

**Bistro
du Vin**

BAR FOOD MENU

AMUSE-BOUCHES

PETIT LUCQUES OLIVES (87kcal) [VGI]	£5.95
SMOKED ALMONDS (307kcal) [V]	£3.50
PAIN D'ÉPI (188kcal) [V] Maison Bordier butter	£7.95
GOUGÈRES (267kcal) Baked savoury choux buns, Gruyère cheese sauce	£6.50
SAUCISSON SEC (88kcal) Cornichons	£6.50

MALDON OYSTER ROCKEFELLER	Single (80kcal) £4.95
	Half a dozen (389kcal) £28.50
Add Champagne: Cuvée Hotel Du Vin Lombard, France	125ml £11.95

DEJEUNER

JAMBON BEURRE (621kcal) Thick cut ham, cornichons and French butter in a baguette style crusty roll with Dijonnaise	£10.50
SAUCISSON & CORNICHON BRIOCHE ROLL (412kcal) Sliced French saucisson, cornichons in a soft brioche roll with Dijonnaise	£10.50
AVOCADO & POACHED EGGS ON TOAST Chunky cherry tomato salsa and toasted sourdough (417kcal) [VGIA]	£10.50
PAN BAGNAT (186kcal) [V] A crusty baguette roll stuffed with tomatoes, soft boiled egg, black Niçoise olives, red onion and peppers Add: Tuna (204kcal)	£10.50 £4.00
CROQUE MONSIEUR (254kcal) Baked ham, Emmental, Vedett IPA rarebit	£13.95
CROQUE MADAME (238kcal) Baked ham, Emmental, Vedett IPA rarebit and fried egg	£14.95

ADD FOR £4.95

Pomme frites
Mixed leaf salad

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For further information on allergens scan here.



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HOT DRINKS

TEA £3.50

English Breakfast | Decaffeinated Breakfast | Earl Grey | Organic Chamomile
Organic Peppermint | Pure Green | Blackberry & Raspberry | Lemon & Ginger

COFFEE

Americano (2kcal) £3.75
Espresso (1kcal) | Macchiato (13kcal) £2.95
Double Espresso (2kcal) | Double Macchiato (15kcal) £3.95
Latte (74kcal) | Cappuccino (42kcal) | Flat White (64kcal) | Mocha (132kcal) £4.25

HOT CHOCOLATE (143kcal) £4.25

SOFT DRINKS

COKE Coca-Cola | Diet Coke | Coca-Cola Zero 330ml £3.50

MIXERS Coca-Cola | Diet Coke 200ml £2.50

SCHWEPPES Lemonade | Soda Water | Ginger Beer 200ml £2.50

FRANKLIN & SONS LTD 275ml £3.50

Raspberry Lemonade | Elderflower Lemonade

FEVER TREE TONIC 200ml £3.00

Indian | Refreshingly Light | Mediterranean | Elderflower

FEVER TREE GINGER ALE 200ml £3.00

FEVER TREE SICILIAN LEMONADE 275ml £3.50

FEVER TREE CLOUDY BRITISH APPLE 275ml £3.50

FRUIT JUICES 175ml £2.70

Pineapple | Apple | Orange | Grapefruit | Cranberry

KINGSDOWN MINERAL WATER

Still or sparkling 330ml £2.95

PUREZZA

Still or sparkling 750ml £4.75

BEERS & CIDERS

HEINEKEN Holland 330ml (ABV 5.0%) £5.50

HEINEKEN 0.0% Holland 330ml (ABV 0.0%) £4.00

BIRRA MORETTI Italy 330ml (ABV 4.6%) £5.50

CHANG EXPORT Thailand 320ml (ABV 5.0%) £5.50

VEDETT EXTRA ORDINARY IPA Belgium 330ml (ABV 5.5%) £6.00

VEDETT EXTRA PILSNER Belgium 330ml (ABV 5.0%) £6.00

LEFFE BLONDE Belgium 330ml (ABV 6.0%) £6.50

CHOUFFE CHERRY Belgium 330ml (ABV 8.0%) £7.50

PAUWEL KWAK AMBER ALE Belgium 330ml (ABV 8.4%) £7.50

OLD MOUT New Zealand 500ml (ABV 4.0%) £6.50

Pineapple & Raspberry | Kiwi and Lime | Berries & Cherries

ASPALL SUFFOLK DRAUGHT CYDER England 330ml (ABV 5.5%) £6.00

AFTERNOON TEA

A HISTORY OF AFTERNOON TEA

Tea consumption increased dramatically during the early nineteenth century and it is around this time that Anna, the 7th Duchess of Bedford is said to have complained of “having that sinking feeling” during the late afternoon. At the time it was usual for people to take only two main meals a day, breakfast, and dinner at around 8 o'clock in the evening. The solution for the Duchess was a pot of tea and a light snack, taken privately in her boudoir during the afternoon.

Later friends were invited to join her in her rooms at Woburn Abbey and this summer practice proved so popular that the Duchess continued it when she returned to London, sending cards to her friends asking them to join her for “tea and a walking the fields”. Other social hostesses quickly picked up on the idea and the practice became respectable enough to move it into the drawing room. Before long all of fashionable society was sipping tea and nibbling sandwiches in the middle of the afternoon.

CLASSIC CREAM TEA

£15.95 PER PERSON

A selection of plain and fruit scones served with Paysan butter, Bonne Maman strawberry conserve and Rodda's Cornish clotted cream, along with two of the Chef's patisseries of the day. (959kcal) [VGIA/NGIA]
Served with your choice of tea from the Bird & Blend Tea Co.

FESTIVE AFTERNOON TEA

£39.95 PER PERSON

INCLUDING A GLASS OF CHAMPAGNE

FINGER SANDWICHES

Croxton Manor cheese and pickle on malted loaf (144kcal)
Turkey, cranberry and stuffing on white tin loaf (59kcal)
Cucumber and mint on white tin loaf (48kcal)
Smoked salmon and cream cheese on rye (214kcal)
Egg and cress on mini brioche roll (160kcal)

SCONES (305kcal)

A selection of plain and fruit scones served with Paysan butter, strawberry conserve and Rodda's Cornish clotted cream

SELECTION OF CAKES

Mistletoe tea stollen loaf (90kcal)
Christmas tree chocolate delicé (94kcal)
Bucks fizz clementine gin cheesecake (86kcal)
Santa's belt cranberry fashion éclair (171kcal)
Sticky fig port pudding (129kcal)

Served with your choice of tea from the Bird & Blend Tea Co.

Vegan options are available please see overleaf.

AFTERNOON TEA

VEGAN AFTERNOON TEA

£29.95 PER PERSON

FINGER SANDWICHES

Vegan style Cheddar and pickle on brown loaf (127kcal)
Cucumber and mint on white tin loaf (64kcal)
Eggless and cress on white tin loaf (108kcal)
Ratatouille and vegan style feta on socca pancake (110kcal)

SCONES (292kcal) [VGI]

A selection of plain and fruit scones served with soya spread, Bonne Maman strawberry conserve and vegan cream cheese

SELECTION OF CAKES [ALL VGI]

Crunchy chocolate cheesecake (620kcal)
Raspberry and coconut slice (384kcal)
Carrot and walnut cupcake (228kcal)
Chocolate and cherry cupcake (287kcal)

TEA

GREAT BRITISH CUPPA – A fresh and light English Breakfast tea

EARL GREY CRÈME – A light and creamy Earl Grey with a hint of vanilla

THE DIGESTER – Developed to aid digestion, with ginger and fennel to help ease sluggish moments

MOJITEA – A green tea with peppermint and lime

NEARLY NIRVANA – A floral white blend scented with jasmine and creamy spearmint

PEPPY MINT – A minty classic with blue cornflowers

DOZY GIRL – Lavender, chamomile blend with rose petals; floral and calming

GINGERBREAD CHAI – A rooibos blend with cinnamon, ginger and cardamom

Perhaps it's an occasion for complementing your afternoon tea with one of our cocktails or a glass of Champagne. Our cocktails range from timeless classics to our signature collection, we have a wealth of options to suit all tastes, including a range of alcohol free alternatives.

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COCKTAILS AU CLASSIQUE

£11.95

BLOODY MARY

Absolut Vodka, tomato, spices

COSMOPOLITAN

Absolut Citron Vodka, Cointreau, cranberry, lime

GARDEN MOJITO

Hendricks Gin, St Germain Elderflower Liqueur, elderflower cordial, cucumber, mint, soda

MARGARITA

El Jimador Reposado Tequila, Cointreau, lime, agave, salt

OLD FASHIONED

Woodford Reserve Bourbon, demerara, bitters

PINA COLADA

Bacardi Coconut Rum, pineapple, cream, coconut, lime

RASPBERRY DAIQUIRI

Bacardi Carta Blanca Rum, Briottet Crème de Framboise, bitters, lime, sugar, raspberry

APEROL SPRITZ

Aperol, Prosecco, soda water

MARTINIS

ESPRESSO MARTINI

Absolut Vodka, Tosolini Expre Liqueur, espresso, sugar

PASSION FRUIT MARTINI

Absolut Vanilia Vodka, Passoa Passion Fruit Liqueur, pineapple, passion fruit, Prosecco

SOURS

RHUBARB SOUR

Slingsby Rhubarb Gin, bitters, raspberry, lemon, sugar

WHISKEY SOUR

Woodford Reserve Bourbon, bitters, lemon, sugar, foam

AMARETTO SOUR

Saliza Tosolini Amaretto, bitters, lemon, sugar, foam

NEGRONIS

BOULEVARDIER

Woodford Reserve Bourbon, Campari bitters, Martini Reserva Rubino Vermouth

WHITE NEGRONI

Tanqueray Gin, Italicus Liqueur, Martini Reserva Ambrato Vermouth

CLASSIC NEGRONI

Bombay Sapphire Gin, Campari bitters, Martini Reserva Rubino Vermouth

NEGRONI FLIGHT

3 Negronis, Classic, White and Boulevardier

£15.00

CHAMPAGNE COCKTAILS

CLASSIC CHAMPAGNE COCKTAIL

Cuvée Hotel du Vin Champagne, Hennessy Cognac, bitters, sugar

£13.95

BELLINI ROYALE

Cuvée Hotel du Vin Champagne, Briottet Crème de Pêche, peach

£12.95

FRENCH 75

Cuvée Hotel du Vin Champagne, Tanqueray Gin, lemon, sugar, soda

£12.95

FRENCH FIZZ

Cuvée Hotel du Vin Champagne, Absolut Vodka, Briottet Crème de Framboise, pineapple

£12.95

KIR ROYALE

Cuvée Hotel du Vin Champagne, Briottet Crème de Cassis, blackberry

£12.95

MIMOSA

Cuvée Hotel du Vin Champagne, orange

£10.95

COCKTAILS AU VIN

£11.95

CABERNET SOUR

Slingsby Marmalade Gin, Showdown Cabernet Sauvignon, lemon, grape, sugar

GRAHAMS PORT OLD FASHIONED

Woodford Reserve Bourbon, Reserve Blended Port 'Six Grapes by Graham's', sugar, orange

MALVASIA SOARES

Grahams Blend No.5 White Port, El Jimador Reposado Tequila, Crème de Pêche, agave, lime

PROVENCE ROSÉ CRUSH

Puerto De Indias Strawberry Gin, Briottet Crème de Framboise, Château Gairoid Provence Rosé, apple, strawberry, raspberry

GRAHAM'S BLEND NO.5 WHITE PORT & TONIC

Graham's Blend No.5 White Port, Fever-Tree Mediterranean Tonic, lemon, mint

All our prices include VAT at the prevailing rate. For dietary requirements or allergy information, please speak with our staff before ordering.

GIN & TONICS

£10.95

BROCKMANS

Fever-Tree Elderflower Tonic, blueberries, grapefruit

GIN MARE

Fever-Tree Indian Tonic, orange, rosemary

PUERTO DE INDIAS

Fever-Tree Slimline Tonic, strawberry, mint

SAPLING

Fever-Tree Slimline Tonic, lemon

SLINGSBY RHUBARB

Fever-Tree Elderflower Tonic, orange, raspberry

NON-ALCOHOLIC COCKTAILS

£9.95

COSNOPOLITAN

Mountain Everleaf, cranberry, lime, sugar

FOREST DAIQUIRI

Forest Everleaf, lime, honey

MARINE SPRITZ

Marine Everleaf, light Fever-Tree tonic, cucumber, lime

NO-JITO

Marine Everleaf, lime, sugar, soda, mint

ORANGE & GINGER HIGBALL

Forest Everleaf, Fever-Tree Ginger ale, orange

GIN

<i>TANQUERAY</i> England	(ABV 41.8%)	£5.45
<i>PUERTO DE INDIAS STRAWBERRY</i> Spain	(ABV 37.5%)	£5.55
<i>HENDRICK'S</i> Scotland	(ABV 41.4%)	£5.95
<i>BROCKMANS</i> England	(ABV 40.0%)	£5.95
<i>SAPLING CLIMATE POSITIVE</i> England	(ABV 40.0%)	£5.70
<i>SLINGSBY RHUBARB</i> England	(ABV 40.0%)	£5.95
<i>CAORUNN SMALL BATCH</i> Scotland	(ABV 41.8%)	£5.95
<i>GIN MARE</i> Spain	(ABV 42.7%)	£6.25
<i>TANQUERAY NO. TEN</i> England	(ABV 47.3%)	£6.25
<i>FOUR PILLARS RARE DRY</i> Australia	(ABV 41.8%)	£6.50
<i>FOUR PILLARS BLOODY SHIRAZ</i> Australia	(ABV 37.8%)	£6.50
<i>MONKEY 47</i> Germany	(ABV 47.0%)	£6.50

RUM

<i>BACARDI CARTA BLANCA</i> Cuba	(ABV 37.5%)	£5.45
<i>BACARDI CARTA NEGRA</i> Cuba	(ABV 37.5%)	£5.45
<i>BACARDI SPICED</i> Cuba	(ABV 35.0%)	£5.45
<i>MOUNT GAY ECLIPSE</i> Barbados	(ABV 40.0%)	£5.45
<i>DIPLOMATICO RESERVA EXCLUSIVA</i> Venezuela	(ABV 40.0%)	£6.25
<i>EL DORADO 12 YEAR OLD</i> Guyana	(ABV 40.0%)	£6.25
<i>RON ZACAPA 23</i> Guatemala	(ABV 40.0%)	£6.95

VODKA

<i>ABSOLUT</i> Sweden	(ABV 40.0%)	£5.45
<i>DISCARDED, SUSTAINABLE CHARDONNAY</i> England	(ABV 40.0%)	£5.55
<i>BELVEDERE</i> Poland	(ABV 40.0%)	£5.75
<i>CHASE ORIGINAL POTATO</i> England	(ABV 40.0%)	£6.00

TEQUILA & MEZCAL

<i>EL JIMADOR REPOSADO 100% BLUE AGAVE</i> Mexico	(ABV 38.0%)	£5.45
<i>CAZCABEL COFFEE</i> Mexico	(ABV 34.0%)	£5.45
<i>PATRÓN SILVER 100% AGAVE</i> Mexico	(ABV 40.0%)	£5.95
<i>PATRÓN REPOSADO 100% AGAVE</i> Mexico	(ABV 40.0%)	£6.50
<i>MEZCAL UNION</i> Mexico	(ABV 40.0%)	£5.95

BLENDED & DELUXE WHISKY

<i>JOHNNIE WALKER BLACK, BLENDED</i> Scotch	(ABV 40%)	£5.45
<i>MONKEY SHOULDER, BLENDED</i> Scotch	(ABV 40%)	£5.55
<i>JOHNNIE WALKER BLUE, BLENDED</i> Scotch	(ABV 40%)	£24.95
<i>THE DEAD RABBIT, BLENDED</i> Irish	(ABV 44%)	£5.70
<i>TOKI, BLENDED</i> Japanese	(ABV 43%)	£5.55
<i>NIKKA FROM THE BARREL, BLENDED</i> Japanese	(ABV 51.4%)	£7.50

AMERICAN WHISKEY

<i>JACK DANIELS OLD NO.7 TENNESSEE</i> USA	(ABV 40%)	£5.45
<i>WOODFORD RESERVE, KENTUCKY STRAIGHT BOURBON</i> USA	(ABV 43.2%)	£5.65
<i>BULLEIT KENTUCKY STRAIGHT BOURBON</i> USA	(ABV 45%)	£5.65
<i>RITTENHOUSE 100 PROOF, STRAIGHT RYE</i> USA	(ABV 50%)	£5.75

SINGLE MALT, IRISH & ENGLISH

<i>10 YEAR OLD BUSHMILLS</i> Ireland	(ABV 40%)	£5.50
<i>COTSWOLDS</i> England	(ABV 46%)	£5.75

SINGLE MALT, LOWLAND

<i>AUCHENTOSHAN 3 WOOD</i>	(ABV 43%)	£6.50
<i>12 YEAR OLD GLENKINCHIE</i>	(ABV 43%)	£5.50

SINGLE MALT, HIGHLAND

<i>GLENMORANGIE ORIGINAL</i>	(ABV 40%)	£5.60
<i>12 YEAR OLD GLENGOYNE</i>	(ABV 43%)	£5.70
<i>12 YEAR OLD OLD PULTENEY</i>	(ABV 40%)	£5.50
<i>12 YEAR OLD ANCNOC</i>	(ABV 40%)	£5.50
<i>15 YEAR OLD BALBLAIR</i>	(ABV 46%)	£9.50
<i>14 YEAR OLD OBAN</i>	(ABV 43%)	£10.50

SINGLE MALT, SPEYSIDE

<i>12 YEAR OLD GLENFIDDICH</i>	(ABV 40%)	£5.70
<i>12 YEAR OLD MACALLAN DOUBLE CASK</i>	(ABV 40%)	£8.00
<i>15 YEAR OLD GLENLIVET FRENCH OAK</i>	(ABV 40%)	£7.50
<i>ABERLOUR A'BUNADH CASK STRENGTH</i>	(ABV 61.5%)	£10.50
<i>14 YEAR OLD BALVENIE CARRIBEAN CASK</i>	(ABV 43%)	£8.00
<i>15 YEAR OLD MACALLAN DOUBLE CASK</i>	(ABV 43%)	£15.50
<i>18 YEAR OLD MACALLAN DOUBLE CASK</i>	(ABV 43%)	£32.00

SINGLE MALT, ISLAY

<i>12 YEAR OLD BOWMORE</i>	(ABV 40%)	£5.50
<i>10 YEAR OLD ARDBEG</i>	(ABV 46%)	£5.90
<i>10 YEAR OLD LAPHROAIG</i>	(ABV 40%)	£5.90
<i>16 YEAR OLD LAGAVULIN</i>	(ABV 43%)	£9.90

SINGLE MALT, ISLAND

<i>10 YEAR OLD TALISKER</i>	(ABV 45.8%)	£5.90
<i>18 YEAR OLD HIGHLAND PARK</i>	(ABV 43%)	£14.50

BRANDY

<i>HENNESSY VS COGNAC</i>	(ABV 40%)	£5.95
<i>HENNESSY XO COGNAC</i>	(ABV 40%)	£11.95
<i>BARON DE SIGOGNAC 10 ANS D'AGE ARMAGNAC</i>	(ABV 40%)	£5.95
<i>DOMAINE DUPONT FINE CALVADOS PAYS D'AUGE</i>	(ABV 40%)	£6.95

LIQUEURS

<i>SALIZA AMARETTO</i> Italy	(ABV 28%)	£5.00
<i>COTSWOLDS CREAM</i> England (50ml serving)	(ABV 17%)	£6.00
<i>TOSOLINI EXPRÉ</i> Italy	(ABV 28%)	£5.00
<i>TOSOLINI SAMBUCA</i> Italy	(ABV 28%)	£5.00
<i>TOSOLINI LIMONCELLO</i> Italy	(ABV 28%)	£5.00
<i>DRAMBUIE</i> Scotland	(ABV 40%)	£5.00
<i>COINTREAU</i> France	(ABV 40%)	£5.00
<i>ITALICUS ROSOLIO</i> Italy	(ABV 20%)	£5.00
<i>BRIOTTET CRÉME DE PÊCHE</i> France	(ABV 18%)	£5.00
<i>MEKHONG SPICED RUM</i> Thailand	(ABV 38%)	£4.30

APERITIFS

<i>APEROL</i> Italy	(ABV 11%)	£5.00
<i>CAMPARI BITTER</i> Italy	(ABV 25%)	£5.00
<i>MARTINI RISERVA RUBINO</i> Italy	(ABV 18%)	£5.00
<i>MARTINI RISERVA AMBRATO</i> Italy	(ABV 18%)	£5.00
<i>PIMM'S NO1</i> England	(ABV 25%)	£5.00
<i>PERNOD PASTIS</i> France (25ml serve)	(ABV 40%)	£5.00

Wine; the very lifeblood of our hotels. You will find us passionate, but not pretentious; excited, but not elitist. We are here to help you explore, discover, or simply enjoy your favourites. Our expert in-house wine ambassadors and bar teams can draw from a cellar with an extensive mix of wines from around the world. We promise something for everyone.

CHAMPAGNE & SPARKLING WINE

	glass 125ml	bottle 750ml
EINS, ZWEI, ZERO, RIESLING Leitz, Germany [Alcohol-Free]	£4.95	£27.95
PROSECCO, EXTRA DRY NV Fiol, Veneto, Italy	£7.95	£42.95
HENNERS BRUT NV East Sussex, England	£11.95	£67.95
CUVÉE HOTEL DU VIN Lombard, France	£12.50	£72.95
LANSON PÈRE ET FILS France	£15.95	£92.95
LANSON ROSÉ France	£16.95	£99.95

WHITE WINE

	glass 175ml	glass 250ml	carafe 500ml	bottle 750ml
MAISON BLANC Anciens Temps, Vin de France	£6.95	£9.95	£18.95	£27.95
MUSCADET Sèvre-et-Maine sur Lie La Bretesche, Jérémie Huchet, France	£7.95	£11.50	£22.50	£32.95
RIESLING Hills & Valleys, Pikes, Clare Valley, South Australia	£7.95	£11.50	£22.50	£32.95
PINOT GRIGIO Puiatti, Friuli-Venezia Giulia, Italy	£8.95	£12.50	£24.95	£36.95
VIOGNIER Les Iles Blanches, Cellier des Chartreux, IGP Gard, France	£9.50	£13.50	£26.95	£39.95
VERDEJO Elias Mora, Rueda, Spain	£9.50	£13.50	£26.95	£39.95
SAUVIGNON BLANC Crowded House, Marlborough, New Zealand	£9.50	£13.50	£26.95	£39.95
CHARDONNAY Kendall Jackson, Vintners Reserve, California, USA	£11.95	£16.95	£33.50	£49.95

ROSÉ WINE

	glass 175ml	glass 250ml	carafe 500ml	bottle 750ml
MAISON ROSÉ Anciens Temps, Vin de France	£6.95	£9.95	£18.95	£27.95
ROSÉ SAUVAGE BY HOTEL DU VIN Clare Valley, South Australia	£8.95	£12.50	£24.95	£36.95
CÔTES DE PROVENCE Château Gairoird Rosé, France [Organic]	£10.50	£14.95	£28.95	£42.95

125ml glasses also available on bottles by the glass prices

How you enjoy wine at Hotel du Vin & Bistro is up to you. From a perfectly chilled crisp Chablis with friends in the bar through to our own label Malbec with a steak in the Bistro.

By joining us for an informal yet informative wine tasting with our sommeliers and wine ambassadors; or perhaps one of our fabulous wine dinners, co-hosted by some of the world's greatest producers.

RED WINE

	glass 175ml	glass 250ml	carafe 500ml	bottle 750ml
MAISON ROUGE Anciens Temps, Vin de France	£6.95	£9.95	£18.95	£27.95
NERO D'AVOLA La Segreta, Planeta, Sicily, Italy	£7.95	£11.50	£22.50	£32.95
MERLOT Domaine La Croix Belle, Côtes de Thongue, Pays d'Oc, France [Organic]	£8.95	£12.50	£24.95	£36.95
MALBEC BY HOTEL DU VIN Mendoza, Argentina	£9.50	£12.95	£24.95	£37.95
BEAUJOLAIS Brouilly, Louis Tete, France	£9.50	£13.50	£26.95	£39.95
BORDEAUX SUPÉRIEUR 'Tradition' Château Penin, France	£11.50	£15.95	£31.50	£46.95
PINOT NOIR Seifried Estate, Nelson, New Zealand	£11.95	£16.95	£33.50	£49.95
RIOJA RESERVA Lealtanza, Altanza, Spain	£12.50	£17.95	£35.50	£52.95

DESSERT WINES & PORT

	glass 50ml	glass 100ml	bottle
MOSCATO D'ASTI Alasia, Italy [750ml bottle]			£26.95
TOKAJI Late Harvest by Royal Tokaji, Hungary [500ml]	£5.00	£9.95	£46.95
LICOR DE TANNAT Familia Deicas, Uruguay [500ml]	£6.00	£11.95	£56.95
RESERVE BLENDED PORT Six Grapes by Graham's, Portugal [750ml]	£3.00	£5.95	£36.95
10 YEAR OLD TAWNY Graham's, Portugal [750ml]	£4.00	£7.95	£49.95
20 YEAR OLD TAWNY Graham's, Portugal [750ml]	£6.00	£11.95	£84.95

125ml glasses also available on bottles by the glass prices

SPÉCIAL DU JOUR

Making everyday at
Bistro du Vin special

MAIN COURSE & DRINK | £19.95
175ml glass of house wine, a beer or soft drink

Please ask your server
& brighten up your day

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
RATATOUILLE & CHICKPEA PANCAKES (veg)	CONFIT DUCK CASSOULET	MOULES MARINIÈRE & FRITES	STEAK HACHÉ	LEFFE FISH & CHIPS* *£5 Supp	ROAST POULET NOIR* *£12 Supp	ROAST SIRLOIN OF BEEF

Bistro du Vin

TASTE DU VIN

FOR A TRUE TASTE OF HOTEL DU VIN

A wonderful way to explore a range of our classic dishes and wines is with our Taste du Vin package, featuring five courses with wine pairings.

£59.95 PER PERSON
(based on minimum of two sharing)

CHATEAUBRIAND & MALBEC

Chateaubriand perfectly paired with a bottle of Argentinian Malbec, served with classic trimmings for two or more to share

£39.50 per person... saving over 24%!
Available Sunday-Thursday for dinner

CHATEAUBRIAND 500G
Pommes frites, salad and peppercorn sauce

**A BOTTLE OF MALBEC
BY HOTEL DU VIN**
Mendoza, Argentina

LE PLUS BEAU CADEAU

à faire
ou à recevoir
est certainement



UNE MONTRE THENIZ

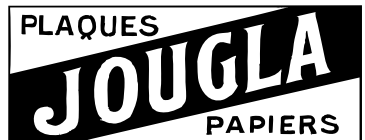
Elle rappelle de la haute orfèvrerie dans laquelle vous avez vu cet objet de valeur et que vous appréciez elle fera apprécier votre personnalité et votre bon goût. Elle reflète plus que n'importe quel autre objet l'état de qualité qui s'y rattache: elle est précieuse de la même façon.

Elle est enfin le cadeau intime que l'on portera avec soi sa vie durant et qui rappellera à chaque instant... L'IMAGE DU DONATEUR...

Elle se fait en or, en argent, en métal, pour hommes, dames, garçonnets et se vend à partir de 300 francs chez les meilleurs horlogers.

ACHETEZ VOS MONTRES chez **THENIZ**
Chez l'horloger

Pour renseignements et adresse des distributeurs, adresse à: C. THENIZ, 8, rue de l'Isly, Paris. Téléphone: 229-61



FORMULE

3 COURSES SERVED
WITHIN 30 MINUTES

Monday-Sunday
Lunch (*EXCLUDING SUNDAY LUNCH)
Early Dinner (5:00pm-7:00pm)

CELERIAC REMOULADE

SCHNITZEL
Chicken or halloumi [V]
GNOCCHI À LA PARISIENNE

CRÈME BRÛLÉE
£19.95

Includes 175ml glass of house wine,
a beer or soft drink



HOTEL DU VIN

Experience splendour
in a town near you



Au Sablier

ROBES, MODES
14, Rue Drouot
PARIS
TÉLÉPHONE 231-21
ENGLISH SPOKEN



PRIX FIXE

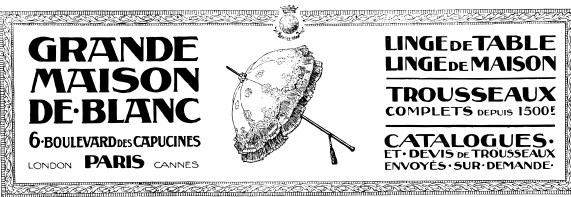
MONDAY-SUNDAY
LUNCH *EXCLUDING SUNDAY LUNCH.
EARLY DINNER (5:00PM-7:00PM)

2 COURSES £19.95, 3 COURSES £24.95

CURRIED PARSNIP SOUP
CHICKEN LIVER PARFAIT
SEVERN & WYE SMOKED SALMON
SPICED PICKLED BEETROOT & STILTON SALAD

SCHNITZEL Chicken or halloumi [V]
GNOCCHI À LA PARISIENNE
FILLET OF SEA BASS
SALADE MAISON Chicken, tiger prawns or halloumi

CRÈME BRÛLÉE
"ORLADO" VALRHONA CHOCOLATE TERRINE
GLACES ET SORBETS
ASSIETTE DE FROMAGE



SUNDAY LUNCH

A BRITISH INSTITUTION

Dating back to King Henry VII, meats were traditionally roasted in front of a fire on a Sunday. Since the 15th century, the royal bodyguards have been known as 'Beefeaters' because of their love of roast beef. In the 18th century the French started calling Englishmen 'rosbifs'.

Our Sunday 'rosbif' starts with a choice of appetisers from our French Market Table, followed by a traditional Roast du Vin or choice of Plat Principaux and finally a delicious Dessert.

2 COURSES £29.95 | 3 COURSES £34.95



Prices from £29.95 per person £40.95 with a glass of Champagne

AFTERNOON TEA

Join us and all of fashionable society to sip tea and nibble on sandwiches in the middle of the afternoon.

With a fine selection of finger sandwiches, cakes and scones with jam and clotted cream.

**Bistro
du Vin**