.5% abv

<b>BROWN BROTHERS</b> <i>Victoria, Australia</i>	
<b>RED CIENNA</b> 	28
<i>Light &amp; Bright, Sweet Summer Berries</i>	
<b>WHITE MOSCATO</b> 	28
<i>Bright &amp; Refreshing, Full Fruity Flavour</i>	

## GIN

Gordons Zero 0%	7
Gordons Original	8
Beefeater	8
Tanqueray	10
Bombay Sapphire	10
Hendricks	12
Monkey 47	14

## VODKA

Smirnoff	8
Stolichnaya	10
Grey Goose	12

## RUM

Havana White 3 year	8
Havana Especial	8
Havana 7 Year	10
Kraken Black Spiced	10

## WHISKY & BOURBON

Jameson	8
Bulleit Bourbon	11
Bulleit Rye	12
Glenmorangie 10 Year Highland Single Malt	12
Laphroaig 10 Year Islay Single Malt	14
Hatozaki Japanese Pure Malt	16
Macallan 12 Year Old Double Cask	18

## BRANDY

Courvoisier VS	11
Calvados Boulard VSOP	11
Janneau Armagnac VS	12
Remy Martin VSOP	14

## EAU DE VIE

Vielle Prune	14
Poire William	14
Tres Vieux Marc de Bourgogne	14

## LIQUEURS & OTHER

Baileys	8
Disaronno Amaretto	8
Campari	8
Tia Maria	8
Cointreau	8
Grand Marnier	8
Limoncello	8
Wolfschmidt Kummel	8

## ABSINTHE 25ml

La Fée Absinthe 68% abv	12
<i>Served from the Absinthe Fountain</i>	
<i>Traditional or Bohemian method</i>	

*All spirits served as 50ml  
25ml available on request*

## BEER

### METEOR | Imported from Alsace, France

Meteor Lager 4.5% abv	7.2
<i>Add Picon Bitters</i>	+2
Meteor Zero 25cl   0.5% abv	4

### ORBIT BEERS 33cl | Locally Brewed

Nico Köln-style Lager Vg & Gf   4.8% abv	6.6
IVO Pale Ale Vg   4.2% abv	6.6
Seasonal Beer	<i>Please ask</i>

GUINNESS 538ml   4.1% abv	6.6
GUINNESS Zero 538ml   0.0% abv	6.6

## CIDER

Sassy Small Batch 33cl	6
Rekordelig Wild Berries 50cl	6

## SOFT DRINKS

Fentimans 275ml	4
<i>Ginger Beer, Elderflower, Victorian Lemonade</i>	

Appletiser 275ml	4
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Bottles 200ml	3
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*Coca Cola, Diet Coke, Tonic Water, Slim-line Tonic Water  
Soda Water, Lemonade, Tomato Juice, Ginger Ale  
Orange Juice, Pineapple Juice*

## LIGHT BITES



Thick Cut Chips	5
Truffle & Parmesan Thick Cut Chips	7
Tempura Prawns (5) <i>Mayonnaise</i>	8
Merguez Lamb Sausage Bites	7
Iberico Ham Croquettes (4) <i>Aïoli</i>	6
Cheese Croquettes (3) <i>Aïoli</i>	6
Houmous & Olive Oil <i>Bread</i>	6
Gordal Green Olives	5
Smoked Almonds	5
Black Truffle Crisps	4

## SMALL PLATES

<b>DUCK RILLETTES</b> <i>Gherkins, Bread</i>	8
<b>PORK FARMHOUSE PATÉ</b> <i>Gherkins, Bread</i>	8
<b>GOAT CHEESE</b> <i>Salad, Walnuts, Beetroot</i>	10
<b>SMOKED SALMON</b> <i>Dill &amp; Cucumber Crème Fraîche</i> <i>Warm Blini, Capers, Shallot &amp; Lemon Dressing</i>	12
<b>KING PRAWNS VOL-AU-VENT</b> <i>Puff Pastry, Chestnut Mushroom &amp; Garlic Cream Sauce</i>	11

## TO SHARE

*All served with bread & butter*

<b>CHARCUTERIE BOARD</b> <i>Cured Meats, Gherkins</i>	12/22
<b>FRENCH CHEESEBOARD</b> <i>Quince, Biscuits</i>	12/22
<b>MIXED CHARCUTERIE &amp; CHEESEBOARD</b>	23
<b>VEGAN GREEN SELECTION</b> <i>Houmous, Olives, Ratatouille, Avocado, Salad, Balsamic Dip</i>	16

## DESSERTS

<b>CRÈME BRULÉE</b>	8
<b>CHOCOLATE FONDANT</b> <i>Salted caramel ice cream</i>	9
<b>APPLE TART</b> <i>Vanilla ice cream</i>	8
<b>PRALINE CHOUX</b> <i>Praline cream, almonds, choux bun</i>	9
<b>PROFITEROLE</b> <i>Vanilla ice cream, hot chocolate</i>	8
<b>FRESHLY BAKED MADELEINES</b> <i>Served with Lemon Curd</i>	x3 for 6 x6 for 10
<b>ICE CREAM</b> <i>Choice of 2 scoops with Gavottes</i> <i>Salted Caramel or Vanilla</i>	6

*Please inform our team of any allergies when ordering.*

*12.5% service charge will be added to your bill.  
This is shared between all staff.*