



# BROWN'S BRASSERIE

## Beverage Menu



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**At Brown's Brasserie we are consciously striving  
towards supporting sustainability.**

**Using surplus ingredients, we contribute  
to making our own garnishes, infusions, purées,  
cordials and shrubs from the use of fresh fruit,  
peels & herbs, no ingredient gets left behind.**

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# SIGNATURE SPRITZER MENU

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## **THYME FOR APEROL SPRITZ** 13

Aperol, Prosecco, Homemade Thyme Syrup

## **CITRONITZ** 13

Noilly Prat Dry Vermouth, Prosecco,  
Homemade Lemon & Thyme Syrup

## **HUGO MAROC** 13

St Germain Elderflower Liquor, Prosecco, Fresh Lemon  
Juice, Homemade Moroccan Mint & Green Tea Syrup

## **MISTAKEN NEGRONI** 13

Campari, Martini Rosso, Prosecco, Homemade Rose &  
Raspberry Syrup

# APERITIVO

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**An Aperitivo is a pre-meal drink; the experience of aperitivo is a cultural ritual. Derived from the Latin aperire, the tradition is meant to stimulate the appetite before your meal**

## **DJANGO** 12

Noilly Prat Dry Vermouth, Fresh Lemon Juice

## **AMERICANO** 12

Martini Rosso, Campari

## **THE ADONIS** 12

Martini Rosso, Orleans Manzanilla Borbón Sherry,  
Fresh Lemon Juice

# BROWN'S SIGNATURE SANGRIA'S

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## **SANGRIA BLANCA** 13

White Wine, Peach Purée, Noilly Prat,  
Fresh Lime Juice, Bubbles

## **SANGRIA BLUSH** 13

Rose Wine, Homemade Raspberry & Rose Syrup,  
Aperol, Bubbles

## **SANGRIA PORTO** 13

Red Wine, Quinta Seara d'Ordens Fine Ruby Port,  
Homemade Plum & Berry Jam, Martini Rosso

# MIMOSA & ROYALS

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## **CLASSIC MIMOSA** 11

Prosecco, Freshly Squeezed Orange Juice

## **ELDERFLOWER ROYALE** 12

St Germain Elderflower Liquor, Prosecco

## **CLASSIC BELLINI** 12

Peach Purée, Prosecco

## **CHAMBORD KIR ROYALE** 13

Chambord, Prosecco, Freshly Squeezed Orange Juice

# FRESH JUICES

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**FRESH ORANGE JUICE** 4.50

**VERTE** 6.90

Orange, Green Apple, Spinach, Lemon, Ginger,  
Mint, Spirulina

**TROPIQUE** 6.90

Coconut Water, Pineapple, Cayenne Pepper,  
Passion Fruit

**IMMUNITÉ** 6.90

Coconut Water, Carrot, Orange,  
Ginger, Lemon, Turmeric

**KOMBUCHA** 5.00

Our Own Homemade Fermented Kombucha  
- Ask for today's infusions

# WHITE WINES

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	150 ml Glass	Bottle
<b>GRAND BOSQUET, COLOMBARD</b>	5.9	29.5
<p>Vibrant tropical notes of pineapple and passionfruit combining with the tartness of lemon and gooseberry. The palate is super fresh and zippy, mouth-watering stone-fruit and quenching citrus, softening to a lovely round finish.</p>		
<b>LES CHIENS CATALANS ,GRENACHE BLANC-ROUSSANNE, LANGUEDOC-ROUSSILLON</b>		32
<p>Slightly floral on the nose with a hint of minerality. Fresh pastry, honeysuckle, peaches and herbs shine through from the Rousanne supported by lovely texture, depth and weight from the Grenache Blanc.</p>		
<b>PICPOUL DE PINET AOP, DOMAINE DELSOL, LANGUEDOC-ROUSSILLON</b>		33
<p>Fruity &amp; floral nose with hawthorn &amp; lime tree fragrances. Lively &amp; fresh.</p>		
<b>CHÂTEAU BAUDUC, SAUVIGNON BLANC, BORDEAUX</b>	8.9	44
<p>Packed with refined nettle and lemon grass zing and unripe nectarines. Crisp and dry, with well balanced acidity, a tropical-fruit laden mid-palate, and refreshing citrus on the finish.</p>		
<b>MÂCON - VILLAGES AOP, MOILLARD GRIVOT, CHARDONNAY, BURGUNDY</b>	9.8	52
<p>Fresh and fruit-driven with lots of citrus and lemon peel when young and with hints of honeysuckle and hawthorn. In oak for 3-6 months giving it a pleasant complexity.</p>		
<b>POUILLY-FUMÉ, LUCY, PIERRE EDGARD, SAUVIGNON BLANC, LOIRE</b>		64
<p>THIS POUILLY-Fumé reveals an intense, complex bouquet with light peach &amp; acacia flower aromas, complemented by an elegant minerality.</p>		



# RED WINES

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150 ml Glass    Bottle

## **GRAND BOSQUET, MERLOT-CABERNETS**

5.9    29.5

Summer berries in a bowl, wafts of wild strawberry, red plum and cherries, with hints of roses and violets. Soft and easy-drinking, sweet red berry fruit is countered by tart redcurrant, providing balance, freshness and lift.

## **CÔTES DU RHÔNE, OLIVER RAVOIRE LA POULARDIERE, GRENACHE/SYRAH, RHÔNE**

7.5    37

Smooth, Silk, reminiscent of black fruit & spices. Aromatic nose revealing ripe fruit, blackcurrant & black cherries

## **CHÂTEAU LA BASTIDE ROUGE, MALBEC-MERLOT, COTES DU MARMANDAIS**

8.5    36

Soft and ripe unoaked red with low acidity, gentle tannins and jammy hints of ripe blackberry, plums, sour cherry and smoky bacon.

## **CHÂTEAU DU MOULIN NOIR, LUSSAC-SAINT-EMILION, CABERNET SAUVIGNON/MERLOT, BORDEAUX**

54

Warm, velvety, chocolately, with masses of complexity and richness wrapped in a warm blanket of pillow-soft tannins and big flavours of coffee, milk chocolate, date and plum pudding

## **CHÂTEAUNEUF-DU-PAPE, CHÂTEAU MAUCOIL (ORGANIC), RHÔNE**

79

Classic Rhone Valley red from certified biodynamic Estate Ch. Maucoil. Dense & brooding character, loaded with decadent date, raisin & mulberry flavours, with hints of cedar & tapenade

## ROSE Wines

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	150 ml Glass	Bottle
<b>JARDIN DES CHARMES ROSÉ, CINSAULT, GRENACHE, LANGUEDOC-ROUSSILLON</b>	7.5	32
Red fruits such as blackcurrant and raspberry charm the palate with a nice overall balance, finishing dry with some floral notes		

<b>WHISPERING ANGEL, CINSAULT/GRENACHE/VERMINTINO, PROVENCE</b>		59
Whispering Angel is today's worldwide reference for Provence rosé. Made from Grenache, Cinsault and Rolle (Vermentino), its pale color is pleasing to the eye and draws one in. The rewarding taste profile is full and lush while being bone dry with a smooth finish		

## SPARKLING

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	150 ml Glass	13.5	59
<b>EMILE BOECKEL CRÉMANT D'ALSACE BRUT BLANC DE BLANCS, PINOT BLANC, ALSACE</b>			
Citrus, green fruit and yeast notes to the fore, the suave palate is crisp and taut, with intriguing hints of slate, minerals, biscuits and light toast. The fine mousse bringing a lovely sheen of luxury.			

<b>EMILE BOECKEL CRÉMANT D'ALSACE BRUT ROSÉ, PINOT NOIR, Alsace</b>			59
A gorgeous powder pink froth greets the pourer, hints of rosehip, rhubarb and dried flowers rising with the bubbles through the pale salmon-pink wine. Beautifully crisp and refreshing on the open, a fine citrus acidity giving way to fresh red berries on the mid-palate, and a soft, rounded finish with a hint of strawberries and cream.			

<b>MÖET &amp; CHANDON, BRUT IMPÉRIAL NV EPERNAY</b>			145
Vibrant notes of green apple and citrus fruits on the nose accompanied by mineral nuances, hints of white flowers as well as aromas of brioche and fresh nuts.			

## LIQUORS

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APEROL	6
MARTINI ROSSO	6
ST-GERMAIN	6
CAMPARI	6
NOILLY PRAT	6
CHAMBORD	6
QUINTA SEARA D'ORDENS RUBY PORT	6
ORLEANS BORBÓN, SHERRY	7

## SOFT DRINKS

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COCA COLA	3.5
DIET COCA COLA	3.5
COCA COLA ZERO	3.5
FANTA	3.5
SPRITE	3.5

# COFFEE & TEA

## ROAST 34

At Brown's Brasserie we proudly serve **Roast 34**. With only 100% Arabica beans from Brazil, East Africa and Sumatra. This medium roast blend has a rich and creamy mouth feel with dark fruit, and chocolate flavors

### COFFEE

ESPRESSO	3.40
AMERICANO	3.90
CAPPUCCINO	4.20
FLAT WHITE	4.20
ROSE LATTE	4.50
LAVENDER LATTE	4.50
CHAI LATTE	4.50
HOT CHOCOLATE	4.40
MOCHA	4.50



### TEA - 3.90

Award winning teas

EARL GREY
GREEN SENCHA
ROOIBOS ORANGE
STRAWBERRY AND MANGO
CHAMOMILE
MOROCCAN NIGHTS MINT
BERRIES DELIGHT



