



*Les Vins au Verre*  
Wines by the Glass

<b>BUBBLY</b> (CHAMPAGNE, SPARKLING)	5oz	bottle
<b>De Perriere Brut</b> (France) <i>Bold nose, fruity and floral aromas, lovely balance</i>	\$10	\$45
<b>Cielo, Prosecco</b> (Italy) <i>Nose of Spring flower &amp; stone fruit, Granny Smith apple &amp; white peach on the palate</i>	\$11	\$48
<b>Nicolas Feuillatte Brut</b> (France) <i>Nutty with aromas of white fruits, smooth, pleasant &amp; balanced</i>		\$80
<b>Veuve Clicquot Yellow Label</b> (France) <i>Notes of fruits followed by more discreet hints of brioche &amp; vanilla</i>		\$110
<b>Moët &amp; Chandon Rosé Impérial</b> (France) <i>Aromas of wild strawberries, zestful &amp; assertive fruitiness</i>		\$125

<b>VINS BLANCS</b> (WHITE WINES)		
<b>Sauvignon Blanc, Vistamar</b> (Chile) <i>Fresh &amp; lively, well-balanced flavors of passion fruit, white flowers &amp; notes of citrus</i>	\$8	\$35
<b>Pinot Grigio, Avia</b> (Slovenia) <i>Aromas of pear, melon &amp; citrus with a clean finish</i>	\$8	\$35
<b>Riesling, J.J. Mueller</b> (Germany) <i>Flavors of crisp apple, lime and a hint of honey, mouth-watering acidity &amp; balanced sweetness</i>	\$9	\$40
<b>Chardonnay, De Loach</b> (CA) <i>Aromas of Bartlett Pear &amp; apricots, notes of vanilla &amp; cream, soft on the palate with great minerality</i>	\$10	\$46
<b>Chardonnay, Nuiton Beaunois</b> (Burgundy) <i>White flowers &amp; white peach flavours, floral &amp; fresh</i>	\$11	\$48
<b>Côtes du Rhône Blanc, Colombo "Les Abeilles"</b> (France) <i>Floral aromas, hints of white peach &amp; mineral notes</i>	\$11	\$48
<b>Sauvignon Blanc, Chateau Matard</b> (Bordeaux, France) <i>Crisp &amp; slightly herbaceous, citrus tones, rich finish</i>	\$12	\$50
<b>Chardonnay, Domaine Creusserome</b> (Burgundy, France) <i>Exotic fruit notes, fresh butter &amp; floral aromas</i>	\$13	\$52

<b>VINS ROSÉS</b> (ROSÉ WINES)		
<b>Drouet Freres</b> (France) <i>Light, easy drinking, just off dry rosé from the Loire Valley</i>	\$10	\$44
<b>Diamarine</b> (Provence, France) <i>Light &amp; crisp rosé with flavors of roses, cherries, white peach &amp; strawberry jam</i>	\$12	\$50

<b>VINS ROUGES</b> (RED WINES)		
<b>Malbec, Gouguenheim</b> (Argentina) <i>Rich and strong aromas, scents of plums, black cherry, black currant; soft tannins</i>	\$9	\$40
<b>Syrah, Cave St. Desirat</b> (France) <i>Balanced, medium-bodied with very pure blackberry fruit</i>	\$9	\$40
<b>Tempranillo, Viña Herminia</b> (Spain) <i>Red fruits &amp; licorice, well structured with a full, silky body</i>	\$10	\$45
<b>Cabernet, La Tour De Gaigne</b> (France) <i>Spice aromas, red fruits, round tannin, dry red from Languedoc</i>	\$11	\$48
<b>Côtes du Rhône, Le Mas De Flauzieres</b> (France) <i>Ripe fruits &amp; cinnamon, robust and elegant</i>	\$12	\$50
<b>Merlot Domaine De La Caresse</b> (France) <i>Spices &amp; red fruits, round &amp; delicate Bordeaux</i>	\$12	\$50
<b>Cabernet Sauvignon, Pedroncelli "Three Vineyards"</b> (CA) <i>Red berries, plum, toasted oak &amp; spices</i>	\$13	\$52
<b>Pinot noir, Domaine de L'Évêché</b> (Burgundy) <i>Pretty, fruity nose of red berries, earthy aromas, light-bodied</i>	\$13	\$52
<b>Pinot noir, Eola Hills</b> (Oregon) <i>Elegant tannins, refined and smooth, earthy and dark fruit character</i>	\$14	\$55

**COCKTAILS** all \$10

- Sparkling Ginger** ~ Domaine de Canton ginger liquor, sparkling wine & a piece of candy ginger
- Maple Manhattan** ~ Maple bourbon, orange bitters, sweet vermouth, maple syrup
- French Gimlet** ~ Vodka, St-Germain liquor & freshly squeezed lime juice
- Grand Old Fashioned** ~ Bourbon, cherry bitters, Grand Marnier, Dubonnet Rouge, muddled orange & cherries
- French Martini** ~ Grey Goose vodka, Chambord & pineapple juice
- Pear Martini** ~ Pear vodka, amaretto, lime juice
- Lafayette Martini** ~ St-Germain liquor, Hendrick's gin & lemon twist
- Midnight in Paris** ~ Cognac, orange liquor, squeeze of lemon, Dubonnet Rouge
- Mimosa** ~ Sparkling wine & orange juice
- Bloody Mary** ~ La Belle's special spicy tomato juice & vodka

**BEER BY THE BOTTLE**

- Amstel Light** ~ Light lager \$4
- St. Benjamin Pilsner Prosim** ~ Pilsner \$5
- Sterling Pig Brewery Snuffler** ~ IPA \$6
- Cape May Coastal Evacuation** ~ DIP A \$6
- La Fin Du Monde** ~ Tripel style golden ale \$7
- Hoegaarden** ~ Belgian white ale \$6
- Leffe Blonde** ~ Belgian ale \$6
- Firestone Mocha Merlin** ~ Stout \$5
- Yuengling** ~ American lager \$4
- Sir Charles** ~ Hard cider \$5



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LOIC BARNIEU

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