



# Bistro du Vin

## *AT THE HEART OF OUR HOTELS*

*Serving classical French dishes with a modern twist, designed by Chef Director Matt Powell. With contemporary yet traditional finishes, our Bistros have a sense of sophistication and pay a perfect complement to our ethos, which is all about serving heart-warming food and quality artisan ingredients. From long-standing classics to seasonal dishes and specials, our food is designed to suit all occasions. We encourage you to relax, dine, and soak up the atmosphere.*

## BISTRO DU VIN

### CHAMPAGNE COCKTAILS

<b>CLASSIC CHAMPAGNE COCKTAIL</b> Champagne, Hennessy VS Cognac, Angostura bitters, sugar	£12.95	<b>KIR ROYALE</b> Lombard Champagne, Briottet Crème de Cassis Liqueur	£12.95
<b>FRENCH 75</b> Lombard Champagne, Tanqueray Gin, sugar syrup, lemon	£12.95	<b>BELLINI ROYALE</b> Lombard Champagne, Briottet Crème de Pêche Liqueur, peach	£12.95
		<b>MIMOSA</b> Lombard Champagne, orange juice	£9.95

### COCKTAILS

<b>CLASSIC COCKTAILS</b> <b>PASSION FRUIT MARTINI</b> Passoã Passion Fruit Liqueur, Absolut Vanilia Vodka, Prosecco, passion fruit, pineapple	£11.95	<b>SIGNATURE COCKTAILS</b> <b>FRENCH FIZZ</b> Twist on a French Martini, Lombard Champagne, Finlandia Vodka, Briottet Crème de Framboise Liqueur, pineapple	£11.95
<b>ESPRESSO MARTINI</b> Finlandia Vodka, Tosolini Expre Liqueur, espresso, sugar syrup		<b>GARDEN MOJITO</b> Twist on a Mojito, Hendricks Gin, St Germain Elderflower Liqueur, cucumber, mint	
<b>OLD FASHIONED</b> Woodford Reserve Bourbon, Angostura bitters, sugar		<b>PROVENCE ROSE CRUSH</b> Fruity Gin Cocktail with Provence Rosé, Puerto de Indias strawberry gin, Provence rosé wine, raspberries, strawberries, apple	
<b>MARGARITA</b> El Jimador Reposado Tequila, Cointreau, lime, agave syrup		<b>RASPBERRY DAIQUIRI</b> Classically Strong and Fruity. Bacardi Carta Blanca White Rum, Briottet Crème de Framboise Liqueur, lime	
<b>COSMOPOLITAN</b> Absolut Citron Vodka, Cointreau, lime, cranberry		<b>MALVASIA SOARES</b> Our Award Winning Graham's Blend No.5 Cocktail, Grahams Blend No.5 White Port, El Jimador Reposado Tequila, Briottet Crème de Pêche Liqueur, homemade spice mix	
<b>PINA COLADA</b> Bacardi Coconut Rum, double cream, pineapple, coconut, lime		<b>CHOCOLATE SHIRAZ-ERAC</b> Chocolate Sazerac with Bloody Shiraz Gin, Rittenhouse Rye Whisky, Four Pillars Bloody Shiraz Gin, Crème de Cacao Liqueur	
<b>NEGRONI</b> Bombay Sapphire Gin, Campari bitters, Martini Reserva Rubino Vermouth		<b>BASIL SMASH</b> Fragrant Gin Cocktail, Tanqueray Gin, Noilly Prat Dry Vermouth, basil, lemon	
<b>TOM COLLINS</b> Tanqueray Gin, lemon, sugar syrup, soda		<b>GRAPEFRUIT &amp; ORANGE MARTINI</b> Sustainable Martini du Vin, Discarded Chardonnay Vodka, Italicus Bergamot Liqueur, Lillet Blanc	
<b>AMARETTO SOUR</b> Saliza Tosolini Amaretto, Angostura bitters, cherry and vanilla syrup, lemon, sugar syrup			
<b>SIDE CAR</b> Hennessy VS Cognac, Cointreau, lemon, sugar syrup			

## SUNDAY LUNCH MENU

2 COURSES | £29.95 PER PERSON  
3 COURSES | £34.95 PER PERSON

Help yourself to the 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.

**BON APPÉTIT!**

### ENTRÉES

#### THE FRENCH MARKET TABLE

Soup of the day (398kcal), a buffet of Severn & Wye hot and cold smoked salmon (184kcal), shell on prawns (101kcal), selection of charcuterie (297kcal), grilled vegetables (210kcal), pickles (36kcal), potato salad (117kcal), courgette, green bean and halloumi salad (174kcal), fennel, feta and pomegranate salad (169kcal), mixed leaf salad (0kcal) and freshly baked artisan breads (236kcal)

### PLATS PRINCIPAUX

**SCHNITZEL** (895kcal \ 925kcal)  
Chicken or halloumi [V]

**FILLET OF SEA BASS** (220kcal)  
Pipérade, pesto and fennel

**SPELT RISOTTO** (620kcal)  
Spring vegetables [VGI]



### DESSERTS

**CRÈME BRÛLÉE** (717kcal) [V]

**POT AU CHOCOLAT** (713kcal) [V]

**TARTE TATIN DU JOUR** (644kcal) [V]

**POIRE BELLE HÉLÈNE SUNDAE** (912kcal) [VGI]

**HDV CLASSIC BURGER & FRITES**  
200g burger patty, relish, bacon, grilled cheese, brioche bun (1,172kcal) **OR** Plant based burger patty, mushroom ketchup, grilled vegan feta cheese, plant based brioche bun (1,143kcal) [VGI]

**SALADE MAISON** (142kcal \ 284kcal)  
Add: Chicken (234kcal), Tiger Prawns (70kcal) or Halloumi [VGI] (208kcal)

**GLACES ET SORBETS** (52kcal) [V]

**ASSIETTE DE FROMAGE** (606kcal)  
French artisan cheese, biscuits and chutney  
◇ £2 supplement

For special dietary requirements or allergy information, please speak with a member of our team before ordering. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free or fulfil dietary requirements due to possible cross contamination during production. [VGI] = Does not include any ingredients derived from animals. [VGIA] = Alternative available that does not include any ingredients derived from animals. [V] = Vegetarian. Cheese boards may contain unpasteurised cheese. Calorie content. Calculations as accurate as possible however slight variations may occur. To maintain a healthy weight, the daily recommended intake of calories for adults is around 2,000 calories a day. All of our prices include VAT. A discretionary service charge of 12.5% will be added to your bill.



For further information on allergens please scan here.

HOTELDUVIN.COM

# TASTE DU VIN MENU

EACH COURSE HAS BEEN EXPERTLY PAIRED BY OUR GROUP SOMMELIER WITH A GLASS OF WINE TO COMPLEMENT THE DISH

## SEVERN & WYE SMOKED SALMON CLASSIC (145kcal)

Treacle soda bread and fromage blanc

Wine Pairing: Verdejo, Elias Mora, Rueda, Spain [125ml glass]

## CHICKEN LIVER PARFAIT (243kcal)

Brioche toast and raisin chutney

Wine Pairing: Hills and Valleys Riesling, Pikes, Clare Valley, SA, Australia [125ml glass]

## BEEF CHEEK BOURGUIGNON (762kcal)

8 hour braised beef cheeks, served with pancetta, mushrooms, baby onions and pommes mousseline

Wine Pairing: Beaujolais, Château Belleverne, Chenas, France [175ml glass]

## POT AU CHOCOLAT (237kcal)

Classic chocolate mousse with crème Chantilly [V]

Wine Pairing: Six Grapes by Graham's, Portugal [50ml glass]

## THE CHEESE PLATE (534kcal)

Selection of artisan cheese, served with biscuits and chutney

Wine Pairing: Bordeaux Supérieur, 'Tradition' Château Penin, France [125ml glass]

£59.95 PER PERSON  
(based on minimum of two sharing)

Sample menu, dishes and wines are subject to seasonal variations

Vegan alternative available

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Nouilles et Macaronis FRAIS aux ŒUFS **SCAPINI** Maison principale 28, Rue de Strasbourg, PARIS **BISCUITS**

# Bistro du Vin

**Au Sablier** ROBES, MODES 14, Rue Drouot PARIS TELEPHONE 331-31 ENGLISH SPOKEN

## 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

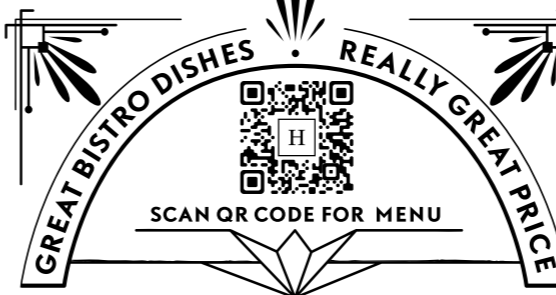
BY HOTEL DU VIN

Mendoza, Argentina

**VOLTAIRE** articulé avec **Tablette**  
pour MALADE OPPRESSÉ  
**DUPONT**  
Fabricant breveté s. g. d. g.  
FOURNISSEUR DES HOPITAUX  
à PARIS - 10, Rue Hauteville, 10  
près l'École de Médecine  
Les plus HAUTES RÉCOMPENSES à toutes les Expositions.  
ENVOI FRANCO du CATALOGUE contenant 423 fig.



## PRIX FIXE



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 plain and fruit scones served with Paysan butter.



LE PLUS BEAU CADEAU à faire ou à recevoir certainement

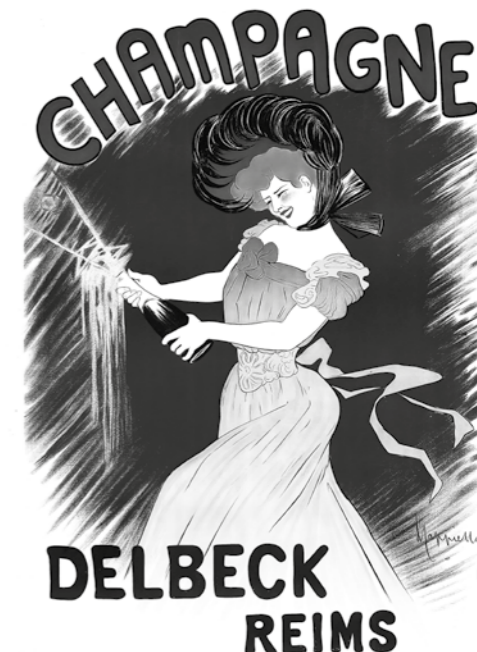


UNE MONTRE THENIZ

Elle est en or, en argent, en métal, pour hommes, dames, garçons et se vend à partir de 30 francs chez les meilleurs horlogers.

ACHETEZ VOS MONTRES chez THENIZ CHEZ L'HORLOGER

Elle se fait en or, en argent, en métal, pour hommes, dames, garçons et se vend à partir de 30 francs chez les meilleurs horlogers.



**DELBECK REIMS**



## HOTEL DU VIN

Experience splendour in a town near you



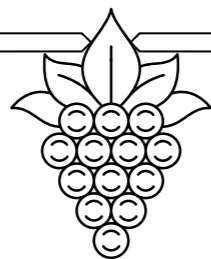
## TASTE DU VIN

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)





## BISTRO DU VIN WINE LIST

*Wine; the very lifeblood of our Hotels & Bistros. 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, from traditional quality Bordeaux and Burgundy through to trendy wines from the New World. It promises something for everyone ~ from a simplified selection of quaffable wines by the glass, to sophisticated and complex varieties from leading wine makers from every continent.*

*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.*

## BISTRO DU VIN FRENCH WINE MAP

*French food and wine are at the heart of Bistro du Vin and our hotels across Great Britain. Whilst we have a range of wines from around the world available as part of our extensive list, we have a selection of wines we are immensely proud of, from across the many of the notable wine appellations in France.*

*Here you will find an overview of each of the regions and the wines currently featured within this list:*

### CHAMPAGNE

\* Cuvée Hotel du Vin, Lombard  
\* Lanson Père et Fils  
\* Lanson Rosé  
Lombard, Blanc de Noir, Brut Nature, Grand Cru, Verzenay  
Lanson, Blanc de Blancs  
Laurent-Perrier Vintage  
Grand Siècle By Laurent-Perrier

### CHABLIS

Chablis 1ER Cru, Vaillons, Olivier Tricon

### ALSACE

Riesling, Trimbach, Ribeauvillé  
Dry Riesling, Donnhoff Qba, Nabe  
Gewurztraminer, Classic, Hugel

### LOIRE VALLEY REGIONS

\* Muscadet, Sèvre-et-Maine sur Lie La Bretesche, Jérémie Huchet  
Vouvray, Marc Bredif  
Pouilly-Fumé, Villa Paulus, Domaine Masson-Blondelet  
Sancerre, 'Le Pierrier', Domaine Thomas

### BURGUNDY

Meursault, Bouchard Père & Fils  
Maranges 1er Cru, La Fuisse  
Puligny Montrachet, Domaine Pernot Belicard  
Chassagne-Montrachet, Thomas Morey, Rouge Vieilles Vignes  
Gevey-Chambertin, Joseph Droubin

### BEAUJOLAIS

\* Chenas, Château Belleverne

### BORDEAUX

\* Bordeaux Supérieur 'Tradition' Château Penin  
Bordeaux Supérieur, Château de Cazenove  
Saint-Émilion Grand Cru, Château Tour Baladoz  
Château Talbot, Grand Cru Classé Saint-Julien  
Margaux, Chateau Tayac  
Pomerol, Chateau Mazeyres

### RHÔNE VALLEY REGIONS

Condrieu, La Petite Côte, Yves Cuilleron  
Chateaufeuf du Pape, Domaine Chante Cigale  
Côte Rôtie, Guigal, Brune et Blonde

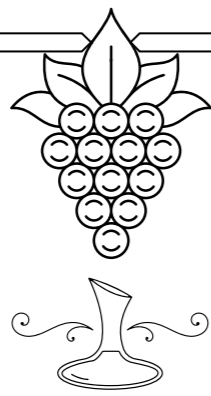
### SOUTH OF FRANCE

\* Maison Blanc, Rouge & Rosé by Anciens Temps, Vin de France  
\* Viognier, Les Iles Blanches, Cellier des Chartreux, IGP Gard

### PROVENCE

\* Côtes de Provence, Château Gairoird Rosé

*\* This symbol shows wines that are available by the glass.*



### TO DECANT OR NOT TO DECANT?

The question of 'should wine always be decanted' is regularly asked by our guests. Before we can answer this let us look at the two main reasons why we decant wine. Firstly, to oxidate the wine through the transfer of wine from the bottle to the decanter, and the increased surface area of the wine to air contact in the decanter. This oxidation helps to soften the acidity in the wine and makes the wine 'smoother' and more enjoyable to drink. Secondly, the process of decanting helps to remove any sediment from the wine. However, does this mean that all wines should be decanted, and the answer is no!

Styles of wine that get the most benefit from being decanted are those either with high levels of sediment or bigger more full-bodied reds such as Barolo from Italy and Cabernet based wines. These styles of wine are full bodied and high in tannins, the decanting process therefore helps to make these wines softer and more enjoyable to drink. Other wines, for instance most whites and lighter reds such as Pinot Noir, tend not to benefit from the decanting process and may even deteriorate from being decanted. However, ultimately the choice of whether you wish to have your wine decanted or not is yours, we will just recommend the wines that benefit most from the decantation process.

### BISTRO DU VIN WINE LIST

#### CHAMPAGNE & SPARKLING WINE

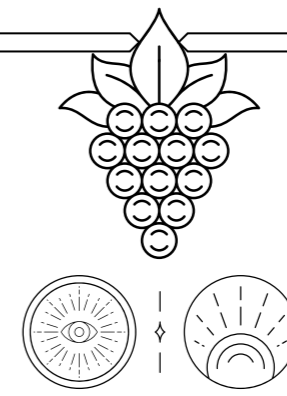
	glass 125ml	bottle 750ml
<i>EINS, ZWEI, ZERO, RIESLING</i> Leitz, Germany [Alcohol-Free]	£4.95	£27.95
<i>PROSECCO, EXTRA DRY NV</i> Fiol, Veneto, Italy	£7.95	£39.95
<i>HENNERS BRUT NV</i> East Sussex, England	£11.95	£67.95
<i>CUVÉE HOTEL DU VIN</i> Lombard, France	£11.95	£69.95
<i>LANSON PÈRE ET FILS</i> France	£12.95	£74.95
<i>LANSON ROSÉ</i> France	£14.50	£84.95

#### WHITE WINE

	glass 175ml	glass 250ml	carafe 500ml	bottle 750ml
<i>MAISON BLANC</i> Anciens Temps, Vin de France	£6.50	£8.95	£16.95	£24.95
<i>MUSCADET</i> Sèvre-et-Maine sur Lie La Bretesche, Jérémie Huchet, France	£7.50	£9.95	£19.50	£27.95
<i>RIESLING</i> Hills & Valleys, Pikes, Clare Valley, South Australia	£7.95	£10.50	£20.50	£29.95
<i>VIOGNIER</i> Les Iles Blanches, Cellier des Chartreux, IGP Gard, France	£8.95	£12.50	£23.95	£34.95
<i>VERDEJO</i> Elias Mora, Rueda, Spain	£9.50	£12.95	£24.50	£35.95
<i>PINOT GRIGIO</i> Puiatti, Friuli-Venezia Giulia, Italy	£9.95	£13.50	£25.50	£36.95
<i>SAUVIGNON BLANC</i> Crowded House, Marlborough, New Zealand	£10.50	£13.95	£27.50	£39.95
<i>CHARDONNAY</i> Kendall Jackson, Vintners Reserve, California, USA	£13.50	£18.50	£34.95	£49.95

#### ROSÉ WINE

	glass 175ml	glass 250ml	carafe 500ml	bottle 750ml
<i>MAISON ROSÉ</i> Anciens Temps, Vin de France	£6.50	£8.95	£16.95	£24.95
<i>ROSÉ SAUVAGE BY HOTEL DU VIN</i> Clare Valley, South Australia	£8.95	£12.50	£23.95	£34.95
<i>CÔTES DE PROVENCE</i> Château Gairoird Rosé, France [Organic]	£10.50	£13.95	£27.50	£39.95



### OLD WORLD vs NEW WORLD

Terms used frequently in the wine world, but what do they really mean? Well, there are a number of differences between New World and Old World wine growing countries and all of them have exceptions to the rules! Primarily most European countries are classed as Old World, since wine making originated in these countries and dates back hundreds of years. However, a more significant difference is the labelling terminology. Most wines that originate from Old World countries, such as France, Spain and Italy, are named after the place where they are produced. Whereas wines from the New World are often named after the grape variety or the brand name given by the producer, or both! For example, Chablis, Bordeaux, Rioja, Barolo, Sancerre and Champagne are all places that are iconic for producing wines and they all have strict laws over what they can and cannot do in their grape growing and wine making, even down to which varieties they can or cannot grow. The New World does not have the same type of laws, hence you can have a 'Chardonnay' labelled wine from all over the world. However, unless you know which Old World wine region is permitted to grow which varieties you may not know that Chablis make wines from Chardonnay grapes and Sancerre from Sauvignon Blanc grapes!

### BISTRO DU VIN WINE LIST

#### RED WINE

	glass 175ml	glass 250ml	carafe 500ml	bottle 750ml
<i>MAISON ROUGE</i> Anciens Temps, Vin de France	£6.50	£8.95	£16.95	£24.95
<i>CABERNET SAUVIGNON</i> 'Man with the Ax' Showdown, California, USA	£7.50	£9.95	£19.50	£27.95
<i>CHIANTI</i> Da Vinci, Italy	£7.95	£10.50	£20.50	£29.95
<i>BEAUJOLAIS</i> Château de Belleverne, Chénas, France	£8.95	£12.50	£23.95	£34.95
<i>MALBEC BY HOTEL DU VIN</i> Mendoza, Argentina	£9.95	£13.50	£25.50	£36.95
<i>BORDEAUX SUPÉRIEUR</i> 'Tradition' Château Penin, France	£10.50	£13.95	£27.50	£39.95
<i>RIOJA RESERVA</i> Lealtanza, Altanza, Spain	£12.50	£16.95	£32.95	£47.95
<i>PINOT NOIR</i> Urlar, Gladstone, New Zealand [Organic]	£13.50	£18.50	£34.95	£49.95

#### DESSERT WINES & PORT

	glass 50ml	glass 100ml	bottle
<i>MOSCATO D'ASTI</i> Alasia, Italy (750ml bottle)			£26.95
<i>LICOR DE TANNAT</i> Familia Deicas, Uruguay (500ml)	£4.95	£8.95	£42.95
<i>TOKAJI</i> Late Harvest, Diznoko, Hungary (500ml)	£5.95	£10.95	£52.95
<i>RESERVE BLENDED PORT</i> Six Grapes by Graham's, Portugal (750ml)	£2.95	£4.95	£32.95
<i>10 YEAR OLD TAWNY</i> Graham's, Portugal (750ml)	£3.95	£6.95	£49.95
<i>20 YEAR OLD TAWNY</i> Graham's, Portugal (750ml)	£5.50	£10.50	£74.95

125ml glasses also available on bottles with by the glass prices, excluding Dessert Wines & Port.  
A discretionary service charge of 12.5% will be added to your bill. All prices in GBP and include VAT.  
For special dietary requirements or allergy information, please speak with our staff before ordering.



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