
30% OFF
Happy Wine Day
Wine not drink on a Sunday?
HAPPY HOUR for EVERY SUNDAY
with 30% OFF on every bottle
under list price HKD 1,000
Except *** bottles on the wine list
*Not applicable for groups of more than 10 people
*Prices Subjects to 10% Service Charge
*Discount from 3 p.m. to 9 p.m.
Terroirs BY LQV
LQV



## *Terroirs' Blind Tasting of the Month*

*$120/glass*

Try to guess our Blind By the Glass of the Month!

Guess the grape and the appellation to WIN one bottle of it!

1 Glass = 1 Answer

Only 1 bottle to win. Then the game starts again with a new Blind Wine.

*All prices are in HKD and subject to 10% service charge

# SET MENU

**$398 / person***

## STARTERS

SOUPE VICHYSSOISE *Leek & Potato, Cream, Chives*

or

KING PRAWN SALAD *Mint & Red Wine Vinegar Dressing, Apple*

or

HOMEMADE FOIE GRAS & PORK TERRINE (+$28) *Sourdough Toast, In-house Mixed Pickles*

## MAINS

SEARED AGED RIBEYE (+$148) *Homemade Fries, Padrón Peppers, Homemade Pepper Sauce*

or

TRUFFLE MUSHROOM LINGUINE *Parmesan Cheese*

or

VEAL BLANQUETTE (+$48) *Carrots, Tarragon, Dijon Mustard, Lardons, Celery, New Potatoes*

or

ROASTED SPRING CHICKEN *Chorizo, Paprika, Bean Cassoulet*

## CHEESE OPTION 40G (+$58)

*Please ask our staff for the daily selection*

## DESSERTS

CREME CARAMEL *Short Bread*

or

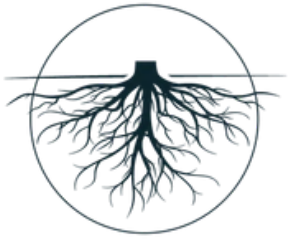
DARK CHOCOLATE TART *Mixed Berries and Raspberry Coulis*

or

SALTED CARAMEL POACHED PEAR (+$50) *Toasted Almonds & Oats, Yoghurt Sorbet*

*Please feel free to ask our Sommeliers for wine pairing's recommendations by the glass or by the bottle*

*The Set Menu is available exclusively for the entire table
*Prices Subjects to 10% Service Charge



## TERROIRS' WINES BY THE GLASS

Price

### SPARKLING WINE

**Champagne Brut Invitation Domaine Huré Frères NV | O |** — $ 160
Pinot Noir, Pinot Meunier & Chardonnay | Apple | White Flowers | Brioche

### ROSÉ

**Côtes de Provence Rollier Château La Martinette 2025 | O |** — $ 90
Grenache, Cinsault, Syrah, Rolle & Tibouren | Red Berries | Ripe Fruits

### REDS

**Morgon La Voute Saint Vicent Domaine Desvignes 2025 | O |** — $ 125
Gamay | Well-Balanced and Fruity | Red Berries & Violet

**Corbieres Boutenac Chateau Fabre Gasparets 2021 | O |** — $ 135
Carignan, Syrah & Mourvedre | Rich & Complex | Black Cherry & Vanilla notes

**Bourgogne Vieilles Vignes Domaine Sarrazin 2024** — $ 130
Pinot Noir | Red Fruits | Light & Elegant

**Crozes-Hermitage Les Trois Chenes Domaine Emmanuel Darnaud 2023 | O |** — $ 145
Syrah | Black Fruits & Spice | Medium Body & Intense

### WHITES

**Pouilly Fuisse Les Vignes du Hameau Domaine Cheveau 2024** — $ 150
Chardonnay | Full & Round | Stone Fruits & Butter

**IGP Collines Rhodaniennes Le Bruit Des Vagues Domaine Julien Pilon 2024** — $ 125
Marsanne & Roussanne | Fresh & Fruity | Mandarin & Apricot

**Vin De France Classic Domaine de l'Ecu 2023 | O | B |** — $ 120
Melon B. | Crispy & Mineral | Citrus & Green Fruits with a salty character

**Cotes du Jura Vin Jaune Les Caves du Vieux Mont 2019** — $ 220
Savagnin | Full Body | Nutty

**Sauternes Les Tourelles de Caillou Chateau Caillou 2022** — $ 150
Semillon | Sweet Wine | Caramel & Candied Citrus

Want to be blind tasted ? Please ask our Sommeliers, they will be glad to help arranging blind tasting by the glass or by the bottle.

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| B | = Biodynamic | O | = Organic | N | = Natural

## TERROIRS' DELICACIES - better when shared

Price

### TERROIRS' PLATTERS

**Artisanal Cheese Platter - | G | H |**
Honey from Chateau la Martinette on demand | Beillevaire Raw Butter
$ 248 | $ 478 | $ 848
Large XL XXL

**Artisanal Cold Cut Platter - | G |**
Day Selection of the Following : Coppa, Rosette, Chorizo, Truffle Ham, Cured Ham | Beillevaire Raw Butter | Maison Marc Gherkins
$ 248 | $ 478 | $ 848
Large XL XXL

**Artisanal Mix Platter - | G |**
Artisanal Cheese & Cold Cut | Honey & Jam on demand | Butter
$ 318 | $ 528 | $ 898
Large XL XXL

**Homemade Pâté en Croute** Pork | Duck Liver | Toasted Almonds — $ 168

**Homemade Foie Gras & Pork Terrine** Sourdough Toast | In-house Mixed Pickles — $ 148

**LQV Croque Monsieur** — $ 168
Sourdough Bread | Comte Cheese | Truffle Ham

**LQV Truffle Mushroom Croque Monsieur - | V | H |** — $ 168
Sourdough Bread | Comte Cheese | Truffle Mushrooms

**Homemade Cheese Gougeres | V | H |** — $ 98
Choux Pastry | Comte Cheese | Burgundy Specialty

**Crispy Tarragon Chicken** — $ 168
Deep Fried Chicken | Tarragon Mustard Sauce

**Pear & Almond Salad - | V | G | H |** — $ 188
Sesame Dressing | Cherry Tomatoes | Red Onions

**Seared Chicken Salad - | G |** — $ 238 ($188 Vegetarian)
Walnuts | Comte Cheese Pesto | Onions | Tomatoes

**Nicoise Salad - | V | G | H |** *add Tuna (+$50)* — $ 188
Green Beans | Eggs | Olives | Tomatoes | Anchovies Dressing | Croutons

**Soupe Vichyssoise - | V | G | H |** — $ 98
Leek & Potato | Cream | Chives

**Burgundy Style Snails** — 6 pieces | 12 pieces
Garlic butter | Shallots | Bread crumbs — $ 108 | $ 198

**Baked Garlic Mushrooms - | V | H |** — 6 pieces | 12 pieces
Garlic butter | Comte Cheese | Bread crumbs — $ 98 | $ 168

**French Fresh Oysters - | G | H |** — 6 pieces | 12 pieces
Fine de Claire n°3 | Shallot Mignonette | Lemon — $ 348 | $ 598

**Shrimp Pil-Pil | H |** — $ 198
Garlic | Cherry Tomatoes | Coriander | Parsley | Onions

**Pan Grilled Octopus Leg - | G | H |** — $ 238
Charred Aubergine Sauce | Comte Pesto | Walnuts | Confit Orange | Ink Jus

**Roasted Aubergine - | V | G | H |** — $ 218
Smoked Cheese | Tomato Salsa | Comte Pesto | Walnuts

*All prices are in HKD and subject to 10% service charge | G | = Gluten Free | V | = Vegetarian | H | = Halal
Please let us know before ordering if you have any allergy or dietary restriction

中文餐牌

## TERROIRS' DELICACIES - better when shared

| | Price |
|---|---|
| Bone-in Ribeye - Dry aged 30 days - 1.1 kg+ - \| G \|<br>Padron Peppers \| Gratin Dauphinois \| Homemade Peppercorn Sauce | $ 1,388 |
| Sirloin / Tenderloin - Dry aged 30 days - 400g+ - \| G \|<br>Padron Peppers \| Gratin Dauphinois \| Homemade Peppercorn Sauce<br>French Dry aged meat will be served Rare, Medium Rare or Well done only | $ 748 |
| Homemade Not-So-Mini Burgers (x3)<br>Brioche \| Salad leaves \| Comte Cheese | $ 165 |
| French Steak Tartare<br>Sourdough Toast \| Can be served with or without egg yolk | $ 248 |
| Roasted Spring Chicken<br>Chorizo \| Paprika \| Bean Cassoulet | $ 238 |

| | |
|---|---|
| Pan Seared Courgettes OR Honey Glazed Carrots - \| G \| V \| H \| | $ 98 |
| Padron Peppers OR Homemade French Fries (Homemade Mayo +$5) - \| V \| | $ 98 |

## TERROIRS' MONTHLY SPECIALS

| | |
|---|---|
| Truffle Mushroom Linguine - \| V \| H \|<br>Parmesan Cheese | $ 238 |
| Veal Blanquette<br>Carrots \| Tarragon \| Dijon Mustard \| Lardons \| Celery \| New Potatoes | $ 248 |
| Baked Mont d'Or - \| V \| G<br>Baked Cheese \| Red Onion Jam \| Sourdough Bread | $ 368 |

## TERROIRS' DESSERTS

| | |
|---|---|
| Creme Caramel - \| G \| H \|<br>Shortbread | $ 98 |
| Dark Chocolate Tart \| H \|<br>Mixed Berries & Raspberry Coulis | $ 98 |
| Creme Brulee \| G \| H \|<br>Fresh Berries \| Shortbread | $ 98 |
| Salted Caramel Poached Pear \| H \|<br>Toasted Almonds & Oats \| Yoghurt Sorbet | $ 108 |
| Handmade Chocolate Truffles - 6 pieces | $ 98 |

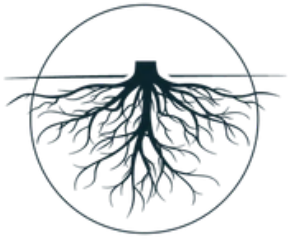
Want to bring your own cake ? We charge a $200 cake fee per cake.

## TERROIRS' SOFT DRINKS & BEERS & CIDERS

| | Price |
|---|---|
| Mineral Water - Velleminfroy Still or Sparkling - 100cl | $ 70 |
| Juice by Fabre - Chardonnay Grape or Pomegranate - 33cl | $ 70 |
| Clos des Citots - Apple Juice or Limonade - 33cl - \| O \| | $ 60 |
| Artisanal Beer by Alaryk - Blonde, IPA, Blanche - 33cl - \| O \| | $ 70 |
| Organic Craft Ciders - Apple, Pear or Quince - 75cl | $ 168 \| $ 198 \| $ 248 |

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Please let us know before ordering if you have any allergy or dietary restriction

| O | = Organic
| G | = Gluten Free
| V | = Vegetarian



| TERROIRS' SPIRITS - 3cl | Price |
|---|---|
| Port Vintage Maison Niepoort 1952 | $ 450 |
| Port Vintage Nacional Maison Quinta do Noval 2001 | $ 450 |
| Porto Maison Rozes 1960s | $ 250 |
| Madeira Reserva Boal Maison d'Oliveiras 1978 | $ 280 |
| Madeira Henriques And Henriques NV | $ 400 |
| Marsala Superiore Riserva ACI 1840 | $ 350 |
| Vermouth Extra Dry Maison Noilly Prat 1980s | $ 150 |
| Pastis de Marseille Maison Ricard 1950s | $ 280 |
| Anisette Maison Ricard 1950s | $ 350 |
| Anisette Maison Marie Brizard 1960s | $ 300 |
| Anis Imperator 1950s | $ 250 |
| Pastis Maison Louis Roque | $ 90 |
| Verveine Verte du Velay Maison Pages 1960s | $ 280 |
| Verveine Jaune du Velay Maison Pages 1960s | $ 280 |
| Benedictine DOM Cachet Or 1940s | $ 450 |
| Dry Gin Maison Marie Brizard 1950s | $ 200 |
| Gin Domaine Milan NV - 320 btls produced | $ 150 |
| Liqueur Clacquesin 1940s | $ 350 |
| Liqueur de Cassis Chateau Mouton de Rotschild NV | $ 350 |
| Pineau des Charentes Maison Vallet 1970s | $ 250 |
| Pineau des Charentes Maison Brillet 1970s | $ 180 |
| Prunelle de Bourgogne Maison Vedrenne 1970s | $ 150 |
| Marc de Champagne Tres Vieux Maison Heidsieck & Co 1980s | $ 250 |
| Marc de Bourgogne Hors d'Age Domaine Dujac | $ 280 |
| Fine de Bourgogne Domaine des Lambrays | $ 300 |
| Cognac Maison Heraud 1960s | $ 250 |
| Cognac XO Grande Champagne Maison Raymond Ragnaud | $ 200 |
| Cognac Fine Champagne Maison Rouyer 1970s | $ 250 |
| Liqueur d'Abricots Domaine Roulot | $ 140 |
| Grand Marnier Gold Seal 1940s | $ 500 |

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# Baked Mont d'Or

HK$368

*Prices Subjects to 10% Service Charge


Raclette Party
HK$498 / head
200g Raclette Cheese
+ 200g Artisanal Cold Cuts
+ Salads & Pickles
* by reservation only
*Prices Subjects to 10% Service Charge
Terroirs
BY LQV
LQV

# terroir

[ ter-wahr; French ter-war ] noun.

1. The aggregate characteristics of the environment in which a food or wine is produced, including regional and local climate, soil, topography as well as the people and their craft.
2. The flavour imparted to a food or wine by such characteristics.

