



PARIS LONDON STOCKHOLM  
SEASONAL CHEESE SINCE 1909

## WINE LIST

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# Our cheese & wine advice

## The natural wine 🍷

These are natural wines which include the use of organic or biodynamic treatments to bring life to the soil, hand harvesting, and no chaptalization (added sugar to raise potential alcohol), no added enzymes, natural wild yeasts, no added "flavourings" or adjustments.

This style may not be everybody's cup of tea, but ultimately this will depend on whether you like your apple juice cloudy, your cheese stinky and your milk straight from the cow.

## Do we have to follow all your rules about cheese and wine?

No! The most important thing about food and wine is to have an enjoyable and relaxing time, to eat & drink in your own way. Not forgetting the passionate people working hard with all those wonderful natural products, from the producer to your waiter.

## What do you suggest with your specialities?

**With the raclette** try Cortese del Piemonte by Amonte or Petite Arvine by Les Cretes from Italy (Piedmont).

**With the fondue** try Gamay de Tourraine by Domaine Charmoise (red wine, Loire, France), or Les Grandes Jorasses (white wine-Roussette de Savoie, Savoie, France).

## Wine of the month

In France during Christmas time it's traditional to drink Alsatian wine (East of France), Alsatian vineyard has got a wide selection type of grapes. The most famous are: Riesling, Pinot gris, Pinot Blanc, Pinot noir, Gewürztraminer,...

	Glass	Carafe	Bottle
<b>2008 Pinot blanc</b> by Maison Trimbach (Alsace, France)	175 ml 8.50	500ml 23.50	750ml 34.90

*Pinot Blanc is a radiant and dense wine. The 2008 is very mineral and floral. Perfect to enjoy with charcuterie and cheese.*



**BONNE DEGUSTATION!**  
**ENJOY YOUR CHEESE AND WINE!**

# Wines by the glass/ Vin au verre

## Sparkling

	125ml	750ml
NV Pinot Grigio Brut Rose Organic by La Jara (Veneto, Italy)	5.90	29.00
NV Vouvray Methode Traditionelle by Catherine Breton (Loire, France) 🍷	6.90	36.00
NV Royale Reserve Brut by Champagne Philipponnat (Champagne, France)	10.90	46.00
NV Champagne Brut by Laurent Perrier (Champagne, France)	11.90	49.00

## Whites

	Glass 175ml	Carafe 500ml	Bottle 750ml
2010 Cortese Del Piemonte by Amonte (Piemonte, Italy)	3.90	10.90	15.00
2010 Viognier by Baron de Badassier (Languedoc, France)	5.25	14.90	21.00
2010 Sauvignon de Touraine by Domaine Mardon (Loire, France)	6.00	16.50	22.50
2009 Vouvray sec by Domaine Champalou (Loire Valley, France) 🍷	6.90	19.50	29.50
2009 Saint-Véran by Domaine Perraud (Burgundy, France)	8.50	22.50	35.00
1995 Pinot gris, Cuvée Béatrice by Audrey & Christian Binner (Alsace, France) 🍷	8.90	28.00	42.00

## Rosé

2009 Côtes de Provence Rosé, Cuvée Élégance by Thomas Carteron (Provence, France)	5.00	14.50	21.00
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## Red

2010 Primitivo, Salento by Boheme (Puglia, Italy)	4.90	12.90	18.50
2010 Gamay de Touraine by Domaine de la Charmoise (Loire Valley, France)	5.90	15.90	21.90
2010 Pinot Noir by Innocent Bystander (Victoria, Australia)	6.90	18.90	24.90
2004 Barbera d' Asti superiore by Trincherio ( Piedmont, Italy) 🍷	7.45	21.90	30.00
2010 Bourgueil Trinch by Domaine Catherine & Pierre Breton 🍷	7.90	22.90	32.00
2008 Givry 1er Cru, Clos les Grandes Vignes, by L.Parize (Burgundy, France)	9.50	26.90	39.00

## Sweet

	Glass 100ml	Bottle
2009 Monbazillac "Cuvée Abbaye" by Dom. de L'Ancienne Cure (S.W.France)-500ml	5.90	34.00
2008 Maury Vintage Rouge by Mas Amiel (S.W. France)-500ml	7.80	38.00
2009 'Cordon Cut' Riesling by Mount Horrocks (Clare Valley, Australia)-375ml	9.50	39.00

## Fortified

	Glass 100ml	Bottle 750ml
2007 Porto unfiltered late bottled vintage by Quinta do Infantado (Douro, Portugal)	5.90	34.90

## Aperitifs

	Glass 50ml	Glass 100ml
Pastis 51 by Pernod (Provence, France)	3.00	5.00
GIN & TONIC (Bombay sapphire & Scwheppes tonic)	4.00	
2009 Apéritif de coing sauvage (wild quince) by Laurent Cazottes (Midi-Pyrénées)	4.90	
2009 Liqueur de Prunelle (Sloe) by Laurent Cazottes (Midi-Pyrénées)	4.90	

Pimms with fresh fruits & lemonade

Glass	Jug
3.00	15.00

## Beers

	Bottle 330ml
Meantime London Lager (Greenwich, England)-330ml	3.40
Meantime London Pale Ale (Greenwich, England)-330ml	3.45

## Nibbles to go with your drinks

Chef's parmesan and cardamom crisps	3.00
Croquettes brie & San Daniele ham	4.00
Mixed olives with feta cheese	3.00
Crusty brousse & cranberry chutney	3.50
Selection of nibbles	7.00

🍷 Natural, or biodynamic wine

# Whites

## France

### Loire

**2010 Sauvignon de Touraine** by Domaine Mardon 22.50

This is Sauvignon Blanc at its purest & most refreshing, from its home in the Loire. Clean citrus fruit and soft lemon pith character lift the palate.

**2009 Vouvray Sec** by Domaine Champalou 29.50

From sustainably farmed vineyards, this is a fantastic example of the character of the Chenin Blanc grape. It has lean and steely citrus fruit evolving to a soft roundness on the finish. The perfect accompaniment to cheese.

**2009 Pouilly-fumé** by Alexandre Bain 47.50

No additives are used to adjust the wine. The palate encompasses flavours of quince and pear with just a hint of crystallised sweets and the mouth is warm, mellow, a touch sweet and almost spicy on the finish.

**2010 Sancerre 'La Vigne Blanche'** by Henri Bourgeois 32.00

This wine is a wonderful representation of the famous appellation of Sancerre Grapefruit pith flavours line your mouth whilst still packing the powerful punch from the mineral stony soil typical of the region.

### Burgundy

**2007 Chablis 1er cru 'Les Vaillons' vieilles vignes** by Domaine Laroche 49.50

A rich, expressive Premier Cru Chablis with pronounced hay, honey and ripe apple on the nose and a textured, mineral palate which has excellent fruit intensity at its core. Fine acidity and juicy apple, pear and spice complexity last well on the finish.

**2009 Mâcon Charnay** by Manciat Poncet 27.00

Lean, white Burgundy that proudly flies the 'no-oak' flag. Chardonnay with vibrancy and crunchy red apple notes. Try it with Petit Gaugry, Epoisse or similar style cheeses.

**2008 Rully Blanc 1er Cru "Montpalais"** by Domaine Jean-Baptiste Ponsot 37.00

With extra care taken in these Premier Cru vineyards, the pear and apple fruits complement the white almond character and light oak nuances. Packed with personality.

**2009 Saint-Véran** by Domaine Perraud 35.00

A delicious ripe and spicy nose with aromas of roasted almonds. A complex mix of citrus fruits and toastiness with distinctive stony notes that give a nice long, lingering length.

**2009 Pouilly Fuissé Les Cras** by Domaine Cristophe Thibert 37.00

From a top producer in the Maconnais region, this wine has been produced to reflect Chardonnay's fine qualities. With ripe golden delicious apples and a soft, roundness to the palate from time spent in oak barrels.

**2007 Puligny Montrachet** by Louis Carillon 49.50

The Carillon estate has been treating the local soils with due respect since the 16<sup>th</sup> century resulting in world-class wines. The local environment or terroir, gives toasted white almond character, golden delicious apples and stony white fruits.

## Alsace

**2008 Pinot blanc** by Maison Trimbach 34.90  
*Pinot Blanc is a radiant and dense wine. The 2008 is very mineral and floral. Perfect to enjoy with charcuterie and cheese.*

**1995 Pinot Gris** by Audrey & Christian Binner 42.00  
Golden-yellow colour, slightly cloudy, honeyed aromas and rich, textured palate of autumnal fruits (ripe pears and apricots) spicy finish. The vineyards have always been farmed organically.

## Rhône

**2009 Condrieu La Petit Cote** by Yves Cuilleron 49.00  
Lots of ripe peach and apricot aromas those are equally dominant on the full-bodied, round textured palate. Mr Cuilleron is a master of the Viognier variety and this is a wonderful North Rhone example.

## Savoie

**2008 Les Grandes Jorasses** by Domaine Belluard 39.00  
"Grandes Jorasses", meanwhile, is named after a spectacular peak, located on the east ridge of the Mont Blanc Massif. This wine combines the aromatic definition of Riesling with the almost luscious mouth feel of a Pinot Gris. It is yellow gold with notes of yellow-fleshed peaches, apricot nectar, honey and fresh ginger, and mellow yet delineated acidity.

## Languedoc Roussillon

**2009 Viognier** by Baron de Badassiere 21.00  
A bountiful basket of fruits from the south of France. Apricots and peaches are touched with a hint of floral and herbal notes giving an all rounded wine with heaps of character.

## Gascony

**2009 Côtes de Gascogne** by Domaines de Saint-Lanne 21.00  
A fantastically fresh and irresistibly drinkable wine from the South West of France. The locally grown grapes of Colombard, Ugni Blanc and Gros Manseng deliver a dry and zesty wine with citrus fruit notes.

## Italy

### Piedmont

**2010 Cortese del Piemonte** by Amonte 15.00  
Lovely pear and stone fruits notes from the Cortese grape also known for its reputation of producing the wines of Gavi in the Piedmont region of Northern Italy.

### Valle D'Aosta

**2009 Petite Arvine** by Les Cretes 37.00  
A unique style of wine with aromatic notes of apricot and peaches. Delectably light and fresh on the palate with very low acidity and a dry, stony finish. Ideal for Raclette.

## Australia

### Adelaide Hills

**2008 M3 Chardonnay** by Shaw & Smith

A Chardonnay with a robust bouquet of toasted oak and roasted almonds. Ripe but refined fruits with plenty of structure that is suitable to complement Westcombe Cheddar or Androuet's 1909.

36.00

## New Zealand

### Marlborough

**2008 Sauvignon Blanc** by Mansion House Bay

There is a lot of N.Z. Sauvignon Blanc around at the moment, but few reach the heights of quality this wine offers. Intense aromatics of sherbet and greengage on the nose with a riper style of S.B. this is layered in flavours of melon and papaya with plenty of body.

25.00

## South Africa

### Western Cape

**2010 Chenin blanc** by Good Hope

This example is a wonderfully lively, intense, fruity and balanced dry Chenin Blanc. With flavours of pears, sherbet and flint there is plenty of lees mouth feel and purity of fruit, whilst finishing with a refreshing lime and mineral length.

32.00

## Chile

### San Antonio Valley

**2008 EQ Chardonnay** by Matetic Vineyards

From bio-dynamically farmed vineyards, these wines are fermented and aged in French oak barrels. This has pronounced almonds and quince aromas with buttery, spicy flavours creating a full-bodied style of Chardonnay.

32.00

## Rosé

### France

#### Provence

**2010 Côtes de Provence Rosé, Cuvée Élégance** by Thomas & Cecile Carteron

A dry style rosé manually harvested from vines on the sun-drenched slopes of Provence, berry fruits with touches of peaches and apricots. A stunning rosé with real personality.

21.00

# Red

## France

### Burgundy

**2008 Givry 1er Cru**, Clos les Grandes Vignes, by L.Parize 39.00

Givry is the unsung hero of Burgundy and wines from this small 6 hectare premier cru vineyard are amongst the best showcase of the area. A red cherry with an earthy under-tone and clove spice, this wine is a master of elegance.

**2006 Gevrey Chambertin Vieilles Vignes** by Domaine Heresztyn 58.00

A deep concentration of sensual red fruits and morello cherries combine to give a glossy mouth-feel with bundles of character. These are top class wines from a leading estate which is converting to bio-dynamic viticulture.

### Loire

**2010 Gamay de Touraine** by Domaine de la Charmoise 21.00

Packed with freshly berry fruits yet still managing to keep a touch of french rusticity to the wine making it ideal with cheese. Soft and easy tannins with ripe blackberry fruits on the palate.

**2010 Bourgueil Trinch** by Domaine Catherine & Pierre Breton 32.00

Their philosophy stems from their love of the land. The vineyards receive ultra-organic care. A beautiful ruby colour, with plenty of violets on the nose, it is lush and silky on the palate with black cherry, earthy notes, and minerality bringing up the rear. Trinch is the sound made by two glasses clinking together.

**2009 Anjou Rouge "Pompois"** by Domaine Nicolas Reau 38.00

Prominent black fruits (plums and dark cherries) and aromas of comfiture and coffee on the nose and palate. Supple texture in the mouth with a lovely earthiness and a good fresh peppery finish. No filtration, no fining, no sulphur.

### Rhône

**2009 Saint Joseph** by Domaine du Monteillet 32.90

There are few winemakers that make such perfect Syrah anywhere in the world and this wine sets the benchmark. Black fruits and black pepper prevail and open up gradually with time, giving a silky smooth texture to the wine. Outstanding.

**2010 Beaumes de Venise « Terres jaunes »** by la Ferme Saint Martin 25

### Bordeaux

**2004 Château Poujeaux Cru Bourgeois**, Moulis 46.00

A leading Cru Bourgeois estate that has optimised on the best the 2004 vintage had to offer. Developed notes of cedar box, tobacco leaf and dusty tannins make up this elegant wine that still maintains freshness.

**1982 Château Palmer**, 3ème Grand Cru Classé, Margaux 280.00

Famous for its ability to out perform its peers, Château Palmer is showing beautifully now from this exceptional vintage. Deep-scented aromas of cedar wood and complex, dark fruits evolve with aerating.

# Italy

## Piedmont

**2004 Barbera d'Asti Superiore** by Trincherio  30.00

This is a fresh and fruity Barbera, sour, savoury and tasty. It's an enticing nose with hints of leather, meat and black cherry, vibrant entry on the mouth, suggestions of stone fruit, fennel and wild herbs, beautiful natural acidity.

## Puglia

**2010 Primitivo, Salento** by Boheme 18.00

Indulgent aromas of blackberry compote and blackcurrant tart and smoky, dark fruit flavours. A wonderfully smooth wine that marries well with a broad range of food.

**2008 Primitivo Puglia Rosso** by Botromagno 25.00

Indulgent aromas of blackberry compote and blackcurrant tart and smoky, dark fruit flavours. A wonderfully smooth wine that marries well with a broad range of food.

# Australia

## Victoria

**2010 Pinot Noir** by Innocent Bystander 24.00

Australia's cool climate region of Victoria produces some magnificent Pinot Noirs and this is a great example. Sweet cherry fruits with clove spice aromas, with a light palate of dark fruits and soft tannins.

## Barossa

**2006 Henry's Seven** by Henschke  49.00

Farming organically and bio-dynamically, Henschke's wines contend for the prime position as Australia's top producer. Made from Shiraz, Grenache, Viognier and Mourvèdre, this is a masterpiece blend with nuances of prunes and gentle pepper spice. Drinking perfectly now.

# Sparkling

## France

### Champagne

- NV Brut** by Laurent Perrier 49.00  
From a leading champagne house that displays all the great qualities of this noble wine. A fresh and crisp style that delivers heaps of concentration and elegant mousse with a lasting finish.
- Royale Reserve Brut** by Champagne Philipponnat 46.00  
From a top quality Champagne producer this wine is a blend of fruit from 25 different vineyard plots. Crisp on the palate with citrus fruits and greengage and a delicate mousse giving a generous and refreshing length.
- NV Cuvée rosé brut** by Laurent Perrier 79.00  
Elegant, with colour changing naturally from a pretty raspberry hint to salmon-pink. Precise and very crisp, the wine opens up to provide an impression of plunging into a basket of freshly picked red berries: strawberries, Morello cherries, blackcurrants and raspberries. The wine is supple and rounded on the finish
- 1999 Vintage Dom Perignon** by Moët et Chandon 190.00  
Homage to the Benedictine monk, Dom Perignon, who is immortalised for his contribution to champagne, this is the top wine of Moët et Chandon from an exceptional vintage. Expect a champagne that is rich in character with developed notes of truffles and brioche.

### Loire

**NV Vouvray Methode Traditionelle, La Dilettante** by Catherine Breton 

The Breton's philosophy stems from their love of the land. The vineyards receive ultra-organic care (no mean feat in this northerly climate. No chemical fertilizers nor weed killer are used. Fine little bubbles, high toned white fruit notes meld with honeycomb and goats milk wrapped in a loving shroud of sweet blossom. A very tender style of t Vouvray Brut.

## Italy

### Veneto

- NV Pinot Grigio Brut Rosé Organic** by La Jara 29.00  
From certified organic vineyards comes this delicious sparkling wine that evokes flavours of red currants and summer fruits. Fresh and light with a soft mousse on the palate.

# Cider

## France

### Normandy

Bottle  
(750ml)

**2008 Sydre Argelette** by Eric Bordelet

19.00

Blends of over twenty different varieties of bio-dynamically farmed apples are rigorously selected to bequeath the concentration of flavour and minerality in this spectacular sparkling cider. A lick of apple skins gives structure to the luscious notes of caramel and baked apples – really wonderful with a number of cheeses. This has real charm.

# Sweet

## Australia

### Clare Valley

(Bottle  
375ml)

**2009 'Cordon Cut' Riesling** by Mount Horrocks

39.00

Riesling is right at home in the Clare Valley and this sweet wine shows off the best of its traits with floral and citrus aromas coming through. A concoction of pears and mandarin flavours line the palate with crisp acidity without being too cloying.

## France

### Dordogne Valley

(Bottle  
750ml)

**2005 Monbazillac "Cuvee L'abbaye"** by Domaine de L'Ancienne Cure

34.00

Located not too far from the illustrious sweet wine region of Sauternes, and very similar in style, is the region of Monbazillac with its honeyed, apricot and viscous wines. Enjoy at the beginning or end of a meal.

# Fortified

## Portugal

### Douro

Bottle (375ml)

**Porto Tawny 10 Years Old** by Quinta do Infantado

25.00

Baskets of nuts and dried fruit aromas. Exceptional complexity on the palate with a complex blend sultans, raisins and walnuts and a long, lingering finish.

**2007 Porto unfiltered late bottled vintage** by Quinta do Infantado

Bottle (750ml)

34.90

Dark black fruits aromas with some eucalypt notes. Smooth and rich mouth-feel oozing with juicy ripe blackberries and smoky complexity. Perfect with hard cheeses.

# Eaux de vie & Digestifs

## Armagnac

### Baron de Sigognac

**Glass**  
(50ml)

**VSOP**, Bas Armagnac (South West, France)

5.90

### Vintage selection

**1972**, Bas Armagnac

14.00

## Cognac

### François Voyer

**VSOP**, Grande Champagne 1<sup>er</sup> cru de Cognac (Charente, France)

7.50

**XO**, Grande Champagne 1<sup>er</sup> cru de Cognac (Charente, France)

12.50

## Eaux de Vie

**Glass**  
(25ml)

**Marc de Bourgogne, Dames Huguettes** by Joseph Cartron (Burgundy France)

5.00

**Goutte de Poire Williams Passerillé** by Laurent Cazottes (Midi-Pyrénées, France)

6.45

**Genepi d'Armoise** (Savoie, France)

5.90

**Glass**  
(50ml)

**Framboise** by Distillerie G. Miclo (Alsace, France)

7.00

**Myrtille** by G. Distillerie Miclo (Alsace, France)

7.00

**Mirabelle Reserve** by G. Distillerie Miclo (Alsace, France)

7.50

# Off-Piste Wines

For the Wine Adventurer

## Italy

### Campania

#### **2009 Greco di Tufo** by Vesevo

29.00

Grown at 500 metres above sea level, this is truly a wine of real distinction. Volcanic ash blows across the vineyard from Vesuvius, giving real depth and body to the wine. Fennel and cloves complement the mineral power in the wine. This is well worth a try.

## France

### Cotes du Jura

#### **2009 Pousard "L'Enfant Terrible" Vieilles Vignes** by Jean Francois Ganevat



38.00

Unusually light in colour and body for a red wine nevertheless, this is typical of the little-known Pousard variety. This wine is an experience in itself, bewitching in its delicacy, while holding real power. Enticing aromas of redcurrants, leather and under-wood intertwine and envelop a powerful mineral streak that runs through the wine.

### Loire

#### **2008 « La mule » by domaine Cahut and Prodiges**



29.00

A "vin de table" made 100% from Gamay grape. The "domaine" respect every rules of natural wine: Unfiltered, hand harvesting,....

From winemaker Gregory Leclerc comes this lovely, delicate, medium-bodied Gamay with flavors of strawberries, blackberries, musk, and spice. The finish is long and soft with a lightness that dances on the tongue.

### Roussillon

#### **2008 Maury Vintage Rouge** by Domaine Mas Amiel

38.00

The area of Maury, in the Catalan pockets of South France, is famous for the addition of alcohol during fermentation, preserving the natural sugar of the grape. Black fruits and soft tannins ensure this really is no 'everyday' sweet wine. It holds nuances of Black Forest Gateaux, crème-de cassis and bitter chocolate for a taste that is pure indulgence.

**Natural, biodynamic wine**