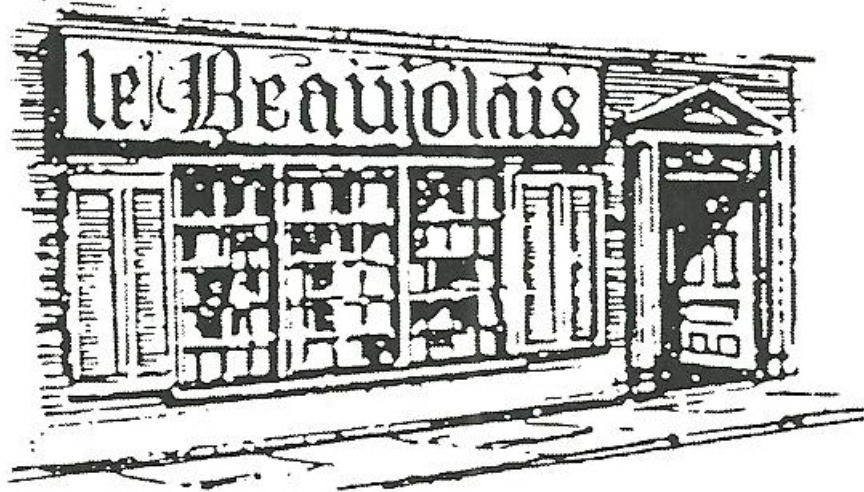


Le Beaujolais

wine bar



menu

lebeaujolais.london

les blancs

— Vins Régionaux —

			125 ml	175 ml	bottle
house wine					
Réserve du Patron <i>Jacques Juillard</i>			5.90	7.80	32.00
Vin du Pays <i>Ardèche</i> *(Carafe 50 cl)			5.40	7.20	*19.50
Sauvignon <i>Compagnie des Vins d'Autrefois</i>	2021		7.10	9.60	38.50
Chardonnay <i>Compagnie des Vins D'Autrefois</i>	2021		7.20	9.60	39.50
Côtes de Gascogne <i>Domaine Estrade (Organic)</i>	2022		7.20	9.70	39.50
Viognier "Cuvée Saint-Pierre" <i>Mommessin</i>	2021		7.40	9.90	40.50
Picpoul de Pinet <i>L'Ormarine - Carte Noire</i>	2022		7.80	10.40	42.50
Côtes de Provence <i>Château des Demoiselles</i>	2021		9.20	12.30	50.00

— Loire —

Muscadet de Sèvre <i>Domaine de la Grange</i>	2022		8.20	10.90	44.50
Sancerre <i>Domaine Philippe Raimbault (T.V.)</i>	2022		12.30	16.40	67.00
Menetou-Salon <i>Fournier Père et Fils</i>	2020				62.00

— Bourgogne —

Sauvignon Saint-Bris <i>Domaine Lavallée</i>	2020				45.50
Mâcon-Villages "Les Florieres" <i>Cave de Lugny</i>	2018		8.70	11.60	47.50
L'Insolite <i>Domaine Marchand-Grillot (sweet)</i>	2020		10.50	14.00	56.00
Saint-Véran "30 ^{ème} " <i>Domaine Gonon</i>	2020				62.00
Chablis <i>Domaine des Quatres Saisons</i>	2021				65.00
Rully "La Chaume" <i>Domaine Gaspard Perret</i>	2019				62.00
Montagny 1^{er} Cru <i>Domaine de la Grange</i>	2022				67.00

— Champagne / sparkling wine —

Crémant du Jura <i>Domaine R de la Grange</i>	NV		8.50		45.00
Champagne Brut Réserve <i>Royer Père et Fils HVE</i>	NV		12.50		75.00
Méthode Traditionnelle Rosé <i>D. R de la Grange</i>	NV				55.00

— Rosé —

Vin du Pays <i>Saint Laurent</i> *(Carafe 50 cl)	2022		5.40	7.20	*19.50
Côtes de Provence <i>Château St-Julien d'Aille</i>	2021		9.40	12.60	51.50
Pinot Noir Rosé <i>Compagnie des Vins d'Autrefois</i>	2022				41.00

les rouges

— Vins Régionnaux —

		125 ml	175 ml	bottle
Réserve du Patron <i>Jacques Juillard</i>		5.90	7.80	32.00
Vin du Pays <i>Ardèche</i> *(Carafe 50 cl)		5.40	7.20	*19.50
Pinot Noir <i>La Compagnie des Vins d'Autrefois</i>	2021	7.60	10.20	41.50
Beaujolais Villages <i>Louis Latour</i>	2021	7.60	10.20	41.50
Chinon <i>Foucher-Lebrun</i>	2021	8.10	10.80	44.00
Merlot <i>Domaine Louis Tramier & Fils</i>	2021	7.10	9.40	38.50
Tursan <i>La cave des Vignerons Landais</i>	2018	8.10	10.80	44.00
Côtes de Provence <i>Château des Demoiselles</i>	2019	10.10	13.50	55.00
Syrah <i>Domaine du Gigondan</i>	2021	7.70	10.30	42.50
Cahors Malbec <i>Clos du Colombier (Organic NC)</i>	2019	7.90	10.60	43.50

— Rhône —

Côtes du Rhône Villages <i>Vidal Fleury</i>	2016	8.20	10.90	44.50
Lirac <i>Domaine des Cigalounes (Organic)</i>	2019			47.00
Vacqueyras <i>Domaine Les Grandes Serres</i>	2019			54.00
Gigondas <i>Domaine Les Grandes Serres</i>	2019			56.00
Châteauneuf-du-pape <i>Dom. Les Grandes Serres</i>	2019			80.00

— Bourgogne —

Roncier <i>Domaine Louis Tramier & Fils</i>	NV	7.20	9.60	39.50
Mercurey <i>Louis Chavy</i>	2021	11.40	15.20	59.00
Pernand-Vergelesses <i>Maison Chandesais</i>	2020			66.00
Givry <i>Domaine Voarick</i>	2018			64.00

— Bordeaux —

Bordeaux Supérieur <i>Château Vircoulon</i>	2018	8.20	11.00	45.00
Saint-Georges-Saint-Émilion <i>Château Macquin</i>	2019			57.00
Haut Médoc <i>Château Sénéjac (HVE)</i>	2018			66.00
Pauillac <i>Château Plantey</i>	2018			82.00
Pomerol <i>Château Hermitage Mazeyres (HVE)</i>	2018			71.00

Sometimes our vintages will differ from those listed on our menu,
please ask your waiter to enquire about a specific vintage.

Let us know if you would like to view our club wine list

Beaujolais wines aren't as well-known as some of the more famous French regions out there such as Bordeaux and Burgundy so we thought we'd share a little information about them.

Beaujolais is a region just under the southern part of Burgundy where wine is made with the Gamay Grape; thought to be a cross between Pinot Noir and Gouais Blanc, dating as far back as at least the 14th century. In the Beaujolais region, vineyards are ranked based on which region they think makes for the best grapes and are ranked in order of prestige as follows "Beaujolais", "Beaujolais-Villages" and "Crus Beaujolais".

Wines which carry the "Beaujolais" classification are considered ordinary wines and the grapes can come from anywhere in the Beaujolais region. Beaujolais Nouveau will be made from these grapes.

Wines with the "Beaujolais-Villages" classification can come from any one of 38 designated villages and can be blended from multiple villages. These wines are a step above and will be more complex.

The most famed of classifications is the "Crus Beaujolais". There are 10 Crus Beaujolais, one for each of the 10 villages located in the northern part of the Beaujolais region (those with keen eyes will notice we have a map of the region on the wall) and unlike the former two classifications, these wines are named after the village where the vineyards are grown. These wines are the most renowned within the Beaujolais region for their complexity, lightness.

To make things a little simpler we've listed all our Crus Beaujolais wines in order of bolder to lighter.

Crus Beaujolais

Moulin-à-Vent <i>Henry Fessy</i>	2018	49.00
Morgon "Les Teurottes" <i>Maison Chandesais</i>	2020	48.00
Juliéнас <i>Henry Fessy</i>	2020	46.00
Brouilly "Les Serpentes" <i>Maison Chandesais</i>	2020	48.00
Côte de Brouilly <i>Henry Fessy</i>	2020	47.00
Régnié "La Roche" <i>Louis Latour</i>	2021	45.00
Chénas <i>Henry Fessy</i>	2019	45.00
Chiroubles <i>Henry Fessy</i>	2020	46.00
Fleurie "Les Amandiers" <i>Maison Chandesais</i>	2021	50.00
Saint-Amour <i>Henry Fessy</i>	2020	50.00

— apéritif et digestif —

	single	double
Ricard	6.00	8.50
House Gin / Vodka	6.00	10.50
Tanqueray / Bombay	7.00	11.50
Hendrick's / Pink Pepper	7.00	12.50
Jack Daniel's	7.00	12.00
Jamesons / Glenmorangie	7.00	12.00
Campari	5.00	10.00
Myer's Dark Rum	6.00	11.50
Tonic		1.50

— spéciaux —

	125 ml	175 ml
Kir	6.40	8.30
Kir Crémant	9.00	
Kir Royale	13.00	
Wine Spritzer (30 cl)		7.40

— vin de dessert et porto —

	7 cl
Late Vintage Port	9.00
Sauternes <i>Château Nauton</i>	11.70
Pineau des Charentes <i>Ch. De Montifaud</i>	10.90

— bière et cidre —

Stella Artois (4.6%) 33 cl	4.50
Kronenbourg (5%) 27.5 cl	4.50
Peroni (5.1%) 33 cl	5.00
Bolée de Cidre Fermier (5%) 20 cl	5.90
Cidre Fermier (5%) 75 cl	21.50

— soft / alcohol free & mineral —

Tonic / Sodas	3.50
Jus d'Orange / Tomate / Cranberry	3.50
Evian / San Pellegrino	4.00
Bitburger Lager (0.0%) 33cl	4.50
Tanqueray (0.0%)	5.00 7.50

Please ask to see our full list of aperitifs, soft drinks & digestifs.

Menu

Daily Menu

See our blackboards
for our daily specials.
Served 12h00 - 15h00

— NIBBLES —

Peanuts / Pistachios / Cashews / Olives	4.00
Hard boiled egg [E]	1.00
Basket of bread & butter [G, L]	4.00
Frites* (Small / Large)	4.00 / 6.00

STARTERS & SHARING

 Starters come with a basket of bread and butter. [G, L]

	Small	Large
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Assiette de saumon fumé Smoked salmon served with sour cream, lemon. [F, L]	-/	15.50
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Paté de campagne Pork paté served with cornichons. [O]	8.50	15.50
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Rillettes de canard & porc Confit duck & pork, shredded into a smooth paté.	9.50	15.50
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Rillettes de macquereau Mackerel paté with white wine. [F]	11.00	16.50
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Assiette de charcuterie Selection of cold meats served with cornichons. [O]	9.50	17.00
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Assiette végétarienne (V) Tomato, avocado and mozzarella with a French dressing.	-/	13.50
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Planche a partager (sharing platter for 2 or 4) Selection of charcuterie, paté, rillettes and cheese. [L]	29.00	58.00
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MAINS

Croque-monsieur Ham & cheese sandwich served with a salad garnish. [G, L]		13.00
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Gratin de poissons Creamy French fish pie. [G, L, F, Ms]		19.50
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Hachis parmentier The French version of shepherd's pie. [L, O]		19.50
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Boeuf bourguignon Braised beef in red wine sauce, served with rice & vegetables. [O, Ms]		20.50
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Saucisses de Toulouse garnies (1 or 2 sausages) Regional French sausages with lentils and potato purée. [L]	12.00	19.50
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Merguez Frites* Spicy beef & lamb sausages with French fries.		18.50
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DESSERT

Ask us about our daily desserts.		12.50
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Fromages

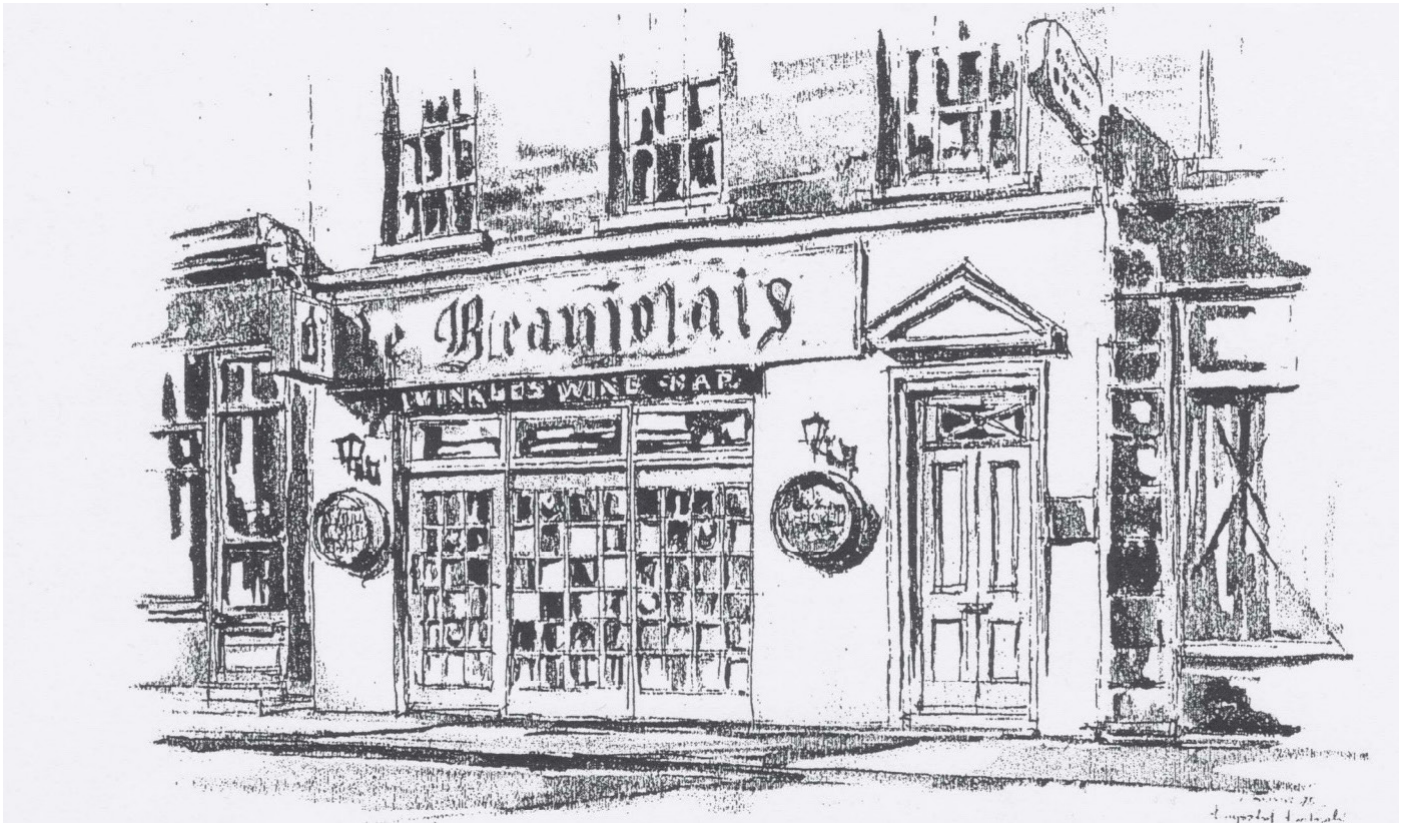
Our selection of French cheeses from our producers.
Served with bread, butter and crackers. [G, C, L]

One cheese	4.00
Four cheeses	15.50
Eight cheeses	30.00

Food Served: Noon - 22h00

Dishes marked with an asterisk (*) are only served between: 12h00 - 15h00 & 18h00 - 21h00

Allergen Key: **G** - Gluten ; **L** - Lactose ; **N** - Nuts ; **C** - Celery ; **F** - Fish ; **E** - Eggs ; **O** - Onions ; **Ms** - Mushrooms



Steeped in history, Le Beaujolais resides at an address that has managed to stay French since the 1940s. On the ground floor is London's oldest French wine bar whilst our downstairs restaurant is a member's only Club.

Le Beaujolais remains a bastion of all that is French; since 1971 we have been providing a genuinely French atmosphere, caught between the vibrant quarters of Soho and Covent Garden, in what we feel is a little piece of France tucked away in the heart of London.

We are passionate about offering an authentic and rustic experience of the French terroir, from working with small suppliers in France to the traditional old-fashioned recipes we use.

This philosophy extends not only to our gastronomy but to the wine we stock. Our wine list celebrates French spirit; every region is unique, and this is evident in the wines they produce and why it should be as varied as the food we serve.

Le Beaujolais is a piece of French history, hidden away at 25 Litchfield Street.