

# Le Bec Fin

Bar | Restaurant

● EXPERIENCE CULINARY ARTISTRY ●



**WINE**

## CHAMPAGNE

<b>Roses de Jeanne</b> "Cote de Bechalin" Blanc de Noirs - Vendange 2009 - light , mineral, fresh & crispy	\$ 1860
<b>Krug Grande Cuvee Brut N.V. 171</b> Harvest 2014 - stawberry aroma, silky, rich	\$ 1980
<b>Krug Rose N.V.</b> - raspberry, pleasant acidity, long finish	\$ 2980
<b>Dom Perignon 2013</b> - citrus fruits, balanced acidity	\$ 1890
<b>Drappier Brut Nature Blanc de Noirs</b> - fruity aromas, medium-bodied, long finish	\$ 580



## BURGUNDY WHITE

<b>Coudoulet de Beaucastel</b>	\$ 680
Cotes du Rhone Blanc 2021	
- earth, dark berries, medium body	
<b>Domaine RIJCKAERT</b>	\$ 750
Pouilly Fuisse VV2021	
- buttery, citrus, power & finesse	
<b>Domaine Pierre-Yves Colin-Morey</b>	\$ 980
Bourgogne Hautes-Cotes de Beaune 2019	
- zesty, medium body	
<b>Domaine Etienne Sauzet</b>	\$ 790
Bourgogne Hautes-Cotes de Beaune	
“Jardin du Calvaire” 2019	
- mineral, acidic, fresh	
<b>Domaine Bruno Clair</b>	\$ 790
Marsannay Blanc 2020	
- fruity aroma, light body, silky	
<b>Domaine des Comtes Lafon</b>	\$ 2550
Meursault 2017	
- medium body, mineral, balanced acidity	
<b>Domaine Bouchard Pere et Fils</b>	\$ 800
Meursault 2020	
- oak, full body, crispy	
<b>Chateau De Beauregard</b>	\$ 680
Pouilly-Fuisse “Les Insarts” 2017	
- aromas, tannin	
<b>Bonneau Du Martray</b>	\$ 3850
Corton-Charlemagne 2017	
- earthy, medium body, long finish	
<b>Domaine Armand Heitz</b>	\$ 2500
Chassagne-Montrachet 1er Cru “Tete du Clos” 2019	
- whiff of petrol, spiced pear, muscular	
<b>Domaine Armand Heitz</b>	\$ 2500
Chassagne-Montrachet 1er Cru “Morgeot” 2019	
- plenty of petrol, rosemary, complex	
<b>Domaine Jean-Claude Ramonet</b>	\$ 3200
Chassagne-Montrachet 1er Cru “Les Ruchottes” 2017	
- spice, soft wood, orchard fruit	



## BURGUNDY RED

<b>Domaine Lignier Michelot</b>	\$ 800
Fixin 1er Cru "Les Arvelets" 2017	
- dark cherries, pomegranate, mineral	
<b>Philippe Pacalet</b>	\$ 980
Gevrey-Chambertin 2020	
- forest floor, floral, village	
<b>Serafin Pere &amp; Fils</b>	\$ 780
Gevrey-Chambertin V.V. 2017	
- rustic, complex, dense	
<b>Domaine David Duband</b>	\$ 720
Gevrey-Chambertin 2015	
- earthy, medium body, acidic	
<b>Serafin Pere &amp; Fils</b>	\$ 1400
Gevrey-Chambertin V.V.2018	
- liquor, black cherries, powerful	
<b>Domaine Pierre Damoy</b>	\$6500
Chambertin Grand Cru 2005	
- cool, spicy, mineral, long finish	
<b>Domaine Fourrier</b>	\$5800
Gevrey-Chambertin	
1er Cru "Clos Saint-Jacques" 2002	
- herbal, elegant, mineral	
<b>Domaine Francois Feuillet</b>	\$ 980
Morey-Saint-Denis 1er Cru 2017	
- raspberry, chocolate, medium body	
<b>Domaine Ponsot</b>	\$ 1480
Morey-Saint-Denis "Cuvée des Grives" 2018	
- plum, earthy, velvety	
<b>Domaine Lucie et Auguste Lignier</b>	\$ 1280
Morey-Saint-Denis 1er Cru "Cuvee Romain Lignier" 2010	
- pinot nose, smoke jerky	
<b>Domaine Lucie et Auguste Lignier</b>	\$ 1480
Morey-Saint-Denis 1er Cru "Cuvee Romain Lignier" 2009	
- woody, spicy, firm	
<b>Domaine Dujac</b>	\$4880
Clos de La Roche Grand Cru 2011	
- earthy, rich, mineral & vibrant, long finish	
<b>Domaine Armand Rousseau Pere &amp; Fils</b>	\$7800
Clos de La Roche Grand Cru 2000	
- red fruits, structured, mid weight	
<b>Domaine Thibault Liger-Belair</b>	\$2600
Clos Vougeot 2014	
- rustic, wood toast, clean finish	



## BURGUNDY RED

<b>Maison Roche de Bellene</b>	\$ 1980
Echezeaux 2013	
- spice, pure, fresh, fine finish	
<b>Domaine de la Romanee-Conti</b>	\$ 32000
Echezeaux 2012	
- sandalwood, green tea finish, depth	
<b>Domaine de la Romanee-Conti</b>	\$ 42000
Grands Echezeaux 2002	
- floral, complex, mineral, explosive yet light weight	
<b>Domaine Dujac</b>	\$ 9890
Echezeaux 2000	
- black fruits, complex, lingering finish with weight	
<b>Domaine de la Romanee-Conti</b>	\$ 34000
Echezeaux 1998	
- red berries, earth, spice	
<b>Domaine Michel Noellat</b>	\$ 1280
Vosne-Romanee 2019	
- red currants, medium body, tannin	
<b>Maison Bouchard Pere &amp; Fils</b>	\$ 1280
Vosne-Romanee "Les Beaux Monts" 2017	
- stony, spicy aroma, floral	
<b>Domaine Francois Lamarche</b>	\$ 1980
Vosne-Romanee "Les Suchots" 2017	
- spicy, lavender, cherry, sleek	
<b>Domaine de la Romanee-Conti</b>	\$ 11800
Vosne-Romanee	
1er Cru Cuvee Duvault-Blochot 2002	
- pepper, floral, black fruit	
<b>Domaine de la Romanee-Conti</b>	\$ 42000
Richebourg 1972	
- caramel mix with spice, medium weight, persistent finish	
<b>Domaine Alain Hudelot-Noellat</b>	\$ 8800
Richebourg 2002	
- tea, leather, mineral	
<b>Domaine Bouchard Pere &amp; Fils</b>	\$ 13000
La Romanee 2001	
- smoky, oak, velvet, long finish	



## RHÔNE RED

<b>Etienne Guigal</b>	\$ 5800
Cote-Rotie La Landonne 1996	
- caramel, smoky, cherry jam, full body	

## BORDEAUX RED

<b>La Clarence de Haut Brion</b>	\$ 1880
2009, Haut Brion - fruity, oak, rich	
<b>Chateau Haut-Bages Liberal</b>	\$ 880
2015, Pauillac - earthy, fungi, hard & lean	
<b>Chateau Latour "Les Forts de Latour"</b>	\$ 2650
2012, Pauillac - red currant, methol, cigars & herbs	
<b>Chateau Latour</b>	\$ 12800
1er Grand Cru, Pauillac 2005 - surprisingly floral, chocolate, unsmoked cigar, firm	
<b>Chateau Latour</b>	\$ 5880
1er Grand Cru, Pauillac 1988 - underrated, amber, tar & meaty	
<b>Chateau Gruaud Larose</b>	\$ 1780
1989, Saint Julien - youthful, cigar wrapper, soil	
<b>Chateau Ducru-Beaucaillou</b>	\$ 5500
1982, Saint Julien - youthful, black currant, muscular	

## POMEROL RED

<b>Chateau La Fleur Petrus 2017</b>	\$ 3300
- powdered cinnamon, potpourri, lavender	
<b>Duo de Conseillante 2010</b>	\$ 1250
- full body, fig, plum, perfumy black tea	
<b>Chateau Trotanoy 2000</b>	\$ 3180
- white pepper mix, dark berries, clean finish, fruit intense	

## ITALIAN RED

<b>Le Machiole Messorio 2015</b>	\$ 2300
- aroma of skin, ripe cherry tone, full body	



## DESSERT WINE

<b>Egon Muller</b> Scharzhofberger Spatlese Riesling 2006, Mosel - 375ml - exotic fruits, lime honey, complex, spices	\$ 1480
<b>Pillitteri Estates</b> Reserve Icewine Vidal 2015, Ontario - 200ml - ripe pear, lychee, tropical fruit	\$ 500

## WINE BY THE GLASS CHAMPAGNE

<b>Drappier</b> Brut Nature Blanc de Noirs - fruity aromas, medium body, long finish	\$ 190/per
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## BURGUNDY WHITE

<b>Louis Michel &amp; Fils</b> Chablis 1er Cru "Montmain" 2020 - floral, toasted almond, chalky, candied lemon	\$ 158/per
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## BURGUNDY RED

<b>Domaine de L'Arlot</b> Cotes de Nuits Villages "Clos du Chapeau" 2021 - herbal tea, dark berries, verve	\$ 198/per
<b>Domaine Lignier Michelot</b> Bourgogne Pinot Noir 2018 - poached plum, earthy, acidic, touch of bitter fruit, refreshing finish	\$ 158/per

