



CHAMPAGNE BY THE GLASS

===== ASSEMBLAGE GLASS =====

LUCIEN COLLARD , cuvée zero dosage [Reims] <i>Crisp and citrusy with notes of lemon zest and green apple</i>	220
DOM PÉRIGNON 2013 [Épernay] <i>Rich and luxurious with hints of ripe pear, white peach, and a touch of citrus</i>	450*
BÉRÊCHE & FILS BRUT RÉSERVE [Ludes] <i>Creamy with flavors of baked apple, pear, and a subtle hint of red berries</i>	220
AR LENOBLE ROSÉ TERROIRS MAG 15 [Épernay] <i>Crisp with notes of citrus, green apple, and a hint of white flow</i>	260
PERRIER-JOUËT GRAND BRUT [Épernay] <i>Fresh and vibrant with notes of green apple, white peach, and a hint of citrus</i>	190*
AGRAPART & FILS BRUT LES 7 CRUS [Avize] <i>Luminous and complex with flavors of lemon, green apple, and a touch of red currant</i>	250
DELAMOTTE [Le Mesnil Sur Oger] <i>Crisp with notes of citrus, green apple, and a hint of white flowers</i>	190*



BLANC DE BLANCS

RUINART, [Reims] <i>Subtle citrus crispness, joyfully floral, forever iconic</i>	260
DIEBOLT-VALLOIS BRUT PRESTIGE Grand Cru, [Cramant] <i>Magnificently structured and balanced</i>	225

BLANC DE NOIRS

FRANK PASCAL, HARMONIE 2014 [Baslieux-sous Châtillon] <i>Pure, white peach, dried fruit and honey</i>	250
ROGER COULON, HERI- HODIE, Premier Cru [Vrigny] <i>Exotic florals, orange peel, lemon confit and hazelnut</i>	220
DRAPIER BRUT NATURE, [Bar-sur-Aube] <i>Yeasty, ethereal, absolute purity</i>	220