

WINES

Red



Amandine 5€/25€
AOP Coteaux Varois in Provence (imported by the owners) - Grenache and Syrah - tannins, vanilla and spices.

Primitivo 6€/29.5€
Italy, Puglia - Primitivo - Black and vanilla fruits

Domaine Cendrillon – Bio 30€
Languedoc - Merlot and Mourvedre - Cherry and liquorice

Cousin Oscar - Natural Wine 32€
Cinsault Sifflard - red fruits and floral notes

La maîtresse - Bio 35€
AOP Malepère - Cabernet Franc and Merlot - red and black berries (Gold 'World of Organic Wine' 2018)

Montagne Saint Emilion 40€
Bordeaux, Saint Emilion - Cabernet Sauvignon and Merlot - Tanique, tobacco and wooded

White



Provence Verte winemakers 5€/25€
Rolle/Ugni Blanc (imported by the owners) - fresh, exotic fruits - Macon Silver Medal

Pablo Claro - Biodynamic 6€/29.5€
Spain - Sauvignon - Citrus, Pear and Exotic Fruits

Domaine du Chenoy - Bio 35€
Belgium, Sambre - Round, dry and exotic fruits, mineral

Rosé

Méditerranée by Favori 5€ 27€
IGP Pays du Var – Merlot and Colombar – Fresh mouth with notes of plums and rose. A perfect balance between acidity and bitterness

Château Favori 7€ 35€
Coteaux Varois in Provence AOP- Grenache, Syrah and Rolle - Château Favori is cultivated and vinified by the owners of the restaurant and is truly the house wine

BUBBLES

Laurent Perrier La Cuvée - Brut	12,9	75€
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Laurent Perrier Ultra Brut <i>sans sucre</i>	/	100€
Laurent Perrier Rosé	/	125€
Laurent Perrier Blanc de Blancs	/	145€
Laurent Perrier Grand Siècle	/	200€

Fancy a champagne aperitif?

ST GERMAIN ROYAL 16€

Liqueur St Germain (elder), slice of fresh lemon, Laurent Perrier Brut, sparkling water.

APEROL SPRITZ ROYAL 16€

Aperol liqueur, slice of fresh orange, Laurent Perrier Brut, sparkling water.