

WINES

Red

Amandine

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

5€ / 25€

Primitivo

Italy, Puglia - Primitivo - Black and vanilla fruits

6€ / 29.5€

Domaine Cendrillon – Bio 30€

Languedoc - Merlot and Mourvedre - Cherry and liquorice

Cousin Oscar - Natural Wine

Cinsault Siffard - red fruits and floral notes

32€

La maîtresse - Bio

AOP Malepère - Cabernet Franc and Merlot - red and black berries (Gold 'World of Organic Wine' 2018)

35€

Montagne Saint Emilion

Bordeaux, Saint Emilion - Cabernet Sauvignon and Merlot - Tannique, tobacco and wooded

40€

White

Provence Verte winemakers

Rolle/Ugni Blanc (imported by the owners) - fresh, exotic fruits - Macon Silver Medal

5€ / 25€

Matetic – Corralillo

Chile - Sauvignon - Citrus, lime and pear- crisp and mineral

32€

Domaine Aubaret -

France, Pays d'Oc - Chardonnay - Buttery, fudge, camomille and apple

6€ / 29.5€

Rosé

Méditerranée by Favori

IGP Pays du Var – Merlot and Colombar – Fresh mouth with notes of plums and rose. A perfect balance between acidity and bitterness

5€ / 27€

Château Favori

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

7€ / 35€

BUBBLES

Laurent Perrier La Cuvée - Brut

13€ 75€

Laurent Perrier Ultra Brut *sans sucre*

/ 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.