



WINE LIST + DRINKS

Our wines and their grapes have never seen any mechanical or chemical treatment. They are the direct expression of the soil, the vine, the climate, the tradition and the hard work of talented winemakers. As a result, these wines often come with no added sulphites:

they will surprise, intrigue and often exhilarate you with their energy.

The wines on this list are loosely arranged by growing structure, energy and depth.

We shall be happy to tell you more about the list and its wines, just ask!

Sparkling

Casa Belfi / Colfondo Prosecco 2015 <i>Glera - Veneto (Italia)</i>	31.00
Camillo Donati / Malvasia Rosa NV <i>Malvasia - Emilia Romagna (Italia)</i>	38.00
Domaine Jean Maupertuis / Pink Bulles <i>Gamay d'Auvergne - Auvergne (France)</i>	41.00
Vigneto Saetti / Il Cadetto 2015 <i>Lambrusco Salamino di Santa Croce - Emilia Romagna (Italia)</i>	43.00
Vittorio Graziano / Ripa di Sopravento 2015 <i>Trebbiano 1, Trebbiano 2, ?, ?, ? - Emilia Romagna (Italia)</i>	43.00
Bernard Plageoles / Mauzac Nature 2015 <i>Mauzac - Tarn (France)</i>	45.00
Domaine René Mosse / Moussamoussettes Rosé NV <i>Grolleau Gris, Gamay - Loire (France)</i>	51.00

White

Angiolino Maule / Bianco Masieri 2016 <i>Garganega</i> - Veneto (Italia)	31.00
Bernabe Navarro / El Carro 2015 <i>Moscatel</i> - Alicante (España)	34.00
Domaine Chevassu / Chardonnay Sous Voile 2014 <i>Chardonnay</i> - Jura (France)	34.00
Dominio del Urogallo / La Fanfarria Blanco 2015 <i>Albillo, Albarin Blanco</i> - Asturias (España)	35.00
Partida Creus / VN Vinello Tinto 2015 <i>Trepat, Sumoll, Garrut, Queixal de Llop, Ull de Perdiu, Garnacha and Samsó</i> - Catalunya (España)	37.00
Arianna Occhipinti / SP68 Bianco 2015 <i>Zibibbo, Albanella</i> - Sicilia (Italia)	39.00
Az. Agr. Denavolo / Dinavolino 2015 <i>Malvasia di Candia, Ortrugo, Marsanne, ?</i> - Emilia Romagna (Italia)	40.00
Weingut Jurtschitsch / Belle Naturelle 2016 <i>Grüner Veltliner</i> - Kamptal (Österreich)	41.00
Podere Santa Maria / Bianco Ansonica 2016 <i>Ansonica</i> - Toscana (Italia)	42.00
Les Frères Soulier / Coqueyron Bas 2015 <i>Ugni Blanc</i> - Gard (France)	47.00
Sylvain Martinez / Goutte d'O 2008 <i>Chenin</i> - Loire (France)	48.00
Claus Preisinger / Kalkundkiesel 2014 <i>Weissburgunder, Grüner Veltliner, Chardonnay</i> - Neusiedlersee (Österreich)	49.00
Domaine des Cavarodes / Chardonnay "Messagelin" 2012 <i>Chardonnay</i> - Jura (France)	50.00

La Perdida / Godello 2015 <i>Godello</i> - Galicia (España)	49.00
Feudo d'Ugni / Lama Bianca 2014 <i>Trebbiano d'Abruzzo</i> - Abruzzo (Italia)	52.00
Cantina Giardino / Paski 2015 <i>Coda di Volpe</i> - Campania (Italia)	53.00
Baptiste Cousin / Pied! 2014 <i>Chenin</i> - Loire (France)	55.00
Jean-Pierre Robinot / Charme 2013 <i>Chenin</i> - Loire (France)	56.00
Franz Strohmeier / TLZ Weiss No. 6 (NV) <i>Chardonnay, Pinot Blanc</i> - Steiermark (Österreich)	54.00
Jérôme Lambert / Un Brin Gourmand 2014 <i>Chenin</i> - Loire (France)	57.00
Les Cailloux du Paradis / Plume d'Ange 2014 <i>Sauvignon Blanc</i> - Loire (France)	52.00
Les Cailloux du Paradis / Quartz 2015 <i>Sauvignon Blanc</i> - Loire (France)	55.00
Christian Tschida / Himmel auf Erden Weiss 2015 <i>Scheurebe, Pinot Blanc</i> - Neusiedlersee (Österreich)	60.00
Dario Princic / Ribolla Gialla 2013 <i>Ribolla Gialla</i> - Friuli (Italia)	62.00
Emmanuel Houillon (Maison Pierre Overnoy) / Arbois Chardonnay 2012 <i>Chardonnay</i> - Jura (France)	75.00

Light Red / Rosé

Bernabe Navarro / Musikanto 2015 <i>Garnacha</i> - Alicante (España)	32.00
Lammidia / Rosato 2015 <i>Montepulciano d'Abruzzo</i> - Abruzzo (Italia)	41.00
Podere Santa Maria / Rosato 2016 <i>Sangiovese</i> - Toscana (Italia)	43.00
Domaine des Bodines / Rosé 2015 <i>Poulsard, Trousseau</i> - Jura (France)	45.00

Red

Domaine Gramenon / On est Zazou 2016 <i>Grenache</i> - Drôme (France)	30.00
Fattoria San Lorenzo / Rosso Conero "Artù" 2012 <i>Sangiovese, Montepulciano</i> - Marche (Italy)	33.00
Domaine du Pech / Jarnicoton 2014 <i>Merlot, Cabernet Franc</i> - Lot-et-Garonne (France)	34.00
Caroline et Patrice Hughes-Béguet / P Pour Patrice 2014 <i>Ploussard</i> - Jura (France)	36.00
La Grande Colline / Le Canon 2016 <i>Grenache, Syrah</i> - Ardèche (France)	35.00
Domaine Chevassu / Pinot Noir 2016 <i>Pinot Noir</i> - Jura (France)	36.00
Christian Ducroux / Prologue 2015 <i>Gamay</i> - Beaujolais (France)	38.00
Vino di Anna / Palmento 2015 <i>Nerello Mascalese, Nerello Cappuccio, Alicante, Minella, Cataratto, Insolia</i> - Sicilia (Italia)	40.00

Christian Ducroux / Expectatia 2015 Gamay - Beaujolais (France)	41.00
Babass / Le Groll 'n Roll 2015 Grolleau- Loire (France)	42.00
Philippe Jambon / Une Tranche "Made in Chénas" 2014 Gamay - Beaujolais (France)	47.00
Feudo d'Ugni / Fante 2011 Montepulciano d'Abruzzo - Abruzzo (Italia)	50.00
Daniel Sage / Nyctalopie 2015 Gamay - Ardèche (France)	46.00
Domaine No Control / Fusion Gamay 2015 Gamay d'Auvergne - Auvergne (France)	48.00
Le Coste / Rosso 2014 Grehetto rosso, Colorino, Cannaiolo, Ciliegolo and Vaiano - Lazio (Italia)	52.00
Dard Et Ribo / Crozes-Hermitage "C'est le Printemps" 2016 Syrah - Drôme (France)	51.00
Patrick Bouju / Lulu 2015 Gamay d'Auvergne - Auvergne (France)	54.00
Patrick Bouju / Cailloux 2015 Pinot Noir - Auvergne (France)	56.00
Domaine Fontedicto / Coulisses 2008 Grenache, Syrah, Carignan - Languedoc-Roussillon (France)	55.00
Le Coste / Alea Jacta Est 2013 Aleatico - Lazio (Italia)	66.00
Frédéric Cossard / Saint-Romain "Sous Roche" 2014 Pinot Noir - Bourgogne (France)	65.00
Le Coste / PNT 2014 Pinot Noir - Lazio (Italia)	68.00
Gérard Schueller / Pinot Noir Bildstoecklé 2013 Pinot Noir - Alsace (France)	60.00

Emmanuel Houillon (Maison Pierre Overnoy) / Arbois Ploussard 2015 80.00
Ploussard - Jura (France)

Dessert wine

Vincent Ogereau / Coteaux du Layon 'Saint Lambert' 2014 6.50 (100 ml)
Chenin - Loire (France)

Beers

1936 Bière / Alpine Lager / Switzerland 4.50 (330 ml)
The Five Points Brewing Company / Pale Ale / United Kingdom 5.00 (330 ml)
The Kernel Brewery / Damson London Sour / United Kingdom 17.00 (750 ml)

Apéro & Spirits

Americano 7.00
Campari Spritz 7.50
Ricard 7.00
Negroni 8.00
Famille Dupont / Calvados Pays d'Auge VSOP 7.00 (25 ml)
Bepi Tosolini / Grappa Cividina Tipica 5.00 (25 ml)
San Cosme / Mezcal Joven 6.00 (25 ml)