

Boudoir

A French & Italian inspired Wine & Cocktail Bar...



Open Monday-Sunday 12-12



Boudoir is an award winning French & Italian inspired Wine and Cocktail Bar, like the bustling back street wine bars that you stumble upon in cities such as Rome, Paris, Nice or Verona.

Boudoir is a fresh concept full of character & elegance with a vibrant heart, this is very much a contemporary wine bar where everyone is welcome.

We serve wine with an alternative approach, opting for glasses of 125ml, 175ml or 250ml measures to offer customers both economy and an option for experimentation whilst encouraging sensible drinking.

Our aim is to provide: Great Products, Great Service, Great Atmosphere.

We are open 12pm - midnight, 7 days a week.

I hope you enjoy our Wine & Cocktail List.

Boudoir

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How to taste wine... Boudoir tips...



Look at your glass and judge the colour and clarity of the wine. Is it clear or cloudy? Tilt the glass and look at the edge of the wine, what colours can you see?

Tip – ‘the legs’ are the droplets of wine that form then fall from the side of your glass. Wines higher in alcohol content should collect more ‘legs’ than lower alcohol wines. Nothing to do with the quality!!

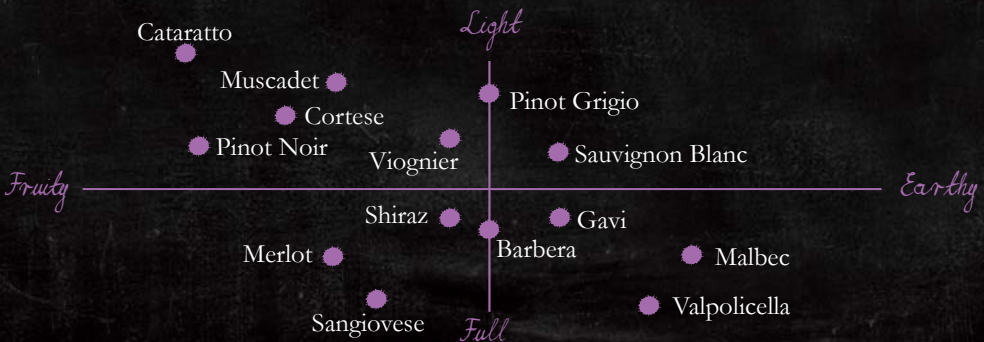
Smell next, give your glass a swirl before taking a few short sniffs of your wine. Concentrate on one or two aromas and try to identify them, can you smell berries or summer fruits? Oak or flowers? Herbs or spices? Maybe freshly mown grass?

Tip – if you smell toast, smoke, vanilla, chocolate, espresso, roasted nuts, or even caramel in a wine, you are most likely drinking a wine that has been aged in oak barrels.

Taste finally, take a sip of wine, swirl it in your mouth and swallow. What sensations can you feel? How long does the flavour last? How intense is the flavour?

Tip – tannins are the textural element found in wine that give your mouth the dry feeling, (similar to that of strong tea!) these tannins come from the skins, seeds & stems of grapes or alternatively from the process of aging wine in wooden barrels.

Wine Taste Chart



Italian Sparklers

	125ml	Btl
Perini, Prosecco, DOCG <i>Appealing fresh peach & apple</i>	£5.50	£30.00
Montresor Pinot Noir Rose <i>Elegant & balanced</i>	£6.00	£34.00
Franciacorta "Cuvee" Bellavista <i>Italy's answer to Champagne and one of our absolute favourites.</i>	£7.50	£44.00

New World Fizz

Parxet 21, Cava, Spain	£32.00
Simonsig, Kapse Vonkel, South Africa	£34.00

Laurent-Perrier Champagne

Laurent-Perrier Champagne, family owned since 1812, founded on passion and creative boldness, simplistic, free spirited and elegant.



	125ml	Btl	Magnum
Laurent-Perrier 'La Cuvee'	£9.95	£58	£100
Laurent-Perrier Ultra Brut		£75	
Laurent-Perrier Vintage		£100	
Laurent Perrier Grand Siecle		£140	
Laurent-Perrier Rose		£80	
Alexandra Vintage Rose		£325	

Rosé Wines

	125ml Glass	175ml Glass	250ml Glass	Btl:
Chiaretto, Barbera Ancorra, Monferrato, Piemonte <i>Crisp & aromatic with fresh berry & citrus fruit</i>	£3.20	£4.40	£6.15	£18.00
'Le Petit Balthazar' Cinsault Rose, Languedoc, France <i>Refreshingly light & low in calories with lots of full summer fruit.</i>	£3.50	£4.80	£6.75	£20.00
Rosa dei Frati Ca dei Frati, Lugana, Italy <i>Textured elegance with vibrant strawberry notes.</i>				£30.00

Sweet Wines

				Btl:
Jurancon Moelleux 'Ballet d'Octobre' 2012 Henri Ramonteau, Domaine Cauhaube, Juranon, France <i>Sumptuous honeyed apricots & delicate orange blossom. (37.5cl btl)</i>				£22.00
Moscato d'Asti La Morandina, Piemonte, Italy <i>Delicate sweetness with refreshing white blossom & white peach.</i>				£25.00

Please ask our staff about our selection of aperitifs, digestives & liqueurs that are available

House White Wines

	125ml Glass	175ml Glass	250ml Glass	Btl:
Cortese Alasia, Piemonte, Italy <i>Fresh green apple with honeyed ripe fruit</i>	£3.05	£4.20	£5.85	17.00
Catarratto Il Meridione, Sicily, Italy <i>Crisp & zesty with a citrus twist</i>	£3.20	£4.40	£6.15	£18.00
Viognier Parlez Vous, Loire, France <i>Appealing fresh fruit with hints of peach & apricot</i>	£3.35	£4.60	£6.45	£19.00
Sauvignon Blanc Chateau Haut Poignant, Bordeaux, France <i>Aromatic classic French Sauvignon with great finesse</i>	£3.50	£4.80	£6.75	£20.00
Muscadet Domaine du Manoir, Loire, France <i>Dry & crisp with refreshing lemon</i>	£3.65	£5.00	£7.05	£21.00
Pinot Grigio Terrazze Luna, Trentino, Italy <i>Floral notes, fresh white fruit & minerality</i>	£3.80	£5.20	£7.35	£22.00
Gavi di Gavi Alasia, Piemonte, Italy <i>Stone fruit, with refreshing aromas of pear & almonds</i>	£5.00	£7.00	£10.00	£30.00

House Red Wines

	125ml Glass	175ml Glass	250ml Glass	Btl:
Barbera Alasia, Piemonte, Italy <i>Fresh, juicy berries with savoury notes</i>	£3.05	£4.20	£5.85	£17.00
Shiraz Ca'di Ponte, Sicily, Italy <i>Sun drenched plum with spicy notes</i>	£3.20	£4.40	£6.15	£18.00
Pinot Noir Parlez Vous, Loire, France <i>Youthful & delicate red fruits</i>	£3.35	£4.60	£6.45	£19.00
Merlot Petit Balthazar, Languedoc, France <i>Spicy plum character & fresh blackberries</i>	£3.50	£4.80	£6.75	£20.00
Sangiovese Castello di Querceto, Tuscany, Italy <i>Fresh cherry fruit & creamy vanilla</i>	£3.65	£5.00	£7.05	£21.00
Malbec D'astruc, Languedoc, France <i>Dense, spicy bramble fruit</i>	£3.80	£5.20	£7.35	£22.00
Valpolicella Ripasso Campoletti, Luigi Righetti, Italy <i>Velvety with intense fruits & sweet toasted spice</i>	£5.00	£7.00	£10.00	£30.00

French & Italian White Wines

	Btl:
Trebbiano Fantini D'abruzzo, Italy <i>Floral with hints of white flower</i>	£20
Sauvignon / Viognier, Languedoc, Petit Balthazar, France <i>Crisp & fresh with balanced exotic fruits</i>	£21
Chardonnay D'Astruc, Languedoc, France <i>Delicate dried fruits with a vanilla finish</i>	£22
Soave Classico, Monteforte, Veneto, Italy <i>Full, clean & aromatic</i>	£22
Vernaccia, Castello Di Querceto, Tuscany, Italy <i>Elegant & medium bodied with a scent of almonds</i>	£23
Roussane, Domaine La Croix Gratiot, Languedoc, France <i>Ripe stone fruit & pear</i>	£24
Pipoli (Greco/Fiano) Basilicata, Italy <i>Perfumes of citrus & a touch of stone fruit</i>	£25
Picpoul De pinet Paredaux, Languedoc, France <i>Citrus tropical flavours with ripe refreshing acidity</i>	£26
Pinot Gris Cave de Turkheim, Alsace, France <i>Aromatic, dry & fresh</i>	£27
Grillo 'Sur Sur' Donnafugata, Sicily, Italy <i>Grapefruit, crisp & fruity</i>	£28
Gewurztraminer Cave de Hunawihir, Alsace, France <i>Delicate exotic fruits with hints of white pepper & rose</i>	£29
Vermentino, Guinco, Sardinia, Italy <i>Light, floral, lemon tinged aromatic wine</i>	£30
Lugana Ca di Frati, Lombardia, Italy <i>Intense aromas of mineral stone fruit with a touch of honeyed vanilla</i>	£30
Sancerre Henri Bourgeois, Loire, France <i>Intense, exotic & fresh Sancerre</i>	£33
Fruilano Livio Felluga, Italy <i>Elegance with elderflower, almond, ripe apple & peaches</i>	£34
Chablis 1er Cru Geoffrey, Burgandy, France <i>Mellow, fresh summer fruits with elegance</i>	£35
Pouilly Fume Henri Bourgeois, Loire, France <i>Ripe gooseberry fruit with flinty minerality</i>	£40
Pouilly-Fuisse Domaine Corsin, Burgundy, France <i>Classic elegant Chardonnay with integrated oak & superb balance</i>	£45

French & Italian Red Wines

	Btl:
Grenache Les Olivier, Languedoc, France <i>Soft & bright red berries with white pepper</i>	£20
Montepulciano Fantini, D'abruzzo, Italy <i>Luscious & juicy with velvety, spiced blackcurrant</i>	£22
Cote du Rhone, Clos Miran, Burgundy, France <i>Vibrant blackberry vanilla character</i>	£22
Bardolino Cortegiara, Veneto, Italy <i>Light & fresh with appealing cherry blossom</i>	£23
Primitivo Amano, Puglia, Italy <i>Plums, spicy vanilla & rosemary</i>	£24
Beaujolais-villages Morel, Beaujolais, France <i>Bright & youthful with fresh strawberries</i>	£25
Cabernet Franc Petit Bourgeois, Loire, France <i>Blackberries & subtle spice</i>	£26
Syrah Cuvee Balthazar, Languedoc, France <i>Violet, liquorice & black pepper</i>	£27
Fleurie, Pierre Ferraud, Beaujolais, France <i>Elegant, aromatic & juicy</i>	£29
Dolcetto D'Alba, Piemonte, Italy <i>Refreshing, bright blueberry fruit</i>	£30
Bordeaux Moulin Noir, Lussac, France <i>Lush, ripe fruit & subtle notes of cedar</i>	£32
Sancerre Rouge Henri Bourgeois, Loire, France <i>Light fresh red fruit & subtle wood</i>	£33
Chianti Classico Riserva, Tuscany, Italy <i>Dark chocolate, smoky wood & berry</i>	£34
Pinot Nero, Franz Haas, Trentino, Italy <i>Soft, ripe summer fruits & smoky edge</i>	£36
Valpolicella Amarone Cortegiara, Veneto, Italy <i>Intensely aromatic with dark cherries, dried plums & spice</i>	£40
Barolo Massolino, Piemonte, Italy <i>Beautifully smooth rose petals, plum & black cherry with a touch of smokiness</i>	£44
Barbaresco Bruno Rocca, Piemonte, Italy <i>Bright, rich, red fruit perfumes with smoked notes of hazelnut & vanilla</i>	£46
Chateau Neuf du Pape Domaine Janasse, France <i>Warm black fruit & plum aromas, pepper spice & a hint of vanilla</i>	£48

New World Whites

Rioja Blanco Franco Espanolas, Rioja, Spain	Btl: £21
<i>Zesty, lemony & extremely refreshing</i>	
Chenin Blanc Simonsig, South Africa	£24
<i>Tropical, round & explosive</i>	
Gruener Hople, Austria	£25
<i>Crisp green apples & a touch of exotic fruit</i>	
Pansa Blanca, Marqués de Avella, Barcelona, Spain	£26
<i>Fresh, clean spritz with lively lemon notes</i>	
Albarino, Martin Codax, Rios Baixas, Galicia, Spain	£28
<i>Crisp & elegant with passion fruit & pear</i>	
Sauvignon Blanc The Realm, New Zealand	£29
<i>Vibrant grapefruit & gooseberry fruit</i>	
Riesling Domdechant Werner, Germany	£30
<i>Creamy, refreshing & elegant stonefruit with a mineral edge</i>	
Chardonnay Mount Stapylton, Australia	£38
<i>Fresh pear, peach blossom & bright apple with subtle oak</i>	

New World Reds

	Btl:
Carmenere, Kidia, Chile <i>Black fruit, spices, coffee & dark chocolate</i>	£24
Rioja Crianza Franco Espanolas, Spain <i>Ripe red fruit & smooth savoury oak</i>	£25
Zinfandel Smoking loon, California, USA <i>Fresh figs, dried cherries, dark chocolate & rosemary notes</i>	£28
Merlot Rolling Stones, California, USA <i>Hints of mint & rich flavours of plum</i>	£29
Malbec Las Moras, Argentina <i>Ripe plum, toasted coffee & chocolate</i>	£30
Shiraz Bobby Burns, Rutherglen, Australia <i>Rich, ripe & plummy balanced fruit with subtle oak</i>	£32
Pinotage Simonsig Redhill, South Africa <i>Layers of sweet ripe mulberry, raspberry & vanilla spice</i>	£33
Karasi Arena Noir, Zorah, Vayots Dzor, Armenia <i>Ruby red, elegant & complex</i>	£35

Fizz Cocktails

All £7.50

Rossini

Fresh Strawberries & Crème de Fraise topped with Prosecco

Rosito

Raspberry Infused Martini Bianco, Fresh Raspberries, lime & mint churned with Prosecco

Honey & Peaches

Tuaca Orange & Vanilla liqueur, Crème de peche, fresh lemon topped with Prosecco and garnished with a honey glazed physalis

French 75

Artesian Citadel Gin, Fresh lemon & Sugar topped with Prosecco

Floral Fizz

Finlandia Vodka & Lejaj Violet Liqueur charged with Prosecco & egg white

Aperol Spritz

Aperol & Perini Prosecco topped with Soda

Love Stem

Eden Mill Love gin, Cinsault Rosé Wine, fresh raspberries & mint topped with Prosecco

Le Fizz

Ciroc Vodka, Elderflower Liqueur & lemon topped with Prosecco

Hugo

Elderflower Liqueur, fresh mint & lemon topped with soda & Prosecco

Violet Butterfly

Lejaj Violet Liqueur & Finlandia Vodka topped with prosecco

Moulin Rouge

Finlandia Vodka, Chambord raspberry Liqueur topped with Sparkling Rosé

Classic Champagne (£10)

Kennesey fine de Cognac, Angostura Bitter & Brown sugar topped with Laurent-Perrier Champagne

Kir Royale (£10)

Original Crème de Cassis topped with Laurent-Perrier Champagne

Miss Flora (£16)

A Blend of Vioignier, Elderflower liqueur & Fresh strawberries, raspberries and grapes topped with prosecco

Cocktails

All £7.00

Boudoir Cooler

Bombay Sapphire, Catarratto, Fresh Grapes & Lemon

Saint Tropez

*Ciroc Vodka, Elderflower & Blackcurrant Liqueur,
Fresh lemon & sugar*

Bramble

*Bombay Sapphire, Fresh lemon & crushed ice
drizzled with Crème de Mure*

Lemon Bon Bon

Cariel Vanilla Vodka, Limoncello, Fresh lemon & sugar

Pear & Cucumber Martini

Hendricks Gin, Xante Pear liqueur, fresh lemon & cucumber

Boudoir Martini

Aivy Blackcurrant Vodka, Original Crème de Cassis & Pineapple juice

Reverse Negroni

*Eden Mill Oak Gin, Portal 10yr port, Pamplemousse Liqueur
& a Campari Rinse*

French Kiss

*Finlandia Vodka, Chambord Raspberry Liqueur,
Crème de Cacao, Double Cream*

After 8

Finlandia, Crème de Cacao, Crème de menthe, Cream

Salt Caramel Brandy Alexander

Kennessey vs, Crème de cacao & Homemade Salt & Caramel Sauce

Espresso Martini

Finlandia Vodka, Kahlua Coffee Liqueur, Fresh Espresso & Sugar

Le Boom

*Bacardi Carta Blanca, Amaretto Saliza, Almond syrup,
Pineapple & Lime juice with a Flaming Wray Nephew Cherry*

Ask about our Wine Samplers...



White, Mixed, Red, Boudoir Favourites, Sparkling
*Four 75ml sample glasses served together
with bread & oils ranging from £1-£20.*

White, Mixed & Red £10
Favourites £14 Sparkling £20

Hot Beverages

Espresso	£1.80
Americano	£2.50
Latte	£3.00
Cappuccino	£3.00
Hot Chocolate	£3.00
Selection of Teas	£2.50
Liqueur Coffee	£4.75

Food Menu

Available 12 until late

Small Pleasures £2.25

Marinated Italian Olive mix

Peanut Butter Pretzels

Fresh Bread & Oils

Root Vegetable Crisps

Crostinis £6

Tomato & basil • Crispy apple and duck confit

Tuscan cheese with crispy salami and chutney

Charcuterie Platter £8

*Succulent parma ham, Tuscan salami, Spanish chorizo
and wild Scottish venison with black pudding accompanied
with spiced plum chutney, gherkins, olives & bread*

Boudoir Antipasti... £13.50

*Parma ham, Spanish Chorizo & Tuscan salami with Brie de Meaux,
Pecorino & Westray Wife, grapes, gherkins, spiced plum chutney
& honey served with bread, olives & oils*

Cheese Selection

Served with grapes, honey & bread

Choose three for £8 or five for £12

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www.boudoirwinebar.com