LA FRUITIÈRE

1994 - 2027

CUISINE FRANÇAISE



CHÂTEAU SAINTE MARGUERITE

CRU CLASSÉ CÔTES DE PROVENCE



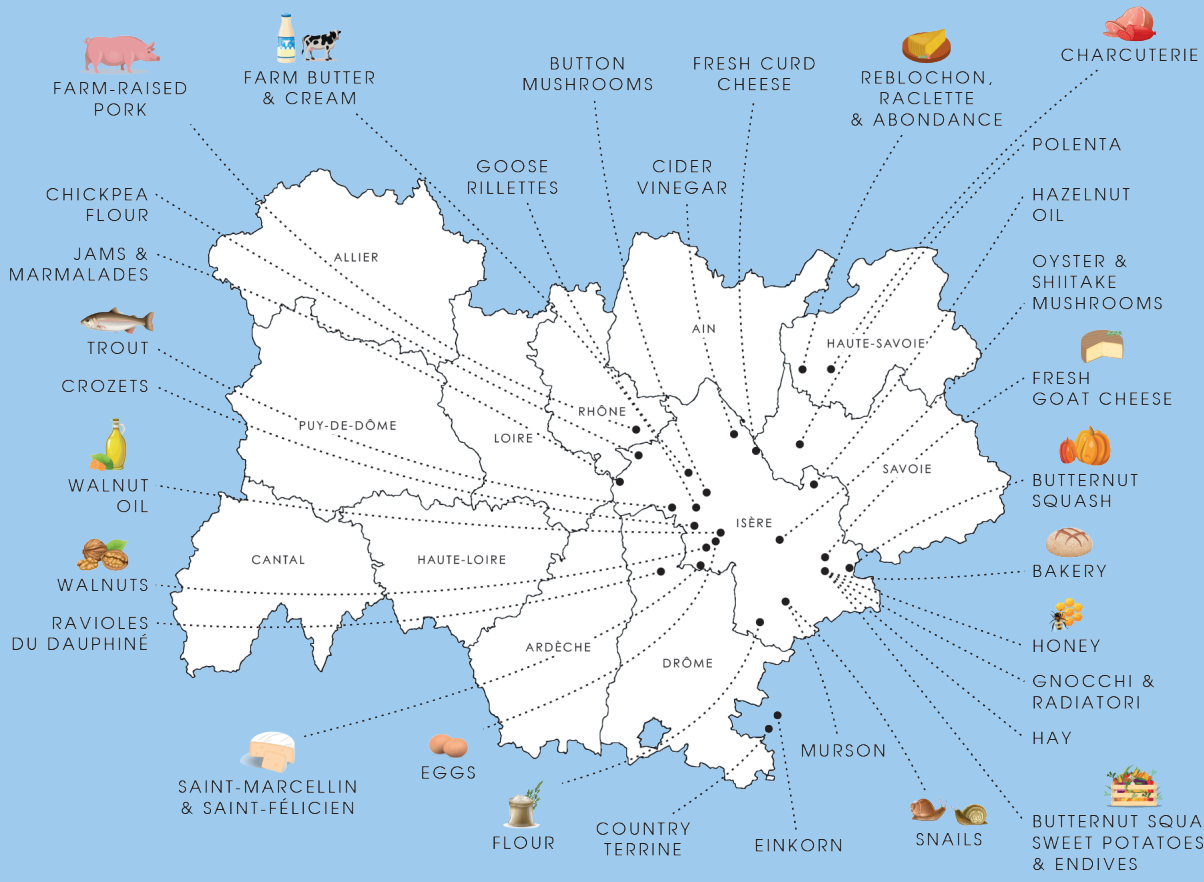
FANTASTIQUE

L'exigence d'un Cru Classé,
l'engagement d'un vin biologique.

L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ, À CONSOMMER AVEC MODÉRATION

PERNOD RICARD FRANCE SAS, AU CAPITAL DE 54.000.001€ - SIÈGE : LES DOCKS, 10 PLACE DE LA JOLIETTE, 13002 MARSEILLE - 303 656 375 RCS MARSEILLE

Chef Stéphane Tarabla and his team are pleased to share with you the experience and expertise of the local Alpine producers and breeders who we work with. From the Oisans to the Chartreuse, including the Vercors, Savoie and Hautes-Alpes, our recipes are carefully developed to feature local and seasonal products.



- FERME DE LA MINOTERIE DU TRIÈVES, Flour
- MAISON BAUD, Charcuterie
- SALAISON FLORENT, Goose rillettes
- GAEC MATHIEU EZINGEARD, Saint-Marcellin & Saint-Félicien cheeses
- FERME DE LA CHEVRE...RIE, Fresh goat cheese
- FERME DU MUGUET, Faisselle
- BOUCHERIE-CHARCUTERIE CHRISTIAN BOUDES, Murçon
- LE MOULIN DE JULIEN, Chickpea flour
- JANY, PDO walnuts
- PISCICULTURE CHARLES MURGAT, Trout
- ESCARGOTIÈRE DU LYS, Snails
- ROYANS, Dauphiné ravioli
- CHAMPILOOP, Oyster mushrooms and shiitake
- FERME DE BEL-AIR, Eggs
- MAISON HUGOU, Melanosporum truffle
- COCO JARDIN, Butternut squash
- LA FERME DE MONTAGNE, Button mushrooms
- LES JARDINS D'AUBIN, Hay
- FERME DES LOIVES, Crozet
- ALPINA, Polenta
- ANATOLE ET GUSTAVE, Honey
- PÂTES EN OISANS, Gnocchi and radiatori
- MARTINE GAUTIER, Einkorn
- THIERRY GAGE, Walnut oil
- GRESINOIX, Hazelnut oil
- LE VERGER D'HYSOPE, Cider vinegar
- LA CENTRALE DES VIANDES, Farm-raised pork
- FERME DU SOZÉA, Farm cream and butter
- AUX PAINS «LES BRANLEURS», Bakery
- CONSERVERIE DU JALLET, Country-style terrine
- BOX FERMIER, Product delivery
- FROMAGERIE CHABERT, Reblochon, Raclette & Abondance cheeses
- LES JARDINS D'OISANS, Butternut squash, sweet potato and endive
- LES FRUITS DU VAL QUI RIT, Jam & marmalade

OUR ALPINE ROOTS

DRINKS

SPRITZ

Aperol Spritz	20 cl	**13**
Campari Spritz	20 cl	**13**
Sarti Rosa Spritz	20 cl	**14**
Limoncello Spritz	20 cl	**14**
Tony Spritz	20 cl	**14**
Italicus Spritz	20 cl	**15**
St-Germain Spritz	20 cl	**15**
Crodino Spritz (alcohol free)	20 cl	**10**

COCKTAILS

Fruitière Cocktail :	20 cl	**15**
Génépi, fresh blueberry, ginger, grapefruit juice		
Mojito Havana Club Especial	30 cl	**14**
Cocktail of the day	20 cl	**15**

APERITIFS

Glass of Champagne Perrier-Jouët Grand Brut	12 cl	**17**
Glass of Champagne Perrier-Jouët Blanc de Blancs	12 cl	**23**
Suze	4 cl	**6,30**
Martini Bianco / Rosso	6 cl	**6,30**
Lillet White / Rosé	6 cl	**6,30**
Campari	4 cl	**6,30**
Ricard	2 cl	**4,20**
White wine Kir (blackcurrant or peach)	12 cl	**9,70**

BEERS

Draft:

Budweiser	40 cl	**10,50**
Picon Bière	40 cl	**12**
Beer of the moment	40 cl	**11,50**

Bottle:

Corona	33 cl	**10,50**
Flying Fish	33 cl	**10,50**
Cidre Magners	33 cl	**11**
Corona Zéro (alcohol free)	33 cl	**9,50**

SODAS

Coca-Cola, Coca-Cola Zéro, Fanta Orange, Sprite, Fuze Tea	40 cl	**7,30**

ORGANIC ARTISANAL JUICES

Apple, pear, apricot, apple-raspberry	25 cl	**6,40**

MINERAL WATERS

Badoit	75 cl	**8,80**
Evian	75 cl	**8,80**

SPIRITS

VODKA • 4 cl

Absolut	**15**
Belvedere	**16**
Beluga Noble	**20**
Grey Goose Altius	**38**

TEQUILA • 4 cl

Código 1530	**16**
Avión 44	**26**
Patrón El Alto	**36**

RUM • 4 cl

Havana Club Especial	**14**
Bumbu XO	**16**
Havana Club 15 yo	**21**

WHISKY • 4 cl

Ballantine's Finest	**13**
Chivas Regal 12 yo	**17**
Aberlour 18 yo	**23**

GIN • 4 cl

Beefeater	**13**
Malfy Con Limone	**15**
Hendrick's	**15**
Monkey 47	**18**

REGIONAL DIGESTIFS • 4 cl

Génépi des Pères Chartreux	**11**
Chartreuse Green / Yellow	**14**
Chartreuse M.O.F.	**15**
Chartreuse Elixir 1605	**15**
Chartreuse 9e Centenaire	**16**
Chartreuse V.E.P. Green / Yellow	**18**

DIGESTIFS • 4 cl

Get 27 / 31	**11**
Poire Williams	**13**
Manzana	**11**
Limoncello	**11**
Baileys Irish Cream	**11**
Armin Mint Liqueur	**11**
Armin 10 years	**13**
Cognac Martell VSOP	**13**
Cognac Hennessy XO	**26**
Armagnac UBY 3 years	**13**
Armagnac UBY 12 years	**22**
Calvados Dupont Fine	**13**
Calvados C. Drouin XO	**23**

HOT BEVERAGES

Espresso, Decaffeinated	**3,30**
Cappuccino	**5,50**
Large coffee with milk	**5,40**
Double espresso	**6**
Hot chocolate	**6**
Hot chocolate with whipped cream	**7,30**
Tea, Infusion	**5,20**
Mulled wine	**7**
Jameson Irish Coffee	**14**
Grog à l'Élixir des Pères Chartreux	**14**

Prices VAT included, in euros. Service included. Alcohol abuse is dangerous for your health.

APPETISERS TO SHARE

MELANOSPORUM TRUFFLE PIZZA **40**
Neapolitan dough, rocket, and parmesan cream

MOUNTAIN BOARD **38**
Artisanal rillettes, Saint-Marcellin PGI from Saint-Just-de-Claix, Murçon brioche, selection of cured meats from Maison Baud, Reblochon lollipops, fresh goat's cheese with flowers from La Chèvre...rie in Villard-Reculas, and herbed cottage cheese

FRUITIÈRE'S BOARD - THE BEST OF LA FRUITIÈRE **29**
Saint-Marcellin PGI from Saint-Just-de-Claix, fresh goat's cheese with flowers from La Chèvre...rie in Villard-Reculas, Beaufort PDO from Tarentaise, Reblochon lollipops, and wild blueberry confit

GARDEN BOARD **29**
Pita bread, beetroot caviar, kale chips with hazelnuts, coriander hummus, and vegetable fritters

TRUFFLE BRIOCHE SAINT-FÉLICIEN **35**
Farmhouse Saint-Félicien, slow-cooked in a casserole, with melanosporum truffle and mixed baby leaves salad

STARTERS

REBLOCHON LOLLIPOPS **21**
Crispy, endive salad with organic Grenoble walnuts, and herbed cottage cheese

ISÈRE TROUT GRAVLAX **23**
From the Murgat fish farm, with refreshing fennel and fresh herbs

PITHIVIERS OF FOIE GRAS WITH MELANOSPORUM TRUFFLE **28**
Free-range chicken, oyster mushrooms from Saint-Martin-d'Hères, green cabbage compote, and mixed herb salad

SNAILS ARANCINI WITH WILD GARLIC **21**
Snails from the Matheysin Plateau and parmesan cream

SOUPS

FRENCH ONION SOUP WITH 3 ALPINE CHEESES **20**
Reblochon brioche, beaufort biscuit, and raclette cream

ORGANIC BUTTERNUT SQUASH VELOUTÉ **19**
Infused with alpine hay, served in chestnut bread, farm egg, and sautéed oyster mushrooms

SALAD

CAESAR SALAD **29**
Crispy tempura chicken breast, anchovies, parmesan, and romaine lettuce

The list of allergens is displayed at the cash desk and on the terrace, and is also available from your head waiter.
Prices VAT included, in euros. Service included.

STARTERS

FISH DISHES

FISH & CHIPS **30**
Lake perch tempura, tartar sauce, pickles and homemade fries

POACHED ISÈRE TROUT WITH MUSHROOMS **32**
Winter vegetables, oyster mushroom cream, and shiitake mushrooms

CRAYFISH CLUB SANDWICH **27**
Curry mayonnaise and crayfish bisque, homemade fries

MEAT DISHES

BEEF CHEEK IN A CASSEROLE **30**
Braised for 24 hours, carrots, sweet potatoes with cumin, and lightly spiced mayonnaise

FREE-RANGE CHICKEN SUPREME WITH CRAYFISH **30**
Artisanal crozets risotto with crayfish bisque and oyster mushrooms

BEEF BURGER APPROX. 180 G **33**
Steak, chili barbecue sauce, grilled bacon, melted raclette cheese, artisanal bread and homemade fries

RIBEYE STEAK APPROX. 300 G **37**
Aged with juniper berries and mashed potatoes gratin with Reblochon from Savoie

FREE RANGE PORK SPARE RIBS **35**
Confit with Bourg d'Oisans honey, spiced glazed, and gratinated polenta with Beaufort cheese

PASTAS & VEGETARIAN DISHES

ARTISANAL GNOCCHI **26**
Abondance cheese cream, spinach, hazelnuts, and parmesan

SOFT-SCRAMBLED FARM EGGS WITH MELANOSPORUM TRUFFLE **36**
Morel cream, sautéed shiitake mushrooms, and mixed herb salad

ARTISANAL RADIATORI PASTA **29**
Morel sauce, tarragon, and oyster mushrooms *Truffle option:* ***+15***

WINTER VEGETABLE TAGINE **26**
Served with einkorn from the Hautes-Alpes, cumin, and beetroot cabbage salad

FOR 2 TO SHARE

LABEL ROUGE FREE-RANGE CHICKEN APPROX. 1.4 KG, STUFFED WITH MORELS AND TRUFFLE **37/PERS**
Free-range chicken, cooked in alpine hay, polenta cake gratin with parmesan, and mixed baby leaves salad

FREE-RANGE PORK RACK APPROX. 1 KG **32/PERS**
Roasted with wildflower honey from Bourg-d'Oisans, creamy Beaufort polenta, and mixed baby leaves salad

70-HOUR SMOKED BEEF RIBS **110/kg**
Spiced glazed, curry mayonnaise and Bourg d'Oisans honey, homemade fries, and mixed baby leaves salad

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Prices VAT included, in euros. Service included.

MAINS

CHILDREN'S MENU
19 €

FISH & CHIPS
Lake perch tempura, homemade fries
and tartar sauce

or

ARTISANAL RADIATORI PASTA
Bolognese sauce and grated parmesan

or

FRESH MINCED BEEF STEAK
Homemade fries and choice of sauce

&

FARMHOUSE BLUEBERRY COTTAGE CHEESE
From La Ferme du Muguet

or

CHOCOLATE MOUSSE
Cocoa crumble and 64% chocolate
or

LIEGE WAFFLE BAKED TO ORDER
Chocolate sauce or salted butter caramel

&

A SURPRISE GIFT FROM LA FOLIE DOUCE

Prices VAT included, in euros. Service included. Drinks not included.

MAINS - CHILDREN'S MENU

ALPINE CHEESES

FRUITIÈRE BOARD **29**
Saint-Marcellin PGI from Saint-Just-de-Claix, fresh goat's cheese with flowers from La Chèvre…rie in Villard-Reculas, Beaufort PDO from Tarentaise, Reblochon lollipops, and wild blueberry confit

SAINT-MARCELLIN PGI FROM SAINT-JUST-DE-CLAIX **8**

FRESH GOAT'S CHEESE WITH FLOWERS FROM LA CHÈVRE…RIE IN VILLARD-RECULAS **8**

SAINT-FÉLICIEN FROM SAINT-JUST-DE-CLAIX **12**

DESSERTS

Made on site by our pastry chef Anthony Roussely and his team

OUR TARTS

MADAGASCAR VANILLA TART TO SHARE **26**
Shortbread pastry made with Sozéa farm butter, mascarpone cream, and vanilla gel

TATIN TART TO SHARE **26**
Caramelized apples from the Hautes-Alpes and fresh cream from the Sozéa farm

LEMON TART **13**
Shortbread pastry made with Sozéa farm butter, lemon crémeux, and Italian meringue

BLUEBERRY TART **13**
Shortbread pastry made with Sozéa farm butter and Madagascar vanilla

OUR PASTRIES

MOLTEN CHOCOLATE CAKE **13**
Molten centre, baked in a casserole, with custard made with milk from the Sozéa farm

PARIS-BREST **14**
Almond crackling, hazelnuts, and praline cream

CHOCOLATE AND TONKA BEAN MOUSSE **13**
Cocoa crumble, roasted peanuts, and homemade caramel ice cream

DUO OF ALPINE ICE CREAM **12**
Sozéa farm milk ice creams, milk and salted butter caramel, with melting caramel and nougatine

FARM FRESH CHEESE FROM LA FERME DU MUGUET **10**
Blueberry compote and fresh cream from the Sozéa farm

DESSERT OF THE DAY **12**
Chef's daily creation

SWEET PLATTER **14**
Coffee, infusion, or tea served with a selection of mini-desserts of the day

ALPINE PLATTER **18**
Served with a 3 cl mini bottle of Chartreuse Verte

Prices VAT included, in euros. Service included. Alcohol abuse is dangerous for your health.

DESSERTS

OUR WINES

GLASS OF WINE

	12,5 cl
RED WINES	
Cairanne, Domaine Grosset, Rhône	**9,80**
Gamay, Les Noirettes, Domaine d'Ici Là, Savoie	**10,50**
Moulin-à-Vent, Le Mont, Laura Lardy, Beaujolais	**10,50**
Saint-Émilion, Baron Carl, Baron Philippe de Rothschild, Bordeaux	**12,50**
Pic Saint-Loup, l'Orphée, Domaine Mas Foulaquier, Languedoc	**13,50**
Saint-Joseph, Ro-Rée, Domaine Louis Chèze, Rhône	**17,50**
WHITE WINES	
Touraine, Le Sauvignon, Château de Fontenay, Loire	**9,80**
Apremont, Guillaume Pin, Savoie	**10,50**
Mâcon-Villages, Henri de Villamont, Bourgogne	**10,50**
Crozes-Hermitage, Les Bruclas, Domaine Vendome, Rhône	**11,50**
Vouvray, Arpent, Sébastien Brunet, Loire	**11,50**
Gewürztraminer, Les Éléments, Domaine Bott Geyl, Alsace	**13,50**
Chablis, Grand Regnard, Bourgogne	**17,50**
ROSÉ WINES	
Côtes de Provence, Château Sainte Marguerite, Symphonie, Cru Classé, BIO	**9,80**

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LARGE BOTTLES

	150 cl	*300 cl*	*450 cl*	*600 cl*
RED WINES				
Moulin-à-Vent, Le Mont, Laura Lardy	**96**	**208**		**476**
Crozes-Hermitage, Les Coulaires, Domaine Vendome	**108**	**230**		
Sancerre, Comte Lafond	**116**			
Pauillac, Baron Nathaniel, Baron Philippe de Rothschild	**130**			
Morgon, Côte du Py, Laura Lardy	**136**			
Pic Saint-Loup, l'Orphée, Domaine Mas Foulaquier	**138**			
Saint-Joseph, Ro-Rée, Domaine Louis Chèze	**150**	**320**		
IGP Pays d'Oc, Chemin de Moscou, Domaine Gayda	**178**	**370**		
Châteauneuf-du-Pape, Clos de l'Oratoire des Papes	**190**	**410**		
Côte-Rôtie, Château de Montlys, Christophe Semaska	**210**	**490**		
WHITE WINES				
Beaujolais-Villages, Laura Lardy	**96**	**208**		**476**
Crozes-Hermitage, Les Bruclas, Domaine Vendome	**108**			
Pouilly-Fumé, De Ladoucette	**140**		**490**	
Sancerre, Comte Lafond	**145**			
Chablis, Grand Regnard	**160**			
Saint-Joseph, Ro-Rée, Domaine Louis Chèze	**168**			
Châteauneuf-du-Pape, Clos de l'Oratoire des Papes	**190**	**410**		
Pouilly-Fumé, Baron de L, Vintage, De Ladoucette	**290**			
Hermitage, Chante-Alouette, Maison Chapoutier	**340**			
Puligny-Montrachet, 1er Cru, Les Pucelles, Domaine du Cellier aux Moines	**680**			
ROSÉ WINES				
Côtes de Provence, Château Sainte Marguerite, Symphonie, Cru Classé, BIO	**115**	**235**		
Côtes de Provence, Château Sainte Marguerite, Fantastique, Cru Classé, BIO	**144**	**295**		**600**

Vintages available on request from your head waiter.

WINES

OUR SPECIAL CUVÉES

RED WINES

		75 cl
RHÔNE VALLEY PDO		
2022	Côte-Rôtie, Château de Montlys, Christophe Semaska	**105**
2015	Hermitage, La Maison Bleue, Maison Jaboulet	**230**
2023	Châteauneuf-du-Pape, Clos des Papes	**400**
BOURGOGNE PDO		
2022	Givry, 1er Cru, Clos du Cellier aux Moines	**150**
2023	Nuits-Saint-Georges, Domaine Chantal Lescure	**155**
2023	Chambolle-Musigny, Les Mombies, Domaine Chantal Lescure	**160**
2020	Corton, Grand Cru, Les Bressandes, Comte Sénard	**190**
2021	Vosne-Romanée, Domaine Confuron-Gindre	**195**
2022	Volnay, 1er Cru, En Chevret, Domaine du Cellier aux Moines	**280**
2017	Clos de Vougeot, Grand Cru, Domaine Tortochot	**350**
2021	Échezeaux, Grand Cru, Jean-Marc Millot	**550**
LANGUEDOC-ROUSSILLON PDO		
2022	Côtes-du-Roussillon, Clos des Fées, Hervé Bizeul	**160**
2022	Côtes-du-Roussillon, La Petite Sibérie, Hervé Bizeul	**400**
2016	Domaine de la Grange des Pères	**670**
BORDEAUX PDO		
2018	Margaux, La Sirène de Giscours	**125**
2016	Saint-Julien, Connétable de Talbot, Second Vin du Château Talbot	**145**

WHITE WINES

RHÔNE VALLEY PDO		
2018	Hermitage, Chante-Alouette, Maison Chapoutier	**165**
BOURGOGNE PDO		
2019	Santenay, 1er Cru, La Comme, Domaine Borgeot	**110**
2023	Meursault, Les Pellans, Domaine Chantal Lescure	**145**
2023	Corton, Grand Cru, Comte Sénard	**215**
2022	Puligny-Montrachet, 1er Cru, Les Pucelles, Domaine du Cellier aux Moines	**340**
LOIRE PDO		
2022	Pouilly-Fumé, Baron de L, Vintage, De Ladoucette	**140**

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WINES

OUR RED WINES

SAVOIE / BUGEY PDO

	75 cl	*150 cl*
Gamay, Les Noirettes, Domaine d'Ici Là	**59**	
Pinot Noir, Domaine H	**60**	
Mondeuse, La Deuse, Domaine Gilles Berlioz	**99**	

RHÔNE VALLEY PDO

NORTHERN RHÔNE

Crozes-Hermitage, Les Coulaires, Domaine Vendome	**60**	
Saint-Joseph, Ro-Rée, Domaine Louis Chèze	**75**	
Cornas, Domaine Louis Chèze	**95**	

SOUTHERN RHÔNE

Cairanne, Domaine Grosset	**44**	
Vacqueyras, Domaine d'Ouréa	**64**	
Gigondas, Les Pierres Blanches, Domaine de Boissan	**68**	
Châteauneuf-du-Pape, Clos de l'Oratoire des Papes	**95**	**195**

GRANDE BOURGOGNE PDO

BEAUJOLAIS

Moulin-à-Vent, Le Mont, Laura Lardy	**48**
Morgon, Côte du Py, Laura Lardy	**68**

CÔTE CHALONNAISE

Mercurey, 1er Cru, Les Croichots, Domaine de Suremain	**89**

CÔTE DE BEAUNE

Bourgogne Hautes-Côtes de Beaune, Agnès Paquet	**80**
Pommard, Les Noizons, Denis Carré	**135**

LANGUEDOC-ROUSSILLON

IGP Pays d'Oc, Syrah, Hautes Pistes, Aubert & Mathieu	**46**
PDO Saint-Chinian, Amicytia, Mas de Cynanque	**55**
PDO Pic Saint-Loup, l'Orphée, Domaine Mas Foulaquier	**69**
IGP Pays d'Oc, Chemin de Moscou, Domaine Gayda	**89**

BORDEAUX PDO

Médoc, Baron Henri, Baron Philippe de Rothschild	**46**
Saint-Émilion, Baron Carl, Baron Philippe de Rothschild	**48**
Pauillac, Baron Nathaniel, Baron Philippe de Rothschild	**62**
Haut-Médoc, Château Malescasse	**70**
Pomerol, Carillon de Rouget, Second Vin du Château Rouget	**109**
Saint-Estèphe, Frank Phélan, Second Vin du Château Phélan Ségur	**117**

CÔTES DE PROVENCE PDO

Château Sainte Marguerite, Fantastique, Cru Classé, BIO	**76**
Château Sainte Marguerite, Marguerite, Cru Classé, BIO	**137**

LOIRE PDO

Bourgueil, Vieilles Vignes, Baron Briare	**49**
Chinon, Réserve Privée, Marc Brédif	**53**
Sancerre, Comte Lafond	**57**

VIN DE FRANCE

Syrah, Claudie Peguet	**44**

Vintages available on request from your head waiter.

WINES

OUR WHITE WINES

SAVOIE PDO	*75 cl*	*150 cl*
Apremont, Guillaume Pin	**46**	
Chignin-Bergeron, Coteau des Ducs, Guillaume Quenard	**68**	
Roussette, Susie, Domaine Gilles Berlioz	**99**	
Chignin-Bergeron, Les Filles, Domaine Gilles Berlioz	**99**	

RHÔNE VALLEY PDO

NORTHERN RHÔNE

Crozes-Hermitage, Les Bruclas, Domaine Vendome	**54**	
Saint-Péray, Montis, Laurent Fayolle	**80**	
Saint-Joseph, Ro-Rée, Domaine Louis Chèze	**84**	
Condrieu, Lys d'Or, Christophe Semaska	**100**	

SOUTHERN RHÔNE

Vacqueyras, Domaine d'Ouréa	**74**	
Châteauneuf-du-Pape, Clos de l'Oratoire des Papes	**95**	**195**

BOURGOGNE PDO

CHABLISIEN

Chablis, Grand Regnard	**80**
Chablis, 1er Cru, Vau de Vey, Domaine de l'Enclos	**99**

CÔTE CHALONNAISE

Givry, Les Grognots, Michel Sarrazin et Fils	**77**
Mercurey, 1er Cru, En Sazenay, Domaine de Suremain	**99**

CÔTE DE BEAUNE

Bourgogne Hautes-Côtes de Beaune, Agnès Paquet	**80**

MÂCONNAIS

Mâcon-Villages, Henri de Villamont	**46**
Saint-Véran, Au Clos du Château, Marcel Couturier	**56**
Pouilly-Fuissé, Terroirs, Domaine de Pouilly	**74**

LOIRE PDO

Touraine, Le Sauvignon, Château de Fontenay	**50**
Vouvray, Arpent, Sébastien Brunet	**55**
Pouilly-Fumé, De Ladoucette	**68**
Sancerre, Comte Lafond	**71**

ALSACE PDO

Riesling, Les Éléments, Domaine Bott Geyl	**50**
Gewürztraminer, Les Éléments, Domaine Bott Geyl	**55**

CÔTES DE PROVENCE PDO

Château Sainte Marguerite, Fantastique, Cru Classé, BIO	**76**
Château Sainte Marguerite, Marguerite, Cru Classé, BIO	**126**

VIN DE FRANCE

Viognier, Claudie Peguet	**44**

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WINES

OUR ROSÉ WINES

CÔTES DE PROVENCE PDO

	Bottle 75 cl	*Magnum 150 cl*	*Jéroboam 300 cl*
Château Sainte Marguerite, Symphonie, Cru Classé, BIO	**56**		
Château Sainte Marguerite, Fantastique, Cru Classé, BIO	**72**		
Whispering Angel, Château d'Esclans	**75**	**150**	
Château Sainte Marguerite, Marguerite, Cru Classé, BIO	**110**		
Garrus, Château d'Esclans	**170**	**360**	**880**

OUR CHAMPAGNES

BRUT CHAMPAGNES

	Bottle 75 cl	*Magnum 150 cl*	*Jéroboam 300 cl*	*Mathusalem 600 cl*
Perrier-Jouët Grand Brut	**150**	**300**		
Perrier-Jouët Belle Époque	**315**	**755**	**1 800**	
Dom Pérignon Vintage	**400**	**830**	**3 200**	**9 900**
Armand de Brignac Brut Gold	**410**	**880**	**3 250**	
Dom Pérignon P2	**800**			

BLANC DE BLANCS CHAMPAGNES

Perrier-Jouët Blanc de Blancs	**160**	**320**		
Armand de Brignac Blanc de Blancs	**600**			

ROSÉ CHAMPAGNES

Perrier-Jouët Blason Rosé	**165**	**350**		
Perrier-Jouët Belle Époque Rosé	**500**			
Dom Pérignon Rosé	**615**	**1 600**		
Armand de Brignac Rosé	**620**	**1 750**		

Prices in euros, including VAT and service charge. Our vintages are subject to change during the season. Alcohol abuse is dangerous for your health.

Vintages available on request from your head waiter.

WINES & CHAMPAGNES