

# PINK

BAR

*welcome to pink. we would like to say a word or two about this list in your hands. we've hand-picked some very special Champagne producers, in order to provide a truly exceptional Champagne sipping experience. in some cases these are smaller producers, artisanal winemakers, family-owned and operated houses. in other cases we've highlighted the Prestige Cuvée of larger, well known houses, their 'tête de cuvée'. in every case, much thought and care has gone into this list, much like it has into every bottle on it. so please, sit back and enjoy something special today.*

# Champagne

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by the glass

## **NV GRAND CUVÉE**

**BRUT — 2,400**

**COMTES DE DAMPIERRE,**

**Montagne de Reims**

*~ 100% Chardonnay grapes, the 'all occasions' blanc de blanc. aromas of white fruit, white flowers with a touch of brioche. ~*

## **NV ALLIAE BRUT**

**NATURE — 2,600**

**DOSNON, Côte des Bar**

*~ equal parts chardonnay and pinot noir; fermented and aged in oak; smoky and earthy aromas. ~*

## **NV LADY DE N. CUVÉE**

**FUT DE CHENE BRUT —**

**2,600**

**LE BRUN DE NEUVILLE,**

**Côte de Sézannais**

*~ honeysuckle, vanilla and pebbly chalk notes that lead to interesting herbal aromatics and a pleasant finish. ~*

## **NV RECOLTE BLANCHE**

**BRUT — 2,500**

**DOSNON, Côte des Bar**

*~ 100% Chardonnay grapes. this oak-fermented blanc de blancs is well-concentrated, fresh and elegant; displaying a fleshy yellow fruit character.*

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*all prices are subject to a 10% service charge and government taxes*

# Champagne

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*by the glass*

**2006 J.DE TELMONT —**  
2,600

**J. De TELMONT,  
EPERNAY**

*~ 40% Chardonnay, 40% Meunier,  
20% Pinot Noir. all the grapes are from  
a harvest of exceptional quality. This  
champagne is refined and distinct, lush  
and fresh and harmonious. ~*

**NV AYALA ROSE — 2,800**

*~ blend of 50% Chardonnay, 40%  
Pinot Noir and 10% Pinot Meunier.  
Fruity with a long finish. ~*

**NV EPHEMERE BRUT  
NATURE — 2,600**

**DOSNON, Cote des Bar**  
*~ 100% Pinot Meunier, a very rare  
mono-varietal Pinot Meunier  
champagne. ~*

**2012 LE BRUN DE  
NEUVILLE ROSE — 2,800**

*~ 78% Chardonnay, 2% Pinot Noir,  
20% red wine from Pinot Noir. this  
champagne begins with aromas of berries  
and brioche, followed by violets and  
pomegranate. ~*

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# Champagne

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by the glass

**2002 RARE MILLÉSIME —**  
6,400

**PIPER HEIDSEICK, REIMS**

*~ 70% chardonnay, 30% pinot noir.  
'RARE' is only produced in exceptional  
vintages. in the last 40 years, Piper  
Heidsieck has only chosen to produce 9  
vintages. three of those incredible  
expressions are on our list here. our  
house champagne, the 2002 Rare, offers  
layers of exotic aromas - mango, kiwi,  
candied ginger, to name just a few. ~*

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# Champagne

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*by the bottle*

**COMTES DE  
DAMPIERRE,  
MONTAGNE DE REIMS  
NM**

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*located in Bouzy, Dampierre  
Champagne House is a family-sized  
company offering charming, refined and  
fascinating wines solely focused on Pinot  
Noir and Chardonnay expressions.  
Believing that Chardonnay is the  
'diamond of Champagne' many of these  
wines are 100% Chardonnay grapes  
from some of the regions most renowned  
villages, including their Cuvée Prestige  
and the Family Reserve Ficolée.*

**NV GRAND CUVÉE,  
BRUT — 10,200**

**NV CUVÉE DES  
AMBASSADEURS BRUT  
PREMIER CRU — 11,500**

**NV CUVÉE DES  
AMBASSADEURS BLANC  
DE BLANCS GRAND CRU  
— 11,900**

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# Champagne

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*by the bottle*

**COMTES DE  
DAMPIERRE,  
MONTAGNE DE REIMS  
NM**

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**2012 GRAND VINTAGE  
FICELÉE — 18,000**

**2004 CUVÉE PRESTIGE  
FICELÉE — 26,000**

**2009 FAMILY RESERVE  
FICELÉE — 19,000**

*~ this cuvée was a private reserve for the Dampierre family. only produced in the best vintages, this brut blanc de blancs is a real treat that the family chose to share with the world – chardonnay expresses itself as racy, taut, focused yet wonderfully ripe and full. this bottle is all the more special as it is always closed with a hemp-thread, a nod to tradition as bottles were closed this way in the 17th and early 18th centuries. ~*

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# Champagne

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*by the bottle*

## **J. De TELMONT, ÉPERNAY NM**

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*J. De Telmont is a fourth-generation family-run house. founded in 1912 just outside Epernay in Damery, this champagne house is now run by brother and sister team Bertrand and Pascale, who work to combine tradition with modern technology, moving towards sustainability and biodynamic winemaking.*

**NV GRAND ROSÉ BRUT**  
— 9,600

**NV CUVÉE LEGER  
DOSAGE BLANC DE  
BLANCS EXTRA BRUT —**  
10,200

**NV CUVÉE SANS SOUFRE  
BRUT — 11,000**

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# Champagne

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by the bottle

**J. De TELMONT,  
ÉPERNAY NM**

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**2010 BLANC DE BLANCS  
BRUT — 10,200**

**2012 BLANC DE NOIRS  
BRUT — 10,200**

**2006 GRAND VINTAGE  
BRUT — 10,400**

**2002 GRAND  
COURNEMENT BRUT  
— 14,000**

**2004 O.R. 1735 BRUT —  
19,500**

*~ 100% Chardonnay from Grand Cru villages Chouilly and Avize. this bottle is steeped in history, 'opening a bottle leads you on a journey back in time'. aged on natural cork as it was done 200 years ago, this champagne is buttery with pastry notes, golden in color with fine bubbles. a touch of oak and a very long finish. ~*

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# Champagne

by the bottle

**J. De TELMONT,  
ÉPERNAY NM**

## **THE HERITAGE COLLECTION**

*~ J. de Telmont offers a range of vintages from exceptional past years from its private collection. we are lucky to carry some of these 'treasures from another century' exclusive vintages, which have been kept on their lees in still, dark cellars in Damery. ~*

**1985 THE HERITAGE  
COLLECTION — 27,000**

**1986 THE HERITAGE  
COLLECTION — 26,000**

**1990 THE HERITAGE  
COLLECTION — 24,000**

**1992 THE HERITAGE  
COLLECTION — 22,000**

**1995 THE HERITAGE  
COLLECTION — 21,000**

**1996 THE HERITAGE  
COLLECTION — 21,000**

**1985 THE HERITAGE  
COLLECTION ROSÉ —  
27,000**

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# Champagne

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*by the bottle*

## **LE BRUN DE NEUVILLE, CÔTE DE SÉZANNE CM**

*Le Brun de Neuville is a co-operative of over 170 wine-growers; the wines of this house are made exclusively from the grapes grown by its members. Started in 1963 with 27 growers united by passion for their work and a family spirit, they call themselves "La Crayère". their production focuses intensely on the emblematic grape, Chardonnay with a small amount of Pinot Noir plantings and just 1% Meunier.*

**NV TRADITIONNELLE  
CUVEE BLANC DE  
BLANCS BRUT — 9,000**

**NV TRADITIONNELLE  
CUVEE BLANC DE  
BLANCS EXTRA BRUT —  
10,500**

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# Champagne

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*by the bottle*

## LE BRUN DE NEUVILLE, CÔTE DE SÉZANNE CM

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2008 GRAND VINTAGE  
BRUT — 11,000

2009 GRAND VINTAGE  
EXTRA BRUT — 11,000

2012 GRAND VINTAGE  
ROSÉ BRUT — 13,000

1995 GRAND VINTAGE  
BRUT — 19,500

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# Champagne

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by the bottle

## LE BRUN DE NEUVILLE, CÔTE DE SÉZANNE CM

*~ these 'authentique' cuvees have matured  
under cork for many years, in this case  
for 4 years, which changes the wines  
relationship to oxygen during the ageing  
process ~*

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**NV AUTHENTIQUE  
BLANC DE BLANCS  
BRUT — 11,000**

**NV AUTHENTIQUE  
ASSEMBLAGE BRUT —  
11,000**

**NV AUTHENTIQUE ROSÉ  
BRUT — 11,200**

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# Champagne

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*by the bottle*

## LE BRUN DE NEUVILLE, CÔTE DE SÉZANNE CM

*~ 'lady de n.' cuvees are from selected  
plots and spend 7 to 10 years ageing on  
lees. ~*

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**NV LADY DE N. CUVÉE  
CLOVIS BRUT — 9,600**

**NV LADY DE N. CUVÉE  
BLANC DE BLANCS  
BRUT — 11,000**

**NV LADY DE N. CUVÉE  
ROSÉ BRUT — 11,200**

**NV LADY DE N. CUVÉE  
BLANC DE BLANCS  
GRAND CRU BRUT —  
14,000**

**NV LADY DE N. CUVÉE  
FUT DE CHENE BRUT —  
12,000**

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# Champagne

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by the bottle

## CHAMPAGNE DOSNON, CÔTE DES BAR RM

*Davy Dosnon grew up in the village of Lingey, just half an hour north of Chablis. he left to study viticulture, worked in top houses in Burgundy then returned home to produce sustainable and terroir-driven Champagnes from the (sometimes over-looked) Côte des Bar. Dosages are low, fermentation is carried out in former Burgundy barrels, there is no fining or filtering; Davy is a model of the new wave of smaller, artisanal champagne producers. his wines are masterfully focused, unique expressions of this region.*

**NV RÉCOLTE BRUTE  
EXTRA BRUT — 10,200**

**NV RÉCOLTE NOIRE  
BRUT — 10,200**

**NV RÉCOLTE BLANCHE  
BRUT — 10,800**

**NV RÉCOLTE NOIRE  
ZÉRO DOSAGE — 10,900**

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# Champagne

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*by the bottle*

## CHAMPAGNE DOSNON, CÔTE DES BAR RM

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**NV ALLIAE BRUT**  
**NATURE — 14,500**

**NV EPHÉMÈRE BRUT**  
**NATURE — 12,000**

**2008 MILLÉSIME BRUT**  
**NATURE — 24,000**

*~ 100% Pinot Noir. an exceptional vintage year inspired Dosnon to keep a small portion of his vintage Blanc de Noirs ageing in his cellar for 9 years. this is that wine, a timeless champagne, one that will age for decades. ~*

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# Champagne

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*by the bottle*

## **PIPER HEIDSIECK, REIMS NM**

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*this house's roots can be traced back to  
1785 - it was one of the very first  
Champagne houses to be established.  
their tête de cuvée, Rare, is aptly named  
as it is only produced in exceptional  
vintages; it is always a pure and bold  
expression of nature.*

**2002 RARE MILLÉSIME —  
27,000**

**1998 RARE MILLÉSIME  
(MAGNUM) — 55,000**

**RARE LE SECRET  
(MAGNUM) — 165,000**

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# Champagne

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by the bottle

## DEUTZ, VALÉE DE LA MARNE NM

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*Deutz was established in 1838 and it still located in Aj, one of Champagne's most renowned villages. The house's prestige cuvée, Amour de Deutz is made from the finest grapes of selected plots and aged carefully in their chalk walled cellars below the vines.*

### 2008 AMOUR DE DEUTZ BLANC DE BLANC BRUT MILLÉSIME — 24,500

*~ 100% Chardonnay grapes from select plots. pure, lively, rich. white flowers with cooked pears and brioche. ~*

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# Champagne

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*by the bottle*

## **AYALA, Aÿ NM**

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*AYALA, a long-established champagne house, is located in the heart of the great champagne vineyards of Aÿ. it has always been a small, independent family run business, known for low-dosage, top quality wines of freshness and elegance. this champagne house is currently experiencing quite a renaissance, restoration and resurgence.*

**NV BRUT MAJEUR —  
8,500**

**NV BRUT NATURE —  
11,500**

**NV ROSÉ MAJEUR —  
13,000**

**2006 CUVÉE PERLE  
D'AYALA BRUT — 23,000**

**NV BRUT MAJEUR  
(MAGNUM) — 21,500**

**2012 LE BRUN DE  
NEUVILLE ROSE — 2800**

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**2012 GRAND VINTAGE  
ROSÉ BRUT — Xx,xxx**  
78% Chardonnay, 2% Pinot  
Noir, 20% red wine from  
Pinot Noir. this champagne  
begins with aromas of berries  
and brioche, followed by  
violets and pomegranate  
finishing with a refreshing  
salinity, layered on top of a  
chalky mineral backbone.  
mouth-watering.

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# Canapés

by chef Vincent

**foie gras éclair — 950**

*~ apple chutney, gingerbread crisp*

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**Navarre Oyster No.3 —**

1400

*~ garden vegetables pickled ~*

**fried chicken oyster and  
aubergine — 1100**

*~ green curry sauce ~*

**french toast of king crab  
cake — 1100**

*~ avocado, mixed green salad ~*

**Jean Francois Antony  
cheese — 1600**

*~ four varieties, warm sourdough*

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# *Canapés*

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*by chef Vincent*

**champagne tart — 850**

*~ citrus jelly ~*

**strawberry macaroon —**

750

*~ light lime cream ~*

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