

Le Bec Fin

Bar | Restaurant

● EXPERIENCE CULINARY ARTISTRY ●



WINE

CHAMPAGNE

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



BURGUNDY WHITE

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



BURGUNDY RED - COTE DE NUITS

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



BURGUNDY RED - COTE DE NUITS

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



RHÔNE RED

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|---|---------|
| Etienne Guigal | \$ 5800 |
| Cote-Rotie La Landonne 1996 | |
| - caramel, smoky, cherry jam, full body | |

BORDEAUX RED

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

POMEROL RED

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

ITALIAN RED

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| Le Machiole Messorio 2015 | \$ 2300 |
| - aroma of skin, ripe cherry tone, full body | |



DESSERT WINE

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

WINE BY THE GLASS CHAMPAGNE

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

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| Louis Michel & Fils Chablis 1er Cru "Montmain" 2020 - floral, toasted almond, chalky, candied lemon | \$ 158/per |
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BURGUNDY RED

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

