



## Drinks Menu

**Champagnes: (125ml/Btl)** Champagne Pierre Alexis Brut Tradition – 10/55  
Cuvée de L'Ecusson Rose NV, Bernard Massard, Pinot Noir – 35

### Cold Sake – 日本酒

	Glass 100ml	Carafe 375ml	Bottle 720ml
Yoshida “Kin-ka” Ishikawa (Nama Daiginjo) 吉田「金華」石川 (生大吟醸) <i>Full, clean taste, with a nice balance of sweetness and acidity, vivid and poised, like plum blossoms at winter's end</i>	8	29	58
Kamoizumi “Autumn Elixir” (Junmai Daiginjo) 賀茂泉「本仕込 賀茂泉」 (純米大吟醸) <i>Smooth, tawny and full-flavoured, with flavours ranging from persimmon to caramel to earthy notes</i>			45 (500ml)
Dewazakura “Oka” – Yamagata (Ginjo) 出羽桜「桜花」山形 (吟醸) <i>Flowerly bouquet, light, fragrant and delicious, - perfect with lightly dressed salads and white fish</i>	7.60	28	54
Kamoizumi “Shusen” – Hiroshima (Junmai) 賀茂泉「朱泉」純米、広島 (純米) <i>Rich, robust, with a woody shiitake aroma (served at room temperature)</i>	8.20	30	
Kamoizumi “Red Maple” - Hiroshima (2 year aged Nama Genshu) 賀茂泉「レッドメープル」生原酒、広島 <i>Unpasteurised, Undistilled, quarky, interesting taste</i>			65
Sohomare “Junmai Ginjo” – Tochigi (Junmai) 惣肴酒造「惣肴」純米吟醸、栃木 (純米) <i>Creamy semi-dry, bright sweet aromas, grape juice, cotton candy and hint of lemonade</i>	8.50	31.50	62
Hoyo, “Genji” – Miyagi (Junmai) 鳳陽「源氏」宮城 (純米) <i>Brisk and flavourful, with cedar and citrus highlights, crisp and refreshing</i>	7.40	26	50
Tamagawa, “Red Label - Yamahai Genshu”, Kyoto (Junmai) 玉川「無濾過生原酒」京都 (純米) <i>Rich in amino acids for robust flavour, low-intervention; palate-drenching explosion of flavour</i>	8.20	29	58

### Beers & Cidre – ビールとサイダー

Meteor 250ml/half pint / Pint – 3.2/3.5 / 6.5

Sapporo (650ml) - 9.5

Cidre, France (750ml) - 12

**Soda & Juice:** Coke / Diet coke / sparkle orange / Lemonade – 3.50/Apple / Orange – 3/Belvoir / Real kombucha Royal Flush – 3.5/Still or Sparkling (750ml) – 4.5

### Rose Wine – ロゼワイン (125ml/Btl)

Maison de Vignerons, Gascony, 2017, Vg – 4.5/20

*This well-balanced, textural, dry yet fruity rosé from the rolling hillside vineyards of Gascony is packed with delicious wild berry aromas with crunchy acidity on the finish.*

Château Nestuby, Cotes de Provence – 32

*This is a perfect pale raspberry pink wine; delicate aromas are followed by lovely sweet fruit from the Grenache grape*

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Prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill. If you have a food allergy, intolerance or sensitivity, please speak to us about ingredients in our dishes.

## White Wine – 白ワイン (125ml/Btl)

### *Bistro Mirey*

**Recommendation:** Les Volets Chardonnay, Vallee de l'Aude – 4.25/24

*Bright acidity gives way to green apple and brioche notes. Old oak barrels add texture and give nutty, perfect with fish and white meat*

Chateau Villotte, Bordeaux Blanc, 2015 – 25

*Light, dry and delicately fragrant with a zesty palate.*

Muscadet Sèvre et Maine sur Lie, 2015 – 5.2/28

*Lemon and brioche on the nose, fresh acidity, zesty citrus finish*

Sylvaner Vieilles Vignes, Cave de Turckheim, Alsace, 2013 – 30

*White flower aromate, parfum of acacia wood with a rich weighty yet refreshing palate and long zesty lemon finish. Perfect for fish, cheese and salad*

Cher et Tendre Vouvray Sec, Loire 2016– 5.5/28

*A pure expression of Chenin Blanc. Intense, smooth and fine texture with a long pure finish and a streak of minerality*

Frey Sohler, Riesling, 2016 – 35

*The king of Alsace's wine, full mouth with subtil white flower and Muscat aromas, dry, virile and full of flavour*

## Red Wine – 赤ワイン (125ml/Btl)

**Bistro Mirey Recommendation:** Chateau Le Berjuquey, Bordeaux, 2016 – 5/28

*Ripe red fruit nose reminiscent of black cherries, nicely balanced tannins, delicious with mushroom cassoulet and venison*

Maison du Vigneron Rouge, Pays du Vaucluse, 2017 - 4.5/20

*Classic Rhône wine, generous and hearty, recommended with casseroles, cheeses, spicy food*

Château l'ermitage Rouge Azuan, Costières de Nîmes, 2016 - 5.5/29

*Vegan, spicy, southern and characterful, very good with ribeye steak, coq au vin and cheeses*

Baumanoir, Corbieres, AOP – 23

*Classic French wine from south, aromas of red berries and morello cherries, hint of violet on the finish*

Cabernet Franc, Domaine Mas Barrau, 2016 -26

*Soft and juicy with interesting flavour of rich plum, strawberry tinged with sweet red pepper and guarigue spice*

Le Fou, Pinot Noir, Languedoc, 2017 – 6/30

*Le fou means madman in English, has you need to be crazy to create the perfect Pinot Noir in south of France*

Levalet, Reserve Malbec, Pays d'Oc, 2017 – 28

*Intense berry fruits with plum, soft oak, low in tannin*

Classique Lussac-Saint-Emilion, 2016, Vg – 35

*A very classy Claret nose leads on to a ripe, flavoursome Merlot palate, smooth with a long finish*

Domaine Fiumicicoli Rouge, Corse Sartene, Organic, 2017, Vg – 42

*Fresh, vibrant red cherry fruit with a herby edge on the nose, the palate is fleshy and characterful.*

Cave de Tain Crozes Hermitage, rhone, 2017, Vg – 43

*100% Syrah, Deep, intense colour with purple hints, savoury ripe fruit aromas of blackberry, blackcurrant and cherry with a touch of violet*