



WINES BY LA JOURNÉE

OUR RED WINES

100% local



12,5cl



37,5cl



75cl



150cl



CI-22-23-81, Château Ollieux Romanis, 2022 | Vin de France

Grape varieties: 100% Cinsault

The palate is explosively delicious, with intense notes of raspberry and strawberry!

6€

26€



Le V de Ventenac, Château de Ventenac, 2018 | AOC Minervois

Grape varieties: Syrah, Grenache

Intense, spicy nose of jammy red fruits. On the palate, aromas of black fruits and blackcurrant!

8€

34€



Chemin de Moscou, Domaine Gayda, 2021 | IGP Pays d'Occitanie

Grape varieties: Syrah, Grenache, Cinsault

An expressive nose of black fruits, pepper, cinnamon, spices and violets. A seductive palette of forest fruits!

35€

Noblesse du temps, Domaine de la Rochelière, 2021 | AOP Fitou

Grape varieties: Mourvèdre, Carignan, Grenache

A powerful wine, with notes of black fruits, leather and roasting!

39€

OUR WHITE WINES

Local

Toques & Clochers, 2018 | AOC Limoux

Grape varieties: 100% Chardonnay

Beautiful harmony, roundness and acidity with a highly complex finish. Subtlety and complexity are the two hallmarks of this wine by excellence of laying down.

6€

25€

Local

Cuvée Arpège, Château Rouquette sur mer, 2018 | AOP La Clape

Grape varieties: Roussanne, Bourboulenc

A pure, airy wine with a lovely hint of minerality. Very fresh on the nose and palate, with notes of almonds, broom and white flowers.

24€

Sancerre Montagu by Pascal Jolivé, 2016

Grape varieties: Sauvignon blanc

A unique style, typical of the house. Elegant and perfectly balanced. Dry, naturally fruity and mineral.

30€

Mâcon villages, Fleur d'Azenay de Georges Blanc, 2017

Grape varieties: Chardonnay

Complex, fruity aromas, developing subtle flavours of slightly muscat apple.

8€

35€

NOS VINS DU MOIS

100% local



Milan Royal Blanc, 2022, Château Catherine de Mongolfier, 2022

AOP La Clape

Grape varieties: Bourboulenc, Vermentino

Pale yellow in colour, with green highlights and a balance between the roundness of the fruit and the lively iodine of the Mediterranean Sea.

7€

30€



Meritium, 2021, Château Catherine de Mongolfier, 2022

AOP La Clape

Grape varieties: Grenache, Syrah

A ruby-red colour with an intense sheen, followed by a palate of violets combined with garrigue and black fruits.

8€

35€



WINES BY LA JOURNÉE

OUR ROSE WINES

100% local



Azur, Château Rouquette, 2022 | AOP Languedoc

Grape varieties: Grenache, Cinsault

An expressive, mineral nose, reminiscent of strawberries and pink grapefruit. On the palate, notes of tangy sweetness reminiscent of redcurrant and blueberry.

6€

26€

Alba Rosé, Ollieux Romanis, 2022 | AOC Corbière

Grape varieties: Grenache gris, Grenache noir, Cinsault

A very clear, intense rose with a nose of red fruits, very fresh citrus fruits and a rich palate.

7€

30€

Cornet Banyuls Ambrée, Cellier de l'Abbé ROUS | AOC Collioure

Grape varieties: Grenache blanc, Grenache gris, Muscat d'Alexandri

An intense nose with hints of honey and citrus through dried fruits aromas.

8€

OUR BUBBLES

Local

Maison Antech héritage | AOP Crémant de Limoux rose

Grape varieties: Chardonnay, Chenin, Mauzac, Pinot

Fresh and delicious on the palate, it combines elegance and fruitiness to accompany aperitifs and desserts.

35€

Local

Code Rouge, Gérard Bertrand

Grape varieties: Chardonnay, Chenin, Mauzac

Fresh and mineral on the palate. Code Rouge is a fine, elegant and refined with of white.

35€

Champagne Tsarine, Premium Brut

Grape varieties: Chardonnay, Meunier, Pinot Noir

The flavours of yellow summer fruits - peach, apricot and nectarine - gradually mingle with those of bitter orange to produce a well-balanced wine.

35€

Laurent Perrier, La cuvée brut

Grape varieties: Chardonnay, Pinot noir, Pinot Meunier

A perfect balance between freshness and finesse, with fruity flavours very present at the end of the tasting.

10€

35€

60€

Pommery Rosé

Grape varieties: Chardonnay, Pinot noir, Pinot Meunier

A very subtle character, with a supple, full-bodied palate that is appreciated for its freshness and liveliness.

90€

Lason 1760

Grape varieties: Pinot noir, Chardonnay, Pinot Meunier

A style built on freshness and liveliness. This is a champagne that will open up thanks to its floral aromas.

90€

From 6:30 am
to 11:00 pm

Extra charge
2.50€ per order by
room service