

# *Petit Almanac Illustré*

des  
Vins, Spiriteaux, et Cocktails



## **Buvette**

*gastrothèque*

*Chef Jody Williams*

NEAL'S YARD, LONDON  
NEW YORK | TOKYO | SEOUL

[buvette-london.com](http://buvette-london.com)

*all rights reserved ©2026*



## BIÈRES et CIDRE

### *Pression*

LAGERBIER 6.

*Kernel Brewery, Bermondsey*

PALE ALE SIMCOE 7.

*Kernel Brewery, Bermondsey*

### *Bouteille*

IPA MOSAIC 9.

*Kernel Brewery, Bermondsey*

DRY STOUT SIMCOE MOSAIC 9.

*Kernel Brewery, Bermondsey*

### *Cidre*

KENTISH PIP CRAFTSMAN 10.

*Canterbury*

### *ALC free*

LUST FOR LIFE IPA 9.

*Brulo*

STOUT 9.

*Brulo*



## LES SPRITZ

*sparkling wine cocktails sans glace*

MACVIN SPRITZ 18.

*champagne, Muscadet*

CLASSIQUE 12.

*vin mousseux, sugar & bitters*

LA ROSETTE 12.

*vin mousseux & cherries*

## APÉRITIFS

*on the rocks or topped with soda water*

PASTIS

*anise flavored liqueur*

ST. GERMAIN

*elderflower liqueur*

SUZE

*bitter gentian liqueur*

10.



# LES KIRS

*crème de cassis wine aperitifs*

KIR MAISON 12.

*crème de cassis, Muscadet*

COMMUNARD 12.

*crème de cassis, Chinon*

KIR BRETON 12.

*crème de cassis, cider*



KIR ROYALE 18.

*crème de cassis, champagne*



## TCHIN TCHIN 12.

*Lightly Spirited!*

*Big Refreshing cocktails with a healthy twist.*

### GINGER SMASH

*ginger, lemon, lime, dark rum float*

### TAMARIND SING

*tamarind, orange, sparkling wine*

### CUCUMBER PATCH

*cucumber, mint, lime & white rum*



## HAIR OF THE DOG 14.

### BLOODY MARY

*58 and Co vodka, horseradish,  
tomato juice*



## BUVETTE MANHATTAN

*Rye whiskey, sweet vermouth,  
Buvette bitters, picon*



## TOKYO MANHATTAN

*Nikka Coffey whiskey, sweet vermouth,  
burlesque bitters*

COCKTAILS 20.

# DIY

*How to Make a Proper Martini:*



1. *Start with a splash of vermouth. Roll it in a mixing glass to form a coating, then dump it out.*
2. *Now add ice to the mixing glass. Don't skimp! Ice is necessary to chill and blend the other ingredients.*
3. *Place 3 generous ounces of gin or vodka in the mixing glass.*
4. *Stir 30 seconds and strain the ingredients into a well-chilled martini glass.*
5. *Garnish and serve.*

WET

DRY



MARTINIS 14.  
gin or vodka



## Vesper

*58 and Co vodka, Plymouth gin,  
Lillet Blanc*

## Martinez

*58 and Co gin, Vermouth,  
Maraschino, Orange*

## l'Encore

*Rye whiskey, Yellow Chartreuse,  
Maraschino, lemon*

COCKTAIL 14.



*cognac, lemon & champagne*

**COCKTAIL 18.**



## **TOM COLLINS**

*old tom gin, lemon, club soda*

## **GILET JAUNE**

*tequila, lemon, yellow chartreuse, elderflower*

## **SAZERAC**

*Rye whiskey, Peychaud's bitters, absinthe*

## **BOULEVARDIER**

*bourbon, campari, sweet vermouth*

## **VIEUX CARRE**

*rye whiskey, cognac, sweet vermouth,  
benedictine, bitters*

**COCKTAIL 14.**





## JASMINE

*58 and Co gin, campari, lemon, cointreau*



COCKTAIL 14.



# CHAMPS ELYSEE

*cognac, green chartreuse, honey & lemon*

# LE PITCHOUN

*Byrrh, rum, ginger*

COCKTAIL 15.



# TUXEDO NO.2

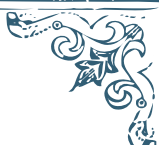
*58 and Co gin, dry vermouth,  
Maraschino, absinthe*

# MONT BLANC

*Plymouth gin, Yellow Chartreuse,  
orange bitters*

COCKTAIL 16.

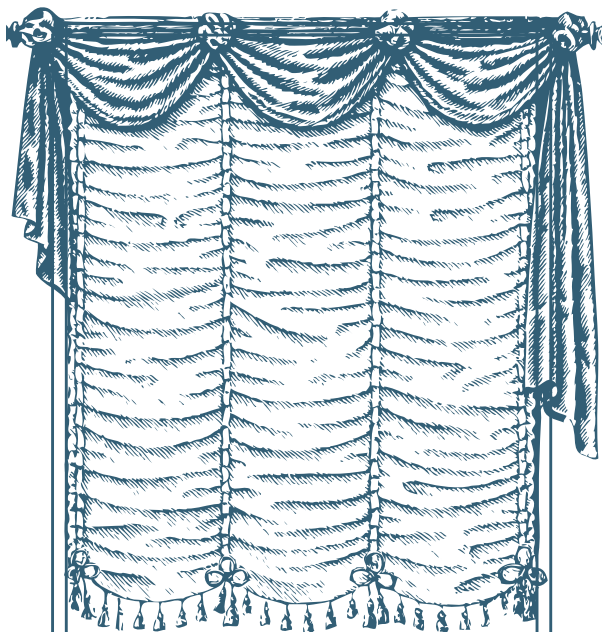




*58 and Co vodka, cointreau,  
framboise, lemon, champagne*



**COCKTAIL 14.**



# ABSINTHE FRAPPE

*absinthe, raw sugar, orange bitters, club soda*

## Espresso Martini

*58 and Co vodka or Reposado Tequila,  
FAIR coffee liqueur, espresso*

**COCKTAIL 14.**



## AVIATION

*gin, crème de violette,  
maraschino liqueur, lemon*

## CORPSE REVIVER No. 2

*gin, lillet blanc, Cointreau,  
lemon, absinthe*

## PENICILLIN

*blended scotch, lemon, ginger, honey*



## PAPER PLANE

*amaro nonino, scotch, aperol, lemon*

## Sloe Gin Fizz

*sloe gin, egg white, lemon & soda*

## BEE'S KNEES

*gin, honey & lemon*

**COCKTAIL 12.**





## WHISKEY & SCOTCH

|                                            |     |
|--------------------------------------------|-----|
| PURE SCOT                                  | 12. |
| <i>Signature Blended scotch, Wigtown</i>   |     |
| CAMPBELTOWN LOCH                           | 16. |
| <i>Blended Whisky, Campbeltown</i>         |     |
| SPRINGBANK 15YR                            | 28. |
| <i>Campbeltown</i>                         |     |
| LOCHLEA                                    | 16. |
| <i>Single Malt, Lowlands</i>               |     |
| KILKERRAN                                  | 18. |
| <i>Heavily Peated Batch 7, Campbeltown</i> |     |
| OBAN 14YR                                  | 26. |
| <i>Highland</i>                            |     |
| EAGLE RARE                                 | 14. |
| <i>Bourbon, Kentucky</i>                   |     |
| NIKKA COFFEY MALT WHISKY                   | 18. |
| <i>Japan</i>                               |     |



## CRAFT GIN

58 and CO LONDON DRY GIN 12.

*Haggerston*

SIPSMITH 12.

*Hammersmith*

58 and CO PINK GIN 13.

*apple and hibiscus, Haggerston*

BATHTUB GIN 15.

*Kent*

PORTOBELLO ROAD 14.

*Notting Hill*

SALCOMBE 'START POINT' 16.

*Salcombe*

MERMAID 16.

*Isle of Wight*

CITADELLE 16.

*Charente*

SILENT POOL 17.

*Guildford*



## ~ Vins au Verre ~

~ by the glass ~ (125ml)

### vin mousseux



Domaine J Laurens

11. 64.

*Crémant de Limoux Les Graimenous, '23*

The Grange Rosé

16. 92.

*Hampshire, England (nv)*

Gimonnet Gonet

18. 96.

*Champagne, Blanc de Noirs L'Accord (nv)*

### vin blanc

Jeremie Huchet

8. 42.

*Muscadet Sevre-et-Maine sur Lie La Bretesche, '24*

Domaine des Lauriers

9. 48.

*Picpoul de Pinet Terre des 13 Vents, '24*

Bourgogne Côte d'Or

11. 64.

*Nuiton-Beaunoy, '24*

Chablis

14. 82.

*Camille & Laurent Schaller, '24*

Domaine Pierre Morin

19. 98.

*Sancerre, Blanc Ovide, '23*

## vin rouge



Malbec

8. 44.

*Grand Noir IGP Pays d'Oc, Languedoc, '24*

Chinon Tradition Organic

9. 46.

*Pierre Sourdis, '22*

Domaine Merlin

12. 68.

*VdP Vallée du Rhône Nord Chemin des  
Marquis Syrah, '23*

Brouilly

14. 72.

*Chermette, Beaujolais, '24*

Mercurey Rouge

18. 88.

*Michel Juillot, Burgundy, '23*

Les Fiefs de Lagrange

21. 102.

*Saint-Julien, Bordeaux, '16*

## vin rosé

Paquet Montagnac

8. 42.

*IGP Méditerranéen, Provence, '24*

Domaine La Barbotaine

11. 64.

*Sancerre Rosé, '24*

## vin doux

Château Lafon

9. 82.

*Sauternes '23*



## LOIRE



*The Loire is known as the garden of France.  
Wines there are prized for fruitiness and fresh clean flavors.*

*Loire varietals include chenin blanc,  
cabernet franc and sauvignon blanc.*



### *vin blanc*

|                                                                |     |
|----------------------------------------------------------------|-----|
| Muscadet                                                       | 42. |
| <i>Sevre-et-Maine sur Lie La Bretesche Jeremie Huchet, '24</i> |     |
| Domaine Pierre Morin                                           | 98. |
| <i>Sancerre, Blanc Ovide, '23</i>                              |     |
| Clair de Brumes                                                | 92. |
| <i>Pouilly-Fumé, Présage, 23</i>                               |     |
| Vouvray Sec                                                    | 64. |
| <i>Sylvain Gaudron, '23</i>                                    |     |
| Les Eclaireurs                                                 | 52. |
| <i>Trinquons, Sauvignon Blanc, '24</i>                         |     |
| Clos Galerne Anjou                                             | 78. |
| <i>Blanc Balade en Chenin, '24</i>                             |     |
| Domaine des Cognettes Muscadet                                 | 56. |
| <i>Sèvre et Maine Sélection des Cognettes, '23</i>             |     |





## LOIRE



### *vin rouge*



Chinon Tradition Organic

46.

*Pierre Sourdais, '22*

Reuilly Rouge

52.

*Domaine Mabillot, '23*

Domaine des Cognettes

60.

*Le Pas Rouge, Gamay, '24*

Cab à l'Ouest

62.

*Domaine des Cognettes, Cabernet franc, '24*





## RHÔNE



### *vin blanc*

|                                        |      |
|----------------------------------------|------|
| Vallée du Rhône Nord Chemin de Monjoux | 86.  |
| <i>Domaine Merlin, Viognier, '23</i>   |      |
| Condrieu Les Chaillets                 | 125. |
| <i>Yves Cuilleron, '24</i>             |      |

### *vin rouge*

|                                                      |      |
|------------------------------------------------------|------|
| Vallée du Rhône Nord                                 | 68.  |
| <i>Chemin des Marquis Syrah, Domaine Merlin, '23</i> |      |
| Ventoux Rouge Les Boudalles Organic                  | 42.  |
| <i>Domaine Brusset, '24</i>                          |      |
| Châteauneuf-du-Pape Tradition                        | 110. |
| <i>Domaine de la Janasse, '22</i>                    |      |
| Crozes Hermitage                                     | 78.  |
| <i>Domaine Aléofane, '24</i>                         |      |
| Saint-Joseph                                         | 84.  |
| <i>Domaine Merlin, '22</i>                           |      |
| Lirac                                                | 79.  |
| <i>Domaine Giraud, '21</i>                           |      |
| Vacqueyras                                           | 65.  |
| <i>Domaine La Ligière, '23</i>                       |      |
| Côtes-du-Rhône                                       | 48.  |
| <i>Les Vignerons d'Estézargues Taparas, '21</i>      |      |
| Côte-Rôtie                                           | 140. |
| <i>Domaine Merlin, '23</i>                           |      |



## BURGUNDY



One wine journey either begins or ends with Burgundy. It evokes beauty and complexity. Climate that is cool enough for delicate grapes such as Chardonnay & Pinot Noir.

Divided into 4 regions from North to South – Chablis, Côte d’Or, Côte Chalonnaise and the Mâconnais. Terrior is everything here. Soil is limestone rich clay called marls dating back to the Jurassic period about 145–201 million years ago.



### vin blanc

|                                                             |      |
|-------------------------------------------------------------|------|
| Bourgogne Côte d’Or Chardonnay<br>Nuiton-Beaunoy, '24       | 64.  |
| Chablis<br>Camille & Laurent Schaller, '24                  | 82.  |
| Camille & Laurent Schaller<br>Chardonnay, '23               | 72.  |
| Nathalie et Gilles Fèvre<br>Chablis 1er Cru Fourchaume, '20 | 130. |
| Pouilly-Fuissé<br>Saumaize-Michelin, '23                    | 105. |
| Domaine Guerrin<br>Mâcon-Vergisson, '24                     | 68.  |
| Domaine delarche<br>Pernand Vergelesses, '23                | 98.  |

|                                         |      |
|-----------------------------------------|------|
| Meursault Les Tillets                   | 165. |
| <i>Patrick Javillier, '23</i>           |      |
| Bourgogne Blanc Cuvée Oligocène         | 110. |
| <i>Patrick Javillier, '22</i>           |      |
| Morey Chassagne-Montrachet              | 170. |
| <i>Domaine Thomas, '23</i>              |      |
| Puligny-Montrachet                      | 190. |
| <i>Domaine Bzikot Père et Fils, '21</i> |      |

### *vin rouge*

|                                                    |      |
|----------------------------------------------------|------|
| Mercurey Rouge                                     | 88.  |
| <i>Michel Juillot, '23</i>                         |      |
| Bourgogne Côte d'Or Pinot Noir                     | 64.  |
| <i>Nuiton-Beaunoy, '23</i>                         |      |
| Collotte                                           | 80.  |
| <i>Marsannay, Vieilles Vignes, Pinot Noir, '24</i> |      |
| Domaine Etienne Delarche                           | 94.  |
| <i>Pernand-Vergelesses Les Boutieres, '22</i>      |      |
| Nuits-Saint-Georges                                | 125. |
| <i>Maison Bertrand Ambroise, '17</i>               |      |
| Morey Pommard 1er Cru                              | 132. |
| <i>Les Chanlins, Domaine Thomas, '24</i>           |      |



## ❧ LANGUEDOC ❧

*This wine region is dominated by more than  
740,000 acres of vineyards –  
that's 3 times the combined area of Bordeaux.*

### *vin blanc*

Domaine des Lauriers

*Picpoul de Pinet, Terre des 13 Vents, '24*



48.

### *vin rouge*

Malbec

*Grand Noir IGP Pays d'Oc, '24*

44.

Tangerina

*Château Saint-Roch, '24*

56.

Eugenie Minervois

*Aubert and Mathieu, '24*

57.

## ❧ JURA ❧

### *vin blanc*

Côte du Jura Savagnin Ouille

*Sainte Marie, '22*



80.

### *vin rouge*

Côte du Jura Trousseau

*Sainte Marie, '24*

86.



## BORDEAUX



Atlantic



Dordogne

Garonne

Two rivers converge before the Gironde estuary enriching the Bordeaux region.

The left is cabernet dominated, while merlot features prominently on the right.



### vin rouge

|                                                             |      |
|-------------------------------------------------------------|------|
| Saint-Julien                                                | 102. |
| <i>Les Fiefs de Lagrange, '16</i>                           |      |
| Pomerol                                                     | 104. |
| <i>Château des Jacobis, Bouldy Jean-Marie, Organic, '16</i> |      |
| Margaux                                                     | 88.  |
| <i>Origine de Desmirail, '21</i>                            |      |
| Grand Bateau                                                | 49.  |
| <i>Bordeaux Rouge, '22</i>                                  |      |
| Montagne-Saint-Émilion                                      | 62.  |
| <i>Château La Bastidette, '23</i>                           |      |
| Saint-Julien                                                | 118. |
| <i>Amiral de Beychevelle, '18</i>                           |      |
| Saint-Émilion                                               | 190. |
| <i>Château Beau-Sejour Becot, '14</i>                       |      |
| Pauillac                                                    | 115. |
| <i>Pastourelle de Clerc Milon, '16</i>                      |      |
| Saint-Émilion                                               | 138. |
| <i>Château La Voute, '20</i>                                |      |
| Margaux                                                     | 240. |
| <i>Alter Ego de Palmer, '19</i>                             |      |
| Saint-Estèphe                                               | 310. |
| <i>Château Montrose, '14</i>                                |      |



## BEAUJOLAIS



*vin rouge*

Brouilly

72.

*Chermette, '24*

Fleurie

65.

*La Bonne Dame, Louis Tête, '22*

Domaine Dupeuble

56.

*Château des Pertonnières, '23*

Jean-Paul et Charly

64.

*Thévenet Morgon, '24*



## CAHORS



*vin rouge*

Cahors Lucter by Château de Haute-Serre 64.

*Georges Vigouroux, '22*



## ENGLAND



*vin blanc*

Chardonnay

82.

*The Grange, Hampshire, '23*



## vin rosé



Paquet Montagnac

42.

*IGP Méditerranéen, Provence, '24*

Domaine Ste Philomene

48.

*Coteaux d'Aix en Provence Rosé Cuvée Philippine, '24*

Domaine La Barbotaine

64.

*Sancerre Rosé, '24*



## vin rosé mousseux



Jl Laurens La Rose

74.

*Crémant (nv)*

The Grange

92.

*Hampshire (nv)*

Gimonnet Gonet

130.

*Éclat, Champagne (nv)*

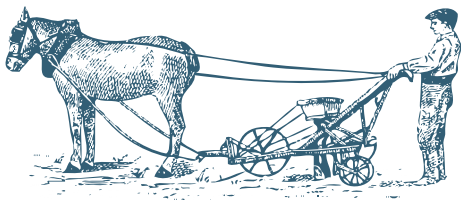




## vin mousseux



|                                                                   |      |
|-------------------------------------------------------------------|------|
| Domaine J Laurens<br><i>Crémant de Limoux Les Graimenous, '23</i> | 64.  |
| The Grange brut<br><i>Hampshire (nv)</i>                          | 92.  |
| Blanc de Noirs L'Accord<br><i>Gimonnet Gonet (nv)</i>             | 96.  |
| Blanc de Blanc Origine<br><i>Gimonnet Gonet (nv)</i>              | 120. |
| Grains de Celles<br><i>Pierre Gerbais (nv)</i>                    | 140. |
| Les Vignes de Montguex<br><i>Jacques Lassaigue (nv)</i>           | 160. |
| Fidèle<br><i>Vouette et Sorbée, '22</i>                           | 195. |



*vin doux*



Château Lafon

*Sauternes '23*

82.

Domaine La Ligière

*Muscat de Beaumes de Venise, '23*

86.





## CAFÉS THÉS 4.5

*anéri h.r. higgins*

|                  |                   |
|------------------|-------------------|
| Americano 4.5    | English Breakfast |
| Cappuccino 4.5   | Darjeeling        |
| Café au Lait 5.0 | Fresh Mint        |
| New Yorker 5.0   | Chamomile         |
| Café Miel 5.0    | Ginger tea 6.0    |



## FRESH SQUEEZED 7.

### MORNING ELIXIR

*pressed vegetables, fruits*

### ORANGE JUICE

*oranges & oranges*

### LEMONADE

*lemons & lemons*

### LEMONICE

*lemons, bitters, seltzer*

### GINGER SODA

*ginger honey, lemon & seltzer*



*hair of the dog*

BLOODY MARY - MIMOSA 14.