

⊗ <b>Aperitif</b>	glass / bottle
<b>Prosecco Spumante Brut, Friuli</b>	6,75 / 35,00
Collavini, Italy (90% Chardonnay, 10% Pinot Grigio)	
<b>Champagne</b>	37,5cl 36,00
Billecart-Salmon 'Brut Réserve', France	75cl 68,00
[35% Chardonnay, 35% Pinot Noir, 30% Pinot Meunier]	
⊗ <b>Light-bodied white wines</b>	
<b>Sauvignon Blanc-Vermentino, Languedoc</b>	4,50 / 23,00
Saint Félix, France, 2019 (70% Sauvignon Blanc, 30% Vermentino)	
<b>Riesling Trocken, Mosel [organic]</b>	29,50
Weingut Hain, Germany, 2018 (100% Riesling)	
<b>Pinot Blanc, Pfalz</b>	28,50
Villa Wolf, Germany, 2019 (100% Pinot Blanc)	
<b>Grüner Veltliner 'Lois', Kamptal [organic]</b>	33,50
Fred Loimer, Austria, 2018 (100% Grüner Veltliner)	
<b>Pouilly Fumé, Loire</b>	42,50
Domaine Treuillet, France, 2018 (100% Sauvignon Blanc)	
⊗ <b>Medium-bodied white wines</b>	
<b>Verdejo 'Esperanza', Rueda</b>	5,00 / 25,50
Bodegas Avelino Vegas, Spain, 2019 (100% Verdejo)	
<b>Luberon Blanc, Rhône [organic]</b>	27,50
Famille Perrin, France, 2018 (30% Grenache Blanc, 30% Bourboulenc, 30% Ugni Blanc, 10% Roussanne)	
<b>Corbières, Languedoc</b>	30,50
Château la Voulte-Gasparets, France, 2018 (70% Rolle, 20% Grenache, 10% Macabeo)	
<b>Pinot Grigio 'Riff', Veneto [organic]</b>	29,50
Alois Lageder, Italy, 2019 (100% Pinot Grigio)	
<b>Pecorino 'Avalos', Abruzzo</b>	32,50
I Lauri, Italy, 2019 (100% Pecorino)	
⊗ <b>Full-bodied white wines</b>	
<b>Viognier, Languedoc</b>	5,00 / 25,50
Famille Guilhem, France, 2018 (100% Viognier)	
<b>Chardonnay, McLaren Vale</b>	5,00 / 25,50
Shottesbrooke, Australia, 2018 (100% Chardonnay)	
<b>Bourgogne Blanc, Bourgogne [organic]</b>	41,50
Aurélien Verdet, France, 2017 (100% Chardonnay)	
<b>Chardonnay EQ, San Antonio Valley [organic]</b>	49,50
Matetic Vineyards, Chile, 2016 (100% Chardonnay)	
⊗ <b>Rosé wines</b>	
<b>Du SUD, Côtes de Thongue</b>	4,75 / 24,50
Vignerons d'Alignan du Vent, France, 2019 (95% Grenache, 5% Syrah)	
<b>Les Auréliens Rosé, Provence [organic]</b>	6,00 / 33,50
Domaine de Triennes, France, 2019 (60% Cinsault, 30% Grenache, 5% Syrah, 5% Merlot)	
<b>Miraval, Provence</b>	47,50
Chateau Miraval, France, 2019 (70% Cinsault, 10% Grenache, 10% Syrah, 10% Rolle)	
The dates may be subject to change	

⊗ **Light-bodied red wines** glass / bottle

<b>Pinot Noir, Languedoc</b>	5,00 / 25,50
Corette, France, 2018 [100% Pinot Noir]	
<b>Orléans Rouge, Orléans [organic]</b>	28,50
Clos Saint-Fiacre, France, 2018 [100% Pinot Meunier]	
<b>Fleurie la Roilette, Beaujolais</b>	32,50
Domaine Métrac, France, 2018 [100% Gamay]	
<b>Chinon "Les Cinq Eléments", Loire [natural]</b>	41,50
Domaine de l'R, France, 2017 [100% Cabernet Franc]	

⊗ **Medium-bodied red wines**

<b>Primitivo, Puglia</b>	4,75 / 24,50
Masseria Tagaro, Italy, 2018 [100% Primitivo]	
<b>Rioja Crianza, Rioja [organic]</b>	38,50
Bodegas Jalón, Spain, 2016 [85% Tempranillo, 15% Graciano]	
<b>Barbera d'Asti, Piemonte</b>	29,50
Cossetti, Italy, 2017 [100% Barbera]	
<b>Syrah, Rhône</b>	32,50
Domaine Stephane Ogier, France, 2017 [100% Syrah]	
<b>La 50/50, Languedoc-Roussillon</b>	39,50
Domaine Gros & Tollot, France, 2018 [60% Carignan, 30% Cinsault, 10% Grenache]	

⊗ **Full-bodied red wines**

<b>Malbec, Mendoza</b>	5,00 / 25,50
Luigi Bosca, Argentina, 2018 [100% Malbec]	
<b>Uva Picata Petit Verdot, Valencia</b>	32,50
Vicente Gandia, Spain, 2017 [100% Petit Verdot]	
<b>Southern Right Pinotage, Walker Bay</b>	42,50
Hamilton Russell, South Africa, 2018 [100% Pinotage]	
<b>Nebbiolo, Langhe, Piemonte</b>	46,50
G.D. Vajra, Italy, 2018 [100% Nebbiolo]	
<b>Haut-Médoc, Bordeaux</b>	49,50
Château Sénéjac, France, 2015	
[51% Cabernet Sauvignon, 37% Merlot, 8% Cabernet Franc, 4% Petit Verdot]	

⊗ **Dessert wines** glass

<b>Don Px, Montilla Morilles</b>	6,75
Bodegas Toro Albalá, Spain, 2018 [100% Pedro Ximénez]	
<b>Carte d'Or, Coteaux du Layon, Loire</b>	6,75
Domaine des Baumard, France, 2018 [100% Chenin Blanc]	
<b>Moscato Rosa, Veneto</b>	6,75
Gorgo, Italy, 2016 [100% Moscato]	