

THE GARDEN  
*at The Berkeley*

GARDEN PITCHERS

serves four, 37

Peach Wine; Chateau La Coste rosé, St germain, peach & jasmine soda

Amalfi; Martini Ambrato, Tio Pepe sherry, prosecco, tonic water

Berkeley Cup; Pimm's no.1, Bacardi 8, cassis, lime, ginger beer

Apple Spritz; Bombay Sapphire, Pommeau de Normandie, apple,  
Laurent Perrier La Cuvée brut nv

No Mule (na); Everleaf, verjus, ginger beer

COCKTAILS OF THE DAY

ask the team, 16

CHAMPAGNE

125ml glass/bottle

brut

Laurent Perrier La Cuvée, Brut NV 15/75

Ruinart Blanc de Blanc NV 30/150

rosé

Laurent Perrier Brut Rosè NV 22/110

Billecart Salmon Rosè NV 25/125

WHITE

125ml glass/bottle

Chardonnay, Andillian La Coste, 2018, Argentina 10/50

Gavi di Gavi, Cristina Aschieri, 2018, Piedmont 12/58

Chateau La Coste Grand Vin, 2018, Provence 15/75

Puligny Montrachet, Alain Chavy, 2016, Burgundy 26/130

R E D

125ml glass/bottle

Malbec “Andillian” La costas de los Andes, 2017, Argentina 10/50

Raul Perez, La Vizcaina de Vino Las Guindins, 2016, Bierzo 13/62

Chateau La Coste, Grand Vin, 2016, Provence 15/75

Pinot Noir Shelter, Baden, 2016, Germany 18/90

R O S É

125ml glass/bottle

Chateau La Coste, Grand Vin, 2016, Provence 13/62

B E E R

Peroni – Lager 5.1% 7

Sierra Nevada – Pale Ale 5.6% 7

Lucky Saint – Unfiltered lager 0.5% 7