

# **Bistro du Vin**

BAR FOOD MENU

AMUSE-BOUCHES

PETITES OLIVES LUCQUES (94kcal) [VGI]	£5.95
AMANDES FUMÉES (307kcal) [V] Smoked almonds	£3.95
PAIN D'ÉPI (188kcal) [V] Maison Bordier butter	£8.50
FOUGASSE (1,024kcal) [V] Black garlic aioli	£8.50
SAUCISSON SEC (88kcal) Cornichons	£6.95
CROQUETTES DE SAUMON MARINÉ AU CIDRE DE NORMANDIE (647kcal) Normandy cider cured salmon fishcakes, curried mayonnaise	£7.95
HUÎTRES MARY (1,599kcal) Native rock oyster, Vodka Bloody Mary, caperberry and rock oyster garnish	£11.95

HUÎTRES ROCK NATIVES	Single (80kcal) £4.95
	Half a dozen (389kcal) £26.95
Add Champagne: Cuvée Hotel Du Vin Lombard, France	125ml £12.50

DÉJEUNER

JAMBON BEURRE (621kcal) Thick cut ham, cornichons and French butter in a baguette style crusty roll with Dijonnaise	£10.50
SAUCISSON & CORNICHON BRIOCHÉ (412kcal) Sliced French saucisson, cornichons in a soft brioche roll with Dijonnaise	£11.50
TOAST À L'AVOCAT Avocado on toast, chunky cherry tomato salsa and toasted sourdough (287kcal) [VGI] Served with poached eggs (417kcal) [V]	£9.50
CROQUE MONSIEUR (254kcal) Baked ham, Emmental cheese, Vedett IPA rarebit	£10.50
CROQUE MADAME (238kcal) Baked ham, Emmental cheese, Vedett IPA rarebit and fried egg	£13.95
PAN BAGNAT (186kcal) [V] A crusty baguette roll stuffed with tomatoes, soft boiled egg, black Niçoise olives, red onion and peppers	£14.95
Add: Tuna (204kcal)	£10.50
ADD FOR £4.95 Pomme frites   Salade verte	£4.00

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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	200ml	£2.50
FRANKLIN & SONS LTD Raspberry Lemonade   Elderflower Lemonade	275ml	£3.50
FEVER TREE TONIC Indian   Refreshingly Light   Mediterranean   Elderflower	200ml	£3.00
FEVER TREE GINGER ALE	200ml	£3.00
FEVER TREE GINGER BEER	200ml	£3.00
FEVER TREE SICILIAN LEMONADE	275ml	£3.50
FEVER TREE CLOUDY BRITISH APPLE	275ml	£3.50
FRUIT JUICES Pineapple   Apple   Orange   Grapefruit   Cranberry	175ml	£2.70
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 Pineapple & Raspberry   Kiwi and Lime   Berries & Cherries	500ml	(ABV 4.0%)	£6.50
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.

## AFTERNOON TEA £29.95 PER PERSON

### FINGER SANDWICHES

Chicken and tarragon Dijonnaise on pain d'épi (190kcal)  
Ham and Gruyère on mini croissant (194kcal)  
Severn & Wye smoked salmon and chive cream cheese on brioche roll (178kcal)  
Ratatouille and vegan style feta on socca pancake (110kcal)

### SCONES (305kcal)

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

### SELECTION OF CAKES

Crème brûlée (191kcal) [V]  
Valrhona “Nyangbo” pot au chocolat (134kcal) [V]  
Tarte au citron (118kcal) [V]  
Paris-Brest, choux pastry filled with a praline mousse (272kcal) [V]

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

£12.95

### 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 Tequilla, 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 Exprè 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

£13.95

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

### BELLINI ROYALE

£13.95

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

### FRENCH 75

£13.95

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

### FRENCH FIZZ

£13.95

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

### KIR ROYALE

£13.95

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

### MIMOSA

£10.95

Cuvée Hotel du Vin Champagne, orange

## COCKTAILS AU VIN

£12.95

### 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 Gairoird 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

**TANQUERAY** England (ABV 41.8%) £5.95

**PUERTO DE INDIAS STRAWBERRY** Spain (ABV 37.5%) £5.95

**HENDRICK'S** Scotland (ABV 41.4%) £6.95

**BROCKMANS** England (ABV 40.0%) £6.50

**SAPLING CLIMATE POSITIVE** England (ABV 40.0%) £6.50

**SLINGSBY RHUBARB** England (ABV 40.0%) £6.50

**CAORUNN SMALL BATCH** Scotland (ABV 41.8%) £6.50

**GIN MARE** Spain (ABV 42.7%) £6.95

**TANQUERAY NO. TEN** England (ABV 47.3%) £6.95

**FOUR PILLARS RARE DRY** Australia (ABV 41.8%) £6.95

**FOUR PILLARS BLOODY SHIRAZ** Australia (ABV 37.8%) £6.95

**MONKEY 47** Germany (ABV 47.0%) £6.95

## RUM

**BACARDI CARTA BLANCA** Cuba (ABV 37.5%) £5.95

**BACARDI CARTA NEGRA** Cuba (ABV 37.5%) £5.95

**BACARDI SPICED** Cuba (ABV 35.0%) £5.95

**MOUNT GAY ECLIPSE** Barbados (ABV 40.0%) £5.95

**DIPLOMATICO RESERVA EXCLUSIVA** Venezuela (ABV 40.0%) £6.95

**EL DORADO 12 YEAR OLD** Guyana (ABV 40.0%) £6.95

**RON ZACAPA 23** Guatemala (ABV 40.0%) £7.50

## VODKA

**ABSOLUT** Sweden (ABV 40.0%) £5.95

**DISCARDED, SUSTAINABLE CHARDONNAY** England (ABV 40.0%) £6.50

**BELVEDERE** Poland (ABV 40.0%) £6.50

**CHASE ORIGINAL POTATO** England (ABV 40.0%) £6.50

## TEQUILA & MEZCAL

**EL JIMADOR REPOSADO 100% BLUE AGAVE** Mexico (ABV 38.0%) £5.95

**CAZCABEL COFFEE** Mexico (ABV 34.0%) £5.95

**PATRÓN SILVER 100% AGAVE** Mexico (ABV 40.0%) £5.95

**PATRÓN REPOSADO 100% AGAVE** Mexico (ABV 40.0%) £6.50

**MEZCAL UNION** Mexico (ABV 40.0%) £5.95

## BLEND & DELUXE WHISKY

JOHNNIE WALKER BLACK, BLENDED Scotch	(ABV 40%)	£5.95
MONKEY SHOULDER, BLENDED Scotch	(ABV 40%)	£5.95
JOHNNIE WALKER BLUE, BLENDED Scotch	(ABV 40%)	£25.95
THE DEAD RABBIT, BLENDED Irish	(ABV 44%)	£6.95
TOKI, BLENDED Japanese	(ABV 43%)	£6.50
NIKKA FROM THE BARREL, BLENDED Japanese	(ABV 51.4%)	£8.50

## AMERICAN WHISKEY

JACK DANIELS OLD NO.7 TENNESSEE USA	(ABV 40%)	£5.95
WOODFORD RESERVE, KENTUCKY STRAIGHT BOURBON USA	(ABV 43.2%)	£6.50
BULLEIT KENTUCKY STRAIGHT BOURBON USA	(ABV 45%)	£6.50
RITTENHOUSE 100 PROOF, STRAIGHT RYE USA	(ABV 50%)	£6.75

## SINGLE MALT, IRISH & ENGLISH

10 YEAR OLD BUSHMILLS Ireland	(ABV 40%)	£6.50
COTSWOLDS England	(ABV 46%)	£6.75

## SINGLE MALT, LOWLAND

AUCHENTOSHAN 3 WOOD	(ABV 43%)	£7.50
12 YEAR OLD GLENKINCHIE	(ABV 43%)	£6.00

## SINGLE MALT, HIGHLAND

GLENMORANGIE ORIGINAL	(ABV 40%)	£6.50
12 YEAR OLD GLENGOYNE	(ABV 43%)	£6.00
12 YEAR OLD OLD PULTENEY	(ABV 40%)	£6.50
12 YEAR OLD ANCNOC	(ABV 40%)	£6.50
15 YEAR OLD BALBLAIR	(ABV 46%)	£9.50
14 YEAR OLD OBAN	(ABV 43%)	£11.50

## SINGLE MALT, SPEYSIDE

12 YEAR OLD GLENFIDDICH	(ABV 40%)	£6.70
12 YEAR OLD MACALLAN DOUBLE CASK	(ABV 40%)	£9.00
14 YEAR OLD BALVENIE CARRIBEAN CASK	(ABV 43%)	£9.00
15 YEAR OLD GLENLIVET FRENCH OAK	(ABV 40%)	£8.50
ABERLOUR A'BUNADH CASK STRENGTH	(ABV 61.5%)	£11.50
15 YEAR OLD MACALLAN DOUBLE CASK	(ABV 43%)	£17.00
18 YEAR OLD MACALLAN DOUBLE CASK	(ABV 43%)	£35.00

## SINGLE MALT, ISLAY

12 YEAR OLD BOWMORE	(ABV 40%)	£5.95
10 YEAR OLD ARDBEG	(ABV 46%)	£6.50
10 YEAR OLD LAPHROAIG	(ABV 40%)	£6.50
16 YEAR OLD LAGAVULIN	(ABV 43%)	£10.00

## SINGLE MALT, ISLAND

10 YEAR OLD TALISKER	(ABV 45.8%)	£6.50
18 YEAR OLD HIGHLAND PARK	(ABV 43%)	£15.00

## BRANDY

HENNESSY VS COGNAC	(ABV 40%)	£6.50
HENNESSY XO COGNAC	(ABV 40%)	£14.00
BARON DE SIGOGNAC 10 ANS D'AGE ARMAGNAC	(ABV 40%)	£5.95
DOMAINE DUPONT FINE CALVADOS PAYS D'AUGE	(ABV 40%)	£6.95

## LIQUEURS

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

## APERITIFS

	50ml	
APEROL Italy	(ABV 11%)	£5.00
CAMPARI BITTER Italy	(ABV 25%)	£5.00
MARTINI RISERVA RUBINO Italy	(ABV 18%)	£5.00
MARTINI RISERVA AMBRATO Italy	(ABV 18%)	£5.00
PIMM'S NO1 England	(ABV 25%)	£5.00
PERNOD PASTIS France (25ml serve)	(ABV 40%)	£5.00

## HOTEL DU VIN SIGNATURE SELECTION

### CHAMPAGNE & SPARKLING WINE

bottle  
750ml

<i>JANSZ, CUVÉE ROSÉ, NV</i> Tasmania, Australia	£56.95
<i>LOMBARD, BLANC DE NOIRS, BRUT NATURE</i> Grand Cru, Verzenay	£112.95
<i>LANSON, BLANC DE BLANCS</i>	£129.95
<i>LAURENT-PERRIER VINTAGE</i>	£132.95
<i>GRAND SIÈCLE BY LAURENT-PERRIER</i>	£269.95

### WHITE WINE - FRANCE

bottle  
750ml

<i>RIESLING</i> Trimbach, Alsace	£48.95
<i>CAIRANNE</i> Argiles Blanches Blanc, Domaine Boutinot, Southern Rhône	£49.95
<i>GEWURZTRAMINER</i> Classic, Hugel, Alsace	£54.95
<i>VOUVRAY</i> Marc Bredif, Loire Valley	£56.95
<i>SANCERRE</i> 'Le Pierrier', Domaine Thomas, Loire Valley	£72.95
<i>POUILLY-FUMÉ</i> Villa Paulus, Domaine Masson-Blondelet, Loire Valley	£74.95
<i>CHABLIS</i> 1ER Cru Montmains, Olivier Tricon	£74.95
<i>CONDRIEU</i> La Petite Côte, Yves Cuilleron, Rhône Valley	£102.95
<i>MEURSAULT</i> Bouchard Père & Fils, Burgundy	£129.95
<i>PULIGNY MONTRACHET</i> Domaine Pernot Belicard, Burgundy	£132.95

### WHITE WINE - REST OF THE WORLD

bottle  
750ml

<i>FLORÃO</i> Quinta da Fonte Souto, Alentejo, Portugal	£39.95
<i>SAVATLANO</i> Papagiannakos, Attica, Greece	£42.95
<i>GAVI DI GAVI</i> La Minaia, Nicola Bergaglio, Italy	£43.95
<i>ALBARIÑO</i> Lías by Martin Codax, Rías Baixas, Spain	£48.95
<i>SEMILLON</i> Vergelegen Reserve, South Africa	£49.95
<i>SAUVIGNON BLANC</i> Awatere River by Louis Vavasour, Marlborough, New Zealand	£52.95
<i>DRY RIESLING</i> Dönnhoff Qba, Nahe, Germany	£72.95
<i>CHARDONNAY</i> Patz and Hall, Sonoma Coast, United States	£94.95

125ml glasses also available on bottles by the glass prices

## HOTEL DU VIN SIGNATURE SELECTION

### RED WINE - FRANCE

bottle  
750ml

<i>BEAUJOLAIS</i> Chénas, Château Belleverne	£38.95
<i>BORDEAUX SUPÉRIEUR</i> Château de Cazenove, Bordeaux	£39.95
<i>MARANGES</i> 1ER Cru, La Fussière, Burgundy	£74.95
<i>CHÂTEAUNEUF DU PAPE</i> Domaine Chante Cigale, Southern Rhône Valley	£76.95
<i>MARGAUX</i> Château Tayac, Bordeaux	£92.95
<i>SAINT-ÉMILION GRAND CRU</i> Château Tour Baladoz, Bordeaux	£102.95
<i>POMEROL</i> Château Mazeyres, Bordeaux	£112.95
<i>CHASSAGNE-MONTRACHET</i> Thomas Morey, Rouge Vieilles Vignes, Burgundy	£114.95
<i>CHÂTEAU TRONQUOY</i> Saint-Estèphe, Bordeaux	£119.95
<i>GEVREY-CHAMBERTIN</i> Joseph Drouhin, Burgundy	£129.95
<i>CÔTE RÔTIE</i> Guigal, Brune et Blonde, Rhône Valley	£134.95
<i>SAINT-JULIEN</i> Château Talbot, Grand Cru Classé, Bordeaux	£149.95

### RED WINE - REST OF THE WORLD

bottle  
750ml

<i>'DOURO RED'</i> Quinta Do Crasto, Douro, Portugal	£34.95
<i>BOBAL</i> Sierra Norte 'Pasion de Bobal', Spain	£35.95
<i>CARMENÈRE</i> Gran Reserva Tarapaca, Maipo, Chile	£36.95
<i>SPÄTBURGUNDER</i> Trocken, Messmer, Germany	£45.95
<i>PURGATORI</i> Familia Torres, Costers del Segre, Spain	£52.95
<i>SHIRAZ</i> The Riebke, Teusner, Barossa Valley, South Australia, Australia	£54.95
<i>ALTITUDES RED</i> Ixsir, Lebanon	£54.95
<i>ZINFANDEL</i> Edmeades, Mendocino County, California, USA	£56.95
<i>RIBERA DEL DUERO</i> '9 meses' Carmelo Rodero, Spain	£59.95
<i>CABERNET SAUVIGNON</i> Thelema, Western Cape, South Africa	£62.95
<i>RIOJA</i> Reserva, Unica, Sierra Cantabria, Spain	£68.95
<i>PRELUDIO</i> "Barrel Select" by Familia Deicas, Uruguay	£76.95
<i>AMARONE</i> Della Valpolicella, Reius, Sartori, Italy	£88.95
<i>MALBEC</i> Cadus Single Vineyard, 'Finca Las Torcasas', Lujan de Cuyo, Mendoza, Argentina	£92.95
<i>PINOT NOIR</i> Adelsheim, Willamette Valley, Oregon, USA	£99.95
<i>CABERNET SAUVIGNON</i> Palermo by Orin Swift, Napa Valley, California, USA	£104.95
<i>MAS LA PLANA</i> [Cabernet Sauvignon], Familia Torres, Penedès, Spain	£106.95
<i>BAROLO</i> Proprietà Fontanafredda, Fontanafredda, Italy	£119.95

125ml glasses also available on bottles by the glass prices

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, EXTRADRY NV	Fiol, Veneto, Italy	£8.50	£45.00
HENNERS BRUT NV	East Sussex, England	£11.95	£67.95
CUVÉE HOTEL DU VIN	Lombard, France	£13.00	£74.95
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	£7.65	£10.95	£20.95	£30.95
MUSCADET	Sèvre-et-Maine sur Lie La Bretesche, Jérémie Huchet, France	£8.65	£12.50	£24.50	£35.95
RIESLING	Hills & Valleys, Pikes, Clare Valley, South Australia	£8.65	£12.50	£24.50	£35.95
PINOT GRIGIO	Puiatti, Friuli-Venezia Giulia, Italy	£9.65	£13.50	£26.95	£39.95
VIOGNIER	Les Iles Blanches, Cellier des Chartreux, IGP Gard, France	£9.95	£14.15	£28.50	£41.95
VERDEJO	Elias Mora, Rueda, Spain	£9.95	£14.15	£28.50	£41.95
SAUVIGNON BLANC	Crowded House, Marlborough, New Zealand	£9.95	£14.15	£28.50	£41.95
CHARDONNAY	Kendall Jackson, Vintners Reserve, California, USA	£12.50	£17.50	£34.95	£51.95

ROSÉ WINE		glass 175ml	glass 250ml	carafe 500ml	bottle 750ml	magnum 1500ml
MAISON ROSÉ	Anciens Temps, Vin de France	£7.65	£10.95	£20.95	£30.95	
ROSÉ SAUVAGE BY HOTEL DU VIN	Clare Valley, South Australia	£9.65	£13.50	£26.95	£39.95	
PROVENCE ROSÉ	Chateau Léoube, Côtes de Provence, France [Organic]	£11.95	£16.95	£33.50	£49.95	£97.95
SECRET DE LÉOUBE	Côtes de Provence, France [Organic]				£59.95	

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	£7.65	£10.95	£20.95	£30.95
NERO D'AVOLA	La Segreta, Planeta, Sicily, Italy	£8.65	£12.50	£24.50	£35.95
MERLOT	Domaine La Croix Belle, Côtes de Thongue, Pays d'Oc, France [Organic]	£9.65	£13.50	£26.95	£39.95
MALBEC BY HOTEL DU VIN	Mendoza, Argentina	£9.95	£13.95	£26.95	£40.95
BEAUJOLAIS	Brouilly, Louis Tete, France	£10.25	£14.15	£28.50	£41.95
BORDEAUX SUPÉRIEUR	'Tradition' Château Penin, France	£11.95	£16.50	£32.95	£48.95
PINOT NOIR	Seifried Estate, Nelson, New Zealand	£12.50	£17.50	£34.95	£51.95
RIOJA RESERVA	Lealtanza, Altanza, Spain	£12.95	£18.50	£36.95	£54.95

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
BROCOLI RÔTI & POIS CHICHES [VGI]	LE CAMEMBURGER & POMMES FRITES	MOULES MARINIÈRE & POMMES FRITES	STEAK HACHÉ & PETITE SALADE	FISH & CHIPS À LA LEFFE* *£5 Supp	POULET NOIR RÔTI* *£12.50 Supp	CONTRE-FILET DE BOEUF RÔTI

## 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



UNE  
MONTRE  
THENIZ

Elle réveille de la haute orfèvre  
d'une montre vous savez celle  
qui est si utile et si élégante.  
Elle fera honneur votre poignet et votre  
bon goût. Elle reflète plus que n'importe quel  
autre objet l'état de qualité qui s'y reflète.  
Elle se porte partout 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 30 francs chez les meilleurs horlogers.  
ACHETEZ VOS MONTRES chez THENIZ  
CHEZ L'HORLOGER

### FORMULE

3 COURSES SERVED  
WITHIN 30 MINUTES

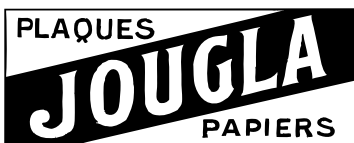
Monday-Sunday  
Lunch (\*EXCLUDING SUNDAY LUNCH)  
Early Dinner (5:00pm-7:00pm)

#### CÉLERI RÉMOULADE

**SCHNITZEL**  
Chicken or halloumi  
**BROCOLI RÔTI & POIS CHICHES**

**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



### 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 'rosbifis'.

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



**GRANDE  
MAISON  
DE-BLANC**  
6-BOULEVARD DES CAPUCINES  
LONDON PARIS CANNES



LINGE DE TABLE  
LINGE DE MAISON  
TROUSSEAUX  
COMPLÈTS depuis 1500€  
CATALOGUES  
ET DE VUE DE TROUSSEAUX  
ENVOYÉS SUR-DEMANDE

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.

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



### PRIX FIXE

MONDAY-SUNDAY  
LUNCH\* | EARLY DINNER (5:00PM-7:00PM)  
2 COURSES £19.95, 3 COURSES £24.95

#### CHAMPIGNONS SAUTÉS

Sautéed wild mushrooms, Madeira sauce, toasted sourdough

#### PÂTÉ DE FOIES DE VOLAILLE

Chicken liver parfait, raisin chutney, toasted brioche

#### SAUMON FUMÉ

Smoked salmon, treacle soda bread and fromage Blanc

#### CARPACCIO DE PASTÈQUE, FETA AFFINÉE EN FÛT

Watermelon carpaccio, barrel aged feta, seeds, shallots and rocket

#### SCHNITZEL Chicken or halloumi [V]

#### MERLU AU BEURRE NOISETTE

Brown butter baked hake, samphire, cucumber and mace croutons

#### BROCOLI RÔTI & POIS CHICHES

Roasted broccoli, chickpeas, whipped feta, charred red peppers

#### SALADE MAISON Chicken, tiger prawns or halloumi

#### CRÈME BRÛLÉE

#### POT AU CHOCOLAT

#### DÉLICE MYRTILLES, CRÈME AU CITRON

#### GLACES ET SORBETS

#### ASSIETTE DE FROMAGES\*

\*£2.95 Supp

\*EXCLUDES SUNDAY LUNCH

**Bistro  
du Vin**