



## Red

**Le petit de Greg & Juju** 5€/25€  
IGP Pays d'OC  
Marselan and Syrah - Blackberry chocolate and liquorice.

**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

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

## White

**Clos de Belloc - Blanc** 5€/25€  
IGP Pays d'OC  
Vermentino, Chardonnay, Muscat, Sauvignon  
Peach and apple notes, fresh and easy drinking

**Château Gravelines - Carat** 6€/27,5€  
Bordeaux - Sauvignon, Sémillon  
Peach & grapefruit notes, dry with a nice acidity

**Pinot Grigio I Castelli** - / 29,5€  
Italie, Veneto - Pinot Grigio  
Aromatic, Citrus, honey

**Matetic - Corralillo** - / 32€  
Chile - Sauvignon  
Citrus, lime and pear- crisp and mineral

## Rosé

**Favori - Provence 2020** 5€/27€  
Côteaux Varois in Provence - Grenache, Syrah and  
Cinsault - Château Favori is cultivated and vinified  
by the owners of the restaurant and is truly the  
house wine!

**Château Favori** - / 35€  
Côteaux Varois in Provence AOP - Grenache, Syrah  
ans Rolle. Pride and joy of the Favori's domain, this  
light colored rosé is dry yet fresh with notes of  
red fruits and peach. Definitely worth a try!

## BUBBLES

<b>Prosecco</b>	
Cartemisia (organic)	8€/37,5€
<b>Champagne</b>	
Laurent Perrier La Cuvée - Brut	15€/90€
Laurent Perrier Ultra Brut (sans sucre)	115€
Laurent Perrier Rosé	135€
Laurent Perrier Grand Siècle	200€

WINE

