



# Bistro du Vin

## *AT THE HEART OF OUR HOTELS*

*Serving classical French dishes with a modern twist, designed by Chef Director Matt Powell. With contemporary yet traditional finishes, our Bistros have a sense of sophistication and pay a perfect complement to our ethos, which is all about serving heart-warming food and quality artisan ingredients. From long-standing classics to seasonal dishes and specials, our food is designed to suit all occasions. We encourage you to relax, dine, and soak up the atmosphere.*

Nouilles et Macaronis  
FRAIS aux ŒUFS  
**SCAPINI**  
BISCUITS  
Maison principale  
38, Rue de Strasbourg  
PARIS

# Bistro du Vin

*Au Sablier*  
ROBES, MODES  
14, Rue Drouot  
PARIS  
TELEPHONE 331-21  
ENGLISH SPOKEN

## BISTRO DU VIN

### 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

**VOLTAIRE** articulé avec **Tablette**  
pour MALADE OPPRESSÉ  
**DUPONT**  
Fabricant breveté s. g. d. g.  
FOURNISSEUR DES HOPITAUX  
à PARIS - 10, Rue Hauteville, 10  
près l'Ecole de Médecine  
Les plus HAUTS RÉCOMPENSES à toutes les Expositions.  
ENVOI FRANCO du CATALOGUE contenant 433 fig.



### PRIX FIXE

GREAT BISTRO DISHES REALLY GREAT PRICE

SCAN QR CODE FOR MENU

MAISON FONDÉE EN 1780  
*Fidèle Berger*  
9 Bd de la Madeleine  
Chocolats, Bonbons  
BAPTÊMES  
PARIS  
TELEPHONE 229-61

**PÂTE MELTONIENNE**  
POUR CHAUSSURES  
NOIRES JAUNES  
MELTONIAN PASTE  
E. BROWN & SON  
LONDRES PARIS  
CRÈME MELTONIENNE - CRÈME LUTÈCE

**TISANE DE L'ABBÉ DENYS**  
AUX SUCS CONCENTRÉS DE PLANTES  
Régularise la CIRCULATION DU SANG et guérit  
CONSTIPATION, ESTOMAC, VIEUX DUSANG, VARICES  
Maladies de la Femme  
Le flacon: 3 fr. 50. Sans Sucre. France: 3 fr. 85.  
G. VIDAL, Ph<sup>m</sup>, 27, Avenue Parmentier, PARIS

PLAQUES  
**JOUGLA**  
PAPIERS

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 plain and fruit scones served with Paysan butter.



### HOTEL DU VIN

Experience splendour in a town near you



### 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



LES **GRAINS DE SANTÉ**  
DU DR. FRANK  
C'EST LA SANTÉ

LE PLUS BEAU CADEAU  
à faire ou à recevoir est certainement  
UNE MONTRE  
**THENIZ**  
Elle témoigne de la haute culture des horlogers suisses, celle à qui vous faites confiance. Elle vous apporte votre argent et votre bon goût, elle résiste plus que n'importe quel objet. Elle est l'objet de votre amour, elle ne perd jamais de sa valeur.  
Elle est enfin le cadeau idéal que l'on portera avec soi au vieillard et qui rappellera à chaque instant... L'IMAGE DU DONATEUR...  
Elle se fait en or, en argent, en métal, pour hommes, dames, garçons et se vend à partir de 30 francs chez les meilleurs horlogers.  
ACHETEZ VOS MONTRES chez **THENIZ** CHÈS L'HORLOGER  
Pour renseignements et adresse des détaillants, écrivez à M. C. THENIZ, Horloger, rue de Valenciennes 101, à Paris. Le dimanche, au Salon de la Montre de l'Hôtel de Ville.

**FRANCE CHAMPAGNE**  
E. DEBRAY PROPRIÉTAIRE  
LA HAUBETTE-TINQUEUX-LEZ-REIMS  
BUREAU DE REPRESENTATIONS  
8, RUE DE L'ISLY PARIS

### 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)

### CHAMPAGNE COCKTAILS

<b>CLASSIC CHAMPAGNE COCKTAIL</b> Champagne, Hennessy VS Cognac, Angostura bitters, sugar	£12.95
<b>FRENCH 75</b> Lombard Champagne, Tanqueray Gin, sugar syrup, lemon	£12.95

<b>KIR ROYALE</b> Lombard Champagne, Briottet Crème de Cassis Liqueur	£12.95
<b>BELLINI ROYALE</b> Lombard Champagne, Briottet Crème de Pêche Liqueur, peach	£12.95
<b>MIMOSA</b> Lombard Champagne, orange juice	£9.95

### COCKTAILS

<b>CLASSIC COCKTAILS</b> <b>PASSION FRUIT MARTINI</b> Passoa Passion Fruit Liqueur, Absolut Vanilia Vodka, Prosecco, passion fruit, pineapple	£11.95
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**ESPRESSO MARTINI**  
Finlandia Vodka, Tosolini Expre Liqueur, espresso, sugar syrup

**OLD FASHIONED**  
Woodford Reserve Bourbon, Angostura bitters, sugar

**MARGARITA**  
El Jimador Reposado Tequila, Cointreau, lime, agave syrup

**COSMOPOLITAN**  
Absolut Citron Vodka, Cointreau, lime, cranberry

**PINA COLADA**  
Bacardi Coconut Rum, double cream, pineapple, coconut, lime

**NEGRONI**  
Bombay Sapphire Gin, Campari bitters, Martini Reserva Rubino Vermouth

**TOM COLLINS**  
Tanqueray Gin, lemon, sugar syrup, soda

**AMARETTO SOUR**  
Saliza Tosolini Amaretto, Angostura bitters, cherry and vanilla syrup, lemon, sugar syrup

**SIDE CAR**  
Hennessy VS Cognac, Cointreau, lemon, sugar syrup

### SIGNATURE COCKTAILS

**FRENCH FIZZ**  
Twist on a French Martini, Lombard Champagne, Finlandia Vodka, Briottet Crème de Framboise Liqueur, pineapple

**GARDEN MOJITO**  
Twist on a Mojito, Hendricks Gin, St Germain Elderflower Liqueur, cucumber, mint

**PROVENCE ROSE CRUSH**  
Fruity Gin Cocktail with Provence Rosé, Puerto de Indias strawberry gin, Provence rosé wine, raspberries, strawberries, apple

**RASPBERRY DAIQUIRI**  
Classically Strong and Fruity. Bacardi Carta Blanca White Rum, Briottet Crème de Framboise Liqueur, lime

**MALVASIA SOARES**  
Our Award Winning Graham's Blend No.5 Cocktail, Grahams Blend No.5 White Port, El Jimador Reposado Tequila, Briottet Crème de Pêche Liqueur, homemade spice mix

**CHOCOLATE SHIRAZ-ERAC**  
Chocolate Sazerac with Bloody Shiraz Gin, Rittenhouse Rye Whisky, Four Pillars Bloody Shiraz Gin, Crème de Cacao Liqueur

**BASIL SMASH**  
Fragrant Gin Cocktail, Tanqueray Gin, Noilly Prat Dry Vermouth, basil, lemon

**GRAPEFRUIT & ORANGE MARTINI**  
Sustainable Martini du Vin, Discarded Chardonnay Vodka, Italicus Bergamot Liqueur, Lillet Blanc

NOUVEAU PARFUM ÉLÉGANT ET DISTINGUÉ  
GRAND SUCCÈS **FLEURS DE MOUSSE.** GRAND SUCCÈS  
SAUZÉ FRÈRES - PARFUMÉURS - 88, BOULEVARD PORT ROYAL, PARIS

SAVON VERT DE L'AMIRAL  
FAISANT MAIGRIR  
LA PARTIE DU CORPS SAVONNÉE  
S.O.D.C. DE LA PRESSION  
3 JARS

Tous ceux qui s'intéressent  
aux **Aéroplanes**  
doivent avoir  
l'**ALMANACH**  
**1913**

**Fleurs coupées**  
En hiver nous expédions franco contre mandat postal de  
2 Fr., 5 Fr., 10 Fr.,  
UN PANIER DE JOLIES FLEURS VARIÉES  
Oeillets, Mimosas, Roses,  
Anémones, Rêbécas

## À LA CARTE MENU

At Bistro du Vin we celebrate the changing of seasons and the bountiful produce they bring. We are delighted to serve a selection of Chef's specials, curated by our talented teams using fresh seasonal ingredients and local produce. Please speak with your server for more details of our specials of the day.

### AMUSE-BOUCHES

<b>PETIT LUCQUES OLIVES</b> (87kcal) [VGI] £5.95	<b>CUMBRAE OYSTERS</b> Single oyster (65kcal) £4.95 Half a dozen (389kcal) £24.95 Add Champagne: Cuvée Hotel du Vin Lombard, France 125ml £11.95  <i>Cumbræ oysters are grown on the West Coast of Scotland on the banks of the River Clyde in Ayrshire. They are firm and meaty in texture and have a deep flavour of wood and nuts.</i>  <b>HOW TO 'TASTE' AN OYSTER</b> Oyster tasting is in many ways similar to that of wine tasting. We recommend you lightly chew the oyster and aerate (take in a little air) to allow the flavours to cross the palate and develop fully.
<b>PAIN D'ÉPI</b> (188kcal) £7.95 Maison Bordier butter [V]	
<b>FOUGASSE</b> (987kcal) £7.95 Black garlic aioli [V]	
<b>SMOKED ALMONDS</b> (307kcal) [V] £3.50	
<b>SAUCISSON SEC</b> (88kcal) £6.50 Cornichons	

### HORS D'OEUVRES

<b>SOUPE AL'OIGNON</b> (349kcal) £9.95	<b>SEVERN &amp; WYE</b> £11.50 <b>SMOKED SALMON</b> (297kcal) Treacle soda bread and fromage blanc  <b>TIGER PRAWNS</b> (576kcal) £13.50 Chilli, garlic and pastis butter  <b>ROASTED KING SCALLOPS</b> (500kcal) £16.95 Gremolata and herb crust  <b>ESCARGOTS BOURGUIGNON</b> £8.95   £16.95 <b>EN CROUTE</b> (427kcal   853kcal) Tender snails served in garlic and herb butter, topped with puff pastry croutes
<b>CHICKEN LIVER PARFAIT</b> (361kcal) £9.50 Toasted brioche	
<b>MORTEAU SAUSAGE, SPINACH &amp; GRUYÈRE QUICHE</b> (608kcal) £10.50 Herb salad	
<b>BEETROOT &amp; GOATS CHEESE SALAD</b> (431kcal) £8.50 Shallot and sherry vinaigrette [VGIA]	
<b>SAUTÉED MUSHROOMS</b> (222kcal) £8.50 Toasted sourdough [VGI]	

## BISTRO DU VIN

### PLATS PRINCIPAUX

<b>RIB-EYE STEAK 250G</b> (801kcal) £34.95 Au poivre	<b>PAN-FRIED HAKE</b> (800kcal) £22.50 Parmentier potatoes and warm tartare sauce  <b>FILLET OF SEA BASS</b> (220kcal) £17.95 Pipérade, pesto and fennel  <b>SPELT RISOTTO</b> (620kcal) £17.50 Seasonal vegetables [VGI]  <b>SALADE MAISON</b> (142kcal   284kcal) £8.50   £13.50 Add: Chicken (234kcal) £4.00 Tiger Prawns (70kcal) £4.00 Halloumi [VGI] (208kcal) £4.00
<b>BEEF CHEEK BOURGUIGNON</b> (823kcal) £24.50 Pancetta, mushrooms and baby onions	
<b>SPICED RUMP OF LAMB</b> (616kcal) £28.50 Couscous, lemon and tahini yoghurt	
<b>CHOUCROUTE ALSACIENNE</b> (783kcal) £19.95 Morteaux, bratwurst, Toulouse sausages, pancetta and choucroute	
<b>SCHNITZEL</b> (895kcal   925kcal) £17.50 Chicken or halloumi [V]	

### LEGUMES ~ £4.95 EACH

<b>POMMES FRITES</b> (450kcal) [V]	<b>HARICOT VERTS</b> (113kcal) [V]  <b>RATATOUILLE PROVENÇAL</b> (72kcal) [VGI]  <b>MIXED LEAF SALAD</b> (92kcal) [VGI]  <b>TOMATO &amp; ONION SALAD</b> (122kcal) [VGI]
<b>CAMEMBERT POMME PURÉE</b> (507kcal)	
<b>BUTTERED RATTE POTATOES</b> (201kcal) [V]	
<b>SAUTÉED SPINACH</b> (142kcal) [VGI] Lemon and garlic	

### PÂTISSERIES ET DESSERTS

<b>CRÈME BRÛLÉE</b> (717kcal) [V] £8.50	<b>ASSIETTE DE FROMAGE</b> (606kcal) £12.95 French artisan cheese, biscuits and chutney Add Port: 10 Year Old Tawny Port <i>Graham's, Portugal</i> 100ml £6.95  <i>Selection of cheeses include:</i>  <b>ST-MAURE-DE-TOURAINES AOP</b> <i>Jacquin, Poitou-Charentes, France</i> Zesty, nutty and herbaceous goats cheese with a mould and ash rind  <b>CAMEMBERT DE NORMANDIE AOP</b> <i>Gillot, Normandie, France</i> Creamy, soft, rich and buttery with hints of grass and wild mushrooms  <b>COMTÉ ARTISAN 24 MONTH</b> <i>Beillevaire, Jura, France</i> Combining toffee sweetness, almonds and complex notes of apricot and pineapple  <b>FOURME D'AMBERT LAQUE</b> <i>Beillevaire, Auvergne, France</i> One of France's oldest cheeses. Creamy interior accented by pockets of blue-green mould. Supple texture and fruity flavour with a delicate salty finish
<b>VALRHONA 'NYANGBO' POT AU CHOCOLAT</b> (713kcal) [V] £7.95 Condensed milk and vanilla madeleine	
<b>POIRE BELLE HÉLÈNE SUNDAE</b> (912kcal) [VGI] £10.95	
<b>TARTE TATIN DU JOUR</b> (644kcal) [V] £8.95	
<b>BLOOD ORANGE &amp; RHUBARB TRIFLE</b> (587kcal) £8.95	

<b>LA PROFITEROLE</b> (1,254kcal) [V] £9.95	per scoop £2.95
<b>GLACES ET SORBETS</b> (52kcal) [V]	

For special dietary requirements or allergy information, please speak with a member of our team before ordering. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free or fulfil dietary requirements due to possible cross contamination during production. [VGI] = Does not include any ingredients derived from animals. [VGIA] = Alternative available that does not include any ingredients derived from animals. [V] = Vegetarian. Cheese boards may contain unpasteurised cheese. Calorie content. Calculations as accurate as possible however slight variations may occur. To maintain a healthy weight, the daily recommended intake of calories for adults is around 2,000 calories a day. All of our prices include VAT. A discretionary service charge of 12.5% will be added to your bill.



For further information on allergens please scan here.

HOTELDUVIN.com



**TASTE  
DU VIN  
MENU**

*EACH COURSE HAS BEEN EXPERTLY PAIRED BY OUR GROUP SOMMELIER  
WITH A GLASS OF WINE TO COMPLEMENT THE DISH*

**SEVERN & WYE SMOKED SALMON CLASSIC** (145kcal)

Treacle soda bread and fromage blanc

Wine Pairing: Verdejo, Elias Mora, Rueda, Spain [125ml glass]

**CHICKEN LIVER PARFAIT** (243kcal)

Brioche toast and raisin chutney

Wine Pairing: Hills and Valleys Riesling, Pikes, Clare Valley, SA, Australia [125ml glass]

**BEEF CHEEK BOURGUIGNON** (762kcal)

8 hour braised beef cheeks, served with pancetta, mushrooms,  
baby onions and pommes mousseline

Wine Pairing: Beaujolais, Château Belleverne, Chenas, France [175ml glass]

**POT AU CHOCOLAT** (237kcal)

Classic chocolate mousse with crème Chantilly [V]

Wine Pairing: Six Grapes by Graham's, Portugal [50ml glass]

**THE CHEESE PLATE** (534kcal)

Selection of artisan cheese, served with biscuits and chutney

Wine Pairing: Bordeaux Supérieur, 'Tradition' Château Penin, France [125ml glass]

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

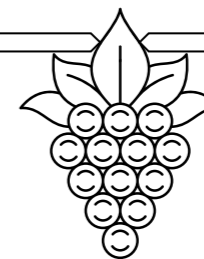
Sample menu, dishes and wines are subject to seasonal variations

Vegan alternative available

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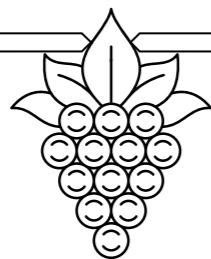


**BISTRO DU VIN WINE LIST**

*Wine; the very lifeblood of our Hotels & Bistros. 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, from traditional quality Bordeaux and Burgundy through to trendy wines from the New World. It promises something for everyone ~ from a simplified selection of quaffable wines by the glass, to sophisticated and complex varieties from leading wine makers from every continent.*

*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.*



## BISTRO DU VIN FRENCH WINE MAP

French food and wine are at the heart of Bistro du Vin and our hotels across Great Britain. Whilst we have a range of wines from around the world available as part of our extensive list, we have a selection of wines we are immensely proud of, from across the many of the notable wine appellations in France.

Here you will find an overview of each of the regions and the wines currently featured within this list:

### CHAMPAGNE

\* Cuvée Hotel du Vin, Lombard  
 \* Lanson Père et Fils  
 \* Lanson Rosé  
 Lombard, Blanc de Noir, Brut Nature, Grand Cru, Verzenay  
 Lanson, Blanc de Blancs  
 Laurent-Perrier Vintage  
 Grand Siècle By Laurent-Perrier

### CHABLIS

Chablis 1ER Cru, Vaillons, Olivier Tricon

### ALSACE

Riesling, Trimbach, Ribeauvillé  
 Dry Riesling, Donnhoff Qba, Nabe  
 Gewurztraminer, Classic, Hugel

### LOIRE VALLEY REGIONS

\* Muscadet, Sèvre-et-Maine sur Lie La Bretesche, Jérémie Huchet  
 Vouvray, Marc Bredif  
 Pouilly-Fumé, Villa Paulus, Domaine Masson-Blondelet  
 Sancerre, 'Le Pierrier', Domaine Thomas

### BURGUNDY

Meursault, Bouchard Père & Fils  
 Maranges 1er Cru, La Fussière  
 Puligny Montrachet, Domaine Pernot Belicard  
 Chassagne-Montrachet, Thomas Morey, Rouge Vieilles Vignes  
 Gevrey-Chambertin, Joseph Drouhin

### BEAUJOLAIS

\* Chenas, Château Belleverne

### BORDEAUX

\* Bordeaux Supérieur 'Tradition' Château Penin  
 Bordeaux Supérieur, Château de Cazenove  
 Saint-Émilion Grand Cru, Château Tour Baladoz  
 Château Talbot, Grand Cru Classé Saint-Julien  
 Margaux, Chateau Tayac  
 Pomerol, Chateau Mazeyres

### RHÔNE VALLEY REGIONS

Condrieu, La Petite Côte, Yves Cuilleron  
 Chateaneuf du Pape, Domaine Chante Cigale  
 Côte Rôtie, Guigal, Brune et Blonde

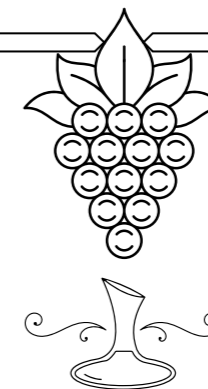
### SOUTH OF FRANCE

\* Maison Blanc, Rouge & Rosé by Anciens Temps, Vin de France  
 \* Viognier, Les Iles Blanches, Cellier des Chartreux, IGP Gard

### PROVENCE

\* Côtes de Provence, Château Gairoird Rosé

\* This symbol shows wines that are available by the glass.



## TO DECANT OR NOT TO DECANT?

The question of 'should wine always be decanted' is regularly asked by our guests. Before we can answer this let us look at the two main reasons why we decant wine. Firstly, to oxidate the wine through the transfer of wine from the bottle to the decanter, and the increased surface area of the wine to air contact in the decanter. This oxidation helps to soften the acidity in the wine and makes the wine 'smoother' and more enjoyable to drink. Secondly, the process of decanting helps to remove any sediment from the wine. However, does this mean that all wines should be decanted, and the answer is no!

Styles of wine that get the most benefit from being decanted are those either with high levels of sediment or bigger more full-bodied reds such as Barolo from Italy and Cabernet based wines. These styles of wine are full bodied and high in tannins, the decanting process therefore helps to make these wines softer and more enjoyable to drink. Other wines, for instance most whites and lighter reds such as Pinot Noir, tend not to benefit from the decanting process and may even deteriorate from being decanted. However, ultimately the choice of whether you wish to have your wine decanted or not is yours, we will just recommend the wines that benefit most from the decantation process.

## BISTRO DU VIN WINE LIST

### CHAMPAGNE & SPARKLING WINE

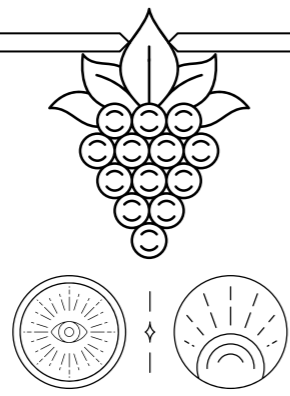
	glass 125ml	bottle 750ml
EINS, ZWEI, ZERO, RIESLING Leitz, Germany [Alcohol-Free]	£4.95	£27.95
PROSECCO, EXTRA DRY NV Fiol, Veneto, Italy	£7.95	£39.95
HENNERS BRUT NV East Sussex, England	£11.95	£67.95
CUVÉE HOTEL DU VIN Lombard, France	£11.95	£69.95
LANSON PÈRE ET FILS France	£12.95	£74.95
LANSON ROSÉ France	£14.50	£84.95

### WHITE WINE

	glass 175ml	glass 250ml	carafe 500ml	bottle 750ml
MAISON BLANC Anciens Temps, Vin de France	£6.50	£8.95	£16.95	£24.95
MUSCADET Sèvre-et-Maine sur Lie La Bretesche, Jérémie Huchet, France	£7.50	£9.95	£19.50	£27.95
RIESLING Hills & Valleys, Pikes, Clare Valley, South Australia	£7.95	£10.50	£20.50	£29.95
VIOGNIER Les Iles Blanches, Cellier des Chartreux, IGP Gard, France	£8.95	£12.50	£23.95	£34.95
VERDEJO Elias Mora, Rueda, Spain	£9.50	£12.95	£24.50	£35.95
PINOT GRIGIO Puiatti, Friuli-Venezia Giulia, Italy	£9.95	£13.50	£25.50	£36.95
SAUVIGNON BLANC Crowded House, Marlborough, New Zealand	£10.50	£13.95	£27.50	£39.95
CHARDONNAY Kendall Jackson, Vintners Reserve, California, USA	£13.50	£18.50	£34.95	£49.95

### ROSÉ WINE

	glass 175ml	glass 250ml	carafe 500ml	bottle 750ml
MAISON ROSÉ Anciens Temps, Vin de France	£6.50	£8.95	£16.95	£24.95
ROSÉ SAUVAGE BY HOTEL DU VIN Clare Valley, South Australia	£8.95	£12.50	£23.95	£34.95
CÔTES DE PROVENCE Château Gairoird Rosé, France [Organic]	£10.50	£13.95	£27.50	£39.95



### OLD WORLD vs NEW WORLD

Terms used frequently in the wine world, but what do they really mean? Well, there are a number of differences between New World and Old World wine growing countries and all of them have exceptions to the rules! Primarily most European countries are classed as Old World, since wine making originated in these countries and dates back hundreds of years. However, a more significant difference is the labelling terminology. Most wines that originate from Old World countries, such as France, Spain and Italy, are named after the place where they are produced. Whereas wines from the New World are often named after the grape variety or the brand name given by the producer, or both! For example, Chablis, Bordeaux, Rioja, Barolo, Sancerre and Champagne are all places that are iconic for producing wines and they all have strict laws over what they can and cannot do in their grape growing and wine making, even down to which varieties they can or cannot grow. The New World does not have the same type of laws, hence you can have a 'Chardonnay' labelled wine from all over the world. However, unless you know which Old World wine region is permitted to grow which varieties you may not know that Chablis make wines from Chardonnay grapes and Sancerre from Sauvignon Blanc grapes!

### BISTRO DU VIN WINE LIST

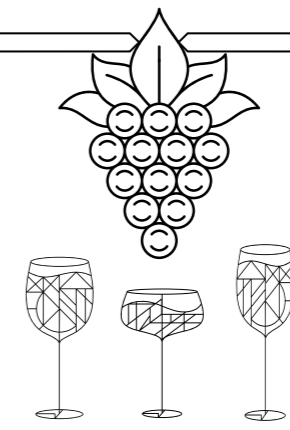
#### RED WINE

	glass 175ml	glass 250ml	carafe 500ml	bottle 750ml
<b>MAISON ROUGE</b> <i>Anciens Temps, Vin de France</i>	£6.50	£8.95	£16.95	£24.95
<b>CABERNET SAUVIGNON</b> <i>'Man with the Ax' Showdown, California, USA</i>	£7.50	£9.95	£19.50	£27.95
<b>CHIANTI</b> <i>Da Vinci, Italy</i>	£7.95	£10.50	£20.50	£29.95
<b>BEAUJOLAIS</b> <i>Château de Belleverne, Chénas, France</i>	£8.95	£12.50	£23.95	£34.95
<b>MALBEC BY HOTEL DU VIN</b> <i>Mendoza, Argentina</i>	£9.95	£13.50	£25.50	£36.95
<b>BORDEAUX SUPÉRIEUR</b> <i>'Tradition' Château Penin, France</i>	£10.50	£13.95	£27.50	£39.95
<b>RIOJA RESERVA</b> <i>Lealtanza, Altanza, Spain</i>	£12.50	£16.95	£32.95	£47.95
<b>PINOT NOIR</b> <i>Urlar, Gladstone, New Zealand [Organic]</i>	£13.50	£18.50	£34.95	£49.95

#### DESSERT WINES & PORT

	glass 50ml	glass 100ml	bottle
<b>MOSCATO D'ASTI</b> <i>Alasia, Italy (750ml bottle)</i>			£26.95
<b>LICOR DE TANNAT</b> <i>Familia Deicas, Uruguay (500ml)</i>	£4.95	£8.95	£42.95
<b>TOKAJI</b> <i>Late Harvest, Diznoko, Hungary (500ml)</i>	£5.95	£10.95	£52.95
<b>RESERVE BLENDED PORT</b> <i>Six Grapes by Graham's, Portugal (750ml)</i>	£2.95	£4.95	£32.95
<b>10 YEAR OLD TAWNY</b> <i>Graham's, Portugal (750ml)</i>	£3.95	£6.95	£49.95
<b>20 YEAR OLD TAWNY</b> <i>Graham's, Portugal (750ml)</i>	£5.50	£10.50	£74.95

125ml glasses also available on bottles with by the glass prices, excluding Dessert Wines & Port.  
A discretionary service charge of 12.5% will be added to your bill. All prices in GBP and include VAT.  
For special dietary requirements or allergy information, please speak with our staff before ordering.



### WINE GLASS SHAPES

The bigger the glass, the better the wine, right? Wrong! The correct wine glass shape and size is more about matching with the style of the wine than the quality of it. For example, a high-acid white wine such as Sauvignon Blanc, no matter what the quality, will always be best enjoyed in a smaller wine glass. Whereas a Pinot Noir or an oaked Chardonnay should be in a larger more bulbous 'Burgundy' wine glass and a full-bodied red, such as a Cabernet Sauvignon in a tall, larger 'Bordeaux' wine glass.

There are a number of considerations in matching wine style and wine glass shape including the way our nose and sense of smell receive these wines, but the main reason is the consideration of which parts of the tongue, the 'palate', we wish the wine to be received by. The palate has different sections that identify the various elements of the wine. The glass shape helps to position the wine correctly around the palate whilst being drunk, to maximise the enjoyment of that style of wine. So, when wine is served in the correct glass it can make a huge difference to the enjoyment of that wine!

### BISTRO DU VIN SIGNATURE SELECTION

#### CHAMPAGNE & SPARKLING WINE

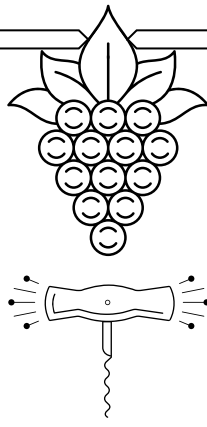
	bottle 750ml
<b>JANSZ, CUVÉE ROSÉ, NV</b> <i>Tasmania, Australia</i>	£54.95
<b>LOMBARD, BLANC DE NOIR, BRUT NATURE</b> <i>Grand Cru, Verzenay</i>	£96.95
<b>LANSON, BLANC DE BLANCS</b>	£109.95
<b>LAURENT-PERRIER VINTAGE</b>	£114.95
<b>GRAND SIÈCLE BY LAURENT-PERRIER</b>	£259.95

#### WHITE WINE - FRANCE

	bottle 750ml
<b>VOUVRAY</b> <i>Marc Bredif, Loire Valley</i>	£44.95
<b>RIESLING</b> <i>Trimbach, Alsace</i>	£46.95
<b>GEWURZTRAMINER</b> <i>Classic, Hugel, Alsace</i>	£49.95
<b>POUILLY-FUMÉ</b> <i>Villa Paulus, Domaine Masson-Blondelet, Loire Valley</i>	£64.95
<b>SANCERRE</b> <i>'Le Pierrier', Domaine Thomas, Loire Valley</i>	£68.95
<b>CHABLIS</b> <i>1er Cru Montmains, Olivier Tricon</i>	£72.95
<b>CONDRIEU</b> <i>La Petite Côte, Yves Cuilleron, Rhône Valley</i>	£95.95
<b>MEURSAULT</b> <i>Bouchard Père &amp; Fils, Burgundy</i>	£109.95
<b>PULIGNY MONTRACHET</b> <i>Domaine Pernot Belicard, Burgundy</i>	£119.95

#### WHITE WINE - REST OF THE WORLD

<b>FLORÃO</b> <i>Quinta da Fonte Souto, Alentejo, Portugal</i>	£37.95
<b>GAVI DI GAVI</b> <i>La Minaia, Nicola Bergaglio, Italy</i>	£39.95
<b>SAVATLANO</b> <i>Papagiannakos, Attica, Greece</i>	£39.95
<b>SEMILLON</b> <i>Vergelegen Reserve, South Africa</i>	£46.95
<b>SAUVIGNON BLANC</b> <i>Awatere River by Louis Vavasour, Marlborough, New Zealand</i>	£52.95
<b>DRYRIESLING</b> <i>Dönnhoff Qba, Nabe, Germany</i>	£63.95
<b>CHARDONNAY</b> <i>Patz and Hall, Sonoma Coast, United States</i>	£94.95



## CORK vs SCREW CAP

*Wine makers have lots of options now on how to seal their wine bottles. Real cork, artificial cork, plastic corks, screw caps, even glass stoppers are all available, but does the choice of stopper really make a difference? There are benefits to various bottle stoppers, so let's look at the top two options. Firstly, real cork has the romance and historical significance and is believed to be very important to the maturing process of wines that need time to age. However, the chances of a faulty wine from a bottle with a real cork is higher! Screw cap wines are more sustainable, cheaper and far less likely to cause a wine fault, but they do not have the same romance and presentation as a cork, nor do they have the same impact on the aging process.*

*Overall our take on it is that for a wine that does not need to age to improve, such as a high-acid white made to be drunk young and fresh, a screw cap is ideal, but for a wine than needs time to age, such as a premium Bordeaux, we prefer the benefits of real cork.*

## BISTRO DU VIN SIGNATURE SELECTION

### RED WINE - FRANCE

	<i>bottle</i> 750ml
<b>BORDEAUX SUPÉRIEUR</b> <i>Château de Cazenove, Bordeaux</i>	£39.95
<b>MARANGES</b> <i>1er Cru, La Fussière, Burgundy</i>	£68.95
<b>CHÂTEAUNEUF DU PAPE</b> <i>Domaine Chante Cigale, Southern Rhône Valley</i>	£72.95
<b>MARGAUX</b> <i>Chateau Tayac, Bordeaux</i>	£92.95
<b>SAINT-ÉMILION</b> <i>Grand Cru, Château Tour Baladoz, Bordeaux</i>	£98.95
<b>CHASSAGNE-MONTRACHET</b> <i>Thomas Morey, Rouge Vieilles Vignes, Burgundy</i>	£104.95
<b>POMEROL</b> <i>Chateau Mazeyres, Bordeaux</i>	£112.95
<b>GEVREY-CHAMBERTIN</b> <i>Joseph Drouhin, Burgundy</i>	£114.95
<b>CÔTE RÔTIE</b> <i>Guigal, Brune et Blonde, Rhône Valley</i>	£129.95
<b>SAINT-JULIEN</b> <i>Château Talbot, Grand Cru Classé, Bordeaux</i>	£149.95

### RED WINE - REST OF THE WORLD

<b>CARMENERE</b> <i>Gran Reserva Tarapaca, Maipo, Chile</i>	£34.95
<b>BOBAL</b> <i>Sierra Norte 'Pasion de Bobal', Spain</i>	£35.95
<b>'DOURO RED'</b> <i>Quinta Do Crasto, Douro, Portugal</i>	£36.95
<b>SPÄTBURGUNDER</b> <i>Trocken, Messmer, Germany</i>	£42.95
<b>SHIRAZ</b> <i>Yalumba, Samuels Collection, Barossa Valley, Australia</i>	£46.95
<b>ZINFANDEL</b> <i>Edmeades, Mendocino County, California, USA</i>	£49.95
<b>ALTITUDES RED</b> <i>Ixsir, Lebanon</i>	£54.95
<b>RIBERA DEL DUERO</b> <i>'9 meses' Carmelo Rodero, Spain</i>	£54.95
<b>CABERNET SAUVIGNON</b> <i>Thelema, Western Cape, South Africa</i>	£56.95
<b>RIOJA</b> <i>Gran Reserva, Gregorio Martinez, Spain</i>	£59.95
<b>TANNAT</b> <i>Preludio "Barrel Select" By Familia Deicas, Uruguay</i>	£74.95
<b>MALBEC</b> <i>Cadus Single Vineyard, 'Finca Las Torcazas', Lujan de Cuyo, Mendoza, Argentina</i>	£84.95
<b>AMARONE</b> <i>Della Valpolicella, Reius, Sartori, Italy</i>	£86.95
<b>PINOT NOIR</b> <i>Adelsheim 'Breaking Ground', Willamette Valley, Oregon, USA</i>	£94.95
<b>CABERNET SAUVIGNON</b> <i>Palermo by Orin Swift, Napa Valley, California, USA</i>	£98.95
<b>BAROLO</b> <i>Proprietà Fontanafredda, Fontanafredda, Italy</i>	£109.95