

*La Parisienne*

HOTEL  
CAFE

AU RENDEZ-VOUS  
DES BONS PÊCHE

VINS & LIQUEUR

RUE  
DES URSINS

APERITIFS DE  
V.M. LIQU  
CAFE



## *Nos vins Blancs*

175ml glass

250ml glass

bottle

### **Pinot Grigio**

£5.75

£6.85

£19.95

Italy, Veneto

*Grapes harvested and hand-picked from the winery's own vineyards guarantee character and elegance, whilst the 'DOC' classification affords prestige, and ensures class. Vivid aromas of acacia flowers, apple and pear evolve into a crisp and refreshing palate, then a fruity, light and fragrant finish.*

### **Sauvignon Blanc**

£5.75

£6.85

£19.95

France, Langedoc-Roussillon

*Aromatic, crisp pear, apple and peach flavours are bright and lively, yet still remain soft and juicy on the palate. Well-balanced and refreshing, with a delicate acidity and bright 'medium-dry' finish. There's no oak either, just a pure, refined expression of the grape.*

### **Colombard / Ugni Blanc (Uby No. 3)**

£5.75

£7.25

£20.95

France, Gascony

*A brilliant blend of Colombard and Ugni blanc, a crystal clear yellow in the glass. Sumptuous flavors and aromas of lemon curd and juicy pear, alongside mouth-watering grapefruit and white peach. The mouthwatering, crisp acidity leads to a tangy, mid-length finish. Dangerously moreish.*

### **Chenin Blanc**

£21.95

South Africa, Stellenbosch

*A youthful expression of ripe pears, guavas and sweet melons. The fresh acidity adds to the longevity of these flavours. The tropical fruit flavours form the core of this wine, where hints of green figs and kiwi fruit showcase dimension.*

### **Chardonnay**

£22.95

France, Langedoc-Roussillon

*Surprisingly rich brioche, apple, peach and lemon flavours are expressed on a palate with incredible depth and butteriness. Great balance of acidity and natural ripe white fruit depth – soft, indulgent and sophisticated.*



**Sauvignon Blanc “What the Phoque”**

£22.95

France, Loire Valley

*A reflection of the Loire Valley’s cooler climate, this is fresh, light and approachable. Citrus fruit and a zippy acidity prepares the palate for apple and light, fragrant peach flavours. Finishes light.*

**Marlborough Sauvignon Blanc**

£26.95

New Zealand, Marlborough

*Fresh, intensely deep and brackish aromas of gooseberries, fresh herbs and limes are lifted by exotic aromatics and esters. The nose is youthful, lemony and fresh. Medium-dry and full-bodied on palate, with intense, concentrated flavours of gooseberry and ripe tropical notes.*

**Sancerre**

£29.95

France, Loire

*Beautifully fresh, there’s a lot of complexity and finesse here: Grass, herbs, minerals, vanilla, fructose sweet lemons and peach. The finish is befitting of a wine of this quality - long and multi-layered, with notes of bergamot particularly noticeable.*

**Albarino**

£34.95

Spain, Rias Baixas

*Aromas of apricot, peach and pineapple, a floral note and a touch of minerality. Lively and fresh on the palate, with good balance of acidity afforded by grapefruit and lemon zest.*



### Côtes du Rhône

£25.95

France, Rhone Valley

*Loads of licorice, back olive tapenade, pepper, herbs, kirsch liqueur and black raspberry notes are all present in this expressive, medium-bodied, elegant wine.*

### Susumaniello

£32.95

Italy, Puglia

*The variety with the singsongy name delivers loads of luscious red fruit with cherry and blueberry in pole position. Askos sees nine months of oak and those added notes of spice, tobacco and leather are well integrated within the greater fleshiness of the grape. The finish shows light touches of cola, balsam herb and licorice.*

### Château Labbadie, Haut-Médoc

£36.95

France, Bordeaux

*With a black fruit backbone and hints of graphite and mocha, this wine offers a sense of pedigree and opulence. Polished tannins and good balance make it immediately approachable. Possessing a pretty sweetness and delicacy of flavours. This is lovely, long and harmonious.*

# *Nos vins Rouges*

	175ml glass	250ml glass	bottle
<b>Merlot</b>	£5.75	£6.85	£19.95
France, Languedoc-Roussillon			
<i>Youthful and fresh, bursting with rich, soft, red fruit. Velvety smooth and round, this wine possesses astonishing quality for wine of this price, beautifully showcasing the uncomplicated, soft freshness of the Merlot grape as expressed by the Languedoc terroir.</i>			
<b>Merlot / Tannat (Uby No. 7)</b>	£5.75	£7.25	£20.95
France, Gascony			
<i>A wonderfully fresh, approachable blend - a fruit explosion of blueberry, blackberry and blackcurrant notes. Of light body, soft and aromatic. Made by one of the most popular estates in Southern France.</i>			
<b>Pinot Noir</b>	£5.75	£7.25	£20.95
Vin de France			
<i>Ruby garnet color. Aromas of dried cherries and lime powder candy with a supple, dry-yet-fruity medium body and a sweet blood orange, cherry-led finish.</i>			
<b>Cabernet Sauvignon “What the Phoque”</b>			£20.95
France, Loire Valley			
<i>Red and black ripe fruit provides the cherry / blackcurrant structure from which subtle spice notes develop. Well-structured, bursting with juicy blackcurrants all the way from the nose to the finish.</i>			
<b>Rioja Crianza</b>			£22.95
Spain, Rioja Alavesa			
<i>It has a nose of terse, ripe black fruit with spices and floral notes. The palate is fresh, supple and tasty with good tension, good acidity and balance. A great example of modern traditional Rioja.</i>			
<b>Malbec</b>			£25.95
Argentina, Mendoza			
<i>First come the dark plums and black cherries, with a prickling spice breaking up the initial lushness of the bouquet. A note of oak derived cedar is subtle. Dry and medium bodied, dark plums, boysenberry and damson are the primary dark fruit flavours.</i>			



## Rosé

175ml glass

250ml glass

bottle

### Pinot Grigio Blush

£5.75

£6.85

£19.95

Italy, Veneto

*This lively rosé extracts crisp, refreshing delicacy from the Pinot Grigio grape. A pretty coppery pink colour. A fruity nose, full of finesse, exudes aromas of yellow apple, pear and fragrant spring flowers, before more fruit is revealed on a medium-bodied palate (this time strawberry and zingy citrus).*

### Rosé d'Anjou (semi-sweet)

£5.75

£7.25

£20.95

France, Loire

*Beautifully delicate, fruity Rose d'Anjou. Finely tuned, fresh and elegant. Gentle flavours of crushed strawberry, raspberry and rosehip with a touch of apple, sweet spice and mint. Light bodied, lively and crisp with a subtle hint of sweetness on the finish.*

### Cabernet Franc Rosé "What the Phoque"

£20.95

France, Loire Valley

*A fruity, dry rosé wine with strawberry, candied cherry and blackcurrant notes followed by a persistent, crisp finish. Easy drinking, and pairs well with charcuterie, and salads.*

## Sparkling

bottle

### Prosecco Spumante

£22.95

Italy, Veneto

*A fresh straw yellow in the glass with a delicate, natural mousse. Peach, melon, apple and spring flower aromas show on the nose. Delicate acidity uplifts the soft orchard fruit on a palate that is aromatic, crisp and clean, before leading into a fruity, dry finish.*

### Champagne Cazals, Carte Or, Grand Cru

£44.95

France, Champagne, Mesnil-sur-Oger

*Crystal clear and lively - the vibrancy of this energetic Champagne comes from a lively blend of fleshy white fruit and perfect citrus balance. This exuberance evolves into a mature palate of brioche, honey, lemon and hazelnut flavours. This Champagne is subtle, deep and complex, rich yet weightless. Cazals' grapes are purchased by Bollinger and Krug to blend their (much more expensive) Champagnes!*



## *Dessert*

### 'Alcyone' Red Tannat Dessert Wine

50ml

£4.90

Uruguay

*Polished tannins, radiant purple hue and honey like texture. Touched with a bouquet of winter flowers, Madagascan vanilla bean and wild apple. The warmth and richness of chocolate flows from the palate to the indulgent, velvety finish. Made with Uruguayan Tannat grapes.*

## *Armagnac*

### Uby 'Extra Long' 20 ans Hors d'Age

25ml

£4.90

*Extra Long is a 20 year old Armagnac from Domaine Uby in the French Gascogne region. It's made from the Ugni Blanc and Folle Blanche grapes and matured in French oak barrels for 20 years.*

*Nose: Rich and fruity with candied orange zests, mandarins and stewed prunes*

*Palate: Soft and rich with figs, oranges and cinnamon followed by polished wood and toasted hazelnuts.*