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# RED BEEF

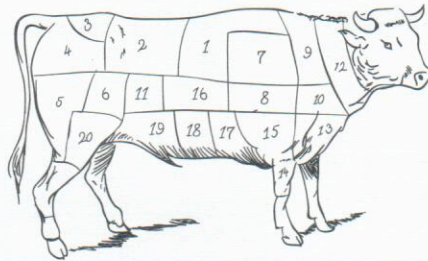
LA VIANDE À L'ÉTAT SAUVAGE

## LE GRAND CAFÉ, A PLACE STEEPED IN HISTORY

It's on this same square, at n°11, That on December 22<sup>nd</sup> 1894 was beautifully opened the Grand Café for the first time. A genuine revolution in the middle of the "belle époque" as it was the very first two-storey café. A lot of curious people were attracted and fascinated by ceramics decorating the building's façade, the first floor in mezzanine as well as the arc lamps signed by interior designer Charles Mullendor that lit the place up and were considered a curiosity during the 19<sup>th</sup> century. In 1956 restoration work started, initiating the end of an era, definitively over when in the early 80's the ceramics were removed from the today classified façade.

## THE PIECES OF BEEF

- |                           |                 |                       |
|---------------------------|-----------------|-----------------------|
| 1. Rib steak              | 7. Chuck steak  | 15. Front shin        |
| 2. Sirloin steak or filet | 8. Shoulder     | 16. Thick rib         |
| 3. Rump steak             | 9. Heel         | 17. Brisket           |
| 4. Rumpsteak              | 10. Claw        | 18. Brisket point end |
| 5. Shin                   | 11. Flank steak | 19. Flank             |
| 6. Thin strips            | 12. Neck        | 20. Back shin         |
|                           | 13. Brisket     |                       |
|                           | 14. Arch        |                       |



ALL OUR MEAT ARE COOKED USING  
NO ADDITIONAL FAT, IN AN ORGANIC  
VEGETABLE CARBON OVEN

- BLUE, just seared on the grill.  
BLOODY, seared, red inside.  
MEDIUM, pink inside, juicy inside.  
WELL DONE, cooked and seared in and out.

FREE  
WI-FI

## APERITIFS

CHAMPAGNE GOSSET EXCELLENCE	the cup - 11,50 €
CRÉMANT SCHMITH-FOHL	the cup - 6,50 €
CRÉMANT ROSÉ SCHMITH-FOHL	the cup - 7,50 €
APÉRITIF MAISON RATAFIA FRESCH	8,50 €
KIR ROYAL	11,80 €
KIR CRÉMANT	7,00 €
KIR AU VIN BLANC	6,00 €
APÉROL SPRITZ, HUGO	8,50 €
MARTINI, SUZE, CAMPARI	6,00 €
RICARD, CYNAR	5,00 €
PORTO Blanc ou rouge	5,50 €
COCKTAILS Mojito, Caipirinha, Bloody mary, Americano, Gin tonic	8,50 €
CRODINO, SAN BITTER	3,50 €
ACCOMPAGNEMENTS (sodas...)	2,00 €

## DRAUGHT BEERS

SIMON PILS	25 cl - 2,90 €	50 cl - 5,80 €
SIMON IPA Indians Pale Ale	25 cl - 3,20 €	50 cl - 6,20 €
WELLEN OURDÄLLER Bière ambrée au sarrasin	25 cl - 3,40 €	-
PANACHÉ	25 cl - 3,80 €	-
PICON BIÈRE	25 cl - 4,90 €	-

## BOTTLED BEERS

SIMON DINKEL	33 cl - 3,00 €
SIMON BIO	33 cl - 4,00 €
FRANZISKANER WEISSBIER	50 cl - 6,00 €
DESPERADOS	33 cl - 4,50 €
LEFFE BRUNE OU BLONDE	33 cl - 4,50 €
DUVEL	33 cl - 4,50 €
HEINEKEN	33 cl - 4,00 €
OKULT BLANCHE BIO	33 cl - 4,00 €
BIERES CLAUSTHALER SANS ALCOOL	33 cl - 4,00 €

## LIQUORS

J&B, PADDY	6,00 €
JACK DANIEL'S	7,00 €
OBAN 14 ANS	10,00 €
TEQUILA	7,00 €
VODKA	6,00 €
GIN	6,50 €
RHUM ZACAPA 23 ANS	12,00 €
AMARETTO, BAILEYS, LIMONCELLO, GET 27	6,50 €
SAMBUCCA, AVERNA, GRAND MARNIER, COINTREAU	6,50 €
GRAPPA VALDAVI MOSCATO	6,00 €
FRAMBOISE	7,50 €
MIRABELLE, POIRE WILLIAMS, QUETSCHÉ	7,50 €
VIEILLE PRUNE (LOUIS ROQUE)	9,00 €
COGNAC FRAPIN VSOP	9,00 €
ARMAGNAC CHÂTEAU DU TARIQUET VSOP	9,00 €
CALVADOS COMTE LOUIS DE LAURISTON VSOP	8,50 €
ACCOMPAGNEMENTS (sodas...)	2,00 €

## SOFT DRINKS

VITTEL, SAN PELLEGRINO	50 cl - 4,50 €
	100 cl - 6,00 €
ROSPORT, VIVA	25 cl - 2,90 €
PERRIER	33 cl - 3,40 €
COCA-COLA, COCA-COLA LIGHT, COCA-COLA ZÉRO	20 cl - 3,10 €
SPRITE, FANTA	20 cl - 3,10 €
SCHWEPES Tonic, lemon, agrumes, FEVER TREE	25 cl - 3,50 €
FRUIT JUICE	20 cl - 3,50 €
Apple, orange, strawberry, ace, grapefruit, pineapple, apricot, tomato	
NESTEA PÊCHE BLANCHE	20 cl - 3,10 €
SUPPLÉMENT SIROP	- 0,20 €
Peppermint, grenadine, strawberry, lemon, blackcurrant, peache, violet	

## CARPACCIO WITH FRESH FRENCH FRIES AND SALAD...

### BEEF

**ITALY** - 17,50 €  
Beef carpaccio, Parmesan shavings, mushrooms, lemon, basil olive oil  
..... Pinot Noir Ahn Goellebour Schmit-Fohl - 15 cl - 6,50 €

**MOZZARELLA** - 18,50 €  
Beef carpaccio, mozzarella di buffala, basil olive oil.  
..... Château de l'Escarelle Prestige - 15 cl - 4,50 €

**DUCK** - 19,50 €  
Duck carpaccio basil Olive oil, grappa vinegar, traditional coarse-grained mustard  
..... Pinot Gris Wellenstein Foulschette Mathis Bastian - 15 cl - 6,50 €

**VEAL AND DUCKLEAVER** - 21,50 €  
Veal carpaccio olive oil, basil, slice of duck leaver, balsamic vinegar with honey, currant  
..... Pinot Noir Couvent des Jacobins Louis Jadot - 15 cl - 7,00 €

**SALMON** - 19,50 €  
Red onions, capers, citrus fruit's juice, basil olive oil, pink berries  
..... Sancerre "Les Pierris" Roger Champault - 15 cl - 7,00 €

**VEGETABLE** - 17,50 €  
Celery, carrot, beet, tomato, mushrooms, turnip, basil olive oil  
..... Colombar Ugné Blanc Uby BIO - 15 cl - 4,00 €

## SALADS LA FRAÎCHEUR DU MARCHÉ...

**VEGETARIAN SALAD** VEGETARIAN - 15,50 €  
Beets, cucumber, avocado, corns, tomatoes, french beans, mushrooms, heart of palm  
..... Pinot Blanc Château de Schengen Thill Frères - 15 cl - 5,50 €

**SALAD OF GOAT CHEESE** - 15,50 €  
Goat cheese toasts in the acacia honey, walnut, chives  
..... Sancerre "Les Pierris" Roger Champault - 15 cl - 7,00 €

**SALADE FRISÉE WITH BACON** - 15,50 €  
Croutons, fresh mushrooms, sour cream  
..... Rivaner Clos des Églantiers, Mathis Bastian - 15 cl - 4,00 €

**SALAD CAPRESE** - 16,50 €  
Cured ham, mozzarella (origin Luxembourg), tomatoes, basil  
..... Les Papilles Domaine Geyssard - 15 cl - 5,00 €

**CEASAR SALAD** - 17,50 €  
Chicken, wiper Ceasar, croutons, grana padano  
..... Pinot Noir Couvent des Jacobins Louis Jadot - 15 cl - 7,00 €

**SALAD OF GIZZARDS** - 18,50 €  
Grilled gizzard deglazed in raspberry vinegar, tomatoes, grana padano  
..... Syrah "Les Vignes d'à Côté" Cuilleron - 15 cl - 5,50 €

**SALAD OF FRIED SCAMPI** - 18,50 €  
Tomatoes, lemon, oil, basil, grana padano  
..... Pinot Blanc Château de Schengen Thill Frères - 15 cl - 5,50 €

## SEAFOOD

OUR FISHES ARE GRILLED IN AN ORGANIC VEGETABLE CARBON OVEN (ACCORDING TO AVAILABILITY).

**SALMON** Fresh salmon filet - 19,50 €  
..... Colombar Ugné Blanc Uby BIO - 15 cl - 4,00 €

**SEA BREAM** Full sea bream grilled fresh - 22,50 €  
..... Mâcon Vergisson sur la Roche Saumaize - 15 cl - 6,50 €

**COD** Fresh cod filet - 20,50 €  
..... Riesling Wormer Koepfchen Schmit-Fohl - 15 cl - 6,50 €

**GRILLED SCAMPIS ON A STICK X 2** Grilled scampis on a stick - 22,00 €  
..... Sancerre "Les Pierris" Roger Champault - 15 cl - 7,00 €

**CALAMARI (~600 G)** Freshly roasted calamari - 25,50 €  
..... Château de l'Escarelle Prestige - 15 cl - 4,50 €

## OUR RED BURGERS

**RED CHICKEN BURGER** - 17,50 €  
Grilled chicken (~200 g), roasted onions, Gouda cheese, tomato  
..... Mâcon Vergisson sur la Roche Saumaize - 15 cl - 6,50 €

**RED CHEESE BURGER** - 18,00 €  
Minced beef pure beef (~200 g), roasted onions, Gouda cheese, tomato, American sauce  
..... Pinot Noir Couvent des Jacobins Louis Jadot - 15 cl - 7,00 €

**BIG RED CHEESE BURGER** - 22,50 €  
Two pieces of minced beef (~200 g each), roasted onions, Gouda cheese, tomato, American sauce  
..... Pinot Noir Couvent des Jacobins Louis Jadot - 15 cl - 7,00 €

**RED PEPPER BURGER** - 18,00 €  
Minced beef pure beef (~200 g), roasted onions, Gouda cheese, tomato, pepper sauce  
..... Gigondas Romane Machotte Pierre Amadieu - 15 cl - 8,00 €

**SPECIAL AMERICAN BURGER** - 18,50 €  
Fried American net, salad, tomato, chips of Parmesan cheese  
..... Syrah "Les Vignes d'à Côté" Cuilleron - 15 cl - 5,50 €

**SPECIAL COD BURGER** - 20,50 €  
Cod tartare (slightly cooked on the outside and completely raw inside), chive, red onions, juice of citrus fruits  
..... Pinot Gris Wellenstein Foulschette Mathis Bastian - 15 cl - 6,50 €

**SPECIAL SALMON BURGER** - 19,50 €  
Salmon tartare with chives (slightly cooked on the outside and completely raw inside), red onions, fresh basil, Béarnaise sauce  
..... Pinot Blanc Château de Schengen Thill Frères - 15 cl - 5,50 €

## RAW

TARTARES (SLIGHTLY COOKED ON THE OUTSIDE AND COMPLETELY RAW INSIDE)...

### BEEF

**FILET AMERICAIN** - 17,50 €  
Prepared or not by us  
..... Pinot Noir Ahn Goellebour Schmit-Fohl - 15 cl - 6,50 €

**TARTARE** - 19,50 €  
Chopped with a knife in a slab of beef and prepared by us, rawed or fried  
..... Montefalco Rosso Perticaia - 15 cl - 7,50 €

### SALMON

**SALMON TARTAR IN THE CHIVE** - 19,50 €  
Olive oil, chive, pink berries, toasts  
..... Rivaner Clos des Églantiers, Mathis Bastian - 15 cl - 4,00 €

- LUNCH FROM MONDAY TO FRIDAY -

**RIB EYE STEAK (~200 G)** - 15,50 €  
Choice of sauces, fresh French fries and salad

## BEEF

<b>MARROWBONE</b>	on it's own - 9,00 € as a side-order - 4,00 €
<hr/>	
<b>HEART OF RUMP STEAK OF BEEF (~250G)</b> origine Angus Irlande	- 22,50 €
Very tender and tasty	
..... Les Sabines Mas de la Barben - 15 cl	- 8,50 €
<b>BEEF TAGLIATA (~250 G)</b> origine Angus Irlande	- 23,50 €
Heart of rump steak, salad, grana padano	
..... Grand Marrenon Luberon - 15 cl	- 5,00 €
<b>BIB OF BEEF (~250 G)</b> Tender and juicy, origine Luxembourg	- 18,50 €
..... Cap Royal Bordeaux Supérieur - 15 cl	- 5,00 €
<b>RIB STEAK OF BEEF (~300 G)</b> origine Angus Irlande	- 26,50 €
Sprinkled with parsley, the most delicious piece	
..... Montefalco Rosso Perticaia - 15 cl	- 7,50 €
<b>BEEF TENDERLOIN (~220 G)</b> origine Luxembourg	- 28,00 €
Tenderness of the net	
..... L de La Louvière 2 <sup>ème</sup> vin Château de La Louvière - 15 cl	- 7,50 €
<b>PRIME RIB (450 G À 500 G)</b> origine Angus Irlande	- 28,50 €
Melts in the mouth	
..... Château Fontesteu Cru Bourgeois - 15 cl	- 9,00 €
<b>T-BONE STEAK (450 G À 500 G)</b> origine Luxembourg	- 28,50 €
Renderness of a fillet, flavour of a sirloin	
..... Cap Royal Bordeaux Supérieur - 15 cl	- 5,00 €

## OTHERS

<b>CHICKEN WINGS</b> Grilled chicken wings	10 pièces - 15,50 €
..... Pinot Gris Wellenstein Foulschette Mathis Bastian - 15 cl	- 6,50 €
<b>CHICKEN TAGLIATA</b> Chicken tenderloin in thin strips, salad, gran a padano	- 17,50 €
..... Pinot Noir Ahn Goellebour Schmit-Fohl - 15 cl	- 6,50 €
<b>CHICKEN BROCHETTE (~150 G)</b>	2 brochettes - 18,50 € 3 brochettes - 24,50 €
Chicken, lemon, lime, onions	
..... Mâcon Vergisson sur la Roche Saumaize - 15 cl	- 6,50 €
<b>DUCK BREAST</b> Duck breast filet (from France)	- 23,50 €
..... Syrah "Les Vignes d'à Côté" Cuilleron - 15 cl	- 5,50 €
<b>LAMB CHOP</b> 4 very tender lamb chop	- 23,50 €
..... Les Sabines Mas de la Barben - 15 cl	- 8,50 €
<b>HAM HOCK</b>	- 19,50 €
..... Montefalco Rosso Perticaia - 15 cl	- 7,50 €
<b>PORC SPARE RIBS</b> Grilled spare-ribs	- 18,50 €
..... Cap Royal Bordeaux Supérieur - 15 cl	- 5,00 €

ALL OUR MEATS COME WITH THE SAUCE OF YOUR CHOICE,  
FRENCH FRIES AND SALAD

### HOME MADE SAUCES

mushrooms and cream  
Pepper  
Roquefort cheese  
Red Beef sauce (caramelized)  
Maitre d'hôtel butter  
Béarnaise

### SIDE ORDERS

Basmati rice  
Pasta  
Vegetables of the day  
Stir-fried vegetables  
and soy bean sprouts

## CHEESE

<b>SELECTION OF 3 LOCAL CHEESES</b>	- 9,00 €
Grape, dried fruits, rocket and toast	
..... Pinot Noir Ahn Goellebour Schmit-Fohl - 15 cl	- 6,50 €

## DESERTS

<b>ÎLE FLOTTANTE</b>	- 7,00 €
<b>VANILLA CRÈME BRÛLÉE</b>	- 8,00 €
<b>TIRAMISU «MAISON»</b>	- 8,00 €
<b>FRESH FRUIT SALAD</b> (selon saison)	- 7,00 €
<b>FRESH FRUIT SALAD WITH HOT CHOCOLATE + WHIPPED CREAM</b>	- 8,50 €
<b>MILK SHAKE «MAISON»</b> (lait + glace)	- 7,00 €
Choose your flavour of ice !	
<b>CHOCOLATE FONDANT</b> (10 minutes of preparation)	- 8,00 €
With vanilla ice cream	
<b>DAME BLANCHE</b>	- 7,00 €
Vanilla ice cream, hot chocolate, meringue, whipped cream	
<b>DAME GOURMET</b>	- 7,50 €
Vanilla ice cream, hot chocolate, crunching caramel, brownie, whipped cream	
<b>ICE CREAM</b>	la boule - 2,00 €
Vanille, strawberry, chocolate, coffee, pistachio	
<b>WATER ICE</b>	la boule - 2,00 €
Raspberry, lemon, melon	
<b>CAFÉ GOURMAND</b>	- 7,50 €
Expresso and desserts of the day	

<b>THÉ GOURMAND</b>	- 7,50 €
Tea and desserts of the day	

With your dessert :

..... Cup of Crémant Rosé Schmith-Fohl - the cup	- 7,50 €
..... XVIII Saint-Luc Vignerons de Plaimont - the cup	- 5,50 €

## AND TO FINISH...

<b>ESPRESSO, CAFÉ, DÉCAFÉINÉ, MACCHIATO</b>	- 2,50 €
<b>DOUBLE ESPRESSO</b>	- 3,50 €
<b>CAPUCCINO ITALIEN OU CHANTILLY</b>	- 3,40 €
<b>LAIT RUSSE</b>	- 3,50 €
<b>CHOCOLAT CHAUD</b>	- 3,50 €
<b>IRISH COFFEE</b>	- 8,00 €
<b>THÉS</b> Breakfast Darjeeling, Earl Grey, Jardin Bleu, Gunpowder Jasmin, Oriental, Roiboos	- 3,00 €
<b>INFUSIONS</b> Camomille, Verveine, Menthe Poivrée, Tilleul	- 3,00 €

WE HOLD AT YOUR DISPOSAL THE LIST OF ALLERGENS.

DOMINIQUE RIZZI,  
OUR SOMMELIER

"«My choices are the fruit of reflexion combining my respect for the wine-growers' job and my desire to share my passion for wine with you.»

Discover my favorite wines.

## SWEET WINE

### SUD OUEST IGP CÔTES DE GASCOGNE

XVIII SAINT-LUC Vignerons de Plaimont 15 cl - 5,50 € 75 cl - 26,00 €

## CHAMPAGNES

CHAMPAGNE "CUVÉE EXCELLENCE" GOSSET 12 cl - 11,50 € 75 cl - 60,00 €  
CHAMPAGNE GOSSET GRANDE RÉSERVE - 75 cl - 85,00 €  
CHAMPAGNE GOSSET GRAND ROSÉ - 75 cl - 95,00 €  
CHAMPAGNE BOLLINGER BRUT - 75 cl - 110,00 €

## CREMANTS OF LUXEMBOURG

CRÉMANT BRUT Schmit-Fohl 15 cl - 6,50 € 75 cl - 32,00 €  
CRÉMANT ROSÉ Schmit-Fohl 15 cl - 7,50 € 75 cl - 35,00 €

## WHITE WINES

### AOP BOURGOGNE

CHABLIS La Chablisienne Finage 2012 - 75 cl - 30,00 €  
MÂCON VERGISSON SUR LA ROCHE Saumaize 2014 15 cl - 6,50 € 75 cl - 34,00 €  
SAINT-VÉRAN EN CRECHE Saumaize 2015 - 75 cl - 38,00 €  
SAINT-AUBIN LA FONTENOTTE Marc Colin 2014 - 75 cl - 64,00 €

### AOP MOSELLE LUXEMBOURGEOISE

RIVANER Clos des Églantiers, Mathis Bastian 2015 15 cl - 4,00 € 75 cl - 18,00 €  
AUXERROIS REMICH GOLDBERG Mathis Bastian 2015 - 75 cl - 24,00 €  
PINOT BLANC CHÂTEAU DE SCHENGEN Thill Frères 2015 15 cl - 5,50 € 75 cl - 26,00 €  
PINOT GRIS WELLENSTEIN FOULSCHETTE Mathis Bastian 2015 15 cl - 6,50 € 75 cl - 34,00 €  
RIESLING WORMER KOEPPCHEN Schmit-Fohl 2015 15 cl - 6,50 € 75 cl - 34,00 €

### AOP VALLÉE DE LA LOIRE

SANCERRE "LES PIERRIS" Roger Champault 2015 15 cl - 7,00 € 75 cl - 35,00 €  
POUILLY FUMÉ "LE PETIT FUMÉ" Michel Redde 2015 - 75 cl - 35,00 €

### AOP VALLÉE DU RHÔNE

GRAND ROMANE Gigondas Pierre Amadiéu 2016 - 75 cl - 29,00 €  
GRAND MARRENON Luberon 2015 - 75 cl - 24,00 €

### IGP CÔTES DE GASCOGNE

COLOMBARD UGNY BLANC Uby 2015 B10 15 cl - 4,00 € 75 cl - 19,00 €

## ROSÉ WINES

### AOP PROVENCE

CHÂTEAU DE L'ESCARELLE Prestige 2015 15 cl - 4,50 € 75 cl - 21,00 €  
LES PAPILLES Domaine Geyssard 2015 15 cl - 5,00 € 75 cl - 25,00 €  
CHÂTEAU DE L'AUMERADE Cru classé 2015 - 75 cl - 28,00 €

## PITCHER WINES

WHITE / ROSÉ / RED Sélection Red Beef 25 cl - 8,00 € 50 cl - 15,00 €

## RED WINES

### AOP MOSELLE LUXEMBOURGEOISE

PINOT NOIR AHN Goellebour Schmit-Fohl 2015 15 cl - 6,50 € 75 cl - 32,00 €

### AOP BOURGOGNE

PINOT NOIR COUVENT DES JACOBINS Louis Jadot 2014 15 cl - 7,00 € 75 cl - 36,00 €  
HAUTES-CÔTES DE BEAUNE Rodolphe Demougeot 2014 - 75 cl - 38,00 €  
MERCUREY "LES VAUX" Jacqueson 2014 - 75 cl - 49,00 €  
CÔTE DE NUITS VILLAGES Naudin Ferrand - 75 cl - 58,00 €

### AOP LUBERON

GRAND MARRENON 2015 15 cl - 5,00 € 75 cl - 24,00 €

### AOP LANGUEDOC-ROUSSILLON

LES SABINES Mas de la Barben 2011 15 cl - 8,50 € 75 cl - 42,00 €  
TERRASSES DU LARZAC "LES CARLINES" Mas Haut Buis 2014 B10 - 75 cl - 32,00 €  
CHÂTEAU ESTANILLES "INVERSO" Faugères AOP 2012 - 75 cl - 36,00 €

### AOP VALLÉE DU RHÔNE

SYRAH "LES VIGNES D'À CÔTÉ" Cuilleron 2015 15 cl - 5,50 € 75 cl - 27,00 €  
SAINT-JOSEPH "LES 100 CIELS" Jean-Luc Colombo 2015 - 75 cl - 39,00 €  
COSTIÈRES DE NÎMES "LES GALETS ROUGES" Château Mourgues du Grès 2014 B10 - 75 cl - 25,00 €  
GIGONDAS ROMANE MACHOTTE Pierre Amadiéu 2013 15 cl - 8,00 € 75 cl - 40,00 €  
CUVÉE RED BEEF 15 cl - 4,50 € 75 cl - 24,00 €

### AOP BEAUJOLAIS

MOULIN À VENT CHÂTEAU DES JACQUES Louis Jadot 2011 15 cl - 8,50 € 75 cl - 42,00 €

### AOP BORDEAUX

CAP ROYAL Bordeaux Supérieur 2014, Vinifié par le Château Pichon Longueville Baron 15 cl - 5,00 € 75 cl - 26,00 €  
CHÂTEAU RONAN BY CLINET 2013 - 75 cl - 27,00 €  
CHÂTEAU LAROSE PERGANSON Haut-Médoc Cru Bourgeois 2013 - 75 cl - 38,00 €  
CHÂTEAU TOUR DE BY 2012 - 75 cl - 42,00 €  
L DE LA LOUVIÈRE, PESSAC-LÉOGNAN 2<sup>ème</sup> vin Château La Louvière 2014 15 cl - 7,50 € 75 cl - 38,00 €  
LE CARILLON DE FOMBRAUGE Saint-Émilion Grand Cru 2012 - 75 cl - 39,00 €  
CHÂTEAU MAUCAILLOU Moulis-en-Médoc 2011 - 75 cl - 55,00 €  
CHÂTEAU CLOSERIE DES EYRINS MARGAUX 2010 - 75 cl - 66,00 €  
CHÂTEAU FONTESTEAU Cru Bourgeois 2011 15 cl - 9,00 € 75 cl - 49,00 €

### AOP VALLÉE DE LA LOIRE

SAUMUR CHAMIGNY CUVÉE Domaine Germain 2014 - 75 cl - 38,00 €

### ITALIE

ROCCA DI FRASSINELLO ORNELLO 2013 - 75 cl - 44,00 €  
MONTEFALCO ROSSO PERTICAIA 2014 15 cl - 7,50 € 75 cl - 38,00 €

### PORTUGAL

VERTENTE DOURO NIEPOORT 2014 - 75 cl - 45,00 €  
ALVARO DE CASTRO RESERVA DAP 2012 - 75 cl - 39,00 €  
HERDADE DO ROCIM SOMMELIER EDITION Dominique Rizzi 2013 - 75 cl - 55,00 €