



IN THE MOON FOR CHAMPAGNE

THE EPHEMERAL CHAMPAGNE BAR AT THE GRAND HOTEL BORDEAUX

L'InterContinental Bordeaux - Le Grand Hotel celebrates French elegance and art de vivre, and wants to offer you new experiences that are as refined as they are unexpected.

That's why this year, our open-air cellar is transformed into a celestial showcase for the great wines of Champagne, "In the Moon for Champagne", in collaboration with one of the region's most prestigious winemaking families, Maison Barons de Rothschild.

In The Moon For Champagne offers an exclusive champagne menu, with no fewer than 6 Barons de Rothschild Champagne vintages available by the glass, a wide selection of Champagne houses in bottle and magnum, and exceptional vintages from the most prestigious houses surrounding "la cité des Rois", all carefully selected by our Head Sommelier.

We've also thought of "cocktailophiles", with sparkling, refined creations from our Head Barman. Finally, succumb to the Chef's selection of exceptional local produce.

It's an opportunity to enjoy a moment of suspended relaxation, away from the hustle and bustle of the city's vibrant heart.



**BARONS
DE ROTHSCHILD**
CHAMPAGNE

THE ROTHSCHILD FAMILY CHAMPAGNE

Excellence, a family history

Vision, entrepreneurship and excellence have guided the Rothschild Family since the birth of its founder Mayer Amschel Rothschild in 1744. With **expertise in making great** wines since 1853, the different branches of the Family are today responsible for some of the **most renowned estates in the world** such as **Château Mouton Rothschild** or **Château Lafite Rothschild**.

2005

Thus was born in 2005 **Champagne Barons de Rothschild**, the fruit of the Barons' common will to elaborate together their singular interpretation of a **Great Wine of Champagne** and to magnify this symbol of conviviality and art of living so dear to the whole family.

PURITY OF DOSAGE

Between 0 and 6g/l maximum

TIME

Aged 4 to 10 years in their cellars

OMNIPRESENCE OF CHARDONNAY

Keystone of all the wines

GRANDS AND PREMIERS CRUS

90% of the total supply of the House

IMPORTANCE OF RESERVE WINES

More than 40% of the blend of non-aged cuvées kept in a perpetual reserve created from the first harvest.

THE FAMILY'S HISTORICAL VALUES

CONCORDIA

(Harmony, agreement, literally "all hearts together")

It's the union of the family around this common vision, a shared love of fine workmanship and the art of living, and respect for the dynasty founder's vow that no major decision should be taken without everyone's agreement.

INTEGRITAS

(State of being intact, unaltered)

It's the Family's personal and original interpretation of this uncompromisingly Chardonnay-styled Grand Vin de Champagne, made from a majority of Grands Crus and Premiers Crus and with a minimalist dosage.

INDUSTRIA

(Know-how, methodical work)

It means taking the time to do things right, right down to the smallest detail, in a limited production House that enjoys the same high standards as all the Family's great wines.

CHAMPAGNE BY THE GLASS

CONCORDIA BRUT

12 cl - €21

A very fine blended wine based on a majority of Chardonnay, the Rothschild Family's take on the Champagne tradition.

BLENDING & TERROIRS

<i>Chardonnay</i>	<i>Reserve wines</i>	<i>Pinot Noir</i>	<i>Grands and Premiers Crus</i>
60 %	40 %	40 %	85 %
	<i>Dosage</i>	<i>Ageing</i>	
	6 g/L	4 years minimum	

85% of Grands and Premiers crus, mainly Avize, Le Mesnil-sur-Oger, Oger, Trépail, Vertus for Chardonnay; Ay, Verzenay, Ambonnay, Avenay for Pinot Noir.

The Montagne de Reims : stretches from east to west, essentially made up of the Pinot Noir grape variety which gives the wine its power and structure.

The Côte des Blancs : stretches from north-east to south-west, where the Chardonnay grape reigns supreme and acquires its qualities and aromatic finesse.



THE TASTING EXPERIENCE OF CONCORDIA BRUT

EYES

Bright, clear, pale gold tints woven with very fine bubbles

NOSE

Freshness of Chardonnay with aromas of white-fleshed fruit such as pear and nectarine, mingled with the airy peony notes of Pinot Noir.

PALATE

Roundness and generosity accompany a lovely verticality. Crisp nectarine, notes of honey, saffron and pepper nicely set off by lovely bitters on the finish.

BRUT NATURE

12 cl - €30

The extreme purity signed by the Rothschild Family.

BLENDING & TERROIRS

<i>Chardonnay</i>	<i>Reserve wines</i>	<i>Pinot Noir</i>	<i>Grands and Premiers Crus</i>
60 %	40 %	40 %	85 %

<i>Dosage</i>	<i>Ageing</i>
0 g/L	4 years minimum

85% of Grands and Premiers crus, mainly Avize, Le Mesnil-sur-Oger, Vertus and Trépail for the Chardonnay; Aÿ, Verzenay and Ambonny for the Pinot Noir.

The Montagne de Reims : stretches from east to west, essentially made up of the Pinot Noir grape variety which gives the wine its power and structure.

The Côte des Blancs : stretches from north-east to south-west, where the Chardonnay grape reigns supreme and acquires its qualities and aromatic finesse.



THE TASTING EXPERIENCE OF THE BRUT NATURE

EYES

Crystal clear and pure, with a silky appearance, pale gold tints and very fine bubbles.

NOSE

The first nose is very pure and franc, full of minerality and salinity with notes of white fruit such as nectarine or peach.

PALATE

The fresh attack is delicately followed by saline notes and a lovely lemony tension. Its natural sweetness is accompanied by a very aromatic richness, dominated by white-fleshed fruit, and reveals a texture that is both precise and juicy.

CHAMPAGNE ROSÉ

12 cl - €25

All the boldness of the Barons de Rothschild style,
The exceptional marriage of Chardonnay and a touch of red wine.

BLENDING & TERROIRS

<i>Chardonnay</i>	<i>Reserve wines</i>	<i>Pinot Noir</i>	<i>Grands and Premiers Crus</i>
94 %	40 %	6 %	100 %

<i>Dosage</i>	<i>Ageing</i>
6 g/L	3 years minimum

100% Grands and Premiers crus, mainly Avize, Le Mesnil-sur-Oger, Oger for the Chardonnay ; Verzenay for the Pinot Noir.

Verzenay : complexity, structure and vigour.

Avize : chalky minerality, roundness, white fruits aromas and freshness.

Oger : richness, fullness, finesse.

The Mesnil-sur-Oger : flinty minerality, verticality, power and length.



THE TASTING EXPERIENCE OF THE ROSÉ

EYES

Pale pink hue with salmon tints and fine bubbles.

NOSE

The Chardonnay dominates in this wine with a lovely minerality and aromas of fresh fruits, citrus and white flowers. Once the wine has opened up, a few notes of raspberries, rose petals and wild strawberries reveal the subtle presence of the Pinot Noir.

PALATE

The wine is fresh and precise on entry to the palate disclosing a silky texture and tangy notes of lemon and other citrus fruit. Notes of red fruit and small berries such as blackberries and redcurrants then start to come through, revealing a crisp wine with a fabulously long, mineral finish.

BLANC DE BLANCS

12 cl - €28

The House's signature cuvée, the brilliance of the great Côte des Blancs terroirs.

BLENDING & TERROIRS

<i>Chardonnay</i>	<i>Reserve wines</i>	<i>Grands and Premiers Crus</i>
100 %	40 %	100 %

<i>Dosage</i>	<i>Ageing</i>
6 g/L	4 years minimum

100% Grands and Premiers crus, mainly Avize, Le Mesnil-sur-Oger and Oger.

Avize : chalky minerality, roundness, white fruits aromas and freshness.

Oger : richness, fullness, finesse.

The Mesnil-sur-Oger : flinty minerality, verticality, power and length.



THE TASTING EXPERIENCE OF THE BLANC DE BLANCS

EYES

Crystal-clear appearance with a fine bead of delicate bubbles.

NOSE

Immediately intense on the nose, with an exotic character at first, releasing notes of citrus and dried fruits. The wine then opens up revealing a second brioche and buttery nose with notes of pastry and roasted almonds.

PALATE

The wine is clean and lemony on entry, showing great length and verticality, then opens up with notes of roasting and spices before revealing a warm, slightly saline character on the finish.

ROTHSCHILD RARE COLLECTION BLANC DE BLANCS 2013

12 cl - €50

The quintessence of the Barons de Rothschild style. The tiny production receives the same meticulous care as that lavished on the Rothschild Family's most prestigious Grands Vins.

BLENDING & TERROIRS

<i>Chardonnay</i>	<i>Crus</i>
100 %	4 Grands Crus

<i>Dosage</i>	<i>Ageing</i>
5 g/L	8 years minimum

4 Grands crus exclusively from the Côte des Blancs: Avize, Oger, Le Mesnil-sur-Oger, Cramant.

Cramant : light, lively and silky.

Avize : chalky minerality, roundness, white fruits aromas and freshness.

Oger : richness, fullness, finesse.

The Mesnil-sur-Oger : flinty minerality, verticality, power and length



THE TASTING EXPERIENCE OF THE ROTHSCHILD RARE COLLECTION BLANC DE BLANCS 2013

EYES

Pale golden hue with crystal clear tints.

NOSE

Fresh and mineral aromatic profile, characteristic of our Chardonnays from a cold vintage. Notes of citrus intertwine elegantly with touches of dried apricots and toasted brioche. The finish is precise, well-honed and underpinned by more saline and iodised notes.

PALATE

Direct and mineral on entry with lemony, zesty notes combined with incredible length. Touches of spice, white pepper and saffron give way to a more saline finish, characteristic of the Rothschild Rare Collection cuvées.

TRIPTYQUE 2018

12 cl - €48

A bold approach to vintage champagne,
The link between terroir and precision oenology.

BLENDING & TERROIRS

<i>Chardonnay</i>	<i>Pinot Noir</i>
50 %	50 %

<i>Dosage</i>	<i>Ageing</i>
5 g/L	5 years minimum

3 Grands Crus only: Avize, Ambo

Aÿ: Structure, character, binding.

Ambonnay: elegance, power and finesse.

Avize: chalky minerality, roundness, white fruits aromas and freshness.



THE TASTING EXPERIENCE OF TRIPTYQUE 2018

EYES

Bright gold color with silvery highlights, fine, generous effervescence.

NOSE

Delicate and bewitching, the nose reveals a beautiful chalky minerality accompanied by aromas of ripe grapefruit, fresh raspberry and cherry. Opening reveals spicier, slightly peppery notes.

PALATE

The attack is ample, carried by the texture of the Ambonnay terroir and greedy aromas of fresh red fruit. The Avize Chardonnays then reveal their saline, lemony dimension, offering verticality and freshness. Harmoniously linked by the structure of the Pinot Noir d'Aÿ, this Grand Vin reveals a long finish, sustained by beautiful bitters and notes of orange peel.

CHAMPAGNE BY THE BOTTLE

CHAMPAGNE BARONS DE ROTHSCHILD

Barons de Rothschild Concordia	125 €
Barons de Rothschild Concordia	250 € Magnum
Barons de Rothschild Brut Nature	160 €
Barons de Rothschild Blanc de Blancs	170 €
Barons de Rothschild Blanc de Blancs	340 € Magnum
Barons de Rothschild Rare Collection Blanc de Blancs, 2013	300 €
Barons de Rothschild Triptyque, 2018	240 €
Barons de Rothschild Rosé	150 €
Barons de Rothschild Rosé	300 € Magnum

CHAMPAGNE BRUT

Deutz «Brut Classic»	150 €
Louis Roederer «Collection»	160 €
Bruno Paillard «Dosage Zéro»	240 €
Laurent-Perrier «La Cuvée»	170 €
Laurent-Perrier «La Cuvée»	340 € Magnum
Jacquesson «Cuvée 747»	240 €
Billecart-Salmon «Brut Réserve»	180 €
Billecart-Salmon, Rosé	240 €
Laurent-Perrier, Rosé	285 €
Philipponnat «Royale Réserve», Rosé	170 €

CHAMPAGNE BLANC DE NOIRS

Christophe Mignon «ADN de Meunier»	150 €
Huré Frères «Instantanée», 2017	180 €
Huré Frères «4 éléments»	300 €
Philipponnat, 2016	180 €

CHAMPAGNE BLANC DE BLANCS

Lancelot-Pienne Cuvée Table Ronde	140 €
Philippe Gonet «Roy Soleil»	160 €
Bruno Paillard «Blanc de Blancs Grand Cru»	290 €
Charles Heidsieck «Blanc de Blancs»	215 €
Ruinart	250 €

OUR PRESTIGE CUVÉES

Laurent-Perrier «Grand Siècle»	590 €
Bollinger «La Grande Année», 2015	400 €
Billecart-Salmon « Le Clos Saint-Hilaire», 1998	940 €
Billecart-Salmon « Cuvée Louis», 2008	525 €
Dom Pérignon, Rosé, 2006	970 €

NON-ALCOHOLIC SPARKLING WINE BY THE GLASS

French Bloom, Le Blanc <i>Alcohol-free organic sparkling wine, 12cl</i>	14 €
French Bloom, Le Rosé <i>Alcohol-free organic sparkling wine, 12cl</i>	15 €

COCKTAILS

French 75 <i>Champagne Barons De Rothschild Concordia, gin, lemon, sugar syrup</i>	21 €
Twinkle <i>Champagne Barons De Rothschild Concordia, vodka, elderberry liqueur</i>	21 €
Airmail <i>Champagne Barons De Rothschild Concordia, 4-year-old amber rum, acacia honey, lime</i>	21 €
Old Cuban <i>Champagne Barons De Rothschild Concordia, 8-year aged rum, sugar syrup, lime, fresh mint</i>	21 €
Classic Champagne Cocktail <i>Champagne Barons De Rothschild Blanc de Blancs, VSOP Cognac, brown sugar, Angostura bitters</i>	23 €
Soyer with Champagne <i>Champagne Barons De Rothschild Brut nature, VSOP Cognac, Grand Marnier, maraschino liqueur, vanilla ice cream</i>	25 €

NON-ALCOHOLIC DRINKS

Sodas <i>Coca-Cola, Coca Zéro, Perrier, Limonade Bois Bordet, 25 cl</i>	8 €
Alain Millat fruit juices <i>Pineapple, strawberry, passion fruit, apricot Bergeron</i>	11 €

THE CHEF'S SELECTION

Velouté of the moment <i>Roasted hazelnuts</i>	13 €
Mackerel fillets with peppers <i>Apple chutney with cider vinegar</i>	14 €
Crispy arancini <i>Smoked moyonnaise sauce</i>	14 €
Gravlax salmon <i>Mandarin miso condiment, mustard seed pickles</i>	17 €
Shrimp bouquet <i>Cocktail sauce</i>	18 €
Royal Croque-monsieur <i>Truffle Béchamel</i>	18 €
Selection <i>Of «Maison Deruelle»</i>	19 €
Smoked sturgeon platter <i>Fennel pickles, horseradish cream, Granny apples</i>	19 €
Iberian ham <i>Of Salamanca</i>	21 €
Bonbon oyster from the Bassin of Arcachon <i>By Yoan and Chloé "La Kabane", 6 pieces</i>	21 €

SPREADS

Tarama with caviar <i>Of Maison Sturia</i>	21 €
Crab flakes <i>Tarragon-yuzu mayonnaise</i>	22 €

SELECTION OF CAVIAR FROM MAISON STURIA

Vintage <i>Sour cream and toasted brioches, 30 gr</i>	110 €
Osciètre <i>Sour cream and toasted brioches, 30 gr</i>	130 €

CAVIAR STURIA TRILOGY

Vintage / Primeur / Osciètre <i>Sour cream and toasted brioches, 3x 15 gr</i>	170 €
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DESSERT

Chef Gaëtan Fiard's trilogy of sweets	9 €
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Alcohol abuse is dangerous for your health, consume in moderation.
Our culinary preparations may contain allergens.
Please ask our manager for further information.
Prices net, taxes and service included. Credit card and cash payments accepted.

