



Les Vins au Verre

Wines by the Glass

BUBBLY (SPARKLING WINES)

	5oz	bottle
De Perriere Brut (France) <i>Bold nose, fruity and floral aromas, lovely balance</i>	\$10	\$45
Cielo, Prosecco (Italy) <i>Nose of Spring flower & stone fruit, Granny Smith apple & white peach on the palate</i>	\$11	\$48
Treveri Cellars Rosé (Washington) <i>Crisp & complex, hints of berries and citrus</i>	\$13	\$52

VINS ROSÉS (ROSÉ WINE)

La Tour de Gaigne Rose (Languedoc, France) <i>Complex fruit aromas, elegant palate with red berries and tropical fruit notes</i>	\$11	\$48
Diamarine (Provence, France) <i>Light & crisp rosé with flavors of roses, cherries, white peach & strawberry jam</i>	\$12	\$50

VINS BLANCS (WHITE WINES)

Sauvignon Blanc, Vistamar (Chile) <i>Fresh & lively, well-balanced flavors of passion fruit, white flowers & notes of citrus</i>	\$8	\$35
Pinot Grigio, Avia (Slovenia) <i>Aromas of pear, melon & citrus with a clean finish</i>	\$8	\$35
Riesling, J.J. Mueller (Germany) <i>Flavors of crisp apple, lime and a hint of honey, mouth-watering acidity & balanced sweetness</i>	\$9	\$40
Chardonnay, De Loach (CA) <i>Aromas of Bartlett Pear & apricots, notes of vanilla & cream, soft on the palate with great minerality</i>	\$10	\$46
Côtes du Rhône Blanc, Colombo "Les Abeilles" (France) <i>Floral aromas, hints of white peach & mineral notes</i>	\$11	\$48
Sauvignon Blanc, Chateau Matards (Bordeaux, France) <i>Crisp & slightly herbaceous, citrus tones, rich finish</i>	\$12	\$50
Chardonnay, Domaine Creusserome (Burgundy, France) <i>Exotic fruit notes, fresh butter & floral aromas</i>	\$13	\$52
Sauvignon Blanc and Chardonnay Blend, Domaine Bruno Curassier "Swing" (Loire Valley, France) <i>Light, easy drinking blend with floral notes, minerality, hint of green apple</i>	\$13	\$52

VINS ROUGES (RED WINES)

Malbec, Gougenheim (Argentina) <i>Rich and strong aromas, scents of plums, black cherry, black currant; soft tannins</i>	\$9	\$40
Syrah, Cave St. Desirat (France) <i>Balanced, medium-bodied with very pure blackberry fruit</i>	\$9	\$40
Tempranillo, Viña Herminia (Spain) <i>Red fruits & licorice, well structured with a full, silky body</i>	\$10	\$45
Cabernet La Tour De Gâtigne (France) <i>Spice aromas, red fruits, round tannin, dry red from Languedoc</i>	\$11	\$48
Côtes du Rhône, Le Mas De Flauzieres (France) <i>Ripe fruits & cinnamon, robust and elegant</i>	\$12	\$50
Merlot Château au Grillon (France) <i>Dark cherries & plums, oaky vanilla notes, medium-bodied Bordeaux</i>	\$12	\$50
Malbec, Amboise de l'Her (Cahors, France) <i>Dark ruby color, dark berries and spice, hint of toasted oak, earthy finish</i>	\$13	\$52
Cabernet Sauvignon, Pedroncelli "Three Vineyards" (CA) <i>Red berries, plum, toasted oak & spices</i>	\$13	\$52
Pinot Noir, Domaine de L'Évêché (Burgundy) <i>Pretty, fruity nose of red berries, earthy aromas, light-bodied</i>	\$13	\$52
Pinot Noir, Eola Hills (Oregon) <i>Elegant tannins, refined and smooth, earthy and dark fruit character</i>	\$14	\$55

COCKTAILS

all \$12

- Sparkling Ginger** ~ Domaine de Canton ginger liquor, sparkling wine & a piece of candy ginger
- French 75** ~ Cognac, sugar cube, squeeze of lemon, topped with sparkling wine
- French Gimlet** ~
Vodka, St-Germain liquor & freshly squeezed lime juice
- Grand Old Fashioned** ~ Bourbon, cherry bitters, Grand Marnier, Dubonnet Rouge, muddled orange & cherries
- French Martini** ~
Grey Goose vodka, Chambord & pineapple juice
- Golden Ginger Martini** ~ Bourbon, Domaine de Canton ginger liqueur, squeeze of lemon juice
- Lafayette Martini** ~
St-Germain liquor, Hendrick's gin & lemon twist
- The Ritz** ~ Cognac, Cointreau, lemon juice, St. Germaine liquor

Mimosa ~ Sparkling wine & orange juice all \$10

Bloody Mary ~ La Belle's special spicy tomato juice & vodka

BEER BY THE BOTTLE

- Amstel Light** ~ Light lager \$4
- Sterling Pig Shoat** ~ Pilsner \$5
- Sterling Pig The Snuffler** ~ IPA \$6
- Sterling Pig Big Gunz** ~ DIPA \$7
- La Fin Du Monde** ~ Tripel style golden ale \$7
- Hoegaarden** ~ Belgian witbier \$6
- Leffe Blonde** ~ Belgian ale \$6
- Yuengling** ~ American lager \$4
- Big Hill Ciderworks** ~ Hard cider \$7
- Seasonal Dark Beer** MP

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