



L'EXPERIENCE
PARIS

Sparkling

- Léon Manbach Crémant d'Alsace, Extra Brut** – Alsace – Pinot Blanc, Auxerrois, Riesling **21 - 68**
Fine bubbles, green apple and citrus, a whisper of brioche. Alsace, with a wink.
- Bouhéliier, Crémant de Bourgogne** – Burgundy – Pinot Noir, Chardonnay, Pinot Blanc **24 - 74**
Red berries, toasted almond, and hazelnut. Creamy and Pinot-led, from Champagne's doorstep.
- Champagne Lamiable, Alhena, 1er Cru** – Champagne – Chardonnay **37 - 120**
White flowers, citrus, and orchard fruit over a chalky core. Pure and precise.

White

- Le Cerf, Confrérie des Vignerons de Oisly et Thésée** – Loire – Sauvignon Blanc **18 - 59**
Lemon zest, green apple, pear, and flinty minerality. Bright and refreshing.
- Les Turitelles, Altugnac** – Pays d'Oc – Chardonnay **17 - 55**
Unoaked and organic, lemon confit, green apple, and white flowers. Bright, mineral, and vibrant.
- Château l'Ermite d'Auzan** – Costières de Nîmes – Roussanne, Grenache Blanc, Viognier **18 - 59**
White peach, apricot, and honeysuckle. Round and generous, with a fresh Mediterranean lift.

Rosé

- Domaine Casa Rossa** – Corsica – Niellucciu, Grenache **18 - 59**
Bone-dry, pale and mineral, fresh red fruit, white flowers, a breath of the maquis.

Red

- Les Turitelles, Altugnac** – Pays d'Oc – Pinot Noir **17 - 55**
Wild red berries, nutmeg, and a touch of mocha. Silky, supple, and cool-climate fresh.
- Rhonéa, Domaine Hilario** – Visan, Côtes du Rhône – Syrah, Grenache, Carignan **17 - 55**
Blackberry, plum, cracked pepper, and a touch of licorice. Round, generous, and easygoing.
- L'Attire Bouchon** – Bourgueil – Cabernet Franc **17 - 55**
Crunchy red currant, wild strawberry, and a leafy, graphite lift. Fresh and thirst-quenching.
- Domaine Chiroulet, Java** – Sud Ouest – Merlot, Cabernet Franc, Syrah **17 - 55**
Cool red and black fruits with soft spice and smokiness. Fresh and approachable.
- Clos La Petite Croix** – Lalande de Pomerol – Merlot, Cabernet Franc **29 - 94**
Red and dark berries, floral notes, and savory earth. Structured and classic.
- Domaine de Pignan** – Châteauneuf du Pape – Grenache, Syrah, Mourvèdre **29 - 94**
Ripe cherry, raspberry, violets, and garrigue herbs. Warm, spicy, and surprisingly elegant.
- Domaine Jérôme Fornerot** – Bourgogne – Pinot Noir **26 - 85**
Tart cherry, damson, and forest floor. Fine-boned, mineral, and energetic.

A 20% service charge is added to all checks, our version of « service compris » as you would see on every receipt in Paris.
It is retained 100% by the restaurant to fund our team's base compensation; 0% is paid directly to the employee(s) serving you.
Additional gratuity is optional and goes entirely to the team tip pool. WA sales tax applies. Questions: info@lexperienceparis.com