

# LE BARAVIN

WINE BAR



## Menu

***Le Bar A Vin, 72 Tranquil Vale, SE3 0BN, Blackheath, London***

*For allergies and diets, please ask our staff*

*All prices include VAT, electronic payments only (all major cards accepted) A discretionary service charge of 12.5% will be added to your bill Bookings: [www.lebaravin.co.uk](http://www.lebaravin.co.uk) or email us at [info@lebaravin.co.uk](mailto:info@lebaravin.co.uk)*

# Cheese Platter

3 cheeses for £12.50 / 6 cheeses for £21.50

**Roquefort blue** tangy, crumbly and sharp  
(South West, FRA, sheep - unpast.)

**Le Chèvre** light, dry-creamy - mild savoury  
(Loire, FRA, goat - unpast.)

**Machecoulais** firm in the middle, creamier around the edges, slight savoury flavours  
(Loire-Atlantique, FRA, cow - unpast.)

**Epoisses fermier** soft to runny with strong and deliciously spicy flavours  
(Burgundy, FRA, cow - unpast.)

**Secret du Couvent bichonné** firm buttery texture and fruity flavours  
(Loire-Atlantique, FRA, cow - unpast.)

**Comté** aged 12 months - hard texture, fruity & slightly sweet taste  
(Jura, FRA, cow - unpast.)

**Camembert** a classic!  
(Normandie, FRA, cow - unpast.)

**Coulommiers** soft ripened with a buttery, nutty taste  
(Ile de France, FRA, cow - unpast.)

**Roche Montagne** blue - creamy, smooth and sweet  
(Auvergne, FRA, cow - past.)

**Morbier Bichonné** Semi-soft - Full bodied, rich and creamy  
(Jura, FRA, cow- unpast.)

**Saint-Félicien** soft, artisan, creamy and soft-ripened  
(Rhône-Alpes, FRA, cow- past.)

## Cold Cuts

Small Board for £ 11.50 / Large Board for £ 19.50

A selection of dried pork and game from the best French mountain region:  
Alps, Pyrenees, Jura, Auvergne, Corsica.

All animals have been raised outdoors and meats have been aged in the traditional way. Ask your waiter for the weekly selection and let us know your preferences.

# Nibbles

Sourdough bread	£1.75	+ virgin olive oil and aged balsamic	£3.50
Grilled almonds			£3.50
Premium olives			£3.70
Tapenade + sourdough bread			£4.40

# French Classics

<b>Bistro salad</b> vinaigrette dressing, walnuts V	£3.90
<b>Terrine of the day</b> toasted sourdough bread	£6.40
<b>Goat's cheese &amp; courgettes cake</b> V	£7.40
<b>French onion soup</b> Comté cheese & croutons V	£7.40
<b>Snails</b> oven baked with the classic parsley and garlic butter	£7.90
<b>Oven baked Camembert</b> fresh bread - ideal to share! – 250g V	£9.40
add chorizo for a delightful pairing	£10.40

# Traditional Dishes

Served with a side of gratin dauphinois

<b>Boeuf bourguignon</b> beef stew braised in red wine	£14.50
<b>Confit de canard</b> duck leg slowly cooked on the bone	£14.50

# Desserts

<b>Fondant au chocolat</b>	£5.40
<b>Tarte tatin</b>	£5.90
<b>Café gourmand</b>	£5.70

# Feature Wine!

## Bodegas Luis Cañas, Rioja Reserva, Doca Rioja, Spain, 2015

Bottle £39.00    Carafe £26.00    175ml £9.50

### Producer Profile

In 1970 Luis Cañas changed two hundred years of tradition and became the first winemaker in Rioja Alavesa to bottle his young wine rather than sell it as bulk.

This bold move, and his continued pioneering spirit, has cemented the winery's enviable reputation as one of the most progressive in the region. Sheltered below the watchful Sierra Cantabria, the vineyards are all old, small plots on chalky-clay soils with a dedicated team of vineyard workers carrying out organic practices and a purpose built, fully equipped accommodation block was built for the entire vineyard team in 2006.

### Tasting Note

Deep cherry red, clean and bright. Good aromatic intensity with notes of ripe red fruits over a base of elegant balsamic. In the mouth is tasty, mellow, fresh and with fine nuances of sweet fruit. It has volume and the tannins are well integrated and polished. In the aftertaste, touches of very ripe fruit and nuances of liquorice appear making it last in the palate.

### Food Matching

Why not try it with one of our cheese platters, it works perfectly with our Boeuf Bourguignon, the Charcuterie board or a semi-cured cheese.

