

le salon privé

WINE LIST

champagne and sparkling



BIN NO		Glass 125ml	Bottle 750ml
G1	Champagne De Venoge Cordon bleu Brut, N.V.	9.50	43.00
G2	Prosecco Tenuta Ca' Bolani, Doc Friuli, N.V	6.50	29.50

white wine

	Glass 175ml	Carafe 500ml	Bottle 750ml	
G3	Lesc Côtes de Gascogne, Producteurs Plaimont, 2015	5.00	13.90	18.95
G4	Moulin de Gassac, Pays de l'Herault, 2015	5.50	16.20	22.00
G5	Sauvignon Côtes de Duras Domaine de Laulan, 2015	6.25	17.80	24.00
G6	Chardonnay De Martino Estate, Limari, Chile, 2015	6.50	18.50	25.00
G7	Verdicchio Classico Arbinus," Ciu Ciu", Italy 2014	7.25	20.50	27.50
G8	Chablis, Domaine Colette Gros, 2014	8.80	26.20	35.00

red wine

G9	Villa Saint-Jean rouge, 2014	5.00	13.90	18.95
G10	Merlot Pays de l'Hérault, Domaine des Moulines, 2013	5.50	16.50	22.00
G11	Côtes du Rhône, Domaine de Chapoton 2013/14	7.00	19.70	28.00
G12	Gamay de Touraine, Domaine de la Charmoise, 2014	7.25	21.50	29.00
G13	Rioja Reserva Gavanza, Bodega Maetierra Dominum, Spain 2008	7.70	22.80	30.50
G14	Pinot noir Lost Angel, California USA	8.00	24.00	32.00
G15	Cadet de Claymore, Lussac Saint-Emilion, 2012	8.90	26.50	36.00

rosé wine

G16/	Chateau Gabriel Cotes de Provence 2015 (Organic)	7.00	19.50	26.00
RS1				
RS2	Costières de Nîmes, Château Mourgues du Grés, 2015 (Organic) <i>Syrah and Grenache. reddish-pink color, fabulous nose of sweet menthol, strawberry pulp and liquorice, full and ripe palate; displaying summer fruits and characteristic peppery notes.</i>			28.00

le salon privé

WINE LIST

champagne and sparkling wines



BIN NO		Bottle 750ml
C1	Prosecco Tenuta Ca' Bolani, Doc Friuli, N.V	29.50
C2	Champagne De Venoge Cordon bleu Brut, N.V.	43.00
C3	Champagne Brugnon 1er Cru Rosé Brut, N.V.	49.00
C4	Champagne Taittinger Brut Réserve N.V.	80.00
C5	Champagne Bollinger Spécial Cuvée, N.V.	80.00
C6	Champagne Laurent Perrier Rosé Brut N.V.	95.00
C7	Champagne Ruinart Blanc de Blancs N.V.	95.00
C8	Champagne Krug Grande Cuvée N.V.	250.00

english sparkling

C9	Harrow & Hope Brut Reserve, Marlow	45.00
C10	Harrow & Hope Brut Rose 2013, Marlow	52.00

le salon privé

STEFANO SELECTION

white wine

W01	Bourgogne Blanc Antoine Geoffroy 2014	35.00
W9	Bergerac Cuvée des Conti, Château Tour des Gendres, South West 2014 (Organic)	32.00
W20	Trebbiano Spolentino Perticaia, Umbria 2014	45.00

red wine

R7	Marcillac Lo Sang del Pais, Domaine du Cros, South-West, 2014	31.00
R12	Vacqueyras Domaine la Garrigue, Rhône, 2013	39.00
R22	Primitivo Salento Torcicoda Tormaresca, Puglia 2013	42.00
R25	Badia a Passignano, Chianti Classico Riserva, Tuscany 2009	75.00

le salon privé

WINE LIST

white wine



LANGUEDOC

- | | | |
|----|---|--------|
| | | Bottle |
| | | 750ml |
| W1 | Moulin de Gassac, 2015 | 22.00 |
| W2 | Picpoul de Pinet, Domaine de la Mirande, 2015 | 25.00 |
| | <i>Picpoul (Piquepoul Blanc) itself is an ancient grape variety, which has the sort of green-tinged iodine fruit and crisp acidity one would associate with Muscadet or Gros Plant, but with more vinosity. This version has a spicy aniseed bouquet, green fruits and herbs, is quite resinous with an ample mouthfeel and savoury flavours of iodine, yellow plum and pepper, also a sharp prickle.</i> | |
| W3 | Mas de Daumas-Gassac Grand Vin, Haute Vallee du Gassac, 2014 | 69.00 |
| | <i>Grown on white Lutecian limestone from small vineyards scattered throughout a protected forest, it is predominantly Chenin blanc, Viognier, Roussane and Chardonnay, completed by grapes coming from Georgia, Armenia, Madeira... as well as the slightly better known Roussane, Marsanne, Clairette, Muscat. Drink this reverently and witness how the primary pearfruit aromas melt into the wine to be replaced by an impression of warm butter, pollen and dried fruits. Roll the wine gently in your mouth and you will understand harmony.</i> | |

LOIRE

- | | | |
|----|---|-------|
| W4 | Cheverny blanc Domaine du Salvard, 2015 | 29.50 |
| | <i>Made from 90% Sauvignon and 10% Chardonnay the Cheverny Blanc is junior Sancerre with intense gooseberry crispness. The nose is full and fruity with elderflower and blackcurrant bud aromas and the creaminess of the Chardonnay fills out the palate providing weight and structure.</i> | |
| W5 | Sancerre, Cherrier Père et fils, 2012 | 37.00 |
| W6 | Vouvray sec La dilettante, Pierre et Catherine Breton, 2014 (Organic) | 38.00 |
| | <i>100% Chenin Blanc. Notes of white stone fruit with a hint of green apple. Creamy palate with a hint of honey blossom.</i> | |

SOUTH-WEST FRANCE

- | | | |
|----|---|-------|
| W7 | Lesc Côtes de Gascogne, Producteurs Plaimont, 2015 | 17.95 |
| W8 | Sauvignon Côtes de Duras, Domaine de Lauhan, 2015 | 24.00 |
| W9 | Bergerac Cuvée des Conti, Château Tour des Gendres, 2014 (Organic) | 32.00 |
| | <i>70% Semillon, 20% Sauvignon and 10% Muscadelle, spending 8 months on the lees. Waxy peaches and sweet cashew with a dash of ginger, cumin and white pepper</i> | |

le salon privé

WINE LIST

white wine



BOURGOGNE

	Bottle
W01 Bourgogne Blanc Antoine Geoffroy 2014	750ml
W10 Chablis, Domaine Colette Gros, 2014	35.00
W11 Rully blanc en bas de Vauvray Domaine Jean-Baptiste Ponsot, 2014	35.00
W12 Pouilly-Fuissé les Sceles, Domaine Thibert, 2014	49.00
<i>The aromas suggest cinnamon butter and warm brioche on the nose, the mouth is full with white peaches and comice pears to the fore, while the finish is spicy with a recurrence of the cinnamon notes, hints of vanilla from the oak and a fine citrus acidity.</i>	53.00
W13 Saint-Aubin La Princee, Domaine Lamy, 2012	76.00
W14 Puligny-Montrachet 1er Cru La Garenne, Domaine Larue, 2011	99.00
W15 Chassagne-Montrachet 1er Cru Blanchots Dessus, Domaine Coffinet-Duvernay, 2012	125.00

SPAIN

W16 Rueda Verdejo, Martinsancho, 2014/2015	29.00
W17 Rías Baixas O'Rosal Bodegas Terras Gauda, Galicia, 2014	42.00
<i>Selective blend of the best Albarino grapes in the O' Rosal subzone mixed with the indigenous Loureira and Caiño Blanco, it is greenish-yellow, evoking white flowers and green plums on the nose, filling out on the palate with fresh grape and apple compote flavours as well a peach kernel.</i>	

ITALY

W18 Verdicchio dei Castelli di Jesi Arbinu Ciu Ciu, Marche 2014 (Organic)	27.50
W19 Gavi le Marne di Carraro Federica, Piedmont 2014/2015 (Organic)	30.50
W20 Trebbiano Spolentino Perticaia, Umbria 2014	45.00
<i>100% Trebbiano Spolentino. Delicious wine from an ultra-rare grape variety, offering citrus and pear fruit flavours, a full texture in the mouth, and a satisfying mineral finish.</i>	

SOUTH AFRICA, NEW ZEALAND & CHILE

W21 Chenin Blanc Good Hope, Stellenbosch, South Africa 2014/2015	23.50
W22 Chardonnay De Martino Estate, Limari, Chile 2015	25.00
W23 Petit Clos Sauvignon, Marlborough New Zealand 2014/2015 (Organic)	34.00
<i>Clos Henri is the New-Zealand venture of Domaine Henri Bourgeois in Sancerre. They reach organic certification with the 2014 vintage. This wine shows grapefruit and tangerine aromas with a hint of lees.</i>	

le salon privé

WINE LIST

la grande cave



WHITES

- | | Bottle |
|--|--------|
| | 750ml |
| GC1 Chablis Grand Cru Vaudesir Domaine Tremblay, Burgundy 2013 | 79.00 |
| <i>Complex aromas of white peach, lemon, white pepper and musky stone lifted by a whiff of lavender. Juicy, spicy and tightly wound, with very good subtle intensity to the yellow fruit, pepper and crushed stone flavours.</i> | |
| GC2 Cervaro della Sala Antinori, Umbria 2012 | 85.00 |
| <i>Intense, complex aroma with notes of citrus, pear and acacia flowers balanced with a hint of vanilla. Full-bodied and well-structured palate with sweet notes of butter, hazelnut and mineral.</i> | |
| GC3 Batard-Montrachet Grand Cru, Domaine Coffinet-Duvernay 2013 | 295.00 |
| <i>Very mineral, and with a layered depth. An exciting grand cru that shows a fine arc of crystalline citrusfruit and a fascinating, lingering minerality</i> | |

REDS

- | | Bottle |
|---|--------|
| | 750ml |
| GC4 Brunello di Montalcino, Pian dell'Orino, Tuscany (Biodynamic), 2005/2009 | 115.00 |
| <i>Deep, clean, elegant, complex, "sweet", balanced, and very long. As well as the expected warmth and richness and initial flavours of black cherry, cocoa and vanilla, there is an irresistible purity of fruit launched on the back of some bright acidity and finely calibrated tannins.</i> | |
| GC5 Chinon Chateau de Ligre, 1983 | 119.00 |
| <i>Cassis notes mingled with liqueur cherries and the combined impression of equilibrium, fluidity and roundness in the mouth.</i> | |
| GC6 Corton-Perrieres Grand Cru Remoissenet, 1997 | 145.00 |
| <i>The nose presents notes of liquorice, raspberry, wild strawberry and vanilla. The palate is very ample with mint, liquorice, clove and smoked aromas. Lovely matured grand cru Burgundy.</i> | |
| GC7 Tignanello Antinori, Tuscany 2010 | 125.00 |
| <i>A powerful Tignanello, the 2010 offers a combination of ripe, dark fruit and an underlying freshness, reflecting the vintage conditions. Plum and cherries mingle with mint and liquorice, creating a vivid, harmonious balance from the first impression through to the long, savoury finish</i> | |
| GC8 Château La Gaffeliere Saint-Emilion 1er Grand Cru Classé, 1998 | 167.00 |
| <i>Wonderful aromas of toasted oak, ripe berry and cherry. Full-bodied with well-integrated tannins and a long, long finish. All the plummy of top Merlot with extra definition and spice.</i> | |
| GC9 Château Pontet-Canet Pauillac Cru Classé, 2007 | 199.00 |
| <i>Explosive nose of black and red fruits with a beautiful minerality that one finds in recent vintages of Chateau Pontet-Canet. On the palate, the attack is full and leaves great length with finesse whilst subtly conserving the tannins strength so characteristic of this vintage. The length is impressive with a beautiful freshness.</i> | |
| GC10 Château Gruaud-Larose, Saint-Julien Cru Classé, 1985 | 295.00 |
| <i>Dark, deep robe. Big dark fruits, hints of tobacco, earth and roast meat. Mature and balanced, mid/full weight on the palate and enough acidity to keep the juices flowing. A lovely Gruaud-Larose.</i> | |

le salon privé

WINE LIST

red wine



BOURGOGNE ET BEAUJOLAIS

R0	Bourgogne Rouge Antoine Geoffroy 2014	38.00
R1	Fleurie, Domaine du Calvaire de Roche-Grès, 2014	38.00
R2	Givry 1er Cru Grandes Vignes, Domaine Parize, 2012	52.00
R3	Volnay 1er Cru Santenots Remoissenet, 1997 <i>Delightful floral wine (red roses, violets) with a touch of spice, an elegant palate of crushed strawberries and raspberries, and a lingering, finely textured finish.</i>	89.00
R4	Nuits-Saint-Georges, Domaine Aurelien Verdet, 2012 (Organic)	99.00
R5	Gevrey-Chambertin En Billard Vieilles Vignes, Domaine Heresztyn, 2008	99.00

Bottle
750ml

SOUTH-WEST FRANCE

R6	Duras & Merlot Côtes du Tarn, les Petits Clement, Domaine David, 2015	21.00
R7	Marcillac Lo Sang del Pais, Domaine du Cros, 2014 <i>Quite supple, with juicy raspberry flavours underpinned by slate and gravel notes. The medicinal minerality might be the reason why local people say that few glasses increase substantially your life expectancy. Delicious with duck confit, Cassoulet and lamb.</i>	31.00
R8	Cahors, Chateau du Cèdre, 2012 (Organic)	45.00

LOIRE

R9	Gamay de Touraine, Domaine de la Charmoise, 2014	29.00
R10	Bourgueil les Perrieres, Domaine Pierre Breton, 2011 (Biodynamique) <i>Dark-ruby, with purple highlights. The bouquet is marked by cassia and blackberries, whilst the palate is dense, with fat fruit, a beautiful structure and fine, ripe tannins.</i>	65.00

RHÔNE

R11	Côtes du Rhône, Domaine de Chapoton 2013/2014	28.00
R12	Vacqueyras, Domaine la Garrigue, 2013	39.00
R13	Crôzes-Hermitage les Pierrelles, Domaine Belle, 2013 <i>Aromas of warm wood-smoke, followed by a palate that is initially dry and herby with a mint edge, subsequently exploding into a crescendo of blackcurrants, peppered plums and prunes. 100% Syrah</i>	48.00
R14	Châteauneuf du Pape Signature, Domaine la Barroche 2011	85.00

le salon privé

WINE LIST

red wine



LANGUEDOC

R15	Villa Saint-Jean rouge, 2014	Bottle 750ml 17.95
R16	Merlot Pays de l'Hérault, Domaine des Moulines, 2013	22.00
R17	Minervois Vieilles Vignes, l'Azerolle, 2014 <i>Pure Carignan from 50 years old vines, sinewy yet supple, brambly chewy fruit with a most agreeable iron-earthiness.</i>	32.00

BORDEAUX

R18	Château Deville, Bordeaux, 2012	28.00
R19	Cadet de Claymore, Lussac Saint-Emilion, 2012	36.00
R20	Château Lanessan, Haut-Medoc Cru Bourgeois 2007	49.00

ITALY

R21	Montepulciano d'Abruzzo, Cantina Frentana 2014	23.00
R22	Primitivo Salento Torcicoda Tormaresca, Puglia 2013	42.00
R23	Chianti Classico Riserva Viacosta, Fattoria di Rodano, Tuscany 2010	54.00
R24	Barbera d'Alba Peragal, Marchesi di Barolo, 2012	57.00
R25	Chianti Classico Riserva Badia a Passignano, Tuscany 2009	75.00
R26	Amarone della Valpolicella Classico Riserva di Costasera, Veneto 2009	85.00
R27	Barolo Classico Tradizione, Marchesi di Barolo, 2011	95.00

SPAIN

R28	Garnacha tinto sin sulfite, Navarra, Bodegas Aroa (organic) 2014	28.00
R29	Rioja Reserva Gavanza, Bodega Maetierra Dominum Rioja Alta, 2008	30.50

SOUTHERN EMISPHERE

R30	Carmenere De Martino Legado Maipo Chile 2013	29.50
R31	Pinot noir Lost Angel California USA	32.00
R32	Finca Decero Remolinos Vineyard Malbec 2013, Mendoza, Argentina	34.00
R33	Pinotage Inkawu, Laibach Vineyards, Stellenbosch, South Africa 2013/2014	38.00
R34	Pinot noir Clos Henri, Marlborough, New Zealand 2011/2012 organic <i>Lovely aromatic organically grown Pinot Noir with notes of red and dark cherries, vanilla and green herbs, delightfully harmonious tannins and a smooth finish. 100% hand harvested.</i>	59.00

le salon privé

WINE LIST

magnum selection

CHAMPAGNES

M1	Champagne Philippe Brugnon 1er Cru Brut	86.00
M2	Champagne Philippe Brugnon 1er Cru Brut rosé	102.00

REDS

M3	Rioja Reserva Bodega Maetierra Dominum, Rioja Alta 2008	65.00
M4	Chateauneuf du Pape Cuvée des Sommeliers C. Mestre, Rhone 2010/2011	129.00

sweet wines



	Vintage	Glass 100ml	Bottle	ABV
Château Filhot, Sauternes Grand Cru Classé ½ bottle	2009	9.50	45.00 (375ml)	14.0%
Chateau Menota Cuvee du Portail <i>Classic aromas of marmalade, honey and blossom introduce this delicious wine. The Palate is medium-sweet, full of fruit, and yet fresh and tangy, with a whistle clean finish.</i>	2010	6.00	38.00 (750ml)	13.5%
Banyuls, Clos de Paulilles <i>Summer pudding and mocha flavors. This is ideal with rich chocolate desserts.</i>	2013	6.50	32.00 (500ml)	16.0%
Coteaux du Layon Saint-Lambert, Domaine Ogereau <i>Elegant, full bodied and delicate palate with spicy ginger and dried fruit. (As an aperitif, with Foie gras, cheese or any apple dessert)</i>	2013	6.50	42.50 (750ml)	13.0%
Muscat de Saint- Jean de Minervois, Clos de Gravillas <i>Explosively fresh, grapey nose, rich, luscious & lively.</i>	2014	6.50	32.00 (500ml)	15.0%

le salon privé

WINE LIST

port



	Glass	Bottle
	75ml	75cl
Dow's Ruby Port	6.50	21.50
Late Bottled Vintage Taylor	7.95	44.50
Warre's Quinta Da Cavadinha 1998	8.95	70.00

sherry

	Glass	
	75ml	
Manzanilla Gabriela Bodega Sanchez Ayala	5.95	
Fino Bodegas Cesar Florido	5.95	

digestif

	Glass	ABV
	50ml	
CALVADOS		
Calvados Berneroy V.S.O.P.	6.95	40.0%
Calvados Berneroy X.O.	8.95	40.0%
EAU DE VIE		
Eau de Vie de Framboise d'Alsace Miclo	7.95	40.0%
<i>Piercing fruity nose redolent of raspberry and a touch of violet.</i>		
<i>Soft fresh fruit on the palate with great intensity and delicacy</i>		
COGNAC		
Cognac Maxime Trijol V.S.	6.95	40.0%
<i>Lovely tobacco and cedar wood on the nose with dried flowers.</i>		
<i>Spicy yet mellow on the palate.</i>		
Cognac Rémy Martin V.S.O.P	8.50	40.0%
Cognac Courvoisier Exclusif	9.95	40.0%
Cognac Maxime Trijol X.O.	12.95	40.0%
ARMAGNAC		
Baron de Sigognac Bas-Armagnac V.S.O.P.	7.95	40.0%
Marc Darroze Bas-Armagnac 12 years old	11.95	43.0%
Marc Darroze Bas-Armagnac Domaine de Busquet 1972	19.95	47.9%
MARC		
Vieux Marc de Champagne Goyard	7.00	40.0%
RUM	50ml	
Bacardi White Rum	6.95	
Captain Morgan dark Rum	6.95	
Mount Gay XO	7.00	

le salon privé

WINE LIST

liqueurs

	50ml
Amaretto Di Saronno	6.95
Baileys	6.95
Bénédictine	6.95
Cointreau	6.95
Crème de Menthe	6.95
Drambuie	6.95
Grand Marnier	6.95
Kahlua	6.95
Sambuca	6.95
Southern Comfort	6.95
Tequila Sauza	6.95
Tia Maria	6.95

whisky, bourbon and single malt

	50ml
WHISKY	
J&B Rare	6.95
Jameson	6.95
Jack Daniels	6.95
Canadian Club 6yrs old	6.95
Chivas Regal 12yrs old	6.95
Johnnie Walker Black Label	6.95
BOURBON	
Maker's Mark	7.95
Knob Creek 9 yrs old	7.95
Wild Turkey 8 yrs old	7.95
SINGLE MALT	
Glenfiddich 12yrs old	7.95
Talisker 10yrs old	7.95
Laphroaig 10yrs old	7.95

spiritueux

	50ml
GIN	Price includes mixer
Gordon's	7.50
Bombay Sapphire	8.50
Tanqueray	8.50
Hendricks	10.00
VODKA	
Smirnoff Red	6.95
Grey Goose	7.50

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apéritifs

	50ml	
		Price includes mixer
Campari	6.95	
Dubonnet	6.95	
Pimm's	6.95	
Pernod	6.95	
Ricard	6.95	
Malibu	6.95	
Noilly Prat	6.95	
Martini Bianco	6.95	
Martini Extra Dry	6.95	
Martini Rosso	6.95	

bières

Stella Artois 330ml	4.50	
Kronenbourg 275ml	4.50	
Affligem 330ml	5.00	
Moretti Grand Cru 330ml	5.80	
Moretti Half pint/ Pint	3.50	5.25

boissons fraîches

Citron Pressé, Jus de Fruit	3.50	
Coca Cola, Diet Coke	2.95	
Kingsdown Mineral Water, Still / Sparkling 750 ml	3.50	
San Pellegrino 750 ml	3.80	

boissons chaudes

Tea and Infusions	3.50	
Filter Coffee	2.95	
Espresso	2.95	
Macchiato	3.50	
Large Espresso	3.50	
Cappuccino, Hot Chocolate, Latte	3.50	
Irish coffee	7.50	