

# Le comptoir de dégustation

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CAVES LEGRAND



LUNCH

# Lunch

12pm-2:30pm

## STARTERS

Asparagus 12,00 €  
White asparagus, peanut and chili sauce, quinoa, green asparagus pickle.

Domaine Riffault  
Sancerre « Les Desmalets » 2016 [ 10.00 € ]

Mullet 13,00 €  
Marinated mullet, cucumber and yoghurt, fresh herbs, sumac.

Domaine Pierretti  
Cap Corse Blanc 2017 [ 8.00 € ]

Iberian Ham Beef 18,00 €  
Slightly marbled Iberian ham beef from Burgos area.

Domaine Giudicelli  
Patrimonio 2014 [ 12.00 € ]

## Lunch

12pm-2:30pm

### MAIN COURSES

Veal 26,00 €  
Crispy veal sweetbread, potato puree, grenobloise sauce and mesclun salad.

Domaine Ente  
Bourgogne Chardonnay 2016 [ 24.00 € ]

Lamb 26,00 €  
Shoulder lamb pie from Quercy, mint, spring vegetables and juice.

Domaine Comte Abbatucci  
« Ministre Impérial » 2015 [ 21.00 € ]

Monkfish 24,00 €  
Stuffed Bigorre ham monkfish, taggiasche olives, almonds, Albenga trumpet zucchini (courgette), broad bean.

Domaine Duband  
Nuits-Saint-Georges 2014 [ 20.00 € ]

### DESSERTS

Strawberry 7,00 €  
Ciflorette strawberries, elderberry, light white chocolate cream, meringue.

Domaine de Souch  
Jurançon « Marie Katalin » 2015 [ 11.00 € for 6 cl ]

Citruses 9,00 €  
Fresh and candied citrus tartlet, tonka bean flavoured whipped cream.

Weingut Willi Schaefer  
Mosel « Graacher Domprobst » Riesling Auslese 2011 [ 30.00 € for 6 cl ]



COMPTOIR SPECIALTIES

# Comptoir Specialties

Served all day long

## CHEESE

Burratina 12,00 €  
Served with Piedmont nuts and olive oil from Baux-de-Provence.

The Cheese Selection Plate 20,00 €  
Our cheeses are selected according to numerous selection criteria. Indeed, the maturity as well as the season matter a lot to us. With this plate of cheese you will taste several French cheeses made with raw cow's milk, goat's milk as well as sheep's milk. Our selection may vary depending on the season.

## COLD CUTS

The Legrand Plate 18,50 €  
Selection of salami from Maison Conquet, Vouvray wine flavoured terrines and rillettes by Hardouin and a Comté fruité cheese of Maison Quatrehomme. Served with balsamic onions.

Corsican Plate 20,00 €  
Served on the occasion of the Corsican month at Caves Legrand. A plate mixing Coppa, Lonzu and saucisson.

## DESSERTS

Chocolate Bites 6,50 €  
Moka, Châtaigne, Rocher, Valparaiso

The Baulois Chocolate Fondant 6,50 €  
Soft chocolate fondant from La Baule. Delicate texture with a caramelised flavour and a salted touch.



# Comptoir Specialties

From 2:30pm

## FISH

The Coral Sea Urchin Tarama 9,00 €  
Made with cod eggs.

The Rödel Sardine 11,00 €  
Vintage sardines marinated in olive oil served with lemon and toasts.

Fish Selection 19,00 €  
Fish selection of Maison Safa served with sea urchin tarama and seaweed tartare.

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## FOIE-GRAS

Foie-gras 19,00 €  
Half-cooked foie-gras served with a figs jam.

## COLD CUTS

Plate of salami 7,00 €  
From La Maison Conquet.

The Noir de Bigorre 16,50 €  
Noir de Bigorre is a very ancient breed of pig from Midi-Pyrénées region. The plate consists in a lightly salted ham.



## THE WINES

The glass, the bottle, the magnum.

Looking for something in particular ?

Any wine from our incredible wine cellar can be drunk at the Comptoir in exchange of a 15 € fee for the service.

## CHAMPAGNE WINES (12 cl)

### Champagne Tarlant | Sélection Legrand Extra Brut

10,00 €

At Oeuilly, in the heart of the Marne Valley, the Tarlant family are amongst the most dynamic winemakers in Champagne. With a passion and an expertise that has been transmitted from generation to generation since 1687, the Tarlants are genuine precursors. Jean-Mary, the father, was one of the first to make a non-dosed champagne in the eighties. Benoit, who has run the estate since 1999, has continued in his father's footsteps in developing a range of champagnes that are essentially Brut Nature and Extra Brut.

### Champagne Guiborat | Prisme 13 Blanc de Blancs Grand Cru Extra Brut

14,00 €

The latest member of the Legrand selection, Domaine Guiborat was created in 1993 when Richard Fouquet, then 18 years old, returned to the family estate of Cramant. Joined by his wife Karine, oenologist, in 2012, it is hand in hand that this couple works with fervour its heritage of vines (8 hecta) located in Côte des Blancs, mainly on the great vintages of Cramant and Chouilly. At Domaine Guiborat, the hand of man is discreet and above all lets the chalk terroir express itself and the purity of Chardonnay.

### Krug | Krug « Grande Cuvée - 166<sup>ème</sup> Edition »

45,00 €

This Champagne house was founded by Joseph Krug in 1853 and is based in Reims. Krug produces mainly Krug Grande Cuvée, supplemented by a non-vintage rosé, a vintage blanc, a vintage Blanc de Blancs from the Clos du Menil located in the Côte des Blancs, a vintage Blanc de Noirs from the Clos d'Ambonnay and older vintage released as Krug collection series. Krug uses all three Champagne varieties in their wines, Chardonnay, Pinot noir and Pinot meunier. At Krug, the winemaking process begins with a demanding and individual selection of each plot of wines. It goes on with the vinification process of the grapes from each plot in wooden casks.

## WHITE WINES (12 cl)

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### *Burgundy*

Domaine Comte Liger Belair | Aligoté 2015

8,00 €

Liger-Belair family traces back to the Napoleonian Era and has a glorious history combining the church, the army and the wine trade. The family held a good portion of land in the Southern Côtes-de-Nuits in the 19th century, owning La Romanée and La Tâche as well as large portions of Clos de Vougeot and Chambertin. In 2000 Louis-Michel Liger-Belair took over the management of this sought-after wine estate.

### *Corsica*

Domaine Pierreti | Cap Corse Blanc 2017

8,00 €

Since three centuries wine producers from father to sons (now daughter), the aim to give and share – typical of the father, great figure recognized and respected by all people involved in the world wine of Corsica - are certainly the most precious legacy that Lina Venturi Pieretti has received in her life. But it was in the summer of 1989, when fires ravaged Corsica, that she found itself suddenly in charge of the family estate. Determined and brave, Lina was able to manage with rigor and work the company restructuring and to become one of the best wine producers in the Corsica.

### *Loire Valley*

Domaine Riffault | Sancerre «Les Desmalets» 2016

10,00 €

At barely 30 years old, Stéphane Riffault (Claude's son and now owner of the estate) is turning out Sancerre bottlings that are the envy of many producers twice his age. Based in Sury-en-Vaux, the domaine works 33 different parcels in 6 different lieu-dits spread across 4 villages.

### *Alsace*

Domaine Ostertag | Alsace Pinot Blanc «Les Jardins» 2016

12,00 €

The destiny of the winegrower-poet André Ostertag was established during his friendly relations with the Lafon family in Meursault at the Lycée Viticole de Beaune. There he learned, and then used at home, pre-fermentation maceration, non-filtration and the unusual use of new barrels in Alsace.

### *Rhone Valley*

Domaine Pierre-Jean Villa | Condrieu «Jardin Suspendu» 2016

16,00 €

Pierre-Jean Villa made his name in the early 2000s when he teamed up with Condrieu guru, Yves Cuilleron, to run the innovative Vins de Vienne operation. Previously he had been working at Clos de Tart in Morey-St-Denis in Burgundy, which perhaps explains his love of fine tannins and elegant wines.

### *Burgundy*

Domaine Ente | Bourgogne Chardonnay 2016

24,00 €

Arnaud Ente is the rising star of Burgundy. He cultivates his 4 hectares of vines like a garden with the help of his wife Marie-Odile. He produces an exceptional range of white wines guided in his work and vinification by the search for balance, precision and tension. The confidential production of its wines makes it one of the most prized winegrowers in Burgundy

## RED WINES (12 cl)

### *Rousillon*

Domaine Paetzold | IGP Côtes Catalanes «Louxar» 2014 8,00 €  
Domaine Paetzold was created in 2005 and belongs to the family of the same name. The estate and its vines are located in the communes of Belesta and Caramany in the Pyrénées-Orientales.

### *Loire Valley*

Domaine des Poète | Reuilly «Odysée» 2015 10,00 €  
Guillaume Sorbe is the Loire valley's newest young star. In 2007, he began his domaine in the Cher producing white, rosé, and red wines from the Touraine, Quincy, and Reuilly appellations. In 2007 after completing his studies he began to look for vineyards and soon found a plot of very old gamay vines on the right bank of the Cher river.

### *Corse*

Domaine Giudicelli | Patrimonio 2014 13,00 €  
Muriel started the label in 1997. She has always worked organically and received her certification in 2006. The last four years she has been working biodynamically. She does the vinifications herself and her husband works in the vines.

### *Rhone Valley*

Domaine Saint-Préfert | Châteauneuf-du-Pape «Colombis» 2013 14,00 €  
Isabel Ferrando's reputation for outstanding wines has grown every vintage since her first release in 2003. She purchased Domaine Saint-Préfert from the Serre family, who was one of the first to estate-bottle in the appellation in the 1930's; at that point, the domaine was 13.2 hectares, all in the Les Serres lieux-dit, south of the village of Châteauneuf.

### *Bordeaux*

Château Dassault | Saint-Emilion Grand Cru 2008 16,00 €  
After long having had his eyes fixed on the skies, Marcel Dassault, head of the aeronautic group of the same name, finally turned his gaze to the earth, and more particularly to Château Couperie which he fell in love with in 1955. After having given it his name, Marcel Dassault spared no effort in his quest to develop it into a recognised cru, and was recompensed in 1969 when Château Dassault was designated a Grand Cru Classé.

### *Burgundy*

Domaine David Duband | Nuits-Saint-Georges 2014 20,00 €  
Domaine David Duban-François Feuillet was founded by businessman François Feuillet. In 1991, he spotted David Duband, a talented young winegrower, and offered him the opportunity to take care of the vines he had just acquired. Since 2008 David Duband has chosen to vinify his great Burgundy wines from whole harvests.

### *Corsica*

Domaine Comte Abbatucci | Ministre Impérial 2015 21,00 €  
Located in South Corsica, in the heart of the Taravo Valley and at an altitude of about 100m, the Abbatucci estate is one of Corsica oldest vineyards. Its history began more than a century ago with the eponymous family. Since 2000, Jean-Charles, Antoine's son, has been applying the principles of biodynamics to it so to respect this precious wine-growing heritage and craft unique wines.

MATURE WINES

6 cl 12 cl

### *White Wines - Alsace*

Maison Trimbach | Cuvée Frédéric Emile 2008 13 € 25 €

### *White Wines - Loire Valley*

Domaine Nicolas Joly | Savennières « Coulée de Serrant » 2015 15 € 30 €

Domaine Didier Dagueneau | Sancerre « Les Monts Damnés » 2013 20 € 40 €

### *Red Wines - Loire Valley*

Domaine Alphonse Mellot | Sancerre Rouge « En Grands Champs » 2012 15 € 30 €

### *White Wines - Burgundy*

Domaine du Comte Liger-Belair | Saint-Aubin 1<sup>er</sup> Cru « Sur Gamay » 2009 8 € 16 €

Domaine Leroy | Bourgogne Aligoté 2009 15 € 30 €

Domaine Boillot | Puligny-Montrachet 1<sup>er</sup> Cru « Clos de la Mouchère » 2013 20 € 40 €

### *Red Wines - Burgundy*

Domaine Geantet-Pansiot | Marsannay « Champs Perdrix » 2013 10 € 20 €

Domaine des Perdrix | Nuits-Saint-Georges 1<sup>er</sup> Cru « Aux Perdrix » 2012 15 € 30 €

Domaine Boillot | Volnay 1<sup>er</sup> Cru « Les Caillerets » 2013 20 € 40 €

Domaine Méo Camuzet | Corton Grand Cru « Les Perrières » 2013 34 € 68 €

Clos de Tart | Morey-Saint-Denis « La Forge de Tart » 2011 38 € 75 €

Domaine Le Moine | Grands Echezeaux Grand Cru 2011 58 € 115 €

Domaine d'Eugénie | Grands Echezeaux Grand Cru 2011 58 € 115 €

### *White Wines - Bordeaux*

Domaine Guinaudeau | Bordeaux « Champs Libres » 2014 14 € 28 €

Château d'Yquem | Y d'Yquem 2010 36 € 72 €

### *Red Wines - Bordeaux*

Château Cantenac Brown | Margaux - 3<sup>ème</sup> Grand Cru Classé 2008 18 € 35 €

Château Calon-Ségur | Saint-Estèphe 3<sup>ème</sup> Grand Cru Classé 2008 27 € 54 €

Château Tertre-Roteboeuf | Saint-Emilion Grand Cru 2007 45 € 90 €

Château Lafleur | Pomerol 2013 51 € 102 €



6 cl 12 cl

*White Wines - Rhone Valley*

Rotem & Mounir Saouma | Châteauneuf-du-Pape «Magis» 2012 18 € 35 €  
Domaine Vernay | Condrieu «Chaillées de l'Enfer» 2013 18 € 35 €

*Red Wines - Rhone Valley*

Domaine du Vieux Télégraphe | Châteauneuf-du-Pape 2012 13 € 26 €  
Domaine Jean-Michel | Côte-Rôtie «La Landonne» 2013 33 € 66 €

*Red Wines - Switzerland*

Histoire d'Enfer | Valais Syrah 2014 6 € 12 €

*White Wines - United States*

Lingua Franca | Willamette «Avni» Chardonnay 2015 13 € 25 €

*Red Wines - United States*

Ridge Vineyards | Santa Cruz Mountains "Monte Bello" 2006 38 € 75 €

## SWEET WINES

6 cl 12 cl

### *Alsace*

Domaine Zind Humbrecht | Goldert Grand Cru Gewurztraminer 2013 15 € 30 €

### *Bordeaux*

Château Coutet | Barsac Premier Cru Classé 2005 13 € 25 €

Château Yquem | Sauternes Premier Cru Supérieur Classé 1988 80 € 160 €

### *South West*

Domaine de Souch | Jurançon «Marie Kattalin» 2015 11 € 22 €

### *Germany*

Schloss Lieser | "Riesling Brauneberg Juffer Sonnenuhr Spätlese" 2009 25 € 50 €

Weingut Willi Schaefer | Mosel «Graacher Domprost» Riesling Auslese 2011 30 € 60 €

## WINE UNDER VEIL

Domaine Puffeney | Arbois Jaune 2011 12 €

## ROSÉS WINES

Domaine Saparale | Sartène 2018 7 €

Château Pibarnon | Bandol 2017 10 €

## MUTATED WINES (6 cl)

### *Spain*

Emilio Lustau | Xérès Dry - Palo Cortado

4,00 €

Bodega Emilio Lustau has been founded in 1896 by Don José Ruiz-Berdejo and developed by his son-in-law Dan Emilio Lustau Ortega during the 1940s. Thanks to his successors Rafael Balao and Luis Caballero, the current owner, the bodega has become one of the best Jerez bodega modern and traditional as the same time. Emilio Lustau wines come from two main vineyards, one located in the Jerez Superior and the other near the coast in Las Cruces.

Emilio Lustau | Xérès Doux - East India Solera 15 Ans

7,00 €

Lustau is now the only bodega honouring the tradition with its East India Solera, a replica of the old profile. It is made from a selection of around 80% Oloroso and 20% Pedro Ximenez butts that have aged separately. Then they it is blended and matured further in a 1/33 solera for three more years, in a specific part of the bodega that is hotter and more humid than the rest of the place.

### *Portugal*

Henriques y Henriques | Madère Bual 10 years old

7,00 €

The history of Henriques & Henriques, founded by João Gonçalves Henriques goes back to 1850. After his death in 1912, a partnership was created between his sons, Francisco Eduardo and João Joaquim Gonçalves, hence Henriques & Henriques. From then on, Henriques & Henriques played an important role in viticulture and wine making on the island. In 1913 the family interests were established as a firm, and by 1925, the firm concentrated on shipping its own wines instead of supplying them to other shippers. Henriques & Henriques is the only Madeira producer to own a vineyard.

J. H. Andresen | Porto Colheita 1992

9,00 €

Founded in 1845 by a young Danish who fell in love with Portugal and Porto wines, Andresen House has preserved its family independence to the point of being one of the last of its kind in Vila Nova da Gaia - Porto's capital.

J. H. Andresen | Porto Cuvee Royal Choice 20 ans

10,00 €

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## DRINKS

## COGNACS (6 cl)

Cognac   Tesseron lot n° 90	11,50 €
Cognac   L Herault - X.O	16,00 €
Cognac   Raymond Ragnaud - 1 <sup>er</sup> Cru de Cognac	16,00 €
Cognac   Lhéraud - X.O Charles VIII	35,00 €

## ARMAGNACS (6 cl)

Bas Armagnac   Domaine d'Espérance 1992	20,00 €
Armagnac   Baron Gaston Legrand - Ténazère 1979	27,00 €

## CALVADOS (6 cl)

Calvados   Manoir d'Apreval « Grande Réserve »	10,00 €
Calvados   Adrien Camut 6 ans d'âge	14,00 €
Calvados   Adrien Camut Hors d'Âge	22,00 €

## WHISKIES (6 cl)

Big Peat   Islay - Ecosse	7,00 €
Eagle Rare   10 ans - Kentucky	10,00 €
Redbreast   12 ans - Irlande	11,00 €
Nikka   Coffey Malt - Japon	12,00 €
Nikka   Coffey Grain - Japon	12,00 €
Glenlivet   Nadurra 16 ans - Ecosse	15,00 €

## RHUMS (6 cl)

Rivière du Mât « Grande Réserve » - Île de la Réunion	8,00 €
Maison du Rhum Colombie Batch 2	12,00 €
Depaz «Port Cask Finish» - Martinique	18,00 €

## CHARTREUSES (6 cl)

Chartreuse VEP verte	15,00 €
Chartreuse Tarragone 1966	300,00 €

## SCHNAPPS (6 cl)

Poire Williams	11,00 €
Framboise	14,00 €
Griotte d'Alsace   Windholtz	10,00 €
Framboise Sauvage   Windholtz	10,00 €
Mirabelle d'Alsace   Windholtz	10,00 €

## COFFEE

Café Legrand de l'Arbre à café	3,50 €
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## APPLE & WATERS

### Apple (12 cl)

Manoir d'Apreval   Apple juice	3,90 €
Manoir d'Apreval   Hard cider	5,00 €

### Mineral water

Saint-Georges   Still water (1 l)	6,00 €
Saint-Géron   Sparkling water (75 cl)	6,00 €

