



CLASSIC DRINKS

£9.50

Please tell us how you like yours

Bellini
Aperol Spritz
Bloody Mary
Espresso Martini
Manhattan
Old Fashioned
Negroni
Gin & Tonic ~ Sipsmith or Hendricks
Vodka & Tonic ~ Ciròc or Distill No9
Cosmopolitan
Campari & Soda

SPARKLING

Foss Marai Prosecco NV £8 / £30
Veuve Clicquot Brut NV £13 / £60
Ruinart Blanc NV £72
Ruinart Rosé NV £85

WHITE

BLUE SLOPE
Mon Roc Ugni Blanc /
Colombard, Mon Roc, France 2015 £5 / £20
Candidato Blanco Viura,
Spain 2015 £5.50 / £21
Pinot Grigio Terre del Noce,
Mezzacorona, Italy 2015 £5.80 / £24
Les Templiers Chardonnay,
France 2013 £6.50 / £25
Picpoul de Pinter Beauvignac
France 2015 £7 / £27

BLACK SLOPE
Pinot Grigio Riserva,
Mezzacorona, Italy 2014 £30
Gavi di Gavi La Contessa,
Broglia, Italy 2015 £32
Zero-G Gruner Veltliner,
Eschenhof Arnold Holzer, Austria 2015 £35
Viognier Delas Freres,
France 2015 £38
Organic Chablis,
Domaine J-M Brocard, France 2014 £42
Riesling Kamptaler Terrassen,
Weingut Peter Schweiger,
Austria 2012 £45

OFF-PISTE!
Meursault Les Petits Charrons,
Domaine Bernard Millot, France 2012 £90
Chassagne-Montrachet 1er
Cru Vide Bourse,
Domaine Bernard Morey, France 2015 £150

SCHNAPS BAR

Alpine tradition - have a round as an aperitif, digestif, during the pause between courses, or take a bottle for the table to share. Can be sipped or shot.

Génépi - Pères Chartreux - Voiron, France £5 / £35

Floral aromas with slight hints of mint and warm vanilla. Made using several different Alpine plants to a secret recipe of the Carthusian monks of Chartreuse.

Staibano, Limoncello - Staibano Family - Amalfi, Italy £5.50 / £50

Made only from hand picked Amalfi lemons IGP, which grow in terraces hugging the mountainous Amalfi Coast. The lemon rinds are blended with a grain spirit and semi-skimmed milk, producing a super smooth, light and refreshingly sweet lemon liqueur.

Brinjevec, Juniper Berry - Berryshka - Ivančna Gorica, Slovenia £6 / £45

The nose is heady with juniper and hints of dill, bringing to mind various gins. The palate is smooth with the unmistakable fruitiness and spice that you associate with this classic berry.

Coing Eau de Vie, Quince - Miclo - Alsace, France £6 / £45

Like an orchard of ripe quince in a glass. The palate is rich and bursting with flavour, matched by a masterful distillate, smooth with a pleasant heat. A long finish bringing to mind Spanish membrillo.

Regrat, Dandelion - Krucefix - Krize, Slovenia £6 / £45

Whole dandelion flowers are picked in early spring on the slopes of the Julian Alps. A strong, bittersweet spirit bringing to mind aromas of alpine pastures.

Domače Žganje Sadjevec - Plums, Pears & Apples - Mikelj - Zgornje Gorje, Slovenia £7 / £50

The cleanest alpine water is used as a reduction for this fruit distillate. Warm fruits on the nose and a hit of orchards on the palate with all the ripeness that comes from plums, apples and pears, with a fiery finish. A traditional combination used originally at the end of a harvest.

Haselnuss, Hazelnut - Brandstatt - Axberg, Austria £8 / £55

Gorgeous aromas of freshly toasted hazelnuts on the nose with a wonderful full-bodied nutty flavour and palate. A clean finish. Made using high-grade hazelnuts from the Piedmont.

Poire William Eau de Vie Carafe, Pear in a Bottle - Miclo - Alsace, France £9 / £65

When the pear fruit begins to show on the tree a bottle is tied around the branch, and over the course of the growing season the fruit grows inside the bottle. Produced using pears from the Rhone valley and local water from the Vosges mountains. Full of ripe fruit, there is a satisfying rounded finish.

Lamponi Eau de Vie, Raspberry - Jacopo Poli - Schiavon, Veneto, Italy £10 / £70

A warm full-bodied flavour with high notes of freshly pressed raspberries with a delightfully fresh finish. The raspberries used here are from Carnia in Friuli, and are harvested at the time of maximum flavour.

Brombeere Brände, Blackberry - Zauser - Vorarlberg, Austria £15 / £110

A wonderful nose of dark soft fruits with a hint of woodiness. A fresh palate with high notes characteristic of blackberry, and a richness that gives way to a clean finish.

RED

BLUE SLOPE
Mon Roc Carignan/Merlot,
France 2015 £5 / £20

Candidato Tinto Tempranillo,
Spain 2015 £5.50 / £21

Cabernet Sauvignon Terre del Noce,
Mezzacorona, Italy 2014 £5.80 / £22

Vent du Sud Syrah/Grenache,
Terres du Sud, France 2014 £6.50 / £25

Red Rabbit Pinot Noir,
Weinhaus Röss, Germany 2014 £7 / £28

BLACK SLOPE

Malbec Coleccion Finca, La Colonia,
Bodega Norton, Argentina 2014 £32

Zero-G Zweigelt,
Eschenhof Arnold Holzer, Austria 2014 £35

Fleurie Clos des Quatre Vents,
Georges Duboeuf, France 2014 £38

Bourgogne Pinot Noir Prestige,
Henri de Villamont, France 2014 £45

Marchese Antinori Chianti
Classico Riserva, Tenuta Tignanello,
Antinori, Italy 2013 £75

OFF-PISTE!

Barolo,
Alfredo Prunotto, Italy 2011 £90

Châteauneuf-du-Pape Boisrenard,
Domaine de Beurenard, France 2011 £110

Hermitage Marquise de la Tourette,
Delas Frères, France 2010 £150

ROSÉ

Mon Roc Syrah,
Grenache Rosé, France 2015 £5.50 / £20

Whispering Angel, Caves d'Esclans,
Côtes de Provence Rose, France 2015 £11 / £45

Château d'Esclans Rock Angel,
Côtes de Provence, France 2014 £65

Château Romassan Domaine Ott,
Bandol Rose, France 2014 £86

Garrus, Caves d'Esclans,
Côtes de Provence, France 2012 £200

CRAFT BEER

Alepine £5

Brasserie du Mont Blanc, La Blanche £5

Guest beers, ask for details

A discretionary 15% service charge will be added to the bill