

DERRIÈRE French cooking flat hidden behind (derrière in French) the *404* Restaurant Familial and the *Andy Wahloo* North African bar, in the 3rd arrondissement of Paris, at **69 rue des Gravilliers**.

DRINKS

WINE SERVICE

(or reasons for the lack of it)

We do not offer formal wine service at the table, not because we're lazy, but because of these four simple reasons:

1.

we (the props.) dislike the general rhubarb that so often accompanies the imbibing of wine.

2.

if the wine is faulty, it's faulty, and no amount of sniffing or sipping will alter the fact - or the need for it to be replaced forthwith.

3.

seeing the bottle marooned across the room while one's glass remains empty (and the waiter oblivious) is hugely irritating: much better to be able to pour the wine as and when it's wanted.

4.

leaving guests to pour their own wine allows the person driving to monitor and control their intake accurately.

BUT !

if you would prefer that we served your wine in the traditional way, then please let us know at the time of ordering. Despite our personal reservations we will happily oblige. (Truly!)

RED

WINE A beverage made of the fermented juice of any of various kinds of grapes.

		12 cl	46 cl	75 cl
Touraine Gamay, La Butte, Clos du Tue Bœuf	2009	5€	18€	25€
<i>Light and fine wine, natural and non filtered, if you're thirsty</i>				
Chinon, Bonnaventure	2009	7€	28€	40€
<i>Britany in the country of Veron</i>				
Bourgueuil, Clos Sénéchal, C&P Breton	2009	7€	28€	40€
<i>Be good</i>				
Côte du Jura, Jean-Luc Mouillard	2010			35€
<i>The red almost rose</i>				
Morgon, Côte du Py, J. Foillard	2009	7€	28€	40€
<i>If you don't like gamay, you'll change your mind</i>				
Mercurey, Les Ormeaux, Laurent Cognard	2009			40€
<i>The God messenger</i>				
Irancy, Franck Givaudin	2009	7€	28€	40€
<i>A pinot noir round & mature</i>				
Saint Joseph, La ferme des sept lunes, Jean Delobre	2009	9€	35€	50€
<i>Naturellement syrah</i>				
Côte du Rhone Villages, Des Clos Mourres	2009	7€	24€	35€
Jean-Philippe Bouchet <i>Fruits & tanins</i>				
Côte Rôtie, Seigneur de Maugiron, Delas	2008	11€	40€	60€
<i>A classical</i>				
Bandol, Château Saint Anne	2008			50€
<i>May the force be with you</i>				
Côteaux du Languedoc, La petite prise de...	2010			30€
Mas Conscience, Vidal <i>Nature in the sun</i>				
Costières de Nimes, Domaine Galus	2009			25€
<i>Burgundy moved down south</i>				

RED

		12 cl	46 cl	75 cl
Madiran, Montus, Alain Brumont <i>Mature tanins</i>	2009	9€	35€	50€
Côte de Bourg, Cuvée Montignac <i>Powerfull redberries</i>	2008	5€	18€	25€
Médoc, Cuvée de la Commanderie du Bontemps <i>Still wine</i>	2009	6€	20€	30€
Saint Émilion Grand cru, Château de Fonbel <i>Easy!!</i>	2008	11€	40€	60€
Tandem, Syrah du Maroc, Alain Graillot <i>The Rhone Valley in North Africa</i>	2009	7€	24€	35€
Fort Simon Estate Wine, Pinotage, Stellenbosch, Afrique du Sud	2008			40€

ROSE

A light pink wine made from purple grapes, with the skins being removed from the juice during fermentation as soon as the desired color has been attained..

		12 cl	46 cl	75 cl
Côte de Provence, Château Minuty, Cuvée Prestige <i>The Star from St Tropez</i>	2010	7€	24€	35€
Bandol, Château Saint Anne <i>Simply the best</i>	2010			45€

WHITE

Pale yellowish wine made from white grapes or red grapes with skins removed before fermentation

		12 cl	46 cl	75 cl
Cheverny, Domaine du Moulin, Villemade, Loire <i>Subtle natural mix of Sauvignon and Chardonnay</i>	2010	5€	18€	25€
Valençay, Domaine Anfré Fouassier, Loire <i>The passion fruit!</i>	2010	5€	18€	25€
Sancerre, Les Quarterons, E. & S. Riffault <i>Sance nat</i>	2008	7€	28€	40€
Menetou-Salon, Châtenoy, Loire Isabelle et Pierre Clément <i>Sauvignon on unique soil</i>	2010			35€
Côteaux du Layon, Baumard (sweet) <i>Concentrate but still fresh</i>	2009	7€	28€	40€
Viré-Clessé, Clos du Chapitre <i>Former vineyard of the Monks of Cluny</i>	2009	6€	20€	30€
Chablis, Louis Père et Fils <i>Well balanced</i>	2010	7€	28€	40€
Chablis 1^{er} Cru, Les Vaillons, Domaine Laroche	2005			60€
Alsace Saveurs printanières, A. et C. Binner <i>A non filtered multi grappes, why not!</i>	2009	5€	18€	25€
Côte de Bourg, Sauvignon, Cuvée Montignac <i>Simply fresh</i>	2009	4€	16€	20€

IF YOU'RE RICH...

		75 cl
Pessac-Léognan, Larrivet Haut Brion	2006	70€
Saint-Estèphe, Haut Marbuzet, Cru Bourgeois Exceptionnel	2006	90€
Pauillac, Château Pichon Baron	1995	200€
Saint Julien, Clos du Marquis, Grand Cru Classé	2001	140€
Saint Julien, Château Talbot Grand Cru Classé	1990	200€
Moulis, Chasse Spleen, Cru Bourgeois Exceptionnel	2007	70€
Margaux, Château Dufort-Vivens, Gonzague Lurton 2^{ème} Cru Classé	2001	120€
Saint Emilion Grand Cru, Château La Gaffelière	1985	220€
Nuit Saint Georges 1^{er} Cru, Aux Champs Perdrix, Domaine Cheillon Chezeaux	2009	90€
Gevrey Chambertin 1^{er} Cru, Les Fontenys, Jane et Sylvain	2008	90€
Puligny Montrachet 1^{er} Cru, Les Champs Gains, Jacques Bavard	2008	80€

CHAMPAGNES & BUBBLES

	12 cl	75 cl
Sydre Brut, Eric Bordelet <i>Super dry cider but super good</i>		20€
Touraine pétillant naturel, S. Mandart <i>Fresh sparkling chenin</i>		30€
Vin du Bugey, Cerdon, Philippe Bottex <i>Sparkling rosé, light and a little sweet</i>		30€
Champagne Brut Apanage de Chez Pommery <i>Freshness and flowery</i>	12€	80€
Champagne Jacques Lassaigne <i>Superb winy Blanc de Blanc</i>		80€
Champagne Brut Rosé de Chez Pommery	13€	95€
Champagne Amour de Deutz <i>Blanc de Blanc with infinity final touch</i>	2003	220€
Champagne Dom Pérignon <i>The “father of Champagne”</i>	2002	250€
Champagne Armand de Brignac		450€

ALCOOLS

4 cl

WHISKY & BOURBON

JB	10€
Johny Black	11€
Chivas 12 ans	12€
Talisker 10 ans Single Malt (Island of Sky)	12€
Oban 14 ans Single Malt (Highlands)	14€
Isle of Juras 16 ans Single Malt non tourbé (Highlands)	14€
Busmills Black, 80% Single Malt (Ireland)	11€
Makers Mark Bourbon (Kentucky)	12€
Blanton's Bourbon Single barrel (Kentucky)	14€
Jack Daniel's (Tennessee)	11€

VODKA

Smirnoff	10€
Russian Standart	12€
Flagship	12€
Snow Queen	14€
Belvedere	14€

GIN

Gordon's	10€
Bombay	12€
Tanqueray 10	14€
Hendrick's	14€

TEQUILA

Jose Cuervo Especial	10€
Amate Gold	14€
Patron Anejo	18€

RHUM

Pampero Blanco	10€
Pampero Oro	11€
Appleton 21 ans (Jamaica)	30€

BRANDY

4 cl

Cognac Hennessy, VSOP	12€
Cognac Hennessy, X0	29€
Cognac Godet Antartica, Folle Blanche (Iced Shot)	12€
Calvados du Pays d'Auge, Domaine Dupont	11€
Calvados du Pays d'Auge, Domaine Dupont 15 years	20€
Armagnac Château du Tariquet, VSOP 7 years	12€
Armagnac Château du Tariquet, Folle Blanche 1990	21€
Eaux de Vie Domaine Brana,	12€
- poire william - vieille prune - framboise - mirabelle	

OTHER DRINKS

FRUIT JUICE (25cl) / SODA (33cl) **5€**

BEER PERONI (33 cl) **5€**

BEER PILSNER URQUELL (33 cl) **5€**

BEER WHITE ERDINGER (33 cl) **6€**

EVIAN / BADOIT (75 cl) **5€**

CHATELDON (75 cl) **7€**

COFFEE **3,5€**

LATTE, DOUBLE, CAPPUCCINO... **4€**

TEA FROM MARIAGE FRERES **4€**

- Earl Grey Impérial
- Vert Provence
- French Breakfast
- Darjeeling Himalaya
- Casablanca (sweet mint & bergamot)

HERBAL TEA FROM HARNEY & SONS **4€**

- Camomille (fleurs de camomille égyptienne)
- Tilleul (fleurs de tilleul français)
- Verveine (verveine citronnée)
- Rooibos chai (aux épices indiennes)

COCKTAILS

COCKTAIL OF THE DAY **13€**
(14 euros with “Top” of Champagne)

MOJITOS & CAIPIROSKAS AS YOU LIKE.... **11€**
Raspberry, Litchi, passion fruit, strawberry

MARGUERITAS **12€**
straight up, iced or on the rocks...

MARTINIS **14€**
Gin, vodka, rhum and cognac martini served :
Wet - Med - Sweet - Dry - Dirty

VESPER MARTINI **16€**
Gin, vodka et vermouth extra dry garnish with an orange twist
Original recipe from James bond@Casino Royal 2006, created by Gilberto Prett in London

SELECTION OF FRUIT BELLINI'S **12€**
Depending on fruit season delivery.
Our Bellini respect the original recipe created in 1934 at HARRY'S BAR in Venice, Italy.

TEQUILA BASED COCKTAIL

MEXAZY **12€**
Tequila Jose Cuervo Especial, limoncello, home made vanilla sugar,
fresh lemon juice.

Lady Killer **12€**
Tequila Jose Cuervo Especial, Chambord, Cranberry juice, pineapple juice,
home made vanilla sugar, fresh raspberry.

WHISKY BASED COCKTAIL

XSCOTCH

12€

Scotch whisky, Martini rosso, fresh orange juice, angostura bitters, cane sugar.

SKYMOJITO

11€

Whisky, Get 31, orange bitters, fresh mint, fresh lime & sugar.

GIN BASED COCKTAIL

RASPBERRY FIZZ

12€

Gin Gordon, fresh lime juice, fresh raspberry, cane sugar & champagne.

LONDON CALLING

14€

Gin Gordon, fresh ginger, fresh lime juice, cane sugar & champagne.

VODKA BASED COCKTAIL

COINTREAU POLITAN

12€

Vodka Russian Standart, Cointreau, fresh lime juice, cranberry juice.

GINGER KISS

14€

Vodka Zubrowska, cream, fresh lemon juice, fresh ginger, strawberry & apple juice.

Prices are all inclusives

Menu designed by lck&Kar

DEVANT 1. The part of anything (*intended to be*) nearest the person who sees it; usually the most important part of anything the front of the house; the front of the picture; (♦also adjective) the front page.