

## Cocktails

<b>Kir Royal</b>	9.45
The quint essential French aperitif - a seductive blend of cassis and Jacquart Champagne	
<b>Kir/Vin Blanc</b>	7.95
<b>Pimms</b>	6.45
Cafe Montmartre's take on this classic long drink - lashings of Pimms and Lemonade garnished with seasonal fruit	

## Wines By The Glass & Carafe

SPARKLING & CHAMPAGNE		125ml		
Prosecco Brut, Argeo		6.95		
Champagne Jacquart		8.95		
WHITE	175ml	250ml	500ml	
Cafe Montmartre vin d'maison blanc	5.95	7.45	13.95	
Pinot Grigio, Arcole	6.45	8.45	16.45	
Muscadet sur Lie, Ch. du Poyet	6.95	9.40	17.25	
Sauvignon de Tourraine	7.10	9.55	17.95	
Vouvray Demi-Sec	7.45	10.25	20.00	
Viognier, Leduc	6.25	7.95	15.95	
St Veran, Dom Pacquet	8.25	11.75	23.45	
RED	175ml	250ml	500ml	
Cafe Montmartre vin d'maison rouge	5.95	7.45	13.95	
Côtes du Rhône Rouge	7.00	9.50	17.75	
Rioja, Monte Llano	7.10	9.55	17.95	
Bordeaux, Château St Marie	7.65	10.75	21.50	
Malbec, Cahors	7.85	11.00	22.00	
Duras, Cabernet	6.25	7.95	15.95	
Bourgogne Pinot Noir	8.25	11.75	23.45	
ROSÉ	175ml	250ml	500ml	
Comte de Provence	7.00	9.50	17.75	
DESSERT		75ml	250ml	
Moelleux Château Lauerie		5.75	10.25	

## Sparkling & Champagne

<b>Prosecco</b>	27.95
Ruggeri, Veneto – Italy A classic elegant Prosecco with tiny bubbles, a palate of fresh green apple and a crisp finish. 2	
<b>Brut Mosaïque</b>	52.95
Champagne Jacquart, Champagne – France Fresh and powerful on the palate with a long-lasting finish of spice bread and fruit flavours. 2	
<b>Brut Mosaïque Rosé</b>	55.95
Champagne Jacquart, Champagne – France A deliciously elegant, rounded, fruity style with hints of cherry and wild strawberry. 2	



# White Wines

## **Cafe Montmartre vin d'maison 20.95**

*Vermentino/Sauvignon/Piquepoul Domaine de Belle Mare, Languedoc Roussillon – France*

The Picpoul offers fruit and mineral complexity backed up with fresh gooseberry from the Sauvignon. 2

## **Viognier IGP Pays d'Oc 23.95**

*Leduc, Languedoc-France*

On the nose, Peach, Apricot and Almond aroma prevail with a refreshing yet fruity palate with a smooth and a round finish. 2

## **Pinot Grigio 25.95**

*Arcole, Veneto – Italy*

Soft and fresh with good texture. 2

## **Muscadet sur Lie 25.95**

*Chateau du Poyet, Loire- France*

Well balanced with concentration followed by a clean, crisp finish. 2

## **Picpoul de Pinet 27.95**

*Domaine de Belle Mare, Languedoc Roussillon – France*

Very fresh, delicate and floral with lemon, mineral and salty notes. 1

## **Sauvignon de Touraine 27.95**

*Domain de Pierre, Loire – France*

Sauvignon character without herbaceous exuberance. Crushed-stones and medium body. 2

## **Vouvray Demi-Sec 29.95**

*Sylvain Gaudron, Loire – France*

Sauvignon character without herbaceous exuberance. Crushed-stones and medium body. 3

## **St Véran 34.95**

*Domain Paquet, Burgundy-France*

A wine with a golden-green robe, rounded and fruity on the palate. 1

## **Gewurztraminer 34.95**

*Trimbach, Alsace – France*

Full balanced and very aromatic. The Trimbach Gewurztraminer is dry and shows classic restraint, without any loss of the exotic and spicy features. 1

## **Chablis 35.95**

*Domaine de Vauroux, Burgundy – France*

Medium bodied with crisp, apple acidity, fruity flavours of white peaches and a classic, steely, dry finish. 1

## **Pouilly Fuissé 46.95**

*Domaine Saumaize-Michelin, Burgundy – France*

The palate is rounded and generous with grapefruit, lemon rind notes and nutty characters. 2

## **Puligny Montrachet 65.95**

*Domaine Alain Chavy, Burgundy – France*

Bursting with ripe tropical fruit characters, balanced by concentrated limey acidity and a lick of spicy oak. 2

## **Sancerre, Le Petit Broux 44.95**

*Les Celliers de Ceres, Loire – France*

Good concentration of green fruits and crisp citrus flavours with a mineral streak. 1

# Rosé Wines

## **Comte de Provence Rosé 26.95**

*La Vidaubanaise, Provence – France*

A light, bright nose of wild strawberries with a refreshing, smooth palate. 2

## **Sancerre Rosé 36.95**

*Domaine des Vieux Pruniers, Loire – France*

Red fruits covering its vivacious, mineral acidity that lends elegance and poise to the long, crisp finish. 1

## Red Wines

**Cafe Montmartre vin d'maison, Grenache/Merlot** 20.95

*Domaine de Belle Mare, Languedoc Roussillon – France*

Abundance of red fruits on the nose and palate. C

**Duras Cabernet** 23.95

*Domain Vigné-Lourac, South West-France*

Herby with redcurrants and pomegranate. The ripe southern fruitiness is kept savoury by the flavours of the mountainside. C

**Beaujolais Villages** 25.95

*Louis Tête, Burgundy-France*

An elegant, fresh intense nose of soft red fruits. B

**Fleurie La Bonne Dame** 27.50

*Jean Tête, Burgundy-France*

Medium bodied, soft and supple, with vivid forest fruit flavours. The finish is elegant, dry and poised. B

**Côtes du Rhône Rouge** 26.95

*Laudun Chusclan, Rhône – France*

Plump, juicy forest fruit with a hint of white pepper. C

**Rioja, Monte Llano** 27.95

*Ramon Bilbao, Rioja-Spain*

On the nose the wine leaves subtle aromas of ripe fruits. On the palate it is fresh, structured and very fruity. C

**Bordeaux Rouge** 30.95

*Chateau St Marie, Bordeaux-France*

Clean refreshing and with a fruity complexity. Smooth, medium bodied red. C

**Malbec, Chateau Bovila** 31.95

*Cahors, South West France*

Aromas of currants, candied peel and redcurrant notes. D

**Bourgogne Pinot Noir** 34.95

*Domaine Comte de Lupé-Cholet, Burgundy – France*

On the nose, lovely fruitiness, with aromas of strawberries, blackcurrant and sweet spices. Fine tannins and a good liveliness. B

**Lalande de Pomerol** 38.95

*Chateau la Croix Romane, Bordeaux – France*

Very ripe black fruits and soft spices with a discreet oak note in the background. C

**St Emilion Grand Cru** 46.95

*Château Plaisance, Bordeaux – France*

Powerful, with classy wood treatment and a wonderfully rich, sensuous structure and a long finish. D

**Gigondas Tradition, Le Grand Montmirail** 46.95

*Domaine Brusset, Rhône – France*

Aromas of black cherry, currant and liquorice. Lush with noteworthy depth of flavour and restrained sweetness. D

**Chateau Mille Roses** 64.95

*Margaux, Bordeaux – France*

Layered, very fine tannins and a medium body with incredible length and depth. D

**Nuits-Saint Georges 1er Cru “Les Crots”** 75.00

*Domaine Lupé – Cholet, Côte de Nuits – France*

It's nose has a fine and typical fruit with aromas of red fruit, spices and tobacco. Long on the palate, its body is well balanced and tasty. C

