



THE EATON
HOTEL

Fine Dining

A decorative background featuring intricate, light-colored floral and scrollwork patterns on the left side of the page, extending towards the center. The patterns include stylized leaves, vines, and circular motifs.

The Regency Restaurant

A welcoming and traditional restaurant for fine dining. The Regency Restaurant has a superb reputation for the quality of its food and service. Open daily for dinner 7.00pm - 10.30pm Monday to Saturday.

The Regency Suite, with seating for upto 50 guests, offers the perfect venue for small parties throughout the week. It has all the same style and ambience of the main restaurant in a more private setting.

The George Suite is perfect for private dining away from the restaurant for upto 20 guests.

The Eaton Suite, allows upto 150 guests to dine with all the same standards that the restaurant is renowned for. Perfect for weddings and banquets. The hotel also has over 50 comfortable en-suite bedrooms for guests who wish to stay.

We are extremely proud of the quality of our food which is freshly prepared from quality ingredients.

All beef is matured for a minimum of 28 days and is produced from free range British livestock, reared on a grass diet without the use of hormones, additives, antibiotics or GM products and sourced by award winning butcher Roger Brown.

Salt Marsh lamb is nurtured to the same high ethical standard that also ensures meat of the highest quality. We use English Suffolk pork which is free range and outdoor reared. Fish is always fresh, of excellent quality and portion size, delivered regularly from the finest suppliers.

A Selection of Restaurant Menus

This selection of menus has been created to offer a succulent choice of appetizers, entrees and desserts.

They are perfect for parties of over 10 and upto 40 guests.

Traditional roast dishes are also available from £25.00.

An intermediate course of either sorbet or fish can be requested.

Should you require a pre-dinner drinks reception or to provide drinks or a toast during the dinner for your guests, please contact us to discuss your special requirements.

You may also choose from the A la Carte Menu. Please select upto 4 starters and 4 main courses for your party. Pricing will be per individual dish ordered.

We would also request that, whichever menu you select, a pre-order of starters and main courses by your guests will allow us to ensure excellent service standards.

For larger parties of over 40 guests, we would recommend choosing from the Banqueting and Special Events brochure.

Stay with us over-night to complete your evening.
Excellent rates are available for you and your guests.

Menu Prices

The Ruby choice	£25.00
The Sapphire choice	£27.00
The Golden choice	£29.00
The Emerald choice.....	£31.00
The Diamond choice.....	£33.00
The A La Carte choice.....	priced per dish
Sunday Lunch	£22.50

Intermediate Course

Sorbet.....	£3.50 supplement
Fillet of sole	£6.00 supplement
with a mornay, veronique or lobster sauce	

All menus and prices are inclusive of VAT and subject to change (4/10).

The Ruby Choice

Appetisers

Home-made Cream of Vegetable Soup
served with spicy croutons

Spaghetti Carbonara
spaghetti with bacon, egg yolk, white wine
and cream sauce, served with parmesan cheese

Medley of Pink Grapefruit, Orange and Pineapple
marinated in Drambuie

Platter of Prawns
with seasonal salad and Marie Rose sauce

Deep Fried Breaded Mushrooms
served on a bed of crisp lettuce with garlic mayonnaise

Entrees

Delice of Poached Salmon
topped with a dill and white wine sauce

Supreme of Chicken A La Crème
breast of chicken pan fried with onions and mushrooms,
and finished in a white wine and cream sauce with asparagus

Lamb Trio
grilled lamb cutlets garnished with tomato and mushrooms

Charcoaled Gammon Steak
served with fresh pineapple rings and sautéed mushrooms

Selection of Seasonal Vegetables and Potatoes

Desserts

Choice of Desserts

Freshly Brewed Coffee and Chocolate Mints

The Sapphire Choice

Appetisers

Home-made Leek and Potato Soup
garnished with chives

Spaghetti Napolitaine
with tomatoes and finished in a spice sauce

Panache of Seasonal Melon and Exotic Fruits
glazed with a ginger wine syrup

Prawn, Apple, and Celery Salad
with Marie Rose sauce

Home-made Chicken Liver Paté
served with warm toast

Entrees

Fillet of Grilled Plaice
served with a white wine and lobster sauce
garnished with cocktail prawns

Supreme of Chicken Mexicaine
breast of chicken pan fried with onions,
mushrooms, tomatoes, green and red peppers finished in a spicy sauce

Noisettes of Lamb Maison
English lamb pan fried served on a bed of fried
aubergine glazed with a blackcurrant and port sauce

Pan Fried Pork Cutlet
served with a creamy wholegrain and mustard sauce
Selection of Seasonal Vegetables and Potatoes

Desserts

Choice of Desserts

Freshly Brewed Coffee and Chocolate Mints

The Golden Choice

Appetisers

Home-made Minestrone soup
served with parmesan cheese

Tortellini Alla Panna
tortellini pasta with peppers and mushrooms,
finished in a cream sauce, garnished with fresh basil

Salad of Seasonal Melon, Avocado and Pink Grapefruit
with raspberry coulis

Avocado Pear and Prawns
with Marie Rose sauce

Deep Fried Brie
coated in almonds and oats served with rosemary,
lemon and honey coulis

Entrees

Fillets of Sole Goujons
breadcrumbs and deep fried
served with fresh lemon and tartar sauce

Supreme of Chicken A La Crème
pan fried with onions, mushrooms and
finished in a white wine sauce, garnished with asparagus spears

Entrécote Steak Mexicaine
pan fried with onions, mushrooms,
green and red peppers, tomatoes finished in a spicy wine sauce

Half Roast Duckling Anglaise
roast duckling served with traditional seasoning and warm apple sauce

Selection of Seasonal Vegetables and Potatoes

Desserts

Choice of Desserts

Freshly Brewed Coffee and Chocolate Mints

The Emerald Choice

Appetisers

Home-made Celery and Stilton Soup
garnished with fresh coriander

Spaghetti Bolognaise
with minced beef, onions and a tomato sauce
served with parmesan cheese

Half Ogen Melon with Cocktail Prawns
and Marie Rose sauce

Fillets of Sole Goujons
breadcrumbed and deep fried
served with fresh lemon and tartar sauce

Verona Salad
fresh crisp salad of avocado, smoked salmon, mushrooms,
parma ham and gorgonzola cheese

Entrees

Scampi Provencale
pan fried in onions, garlic and diced tomatoes
and served on a bed of rice

Supreme of Chicken Chasseur
pan fried with onions, mushrooms, tomatoes
and finished in a white wine sauce, garnished with fresh tarragon

Entrécote Steak Au Poivre
dipped in crushed peppercorns, pan fried
flambé in brandy and finished in a cream sauce

Duckling Breast
pan fried and served in a crème de cassis sauce
garnished with raspberries

Selection of Seasonal Vegetables and Potatoes

Desserts

Choice of Desserts

Freshly Brewed Coffee and Chocolate Mints

The Diamond Choice

Appetisers

Home-made Beef and Tomato Soup
garnished with fresh basil

Jumbo Scampi
breadcrumbed and deep fried served with fresh lemon
and tartar sauce

Platter of Scotch Smoked Salmon and Prawns
with Marie Rose sauce garnished
with fresh lemon

Sliced Parma Ham and Seasonal Melon

Ravioli
with tomato and bacon concasse

Entrees

Whole Grilled Lemon Sole
garnished with fresh lemon, served with tartare sauce

Supreme of Chicken Madeira
pan fried with mushrooms and finished in a Madeira wine sauce

Half Roast Duckling A l'Orange
cooked to your choice and flambé in Grand Marnier

Tournados Monte Grande
fillet steak served on a crouton topped with
artichoke heart and asparagus spears and glazed with a port sauce

Selection of Seasonal Vegetables and Potatoes

Desserts

Choice of Desserts

Freshly Brewed Coffee and Chocolate Mints

A La Carte

Starters

Soup of the Day £4.00

French Onion Soup £4.00

Minestrone Soup £4.50

Breaded Mushrooms £6.00
served with garlic dip

Smoked Scotch Salmon £9.00

Smoked Salmon & Scrambled Eggs £7.50

Scallops & Prawn Mornay £11.00
in a white sauce glazed with cheese

Mediterranean King Prawns £11.00
meuniere or cold in their shell

Baby Kalamares filled with Prawns
pan fried in butter and lemon juice

Fillets of Sole Goujon £8.50
breadcrumbs and deep fried

Scampi £8.50
deep fried or meuniere

Deep Fried Whitebait £6.50
with lemon

Moules Marinière £7.50
sautéed in shallots and finished in white wine and cream

Prawn Salad £7.00
dressed with marie rose

Avocado Pear with Prawns £7.50
served with marie rose sauce

Chicken Liver Paté £6.00

Half Ogen Melon
plain £4.00 with port £5.50 with fruit compote £6.00

Salad of Melon, Avocado & Pink Grapefruit £7.50
with raspberry dressing (v)

Melon & Parma Ham £8.50

Camembert Cheese in Filo Pastry £8.50
deep fried, served with caramelised onions and a sharp redcurrant sauce

Risotto of Goats Cheese & Sunblush Tomatoes £7.00
with roasted almonds & pesto oil (v)

Bruschetta of Marinated Field Mushrooms & Gorgonzola Cheese £7.00
on rocket and pinenut salad (v)

Fish

- Grilled Dover Sole 24 oz approx. Market Price
Grilled Lemon Sole 18 to 20 oz approx. Market Price
Whole Grilled Plaice 18 to 20 oz approx. Market Price
Lobster, Halibut, Sea Bass (when available fresh) Market Price
Fresh Salmon Grilled or Poached £12.00
 Scampi Frit £13.00
 breadcrumbs and deep fried
 Scampi Meuniere £13.00
 floured and pan fried in butter with onions, finished with white wine, lemon juice and parsley
 Scampi Provencale £16.00
 fried with onions, garlic and tomatoes and served with rice (veg extra)
 Fillets of Sole with Prawns £15.00
 fillets of sole, fried in butter and topped with prawns, finished in white wine, lemon and parsley
 Fillets of Sole Gondou £15.00
 poached fillets of sole, topped with a white wine and cheese sauce and garnished with asparagus
 Trio of Seafish £18.00
 halibut, salmon and lemon sole enhanced with a herb & garlic butter

Poultry

- Roast Half Duckling (English style) £14.50
 Roast Half Duckling £14.50
 A l'orange or with black cherries
 Supreme of Chicken a la Creme £12.00
 breast of chicken, pan fried with onions
 and mushrooms, and finished in a white wine and cream sauce decorated with asparagus
 Supreme of Chicken Marchand du Vin £12.00
 fried with onion, button mushrooms and finished in white wine jus
 Chicken Cordon Bleu £13.00
 filled with mozzarella cheese and parma ham, breadcrumbed and fried in butter, garnished with asparagus
 Escalope of Chicken £13.00
 pan fried with lardons of bacon, baby onions and button mushrooms, finished in a burgundy jus

Veal Dishes

- Escalope Viennoise £13.00
 slice of veal, breadcrumbed and pan fried in butter, served with lemon
 Escalope a la Creme £13.00
 sauteed in onions and mushrooms and finished in white wine cream sauce
 Escalope Saltimbocca £14.00
 escalope of veal with marsala wine, parma ham and sage

Charcoal Dishes

- T-Bone Steak 22oz approx. £22.00
 Fillet Steak 8oz £17.00
 Sirloin Steak 9oz £14.00
 Grilled Lamb Cutlets (3) £13.00
 Rack of Lamb £16.00
 served with a redcurrant jus
All grills are garnished with mushrooms and grilled tomato

Entrees

Tournedos Au Poivre £18.50

8oz prime fillet Steak, dipped in crushed peppercorns, pan fried, flambé in brandy and finished in cream sauce

Tournedos Rossini £18.50

8oz prime fillet steak, served on a crouton, topped with paté and glazed with red wine sauce

Tournedos Sauvage £18.50

8oz prime fillet steak pan fried and served with a sauce of wild mushrooms, shallots and red wine

Tournedos Facon du Chef £18.50

8oz prime fillet steak, pan fried and served on a bed of buttered spinach, topped with stilton cheese and finished with a wild mushroom cream

Medallions of Fillet Steak Madeira £18.50

3 Succulent slices of prime fillet steak, pan fried and finished in Madeira wine sauce

Steak Diane £17.50

battered prime sirloin steak, prepared at your table, with French mustard, onions and mushrooms, worcester sauce, red wine and flambé in brandy

Entrecote Steak Chasseur £16.00

9oz sirloin steak pan fried with onions, mushrooms, tomatoes and finished in wine sauce

Entrecote Steak Mexican £16.00

9oz sirloin steak pan fried with onions, mushrooms, peppers and tomatoes, finished in a spicy wine sauce

Beef Stroganoff £16.00

Strips of fillet steak, pan fried with onions and mushrooms, dusted with paprika, enhanced with wine, flambé in brandy and finished with fresh cream and parsley, served with rice

Lamb Kleftiko £16.00

slowly braised shoulder of lamb with onions, oregano, white wine and lemon

Panfried Calf's Liver £13.50

with sauté onions and balsamic vinegar gravy

Chateaubriand (for two) £50.00

A double succulent fillet Steak, charcoal grilled, sent out with a bouquetiere of vegetables and carved at the table, served with our own special brandy sauce

Vegetarian

Vegetarian Moussaka £14.50

Greek dish made with layers of potato, aubergines, marrow, fresh sliced tomatoes, topped with bechamel sauce and grated cheese, baked in the oven to a golden colour and accompanied by a selection of vegetables

Roasted Bell Peppers £14.50

filled with Mediterranean vegetables, glazed with herb & mozzarella sauce, accompanied by a selection of vegetables

Risotto of Goats Cheese & Sunblush Tomatoes £14.50

with roasted almonds & pesto oil, accompanied by a selection of vegetables

Vegetables

Chef's selection of seasonal vegetables and potatoes £4.00

Mixed or Green Salad £3.00

Greek Salad £4.50

mixed salad with olives and feta cheese

Fried Onion Rings £2.50

French Fries £2.50

Desserts

Choice of Desserts £4.00

Freshly Brewed Coffee and Mints £2.50

Sunday Lunch

Every Sunday 12.30 - 4.00pm

Starters

Chef's Homemade Soup

Breaded Mushrooms
served with garlic mayonnaise

Prawn Salad
dressed with Marie Rose sauce

Deep Fried Whitebait
Homemade Chicken Liver Patê
served with toast

Melon
with sorbet and fresh berries

Melon and Parma Ham

Pan-fried Goat's Cheese

Main Course

Traditional Sirloin of Roast Beef
served with Yorkshire pudding

Roast Leg of Lamb
with traditional lamb jus

Roast Loin of Pork
with a rich gravy and apple sauce

Supreme of Chicken
with a cream, mushroom and white wine sauce

Fillet of Salmon
grilled or poached, served with a dill and white wine sauce

Homemade Vegetarian Moussaka

All main courses served with a selection of seasonal vegetables and potatoes

Selection of Desserts

Coffee and Mints

3 courses £22.50 2 courses £20.00 Main course £17.50 All inc coffee

THE EATON
HOTEL

279 Hagley Road Edgbaston Birmingham B16 9NB
Telephone (0121) 454 3311 Fax (0121) 454 4928
Email: info@eatonhotel.co.uk www.eatonhotel.co.uk

BORDEAUX

1.	Chateau de Terrefort-Lescalle <i>Full with cherry and berry fruit flavours.</i>	2007	17.00
2.	Chateau Negrit, Montagne-Saint Emilion <i>An impressive plummy scent, with generous soft ripe fruit on the palate.</i>	2007	22.50
3.	Chateau Gardour, Lalande-de-Pomerol <i>This superb wine is filled with velvety damson flavours and complex oak characters.</i>	2005	28.00
4.	Chateau Tour Haut Vignoble, Saint Estephe <i>Well-structured and powerful wine with smooth and silky tannins.</i>	2002	31.00
5.	Chateau de Gironville, Haut Medoc <i>Plum, and blackberries, cigar box and violets appear mid-palate, soft tannins.</i>	2003	32.50
6.	Chateau Lalande de Gravet, Grand Cru, St Emilion <i>Very grapey, with mineral and light spice character, fresh tobacco and a medium to long finish.</i>	2007	36.50
7.	Moulin d'Angludet, Margaux <i>Attractive nose of crushed blackcurrant and bramble which comes through on the palate.</i>	2006	43.00
8.	Chateau Colombier-Monpelou, Pauillac <i>Clear ruby-red with a subtle nose of red fruit, leather, smokey oak and cedar, with firm tannins.</i>	2003	43.00

RED BURGUNDY

9.	Brouilly, Chateau de la Perriere <i>Delicate black cherry aromas, complimented by impressive quantities of black fruits.</i>	Vintage	23.00
10.	Fleurie, La Madone, Georges Duboeuf <i>Seduces with its elegance and smoothness. A combination of floral red berry fruits.</i>	Vintage	26.00
11.	Bourgogne Pinot Noir, Domaine Roger Belland <i>A fine expression of Pinot Noir with clear cut fruit that expands in the glass.</i>	Vintage	28.50
12.	Nuits-Saint-Georges, Vieilles Vignes <i>The richness of old vines give powerful, aromatics, complex flavours of blackberry, and smoke.</i>	2007	55.00
13.	Gevrey Chambertin, Henri Perrot-Minot <i>An attractive fleshy wine, full of charm and finesse, with concentrated ripe berry fruits.</i>	2006	60.00

WHITE FRENCH

14.	Macon Villages, Domaine Chenevieres <i>Dry, delicate and slightly buttery with a clean citrus finish.</i>	Vintage	25.00
15.	Chablis, Domaine Hamelin <i>Light yellow color with a clean and dry bouquet of apples. Excellent balance on the finish.</i>	Vintage	27.50
16.	Pouilly-Fuisse, Clos Reyssie <i>Crisp and fresh but with a pronounced Chardonnay flavour, subtle and yet complex.</i>	Vintage	33.00
17.	Chablis, 1er Cru Vau Ligneau, Domaine Hamelin <i>Exotic aromas of pineapple is followed by a harmonious palate and a refreshing mineral finish.</i>	2007	33.00
18.	Puligny-Montrachet, Vieilles Vignes Girardin <i>A nose of super ripe fruit with hints of toffee and oak is supported by an elegant structure.</i>	2006	57.50

RED & WHITE REGIONAL

19.	Les Templiers, Chardonnay, Vin de Pays des Cotes de Thongue <i>Creamy ripe and crisp wine with refreshingly clean citrus fruit flavours</i>	Vintage	18.50
20.	Les Templiers, Cabernet Sauvignon, Vin de Pays des Cotes de Thongue <i>Deep purple juice brimming with blackcurrant/berry flavours and ripe tannins.</i>	Vintage	18.50
21.	Sancerre Les Boffants <i>Herbaceous, grassy Sauvignon fruit with all the flinty mineral style of the Loire.</i>	Vintage	28.50
22.	Chateauneuf du Pape, Haut Pierre, Delas <i>Deep garnet red in color. Spicy aromas that reveal a rich, yet delicate, body and tightly-knit tannins.</i>	Vintage	41.50

ITALIAN & SPANISH WINES

23.	Pinot Grigio Riserva, Trentino <i>A complex and quite weighty style of Pinot Grigio, with notes of spice and pear.</i>	Vintage	22.00
24.	Montepulciano d'Abruzzo, Fattoria La Valentina <i>Soft supple fruits with juicy fleshy tannins. Vibrant rich and smooth.</i>	Vintage	25.00
25.	Santa Cristina, Chianti Superiore <i>A classic Chianti, offering aromas of red cherry, and smoke, with a medium-bodied palate.</i>	Vintage	25.50
26.	Conde de Valdemar Crianza, Rioja <i>Complex aromas of ripe black berries balanced with warm vanilla notes and a touch of subtle spice.</i>	Vintage	28.00
27.	Conde de Valdemar, Gran Reserva Rioja <i>Delicious velvety Rioja, sophisticated savoury side as well as rich berry fruit and subtle oak influence.</i>	Vintage	41.00

GERMAN

29.	Piesporter Michelsberg, Reh Kendermann <i>An off dry style with delicate peach, lime and mineral fruits and fresh apple acidity.</i>	Vintage	16.00
-----	--	---------	-------

NEW WORLD RED

30.	Ruitersvlei, Pinotage - South Africa <i>Medium bodied with plum, cherry and raspberry flavours and a well rounded finish.</i>	Vintage	17.00
31.	Gran Hacienda, Merlot – Chile <i>A very dark rich smoky black fruit, but soft, well rounded and easy drinking.</i>	Vintage	18.00
32.	Yalumba, 'Y' Series, Shiraz/Viognier – Australia <i>Smooth, supple and silky with a long, expressive palate of dark berry, chocolate and spice flavours.</i>	Vintage	21.00
33.	Yalumba, 'Y' Series, Cabernet Sauvignon – Australia <i>Deep cherry red in colour with cabernet fruit, berries and plum, hints of toasty oak on the finish.</i>	Vintage	21.00
34.	Finca La Colonia, Malbec, Coleccion – Argentina <i>Typical dark berry fruit with liquorice overtones and a peppery spice.</i>	Vintage	24.50
35.	Goldridge Estate Premium Reserve, Pinot Noir – New Zealand <i>This charming wine offers aromas of red cherry, raspberry, smoky oak and cloves.</i>	Vintage	26.50

NEW WORLD WHITE

36.	Gran Hacienda, Sauvignon Blanc – Chile <i>Fresh, bright citrus and pear fruits followed by smoke and a touch of herb.</i>	Vintage	18.00
37.	Yalumba 'Y' Series, Viognier - Australia <i>Golden in colour with enchanting aromas of ripe apricots and orange blossom.</i>	Vintage	21.00
38.	Casa Lapostolle, Chardonnay – Chile <i>Subtle elegance and a citrus freshness that develops into a round, juicy mid-palate.</i>	Vintage	22.00
39.	The Long Paddock, Pinot Gris – Australia <i>A mouth-watering, crunchy citrus wine, balanced with fruit sweetness and minerality.</i>	Vintage	23.00
40.	Buitenverwachting, Sauvignon Blanc, – South Africa <i>Gently persistent gooseberry fruit and nettle-like ripeness are boosted by the merest hint of oak.</i>	Vintage	24.50
41.	Nautilus Estate, Sauvignon Blanc, - New Zealand <i>Aromas of gooseberries and lime give way to a palate of melon, passionfruit and citrus flavours.</i>	Vintage	25.50

ROSE WINE

42.	Mateus Rosé - Portugal <i>It has an intense and delicate fruity aroma with hints of strawberry and plum.</i>	N.V.	16.50
43.	Stone Cellars, Zinfandel Rose – U.S.A. <i>A subtly pink wine with layer upon layer of strawberry peach and watermelon flavours.</i>	Vintage	20.00

CHAMPAGNE & SPARKLING WINE

44.	Asti Spumante, Martini <i>Medium sweet and fruity with aromas of white grapes and elderflower cordial.</i>	N.V.	20.00
45.	House Champagne (Champagne Testulat, Carte d'Or) <i>A subtle and refined champagne with apple and quince fruit flavours and superb balance.</i>	N.V.	38.50
46.	Moet & Chandon, Brut Imperial <i>Delicate and well balanced, with lime blossom followed by a mellow and harmonious finish.</i>	N.V.	47.50
47.	Veuve Clicquot, Yellow Label <i>Well structured with a symphony of fruit flavours and fine balance between fruity and toasty aromas.</i>	N.V.	52.00
48.	Bollinger Special Cuvée <i>A bone dry, full bodied champagne with a mature, toasty flavour and rich aroma.</i>	N.V.	60.00
49.	Laurent Perrier Rosé <i>Deep salmon-pink colour, fruity, fresh and intense followed by a full bodied yet elegant mouthfeel.</i>	N.V.	80.00

HOUSE WINE

50.	KleinKloof, Chenin Blanc – South Africa <i>Fresh and assertive with a zingy fruit salad flavour and a refreshing lemon twist on the finish.</i>	Vintage	15.00
51.	Mountain Red (Cinsaut/Pinotage) – South Africa <i>Deep mulberry colour. Nose leads with bananas, plum and red berry notes, with supple tannins.</i>	Vintage	15.00
52.	Montalto, Pinot Grigio - Italy <i>Crisp refreshing white with a citrus fruit and apple bite.</i>	Vintage	17.00
53.	House Rosé - France <i>The delicate pink colour, fresh and fruity in the mouth with dry, soft finish. Attractive, easy drinking Rose.</i>	N.V.	16.00

HALF BOTTLES

RED	WHITE
54. Cabernet Sauvignon, Gran Hacienda 9.50	58. Sauvignon Blanc, Gran Hacienda 9.50
55. Côtes du Rhône, Domaine de la Fertine 12.00	59. Pinot Grigio, Castel Firmian 12.00
56. Shiraz/Viognier, Yalumba, Y Series 12.00	60. Chablis, Jean-Marc Brocard 13.50
57. Fleurie, La Madone, Georges Duboeuf 13.50	61. Sancerre, Les Boffants, Charles Dupuy 15.00