

# LE BASSIN

OSTEND BRASSERIE



## Welcome to Le Bassin

### A family-run Ostend restaurant with a passion for the North Sea.

Our chefs Tom and Christine cook with fresh, seasonal produce and fish supplied by local fishermen. Expect familiar brasserie classics, complemented by contemporary dishes and our own Ostend touch.

#### **Tom Vanhaecke • North Sea Chef**

Pioneer of “à l’Ostendaise” • Het Lekkere Westen • A Sea of Flavour

*Do you have any allergies or intolerances? Please let our team know. The composition of dishes may vary depending on the day's fresh produce. To ensure a smooth service: a maximum of 4 different dishes and 1 bill per table.*

## FOR THE FIRST DRINK

# Aperitif

## CLASSIC APERITIFS

|                       |           |                                |             |
|-----------------------|-----------|--------------------------------|-------------|
| House aperitif        | <b>14</b> | Negroni                        | <b>14</b>   |
| Picon with white wine | <b>12</b> | Hierbas Ibicencas · ginger ale | <b>11</b>   |
| Aperol Spritz         | <b>12</b> | Campari Spritz                 | <b>12</b>   |
| Kir with white wine   | <b>9</b>  | Kir Royal                      | <b>10,5</b> |
| Campari               | <b>10</b> | Martini Riserva Speciale white | <b>10</b>   |
| Ricard                | <b>10</b> | Martini Riserva Speciale red   | <b>10</b>   |
| Porto Noval White     | <b>8</b>  | Sherry Hidalgo Manzanilla      | <b>8</b>    |
| Porto Noval Red       | <b>8</b>  | Pineau des Charentes           | <b>9</b>    |

## GIN & TONIC

|                                 |           |                                  |           |
|---------------------------------|-----------|----------------------------------|-----------|
| Bombay Sapphire (spicy, citrus) | <b>14</b> | Blind Tiger Piper Cubeba (spicy) | <b>16</b> |
| Hendrick's (citrus)             | <b>14</b> | Bobby's (mandarin)               | <b>15</b> |
| Gin Mare (Mediterranean)        | <b>15</b> |                                  |           |

## SPIRITS

|                               |          |                                  |            |
|-------------------------------|----------|----------------------------------|------------|
| Vodka - Mary White (Belgian)  | <b>9</b> | Rum Plantation 3-stars (white)   | <b>9</b>   |
| Whisky Jack Daniels Tennessee | <b>8</b> | Plantation Original Dark Rum     | <b>9,5</b> |
| Whisky Bulleit Bourbon        | <b>9</b> | Kraken Spiced Rum (dark, spiced) | <b>10</b>  |

*Soft drink or soda supplement 3 · fresh orange juice 4.5*

## NON-ALCOHOLIC APERITIFS

|                                        |           |                               |           |
|----------------------------------------|-----------|-------------------------------|-----------|
| Sweet Ruby Rush (sweet, spicy)         | <b>12</b> | Buloo (spicy, dry, sparkling) | <b>14</b> |
| Botanical Bliss (fruity, spicy, fresh) | <b>14</b> | Aperol Spritz 0.0             | <b>12</b> |
| Gin Tonic Copperhead 0.0               | <b>12</b> | Crodino Tonic                 | <b>10</b> |
| One Kater Riesling (white wine 0.0)    | <b>8</b>  | Sparkling Tea White           | <b>11</b> |

## A GLASS TO START

# Wine by the glass

## SPARKLING

|                                                          |                |
|----------------------------------------------------------|----------------|
| <b>Cava ‘Pupitre’ · Spain · <i>glass / bottle</i></b>    | <b>8 / 39</b>  |
| <b>Champagne</b> Laurent-Perrier La Cuvée Brut           | <b>16 / 76</b> |
| <b>Champagne</b> Didier Michel Blanc de Blancs · 37,5 cl | <b>45</b>      |

## WHITE

|                                                                    |                 |
|--------------------------------------------------------------------|-----------------|
| <b>La Belle Épine · France – Pays d’Oc</b>                         | <b>7 / 33</b>   |
| Viognier, Chardonnay · fresh, off-dry, exotic fruit                |                 |
| <b>Tin Mine · South Africa - Stellenbosch</b>                      | <b>8,5 / 41</b> |
| Chardonnay, Chenin Blanc · apricot, pear, nutmeg, dry, full-bodied |                 |
| <b>Moscato d’Asti · Italy · Piedmont</b>                           | <b>8 / 39</b>   |
| Moscato · sweet and lightly sparkling                              |                 |

## ROSÉ

|                                                       |               |
|-------------------------------------------------------|---------------|
| <b>Goru Rosado · Spain - Jumilla</b>                  | <b>7 / 33</b> |
| Garnacha · redcurrant, forest fruits, soft and fruity |               |

## RED

|                                                |                 |
|------------------------------------------------|-----------------|
| <b>Carignan Féroce · France – Pays d’Oc</b>    | <b>7 / 33</b>   |
| Grenache, Carignan · supple, soft cherry fruit |                 |
| <b>Viña Salceda Crianza · Spain - Rioja</b>    | <b>8,5 / 41</b> |
| Tempranillo · ripe red fruit, leather, coffee  |                 |

*See further on for the complete wine list, or ask about our additional wines by the glass.*

## Soft drinks

|                                 |            |                                 |            |
|---------------------------------|------------|---------------------------------|------------|
| Eaumege still/sparkling · 25 cl | <b>4</b>   | Eaumege still/sparkling · 50 cl | <b>7</b>   |
| Coca-Cola / Coca-Cola Zero      | <b>4</b>   | Lipton Ice Tea / Peach          | <b>4</b>   |
| Fanta Orange                    | <b>4</b>   | Sprite                          | <b>4</b>   |
| Appelaere apple juice           | <b>4,5</b> | Tonissteiner Orange / Lemon     | <b>4,2</b> |
| Freshly squeezed orange juice   | <b>7</b>   | Appelaere orange juice          | <b>5,5</b> |

## FEVER TREE SELECTION

|                             |            |              |            |
|-----------------------------|------------|--------------|------------|
| Indian Tonic                | <b>4,2</b> | Ginger Beer  | <b>4,2</b> |
| Mediterranean Tonic         | <b>4,2</b> | Ginger Ale   | <b>4,2</b> |
| Raspberry and Rhubarb Tonic | <b>4,2</b> | Bitter Lemon | <b>4,2</b> |

# Beers

## DRAUGHT

|                                    |         |
|------------------------------------|---------|
| Stella Artois 5,2° · 25 cl / 33 cl | 4 / 4,5 |
| Petrus Blond 6,5° · 25 cl / 33 cl  | 4,5 / 5 |
| Filou 8,5°                         | 4,5     |
| Keyte Ostend Tripel 7.5° (local)   | 5       |

## BOTTLED

|                   |                              |     |
|-------------------|------------------------------|-----|
| <b>Wheat beer</b> | Hoegaarden 4.9°              | 4,5 |
| <b>Blond</b>      | Duvel 8.5°                   | 5,8 |
|                   | Omer 8.0°                    | 5,8 |
|                   | Zeevonk 7.2° (local)         | 5,8 |
| <b>Tripel</b>     | Tripel Karmeliet 8.4°        | 5,8 |
|                   | Tripel Achiel 8.5° (local)   | 5,8 |
| <b>Trappist</b>   | Tripel Westmalle 9.5°        | 5,8 |
|                   | Orval 6.2°                   | 5,8 |
|                   | Westmalle Dubbel 7.0°        | 5,8 |
| <b>Dark</b>       | Kasteelbier Bruin 8.0°       | 5,8 |
| <b>Red-brown</b>  | Rodenbach Classic 5.2°       | 4,5 |
| <b>Fruit beer</b> | Kriek Premium St. Louis 3.2° | 4,5 |
|                   | Kasteel Rouge 8.0°           | 5,8 |

## NON-ALCOHOLIC

|                         |     |
|-------------------------|-----|
| Carlsberg 0.0°          | 4,5 |
| Sportzot 0.4°           | 5,5 |
| Liefmans Fruitesse 0.0° | 4,5 |
| Kasteel Rouge 0.0°      | 5,5 |

# Tapas

## WITH AN APERITIF OR TO SHARE

|                                                                                    |           |
|------------------------------------------------------------------------------------|-----------|
| <b>Irish Gold oysters · 2 pieces</b><br>shallot vinaigrette                        | <b>8</b>  |
| <b>Oysters au gratin · 2 pieces</b><br>fine Champagne · leek                       | <b>10</b> |
| <b>Pan-fried white pudding*</b><br>Tierenteyn mustard                              | <b>14</b> |
| <b>Sea-cured ham*</b><br>cured with seawater and seaweed                           | <b>15</b> |
| <b>Ostend-style bites</b><br>langoustine tails · cocktail sauce · lemon mayonnaise | <b>16</b> |
| <b>Ibérico ham*</b><br>thinly sliced                                               | <b>18</b> |
| <b>Fish strips*</b><br>catch of the day · homemade tartare sauce                   | <b>20</b> |

*\*Dishes marked with an asterisk are available between 3 p.m. and 5 p.m.*

# Starters

|                                                                                     |                |
|-------------------------------------------------------------------------------------|----------------|
| <b>Ostend grey shrimp croquettes</b><br>made to our house recipe · 1 / 2 croquettes | <b>13 / 24</b> |
| <b>North Sea fish soup</b><br>rouille · cheese · crispy croutons                    | <b>22</b>      |
| <b>Irish Gold oysters · 6 pieces</b><br>shallot vinaigrette                         | <b>24</b>      |
| <b>Cuttlefish à la plancha</b><br>leek · chorizo · parsley                          | <b>28</b>      |
| <b>Salad with hand-peeled grey shrimps</b><br>young leaf salad                      | <b>28</b>      |

*See our seasonal specials for more starters.*

## Weekday lunch · 36

Set starter and main course featuring North Sea fish

Mon–Fri, noon–3 p.m. · excl. public holidays

# Our classics

## FROM THE NORTH SEA

|                                                                             |                 |
|-----------------------------------------------------------------------------|-----------------|
| <b>Ostend grey shrimp croquettes*</b>                                       | 26 / 32         |
| salad · 2 or 3 pieces                                                       |                 |
| <b>Catch of the day</b>                                                     | 38              |
| 3 North Sea fish varieties · leek · langoustine · chips or mash             |                 |
| <b>Bouillabaisse à l'Ostendaise</b>                                         | 40              |
| North Sea fish · langoustine · toast · rouille                              |                 |
| <b>Skate wing</b>                                                           | 40              |
| crushed potatoes · celery · hazelnut butter · capers · tarragon             |                 |
| <b>Tomato with grey shrimps</b>                                             | 44              |
| hand-peeled grey shrimps · salad · fresh mayonnaise · chips                 |                 |
| <b>Cod fillet</b>                                                           | 46              |
| potato and celeriac cream · chanterelles · secreto Ibérico · porcini        |                 |
| <b>River eel</b>                                                            | 48              |
| meunière with tartare sauce, with herb sauce or cream sauce · salad · chips |                 |
| <b>Dover sole meunière · 2 pieces</b>                                       | market price 48 |
| salad · chips · fresh tartare sauce                                         |                 |

## MEAT

|                                                                                |    |
|--------------------------------------------------------------------------------|----|
| <b>Steak tartare</b>                                                           | 34 |
| salad · chips                                                                  |    |
| <b>Fillet steak · 300 g</b>                                                    | 39 |
| Blonde d'Aquitaine · salad · chips · sauce of your choice                      |    |
| <b>Bone-in rib steak · 1 kg · for 2 people</b>                                 | 86 |
| Limousin, aged for 3 weeks · salad · chips · sauce of your choice              |    |
| <i><b>Sauces: béarnaise · peppercorn cream · garlic butter · mushroom.</b></i> |    |

## SALADS

|                                                                                          |    |
|------------------------------------------------------------------------------------------|----|
| <b>Caesar salad</b>                                                                      | 32 |
| pulled chicken · Parmesan · farm egg · croutons · bacon                                  |    |
| <b>Goat's cheese salad</b>                                                               | 36 |
| baked in filo dough · pear · mandarin chutney · walnuts · mustard vinaigrette · pistache |    |

## VEGETARIAN

|                                          |    |
|------------------------------------------|----|
| <b>Vegetarian pasta Bolognese</b>        | 24 |
| tomato · courgette · celery · mushrooms  |    |
| <b>Hazelnut burger</b>                   | 28 |
| seasonal vegetables · sweet potato fries |    |

## THE BEST OF THE SEASON

# Seasonal specials

### STARTERS

|                                                          |    |
|----------------------------------------------------------|----|
| <b>Brioche toast with smoked mackerel</b>                | 26 |
| crème d'Isigny · ricotta · fresh celeriac salad          |    |
| <b>Seared scallops</b>                                   | 26 |
| pumpkin · slow-cooked pork belly · carrot · tom kha kai  |    |
| <b>Pulpo (pan-fried octopus)</b>                         | 26 |
| muhammara · crispy potato · kimchi mayonaise             |    |
| <b>Bekegem goose foie gras</b>                           | 25 |
| gingerbread · mandarin chutney · brioche · pear preserve |    |

### MAIN COURSES

|                                                                           |    |
|---------------------------------------------------------------------------|----|
| <b>Pasta alle vongole</b>                                                 | 38 |
| clams · cockles                                                           |    |
| <b>Pheasant</b>                                                           | 42 |
| Belgian endive · wild mushrooms · apple and cranberry · almond croquettes |    |
| <b>Venison ragout</b>                                                     | 42 |
| pumpkin · Brussels sprouts · parsnip · sweet potato croquettes            |    |
| <b>Irish rib-eye · 350 g</b>                                              | 48 |
| Belgian endive salad · Crosse & Blackwell pickle cream sauce              |    |
| <b>Oven-baked red mullet</b>                                              | 45 |
| pumpkin · parsnip · carrot · leek · shiitake · saffron rice               |    |

*Chips or mash potatoes can be replaced by the warm vegetables of the week.*

*Extra chips or mash potatoes 3.5 · extra warm vegetables 4.5*

## For our younger guests UP TO 10 YEARS

|                               |    |
|-------------------------------|----|
| <b>Chicken nuggets</b>        | 15 |
| chips                         |    |
| <b>Ham and cheese toastie</b> | 16 |
| tomato salad · mayonnaise     |    |
| <b>Meatballs</b>              | 16 |
| tomato sauce · mash           |    |
| <b>Fried fish strips</b>      | 18 |
| mash · fresh tartare sauce    |    |
| <b>Children's Dover sole</b>  | 35 |
| tomato salad · chips          |    |



OUR BRASSERIE  
IN THREE COURSES

# Menu du Bassin

72

PER PERSON

## STARTER

**Two homemade Ostend grey shrimp croquettes**  
*made to our house recipe*

**Cuttlefish à la plancha**  
*leek · chorizo · parsley jus*

**Bekegem foie gras**  
*gingerbread · mandarin chutney · brioche · pear preserve*

**Brioche toast with smoked mackerel**  
*crème d'Isigny · ricotta · fresh celeriac salad*

## MAIN COURSE

**Limousin bone-in rib steak · for 2**  
*salad · sauce of your choice*

**Catch of the day**  
*3 varieties of North Sea fish · leek · langoustine*

**Pheasant**  
*Belgian endive · wild mushrooms · apple-cranberry · almond croquettes*

**Venison ragout**  
*pumpkin · Brussels sprouts · parsnip · sweet potato croquettes*

## DESSERT

**Amarena cherry sundae**

**Crème brûlée**

**Irish coffee**

**Trifle**  
*Jonagold apple · Doyenné du Comice pear · pecan-hazelnut crumble*

**Dame Blanche**

CHOOSE ONE DISH FROM EACH COURSE

## A SWEET FINALE

# Desserts

|                                                                      |    |
|----------------------------------------------------------------------|----|
| <b>Crème brûlée</b>                                                  | 12 |
| <b>Warm apple tart</b>                                               | 14 |
| vanilla · whipped cream                                              |    |
| <b>Le Kolonel</b>                                                    | 14 |
| lemon sorbet · homemade limoncello                                   |    |
| <b>Trio of sorbets</b>                                               | 14 |
| passion fruit · raspberry · lemon · red fruit coulis                 |    |
| <b>Moelleux au chocolat</b>                                          | 14 |
| vanilla ice cream · allow at least 10 minutes                        |    |
| <b>Café glacé</b>                                                    | 16 |
| <b>Homemade Snickers</b>                                             | 14 |
| Made by Sanders bakery                                               |    |
| <b>Trifle</b>                                                        | 14 |
| Jonagold apple · Doyenné du Comice pear · pecan and hazelnut crumble |    |
| <b>Banana Foster</b>                                                 | 16 |
| Ice Ice Amy vanilla ice cream · caramelized banana flambéed with rum |    |

## ARTISAN ICE CREAM

|                                       |    |
|---------------------------------------|----|
| <b>Dame Blanche / Dame Noire</b>      | 14 |
| <b>Brésilienne</b>                    | 14 |
| <b>Advocaat sundae</b>                | 14 |
| <b>Meringue sundae</b>                | 14 |
| <b>Coupe Bassin</b>                   | 14 |
| butterscotch · caramel · fleur de sel |    |
| <b>Warm Amarena cherry sundae</b>     | 16 |
| <b>Children's ice cream · 1 scoop</b> | 8  |
| <b>Small ice cream · 2 scoops</b>     | 10 |

## HOMEMADE PANCAKES from 3 p.m. until 5 p.m.

|                                                                      |     |
|----------------------------------------------------------------------|-----|
| <b>Plain</b>                                                         | 8   |
| butter · sugar · jam                                                 |     |
| <b>Caramel sauce</b>                                                 | 8   |
| <b>Mikado</b>                                                        | 9,5 |
| Jonagold apple · Doyenné du Comice pear · pecan and hazelnut crumble |     |
| <b>Advocaat and vanilla ice cream</b>                                | 9,5 |

*Fancy some cheese? Discover the Van Tricht cheese selection at Le Bar du Bassin.*

## STAY A LITTLE LONGER

# Coffee, tea & digestifs

## HOT DRINKS

|                                   |                                   |
|-----------------------------------|-----------------------------------|
| Coffee · lungo / espresso / decaf | 4                                 |
| Doppio                            | 5,5                               |
| Caffè latte / cappuccino          | 5,5                               |
| Hot chocolate                     | 6                                 |
| Organic Mighty Leaf tea           | 5,5                               |
| Earl Grey – black tea             | Mint Mélange – mint tea           |
| Green Dragon – green tea          | Camomille Citrus – chamomile tea  |
| African Nectar – rooibos tea      | Wild Berry Hibiscus – rosehip tea |
| Ginger Twist – ginger tea         |                                   |

## FORTIFIED COFFEES

|                                 |    |                           |    |
|---------------------------------|----|---------------------------|----|
| Irish coffee · whisky           | 13 | Italian coffee · Amaretto | 13 |
| French coffee · Cognac          | 13 | Dublin coffee · Baileys   | 13 |
| Parisian coffee · Grand Marnier | 13 |                           |    |

## DIGESTIFS

|                     |      |                    |     |
|---------------------|------|--------------------|-----|
| Homemade limoncello | 8,5  | Amaretto Disaronno | 8,5 |
| Grand Marnier       | 8,5  | Baileys            | 8,5 |
| Cognac Hennessy VS  | 10   | Hierbas Ibicencas  | 8,5 |
| Calvados 8 years    | 11,5 | Poire Williams     | 9,5 |
| Cointreau           | 8,5  | Grappa Bianco      | 8,5 |
| Aged genever        | 7    | Sambuca            | 8,5 |
| Young genever       | 7    |                    |     |

## RUM

|                                     |      |
|-------------------------------------|------|
| Old Monk 7 years · India            | 9,5  |
| Plantation Xaymaca · Jamaica        | 10,5 |
| World's End Dark Spiced · Caribbean | 10   |

## WHISKY

|                               |    |
|-------------------------------|----|
| Redbreast 12 years · Ireland  | 11 |
| Edradour 10 years · Scotland  | 12 |
| Macallan Double Cask 12 years | 17 |
| Lagavulin 8 years             | 15 |
| Nikka From the Barrel · Japan | 11 |

*For exceptional ports, Madeiras and even more digestifs, visit Le Bar.*

LE BASSIN · MORE TO DISCOVER

# From aperitif to overnight stay

TAPAS · WINE · APERITIF

Discover Le Bar du Bassin



## Not ready to go home yet?

From 4 p.m., our tapas and wine bar serves small sharing plates, carefully selected wines, cocktails and an extensive selection of Van Tricht cheeses.

Zoé Vanhaecke is a sommelier, cheese expert and beer sommelier. She will gladly help you choose the right glass or a fine bottle.

## LE BAR DU BASSIN

Tapas and wine bar · in the same building.

Feel free to ask our team for a table.

BOUTIQUE HOTEL · OSTEND

Stay the night at Hotel Du Bassin



## Turn your visit to Ostend into a seaside stay.

Hotel Du Bassin is opposite the railway station and close to the marina, city centre and beach. Our rooms, studios and apartments combine a central location with a warm, family welcome.

A generous breakfast buffet awaits you the next morning.

## MORE INFORMATION OR RESERVATIONS

[www.hoteldubassin.be](http://www.hoteldubassin.be)

[info@hoteldubassin.be](mailto:info@hoteldubassin.be)

059 70 33 83



## CHEESE FONDUE AT LE BAR

Warm, creamy and lovely to share.

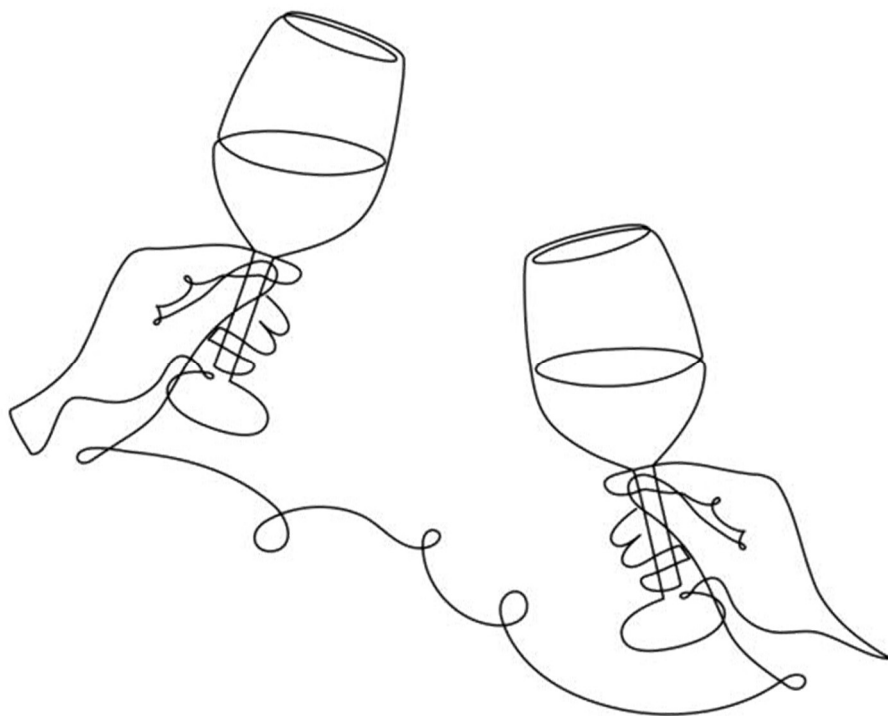
Discover our cheese fondue at Le Bar du Bassin.

*Reservations recommended*

SELECTED BY OUR SOMMELIER ZOÉ VANHAECKE

## Wine by the bottle

*A selection to explore, with attention to origin, character and the perfect pairing at the table.*



## SPARKLING

|                                                                                                                               |            |
|-------------------------------------------------------------------------------------------------------------------------------|------------|
| <b>Ruffus 'Blanc de Blancs' (Belgium) – 100% Chardonnay</b>                                                                   | <b>58</b>  |
| citrus, apple and mineral notes, with aromas of toast, brioche and almond                                                     |            |
| <b>Champagne Laurent-Perrier La Cuvée Brut –</b>                                                                              | <b>76</b>  |
| <b>35% Pinot Noir, 55% Chardonnay, 10% Pinot Meunier</b>                                                                      |            |
| fresh and elegant, with citrus, white flowers, vine peach and white fruit                                                     |            |
| <b>Champagne Deutz Brut Classic – 34% Pinot Noir, 33% Chardonnay, 33% Pinot Meunier</b>                                       | <b>88</b>  |
| an elegant, refined and harmonious Champagne                                                                                  |            |
| <b>Champagne Salmon 'Blanc de Noirs' – 100% Pinot Meunier</b>                                                                 | <b>86</b>  |
| full-bodied and harmonious, with ripe fruit, fresh orange, stewed apple, almond and peach, followed by a subtly saline finish |            |
| <b>Champagne Bollinger 'Special Cuvée' – 60% Pinot Noir, 25% Chardonnay, 15% Pinot Meunier</b>                                | <b>120</b> |
| powerful yet fresh, refined and complex                                                                                       |            |

# WHITE WINE

## FRANCE

|                                                                                                                          |            |
|--------------------------------------------------------------------------------------------------------------------------|------------|
| <b>La Belle Epine – Vignerons de Schistes – Pays d’Oc – Viognier, Chardonnay</b>                                         | <b>33</b>  |
| fresh and off-dry, with notes of exotic fruit                                                                            |            |
| <b>Bott-Geyl ‘Les Points Cardinaux’ – Pinot Gris, Pinot Blanc, Pinot Auxerrois, Pinot Noir</b>                           | <b>40</b>  |
| light to medium-bodied and gently fruity, with aromas of apple and pear in a classic Alsace style                        |            |
| <b>Muscadet Sèvre et Maine sur lie – Michel Delhommeau ‘Clos Armand’ – Muscadet</b>                                      | <b>40</b>  |
| dry and fresh, with aromas of Cavaillon melon and pear and a smooth finish; an excellent match for seafood and shellfish |            |
| <b>Pouilly Fumé ‘La Villaudière’ – Reverdy &amp; Fils – Sauvignon Blanc</b>                                              | <b>46</b>  |
| complex aromas of peach and acacia blossom, complemented by refreshing minerality                                        |            |
| <b>Michel Chapoutier Crozes-Hermitage ‘Petit Ruche’ – Marsanne</b>                                                       | <b>54</b>  |
| full-bodied and buttery, with aromas of exotic fruit, honey and butter; ideal with fish in rich sauces                   |            |
| <b>Domaine Grand Veneur ‘Alain Jaume’ – southern Côtes du Rhône – Viognier</b>                                           | <b>42</b>  |
| fresh and floral, with aromas of elderflower, white peach and pear                                                       |            |
| <b>Mâcon-Villages ‘Vieilles Vignes’ – Domaine Rijckaert – Chardonnay</b>                                                 | <b>50</b>  |
| dry and oak-aged, with aromas of citrus, peach, acacia and honeysuckle                                                   |            |
| <b>Domaine de la Denante – Saint-Véran ‘les Maillettes’ – Chardonnay</b>                                                 | <b>49</b>  |
| bright golden yellow, with a fresh, spicy opening followed by notes of peach, pear and almond                            |            |
| <b>Domaine S.Billaud – Chablis 1er cru ‘Les Fourchaumes’ – Chardonnay</b>                                                | <b>89</b>  |
| mineral Chablis with prominent aromas of honeysuckle, apple and vanilla                                                  |            |
| <b>Meursault Rodolphe Demougeot – Côte de Beaune – Chardonnay</b>                                                        | <b>125</b> |
| top-class white Burgundy, dry and lightly oak-aged, with aromas of citrus, melon and toast                               |            |

## ITALY

|                                                                                                                       |           |
|-----------------------------------------------------------------------------------------------------------------------|-----------|
| <b>Cantina Assuli ‘Fiordiligi’ – Sicily – Grillo</b>                                                                  | <b>36</b> |
| fresh, floral wine with exotic aromas of passion fruit and pineapple                                                  |           |
| <b>Nicolas Bergaglio ‘Gavi di Gavi’ – Piemonte (Gavi) – Cortese</b>                                                   | <b>38</b> |
| elegant Italian wine with a refined nose of ripe white fruit and citrus                                               |           |
| <b>‘Unda’ Bentu Luna – Sardinia – Vermentino</b>                                                                      | <b>52</b> |
| gently mineral, with a fruity bouquet and notes of aromatic herbs; ideal with white fish and shellfish                |           |
| <b>Cantina Kurtatsch – Alto Adige – Pinot Grigio</b>                                                                  | <b>38</b> |
| floral bouquet of elderflower and lemon blossom, with rich aromas of white peach; ideal as an aperitif or with shrimp |           |
| <b>Cantina Terlan ‘Kreuth’ – Alto Adige – Chardonnay</b>                                                              | <b>62</b> |
| rich and oak-aged, with expressive aromas of melon, pink grapefruit and passion fruit                                 |           |

## SPAIN

- Finca Tresolmos Verdejo Lias – Rueda – Verdejo** 36  
fresh and juicy, with aromas of pear, lychee and citrus and subtle floral notes
- Libre y Salvaje – Aragón – Garnacha blanca** 42  
structured and oak-aged, with aromas of quince, apricot and honey; ideal with fish in a rich sauce, white meat or cheese
- Lagar de Costa – Rías Baixas – Albariño** 44  
smooth and maritime in character, with aromas of mint, apple, pear, lychee and mango and a complex, mineral, dry finish

## EUROPEAN AND NEW WORLD WINES

- Tin Mine – Zevenwacht – Stellenbosch, South Africa – Chardonnay - Chenin Blanc** 41  
apricot, pear and nutmeg; dry, full-bodied and elegant
- Markowitsch – Carnuntum, Austria – Grüner Veltliner** 35  
lively and yellow-green in colour, with a spicy, concentrated palate and hints of green apple and lime
- Riesling ‘Saar’ – Von Volxem, Germany – Riesling** 47  
powerful, fresh and aromatic, with elderflower, white peach and subtle petrol notes; dry and refreshing
- Loveblock Sauvignon Blanc – Marlborough – New Zealand** 40  
crisp, dry and fresh, with aromas of blossom, citrus and green fruit and a subtly vegetal finish
- ‘Atlanta’ D’Hellekapelle – Heuvelland, Belgium – Chardonnay, Auxerrois** 50  
full and juicy, with aromas of stewed apple, apricot and vanilla; well worth discovering
- Las Niñas Ella – Colchagua Valley, Chile – Chardonnay** 35  
oak-aged style with aromas of ripe Jonagold apple, peach, butter and toast

## HALF BOTTLES 37.5 CL

- Champagne Didier Michel ‘blanc de blancs’ – Chardonnay** 45  
excellent value, structured and fresh, with notes of yellow apple and apricot
- Pouilly Fumé ‘Henri Bourgeois’ – Sauvignon Blanc** 24  
delicate aromas of gooseberry, ripe pear and flowers; flavourful and juicy, with exotic fruit, fine acidity and a dry finish
- Chablis 1er cru ‘Les Fourchaumes’ Samuel Billaud – Chardonnay** 41  
top-class Chablis with prominent aromas of apple, apricot, oak, butter and lemon zest

# RED WINE

## FRANCE

|                                                                                                                                                      |           |
|------------------------------------------------------------------------------------------------------------------------------------------------------|-----------|
| <b>Carignan Féroce – Domaine Ciceron – Pays d’Oc – Grenache, Carignan</b>                                                                            | <b>33</b> |
| supple and light-bodied, with a smooth palate and aromas of red cherry                                                                               |           |
| <b>J.M. Reverdy &amp; Fils – Sancerre Rouge – Pinot Noir</b>                                                                                         | <b>46</b> |
| an underrated Loire Pinot Noir, fresh and elegant, with aromas of red cherry, redcurrant, cedar and herbs                                            |           |
| <b>L’Ancien – Jean Paul Brun – Beaujolais – Gamay</b>                                                                                                | <b>44</b> |
| fresh red berries, blackberries and violets; juicy and fruit-forward, ideal with steak tartare                                                       |           |
| <b>Crozes-Hermitage ‘Les Trois Chênes’ E. Darnaud – Syrah</b>                                                                                        | <b>57</b> |
| full-bodied and spicy, with notes of berry jam, black pepper and undergrowth; ideal with red meat or game                                            |           |
| <b>Châteauneuf-du-Pape ‘Julien Barrot’- Domaine La Barroche – Grenache, Mourvèdre, Syrah, Cinsault</b>                                               | <b>85</b> |
| powerful and mature, with a creamy palate of stewed red fruit and sweet spices                                                                       |           |
| <b>Château Franc Pipeau – Saint-Émilion Grand Cru – Merlot, Cab. Franc, Cab. Sauv.</b>                                                               | <b>51</b> |
| full-bodied and generous, with an intense bouquet of fresh berries, fine oak and clove                                                               |           |
| <b>Château La Pensée – Lalande de Pomerol – Merlot, Cab. Sauv., Cab. Franc</b>                                                                       | <b>48</b> |
| an intense wine with aromas of dark berries, liquorice, cocoa and dried herbs                                                                        |           |
| <b>Les Haldes de Luchey – Pessac-Léognan – Cab. Sauv., Merlot, Cab. Franc</b>                                                                        | <b>51</b> |
| second wine of Château Luchey-Halde, with aromas of red fruit, thyme, rosemary and cedar                                                             |           |
| <b>Château Deyrem Valentin – Margaux – Merlot, Cab. Sauv., Petit Verdot</b>                                                                          | <b>75</b> |
| beautifully balanced, with aromas of blackberry, black cherry, plum, bell pepper, cedar and tobacco                                                  |           |
| <b>Nuitton Beaunoy ‘La Prieuré’ – Hautes Côtes-de-Nuits – Pinot Noir</b>                                                                             | <b>52</b> |
| excellent, approachable Burgundy with aromas of redcurrant and strawberry, subtle mineral and toasted notes; ideal with white meat and steak tartare |           |
| <b>‘Les Petits Crais’ Domaine Jean Fournier – Fixin – Côte de Nuits – Pinot Noir</b>                                                                 | <b>78</b> |
| an excellent mature vintage with evolved aromas of stewed cherry, undergrowth and eucalyptus                                                         |           |
| <b>Domaine Génot Boulanger – Pommard – Côte de Beaune – Pinot Noir</b>                                                                               | <b>92</b> |
| a top-class Burgundy with notes of blackberry, cherry, raspberry and musk                                                                            |           |

## ITALY

|                                                                                                                   |           |
|-------------------------------------------------------------------------------------------------------------------|-----------|
| <b>Cantina Girlan ‘Patricia’ – Alto Adige – Pinot Noir</b>                                                        | <b>53</b> |
| fresh, floral Pinot Noir with aromas of rose, red cherry and raspberry                                            |           |
| <b>G.D. Vajra – Langhe (Piemonte) – Nebbiolo</b>                                                                  | <b>46</b> |
| refined style with a powerful bouquet of fresh red fruit, violets, lavender and sweet spices                      |           |
| <b>Castello di Cigognola ‘L’Ala’ – Provincia di Pavia – Barbera</b>                                               | <b>44</b> |
| powerful yet smooth, with notes of blackberry jam, plum and liquorice                                             |           |
| <b>Brolio ‘Chianti Classico’ – Ricasoli 1141 – Tuscany – Sangiovese, Colorino</b>                                 | <b>48</b> |
| a classic standout, with aromas of Amarena cherry, mint, violet, cedar and liquorice                              |           |
| <b>Azienda Carvinea – Puglia – Negroamaro</b>                                                                     | <b>42</b> |
| full-bodied and juicy, with floral aromas of rose and violet alongside plum and black cherry                      |           |
| <b>Cusumano Benuara – Sicily – Nero d’Avola, Syrah</b>                                                            | <b>40</b> |
| wild berries, straw, black pepper and fig; a compelling blend with a powerful attack and an elegant, fresh finish |           |
| <b>Barolo – Marchesi di Barolo – Piedmont – Nebbiolo</b>                                                          | <b>98</b> |
| classic, elegant style with aromas of ripe blueberry, cocoa, plum and Mediterranean herbs                         |           |
| <b>Vignetti di Ettore – Amarone della Valpolicella – Corvina, Rondinella, Corvinone</b>                           | <b>84</b> |
| powerful and full-bodied, with aromas of oak, chocolate, cherry compote and leather                               |           |

## SPAIN

|                                                                                                                               |           |
|-------------------------------------------------------------------------------------------------------------------------------|-----------|
| <b>Viña Salceda Crianza – Rioja - Tempranillo</b>                                                                             | <b>41</b> |
| ripe red fruit, leather and coffee; spicy and dry                                                                             |           |
| <b>Castillo de Aresan ‘Barrel Aged’ – La Mancha – Cabernet Sauvignon</b>                                                      | <b>37</b> |
| full-bodied, with aromas of black cherry, blackcurrant, plum and liquorice and notes reminiscent of red and black fruit gums  |           |
| <b>Pascona – Montsant, Catalonia – Garnacha, Cariñena</b>                                                                     | <b>46</b> |
| fruit-forward, with intense aromas of red cherry, fig and vanilla and subtle toast; a fine match for stews, cheese or poultry |           |
| <b>Matsu ‘el Recio’ – Toro – Tinto de Toro (Tempranillo)</b>                                                                  | <b>51</b> |
| full-bodied and silky, with aromas of chocolate, black fruit and vanilla                                                      |           |
| <b>Trossos del Priorat ‘90 Minuts’ – Priorat – Garnacha, Cabernet Sauvignon</b>                                               | <b>48</b> |
| a fine example of Priorat: powerful, with aromas of black fruit, wild herbs and a lightly smoky note                          |           |
| <b>Vente Las Vacas Reserva – Ribera del Duero – Tinto Fino (Tempranillo)</b>                                                  | <b>88</b> |
| seductive and intense, with notes of blackberry, blueberry, violet, black pepper and vanilla                                  |           |

## EUROPEAN AND NEW WORLD WINES

|                                                                                                                 |           |
|-----------------------------------------------------------------------------------------------------------------|-----------|
| <b>Weingut Knipser – Pfalz, Germany – Spätburgunder (Pinot Noir)</b>                                            | <b>55</b> |
| fleshy Pinot Noir with notes of red berries and cherry, complemented by fine oak, cigar box and espresso        |           |
| <b>Quinta da Ferradosa – Douro, Portugal – Touriga Nacional, Touriga Franca</b>                                 | <b>50</b> |
| concentrated and full-bodied, with aromas of juicy dark fruit, herbs and liquorice                              |           |
| <b>Zevenwacht – Syrah, South Africa – Stellenbosch</b>                                                          | <b>40</b> |
| intense and spicy Syrah with blackberry, plum, white pepper and tobacco; ideal with red meat and game           |           |
| <b>Rhebokskloof – Paarl, South Africa – Pinotage</b>                                                            | <b>42</b> |
| earthy and lightly toasted, with notes of black fruit, leather and spice; ideal with game birds                 |           |
| <b>La Misión Carmenère Gran Reserva – William Fèvre, Chile – Maipo Valley</b>                                   | <b>40</b> |
| powerful and intense, with aromas of ripe blackberry, plum, chocolate and green pepper; excellent with red meat |           |

## HALF BOTTLES 37.5 CL AND MAGNUMS 150CL

|                                                                                           |                |
|-------------------------------------------------------------------------------------------|----------------|
| <b>Cantina Giran ‘Patricia’ – Alto Adige, Italy – Pinot Noir</b>                          | <b>29 / 99</b> |
| fresh, floral Pinot Noir with aromas of rose, red cherry and raspberry                    |                |
| <b>Château les Haldes de Luchey – Pessac Léognan, France – Cabernet Sauvignon, Merlot</b> | <b>28 / 96</b> |
| second wine of Château Luchey-Halde, with aromas of red fruit, thyme, rosemary and cedar  |                |
| <b>Matsu ‘el Recio’ – Toro, Spain – Tinto de Toro (Tempranillo)</b>                       | <b>92</b>      |
| full-bodied and silky, with aromas of chocolate, black fruit and vanilla                  |                |

## ROSÉ WINE

|                                                                                      |           |
|--------------------------------------------------------------------------------------|-----------|
| <b>Goru Rosado – Jumilla, Spain – Garnacha</b>                                       | <b>33</b> |
| redcurrant, raspberry and blackberry; smooth and fruit-forward                       |           |
| <b>Komaros Rosato – Marche, Italy – Montepulciano</b>                                | <b>35</b> |
| acacia, raspberry, white peach, floral                                               |           |
| <b>Love – Château Léoube – Côtes de Provence, France – Grenache, Syrah, Cinsault</b> | <b>40</b> |
| red fruit, vine peach, white flowers, juicy and dry                                  |           |
| <b>Clos Cibonne ‘Tradition’ – Côtes de Provence, France – Tibourin</b>               | <b>55</b> |
| mandarin, orange peel and pink pepper, with a mineral finish                         |           |