



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
Blackberries 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

Chateau Graveline - 6€ / 29,5€
France - Bordeaux - Sauvignon
Fresh, mineral and crisp

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

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

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