

Monday & Tuesday

Cheese Or Land Platter 138 instead of 190

Wednesday & Thursday

6 Oysters 148 instead of 200

"I won't be impressed with technologies until I can download food and wine."

Bill Murray

We are fortunate to have crossed paths with many talented and renowned chefs, who taught us the definition of "good flavours."

We believe the right food balances, completes, and even elevates the wine!

Bon appétit! Sincerely Vines,

<u>Land</u>	
French Ham	6o
French Saucisson	6o
Chorizo	70
Truffle Ham	8o
Copa	90
French Terrine	90
Dry Beef	100
Beef Tartare	100

<u>Farm</u>		
Brie de Meaux Soft Cheese - Cow	6o	
Tomme de St-Suplice Soft Cheese - Sheep	6o	
Manchego Truffle Hard Cheese - Sheep	7º	
Saint-Nectaire Soft Cheese - Cow	70	
Aged Comté Hard Cheese - Cow	70	
Rocamadour Soft Cheese - Goat	7º	

Sweet Tooth	
Fondant Chocolate	8o
Iced Macaron	8o

Sea Anchovies Marinated in Olive Oil 80 Octopus Ceviche Style 120

Octopus Ceviche Style 120
Smoked Salmon 140
Oysters By 6 200
Caviar 400

Hot food French Escargots Fermiers 100 Chorizo Pizza Brioche 100 3 cheeses Pizza Brioche 100 Truffle Ham Pizza Brioche 100 Vegetarian Quiche 120 Baked Camembert 180

190
190
220
280