Carbonneau wines

Our teas

Wines from Carbonneau

Margot - White

Sauvignon blanc

A bright pale yellow robe with silver highlights. A very expressive and complex nose combining grapefruit, granny smith apples and passionfruit with surprising minerality. The attack is tangy and juicy dominated by citrus fruit. The final is long and refreshing.

Lulu - Rosé

A pale powder rose colour with salmon highlights. The nose is delicious: boiled lollies, grenadine and sherbert. The attack is full and the palate soft with hints of pink grapefruit and candied citrus peel. The final is juicy and mouth-watering dominated by grapefruit zest.

Classique

Merlot, Cabernet Sauvignon

A beautiful cherry red colour. The nose is dominated by red berry fruit with hints of cocoa and candied fruit. A well balanced palate with a sweet attack, leading to a soft and round finish full of ripe, fresh fruit.

Séquoia

Merlot, Cabernet Franc, Cabernet Sauvignon

An elegant garnet color. The nose is complex, redolent of red fruit, highlighted by fresh spice and cloves. It is a fleshy wine with smooth tannins. The long palate is underlined by black fruit with a hint of toast.

Verrière

Merlot, Cabernet Franc, Cabernet Sauvignon

The wine offers a complex bouquet of ripe wild fruit, blackcurrant and well balanced oak. It is full bodied with a long and toasty finish, evoking flavors of light tobacco, licorice and mocha on the palate.



10.80€

10.40€

10.80€

Flavoured teas

Sencha Ariake

Japanese green tea from the Kyushu province. Both smooth and stimulating, it's also rich in antioxidants with floral, herbal and iodised notes.

Big Ben

Traditional English blend between Yunnan and Assam black teas. Both mild and invigorating, round and spicy.

Darjeeling - Margaret's Hope

Fruity Darjeeling with a great character. Floral attack and very fruity (apple, grape), citrus, woody and a few honey, liquorice notes, combined with a freshness from herbal notes (fresh leaves).

Blue of London

Exceptional Earl Grey that pairs one of the best black teas in the world, Yunnan, with a fresh, delicate bergamot. A remarkably refined and perfectly balanced blend.

Russian Tea - 7 agrumes

Outstanding blend of black teas evoking lemon, lime, sweet orange, grapefruit, bergamot and mandarin.

Lovers Tea

Voluptuous and fragrant blend of black tea, apple, almond, cinnamon and vanilla, spiced up with a hint of ginger. Rich and sensual, fruity and spicy it will seduce the lovers of gourmet tea!

Monks Tea

Rare blend of perfumed black and green tea inspired by an ancient recipe created in a Tibetan monastery. Marigold petals, vanilla bean, jasmine and bergamot notes.

Green Mint Tea

Green tea from China with mint leaves, Refreshing and thrist-quenching beverage, it's the ultimate mint tea.

13,00€ Thé du Hammam

Fruity blend wich evokes the fragrances used to perfume the hammam: roses, green dates, red fruits and orange flower water. Sprinkled with flower petals in the purest of eastern traditions. Subtle combination of Chinese green tea, celebrated for its freshness and thirst-quenching properties and rich fruit aromas.

Infusions and Rooibos

20.00€ Vahinés Rooibos

Delicious pairing of vanilla and almond against a delicate rooibos backdrop, for a warm and sophisticated blend. This tea is entirely caffeine free and may be enjoyed any time of the day or evening.

Verbena Herbal Tea

Drinks and delicacies

Cold drinks		Hot beverages	
Fruit juices Orange, apple	2,00€	Espresso coffe	2,50€
Smoothie of the week	4,00€	Long coffee	3,00€
Lemonade	4,00€ 2,00€	Cappuccino	3,50€
Iced Tea	,	Hot chocolate	3,00€
Homemade ice tea of the week	3,00€	Vienna hot chocolate	3,50€
Iced Coffee Vanilla ice-cream, espresso coffee, whipped cream	3,00€	Vienna coffee	3,50€

Slice of cake

(Caa tha halashibaassal fass than and san af than also)

of cake, a biscuit) - served with a coffee

Jacquie's delicacies





(See the blackboard for the cakes of the day)	
Whole cake (See the blackboard)	25,00 t
A biscuit New Zealand treats and others	1,50€
Plates of 3 biscuits Choice of 3 biscuits: New Zealand treats and others	3,50€
Plates of 3 scones (served with cream and jam)	4,00€
Slice of the day	2,00€
Gourmet tea Two of the following delicacies (a scone, half a slice of cake, a biscuit) - served with the tea of your choice	7,00€
Gourmet coffee Two of the following delicacies (a scone, half a slice	7.00€

4.00€

7,00€

Country platters

Plates of ham and cheese

We are members of the **«Bienvenue à la Ferme»** network since 2006. It allows us to be in direct contact with several producers throughout France. For our country platters we have selected some of these producers to assure you quality products.

The raw sheeps milk cheese is aged between 3 to 6 months and comes from the *Ferme Agerria* in the Pyrénées Atlantiques. It presents hints of flowers and fruit, dried fruits (almonds, hazelnuts) and dried grass (hay, ferns, etc.) all characteristics of this type of cheese.

The other cheeses come from the *Fromagerie des Chaumes*, in Saint-Antoine-de-Breuilh, 20min from Carbonneau.

The ham comes from the *Ferme Elizaldia* in the Pyrénées Atlantiques where the pigs are fed exclusively on grain, peas or lucerne which gives a mature quality to the meat: the secret of all good charcuterie. Other specialty meats come from the *Boucherie-Charcuterie Chevalier* in Pessac-sur-Dordogne.



Small platter $8,50\epsilon$ Medium platter $14,50\epsilon$ Large platter $25,00\epsilon$

