Think Hot food	
Mediterranean Quiche Think of this classic tart flavored with olives, tomatoes and goat cheese	130
Black Truffle Risotto Think Italian speciality made by French guys, with truffle of course	180
Comté Tartine Think Comté & Duck liver	100
Truffle Tartine Think that truffle by itself is just perfect	120

Sweet Tooth	
Chocolate Tart Think that you ain't gonna go run in Pure after having it but no regrets, your soul will be cleansed	100
Lemon Tart Think of a lighter version of the chocolate tart	100



"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, JB + Romain

Sharing		
Land Platter Think pork, pork and again pork	190	
Cheese Platter Think that cheese and wine for us is a tradition.	190	
French Platter Think that cheese and cold cut is a religion in France	210	
Spanish Platter Think than Spain are even better than French	230	

Land	
French Ham Think that this pig is aged between 6 and 12 month	50
Iberico Chorizo Think that is more important than football in Spain.	60
French Saucisson Think that is freshed from Savoie	60
Serrano Ham Think the most famous spanich ham aged 20 month	70
Iberian Lomo Think chestnut & arcon fed, slightly spiced.	80
French Terrine Think that in Ardeche you dont do only Canoe.	90
Pate du Contrebandier Basque Think a secret pate recupe inspired during the WWII classified as "contraband" if you get caugh eating it.	90
Beef Tartare Think pretty blondie cow aged 4 weeks by A. Polmard	100
Goose Foie Gras Think that foie gras is not only made with Duck.	200

Anchovies 70 Think about forgetting your fear of taste regarding these little buddies. Truffle Tarama 110 Think yummy spread made of cod with truffle. Octopus 120 Think of a most simple ceviche to introduce you the best taste of the kraken.

<u>Farm</u>	
Manchego truffle Think of a hard Italian sheep cheese with truffle insane.	60
Mimolette Think that this orange cheese is better than Gouda.	60
Brie de Meaux Think that with black truffle is better (ADD: 50hkd)	60
Fourme d'Ambert Think one of the oldest French cheese and YES, it's blue and semi hard	60
Saint-Nectaire Fermier Think Romain's favourite, so ask him and he will tell you everything.	60
Aged Comté Think of the most renowned French semi hard cow cheese melting in your mouth.	70
Saint-Maure de Touraine Think of happy goats of the Loire Valley producing this soft ripened cheese covered with ashes for maturation.	80
Burrata Think of Italy's most creamy cheese to share or not	110