



Menu

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

For allergies and diets, please ask our staff

All prices include VAT, electronic payments only (all major cards accepted)

Bookings: www.lebaravin.co.uk or email us at info@lebaravin.co.uk

Cheese Platter

3 cheeses for £15.00 / 6 cheeses for £27.50

Blue d'Auvergne slightly crumbly with delicate creaminess (Puy de Dome, FRA, cow - unpast.)

Bûche de Chèvre firm and smooth, delicate savoury with hints of citrus (Poitou-Charentes, FRA, goat - past.)

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

Montgomery cheddar golden and glorious, with a nutty, complex depth of flavour. (Somerset, ENG, cow - unpast.)

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

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

Brie de Meaux strong and aromatic with deep lasting flavours
(Brie, FRA, cow - unpast.)

Manchego Pressed uncooked cheese
(Espagne, ESP, ewe - unpast.)

Cold Cuts

Small Board for £ 14.00 / Large Board for £ 25.00

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	£3.00	+ virgin olive oil and aged balsamic	£4.00
Grilled almonds			£4.00
Premium olives			£4.20
Tapenade + sourdough bread			£6.00
Crackers			£3.00
French fries V, GF, VG			£5.70
Artisan ham croquetas			£7.00
Spicy chicken bites with blue cheese dip			£9.90

French Classics

Bistro salad vinaigrette dressing, walnuts V	£5.40
Terrine of the day toasted sourdough bread	£8.20
Goat's cheese & courgettes cake V	£9.30
French onion soup Comté cheese & croutons V	£13.50
Snails oven baked with the classic parsley and garlic butter	£13.50
Oven baked Camembert fresh bread - ideal to share! – 250g V	£13.95
Add chorizo for a delightful pairing	£14.95
Baked Cheese Raclette Toasted sourdough bread, sun-dried tomato, melted Raclette cheese, on a bed of bistro salad.	£15.00
Chèvre Chaud Toasted sourdough bread, warm goat's cheese, garnished with bistro salad topped with honey.	£15.00

Traditional Dishes

Served with a side of gratin dauphinois

Boeuf bourguignon beef stew braised in red wine	£19.95
Confit de canard duck leg slowly cooked on the bone	£19.95

Desserts

Fondant au chocolat	£7.00
Tarte tatin	£7.60
Mini Macarons	£7.40