

# VEGETARIAN DRINKS MENU

## APÉRITIFS

RICARD, PERNOD, NOILLY PRAT, 50ML	2,95
KIR, 175ML	4,95

## CHAMPAGNE

NV TAITTINGER, BRUT RESERVE	54,95
VINTAGE, HENRIOT, 2006	80,00

## WHITE WINE

175ML / 250ML / BTL

<b>LAGARDE BLANC 2018</b>	5,05 / 6,70 / 17,50
Vin De France Fresh green apple and citrus fruit	
<b>CHÂTEAU DU POYET 2018</b>	5,45 / 7,55 / 19,50
Muscadet De Sèvre Et Maine Sur Lie Refreshing, vibrant green and citrus fruit	
<b>SAUMUR BLANC LA CABRIOLE 2018</b>	19,95
Cave De Saumur Ripe red apple and fresh peach	
<b>VIIGNIER 2018</b>	20,50
IGP Pays D'Oc (Vegan) Juicy peach and apricot	
<b>CHARDONNAY 2018</b>	5,70 / 8,20 / 22,50
Vin De Pays D'Oc Melon and pineapple with subtle toasty oak	
<b>PICPOUL DE PINET 2018</b>	24,50
Domaine De Roquemolière Melon and lime freshness	
<b>SAUVIGNON BLANC BERGERAC 2018</b>	6,60 / 9,05 / 25,95
Château Laulerie (Vegan) Refreshing and aromatic with crisp green fruit	
<b>SANCERRE 2018</b>	7,75 / 10,95 / 34,00
Le Petit Broux, Les Celliers De Ceres (Vegan) Wonderfully fresh and zingy, tropical fruit palate	
<b>CHABLIS 2018</b>	8,05 / 11,50 / 34,50
Olivier Tricon (Vegan) Crisp with citrus notes and a mineral finish	
<b>POUILLY FUISSÉ 2017</b>	35,95
Domaine Saumaize-Michelin (Vegan) Succulent citrus aromas with a rounded palate	

## ROSÉ

BTL

<b>NV SANCERRE</b>	29,50
Cave Des Vins De Sancerre (Vegan) Light and aromatic with a long crisp finish	

## RED WINE

175ML / 250ML / BTL

<b>CÔTES DU RHÔNE ROUGE 2018</b>	6,55 / 8,95 / 25,50
Cuvée Laudun Medium bodied and supple with succulent ripe forest fruit	
<b>PINOT NOIR 2017</b>	6,95 / 9,50 / 28,50
Les Mougeottes, Vin De Pays D'Oc Hints of black cherry and raspberry fruit	
<b>FLEURIE 2017</b>	30,50
La Bonne Dame Several punnets worth of soft red berry fruit	
<b>GEVREY CHAMBERTIN 2017</b>	53,50
Domaine Lucien Boillot (Vegan) Silky yet vibrant red fruit with complex, smooth spice	

## DESSERT WINE

100ML

<b>CHÂTEAU LA SABATIERE 2015</b>	4,85
Monbazillac Richly honeyed, with dried fruits, nuts and caramel	

## PORT

100ML

<b>LATE BOTTLED VINTAGE PORT, QUINTA DO CRASTO 2013</b>	5,35
<b>TAYLOR'S 10 YEAR OLD TAWNY PORT (Vegan)</b>	8,95

## DIGESTIFS

25ML / 50ML

<b>COURVOISIER</b>	3,70 / 7,50
<b>REMY MARTIN VSOP</b>	4,50 / 8,30
<b>CASTARÈDE BAS ARMAGNAC 10ANS</b>	4,60 / 8,50
<b>BACHE-GABRIELSEN XO</b>	5,75 / 10,90

## SPIRITS

25ML / 50ML

<b>ABSOLUT VODKA, GORDONS GIN</b>	3,50 / 6,50
<b>J&amp;B RARE WHISKY, JACK DANIEL'S</b>	3,50 / 6,50
<b>BOMBAY SAPPHIRE GIN</b>	4,50 / 8,50
<b>GREY GOOSE VODKA</b>	4,70 / 8,50
Distilled and bottled in France	
<b>TALISKER 10YR WHISKY</b>	4,60 / 8,50

## BEER/CIDER

<b>METEOR, 33CL, 4.6% ALC</b>	4,25
One of the last independent, family owned breweries in France	
<b>METEOR SANS ALCOOL, 25CL, &lt;1% ALC</b>	3,50
Low alcohol beer with a light bitterness and discreet honey notes	
<b>PELFORTH BLONDE, 25CL, 5.8% ALC</b>	4,25
<b>BRETON CIDRE, 33CL, 5% ALC</b>	4,25
Traditional cider from Brittany	

## WATER

33CL / 75CL

<b>PERRIER SPARKLING WATER</b>	2,50 / 4,60
<b>EVIAN STILL WATER</b>	2,50 / 4,60
<b>VALS SPARKLING WATER</b>	4,60
Gently sparkling mineral water from the Ardèche region	

## SOFT DRINKS / JUICES

<b>FRESH ORANGE JUICE / CLOUDY APPLE JUICE</b>	2,85
<b>CRANBERRY / POMEGRANATE / TOMATO JUICE</b>	2,60
<b>COCA COLA / ZERO / DIET COKE, 33CL</b>	2,95
<b>LA MORTUACIENNE CLOUDY LEMONADE, 33CL</b>	2,95
<b>ORANGINA, 25CL</b>	2,85

Allergen information available on request.

An optional gratuity of 12.5% will be added to your bill. All gratuities go directly to the staff in this restaurant. find out more: [www.cote.co.uk/servicecharge](http://www.cote.co.uk/servicecharge)