

Happy Wine Day

30%
OFF

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

*Prices Subjects to 10% Service Charge

french
gourmay
法國五月美食家

Terroirs
BY LQV



LQV

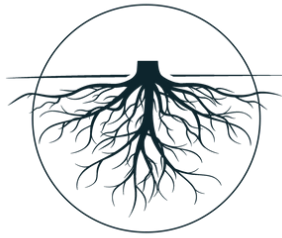
Thank you for your visit

Leave us a review &
Get your free snack!



*One free Cheese Gougère for a review on Google, Tripadvisor or Openrice.
Offer applicable once per table.





TERROIRS' WINES BY THE GLASS

Price

CHAMPAGNE

Champagne Brut Invitation Huré Frères NV | O | \$ 150
Pinot meunier, Pinot noir, Chardonnay | Refressing | Toast

MACERATION WINE

Côtes de Provence Rosé Château la Martinette 2022 \$ 90
Syrah, Clairette, Cinsault & Grenache | Fruity | Floral

REDS

Vin de France Khayyam Mas De Libian 2022 | O | B | \$ 100
Grenache, Syrah & Mourvèdre | Black Fruits | Spiced

Saumur Domaine Guiberteau 2018 | B | N | \$ 125
Cabernet Franc | Mid Body | Elegant

Pinot Noir Liaison Domaine Enderle & Moll 2020 | B | N | \$ 120
German Pinot Noir | Red cherry | Earthy

Brouilly Vieilles Vignes Domaine Dutraive 2020 | N | \$ 120
Gamay | Strawberries | Light & Natural

WHITES

Bourgogne Chitry Constance Olivier Morin 2022 \$ 110
Chardonnay | Round | Floral, Citrus & Vanilla Hint

Bandol Blanc Domaine Tempier 2021 \$ 130
Clairette, Ugni Blanc & Roll | Floral | Exotic Fruits

Menetou-Salon Les Bornés Domaine Pellé 2022 \$ 90
Sauvignon Blanc | Cripsy | Mineral

Jurancon Doux Domaine Lafitte 2019 - | B | \$ 100
Gros Manseng & Petit Manseng | Sweet Dessert Wine | Exotic Fruits

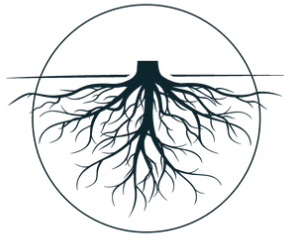
Arbois Vin Jaune Domaine Jacques Puffeney 2013 \$ 280
Savagnin | Full Body | Nutty

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.

Every Saturday, our staff open ONE magnum of wine and offer a free glass to our customers to make them discover wines. Come enjoy a free drink ! First come first served.

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



TERROIRS' DELICACIES - better when shared

Price

TERROIRS' PLATTERS

Artisanal Cheese Board - G Honey from Chateau la Martinette Beillevaire Raw Butter	\$ 248 \$ 478 Large XL
Terroirs' Full Artisanal Cheese Board - G Honey from Chateau la Martinette Beillevaire Raw Butter	\$ 850
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 Large XL
Homemade Pâté en Croute Pork Duck Liver Toasted Almonds	\$ 148



LQV Croque Monsieur 2.0 Homemade Bread Comte Cheese Truffle Ham or Truffle Mushroom - V	\$ 168
Crispy Seafood Cornet Squid, Shrimps & Fish Citrus Bearnaise	\$ 198
Homemade Cheese Gougeres V Choux Pastry Comte Cheese Burgundy Specialty	\$ 98
Crispy Tarragon Chicken White Wine Tarragon Mustard Sauce	\$ 178



Fresh Endives Salad - V - G Fresh Figs and Roasted Walnuts Brie de Meaux Sweet White Wine Vinaigrette	\$ 168
Seared Chicken Salad - G Cheese Pesto Cherry Tomatoes Red Onions or Pesto Salad- V	\$ 198 \$ 148

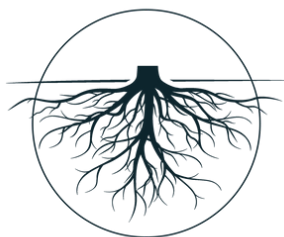


French Whole Sole Marinière to share (in bone) Limande Sole Lemon & Capers Courgettes	\$ 548
Octopus Tentacle - G Octopus Burnt Eggplant Sauce Langoustine Juice	\$ 288
Roasted Aubergine V - G Smoked Cheese Tomato Salsa Comte Cheese Pesto	\$ 188
Burgundy Style Snails Garlic butter Shallots Bread crumbs	6 pieces 12 pieces \$ 98 \$ 188

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| G | = Gluten Free

| V | = Vegetarian



TERROIRS' DELICACIES - better when shared Price

Bone-in Ribeye - Dry aged 30 days - 1.2 kg+ - G Padron Peppers Gratin Dauphinois Chef's Sauce of the Day	\$ 1,288
Sirloin / Tenderloin - Dry aged 30 days - 500g - G Padron Peppers Gratin Dauphinois Chef's Sauce of the Day	\$ 748
Homemade Mini Burgers (x3) Homemade Brioche Salad leaves Comte Cheese	\$ 150
Seared Steak Tartare Gerkins Shallots Mustard Toast	\$ 218
Half Spring Truffle Chicken for Two - G New Potatoes Mushrooms Fresh Truffles	\$ 348
Braised Lamb Shank Red Wine Jus Mash Potatoes Red Cabbage	\$ 258



Pan Seared Courgettes OR Honey Glazed Carrots - G - V 	\$ 98
Truffle Mash Potatoes - G - V 	\$ 118
Homemade Truffle Fries - V 	\$ 118

TERROIRS' MONTHLY SPECIALS

Seafood Soup Lobster Jus Fish Soup Salmon Roe Milk Foam Pesto Oil	\$ 98
Mezze Platter Hummus Sun dried tomato Paste Tapenade Olives	\$ 188
French Beef Marrow Bone (2 pieces) Roasted Garlic Butter Salt Pepper	\$ 218

TERROIRS' DESSERTS

Dark Chocolate & Salted Caramel Fondant Lemon Creme Fraiche Icecream Biscuit	\$ 98
French Lemon Tart Lemon Curd Homemade Butter Shell	\$ 98
French Crème Brûlée Cold Brew Drip Milk Crème Brûlée Orange Purée	\$ 98
French Apple Tart French Apple Frangipane Lemon Creme Fraiche Icecream	\$ 98

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

TERROIRS' SOFT DRINKS & BEERS Price

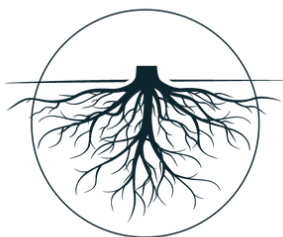
Mineral Water: Still or Sparkling - 75cl	\$ 50
Juice by Coteaux Nantais: Orange or Apple or Pineapple - 25cl - O 	\$ 40
Artisanal Beer by Alaryk - Blanche or Amber - 33cl - O 	\$ 58
Coffee - Espresso OR Double Espresso	\$ 35 \$ 50

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TERROIRS' SPIRITS - 3cl	Price
Port Vintage Maison Niepoort 1952	\$ 450
Port Vintage Nacional Maison Quinta do Noval 2001	\$ 450
Porto Finest Reserve Maison Sandeman 1970s	\$ 150
Porto Maison Rozes 1960s	\$ 250
Porto Taylor's 20 years old	\$ 130
Madeira Reserva Boal Maison d'Oliveiras 1978	\$ 280
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 Emperor 1950s	\$ 250
Pastis de l'Ile de Ré	\$ 90
Pastis Maison Louis Roque	\$ 90
Chartreuse Jaune Voiron Maison des Peres Chartreux 1964-1966	\$ 750
Chartreuse Jaune Maison des Peres Chartreux 2017	\$ 180
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 Rothschild NV	\$ 450
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 VSOP Maison Remy Martin 1970s	\$ 280
Cognac Fine Petite Champagne Maison Raymond Ragnaud 1960s	\$ 250
Cognac Fine Champagne Maison Rouyer 1970s	\$ 250
Cognac Grande Fine Champagne Maison Raymond Ragnaud 1980s	\$ 200
Cognac Hennessy Bras Arme 1960s	\$ 180
Liqueur d'Abricots Domaine Roulot	\$ 140
Grand Marnier Gold Seal 1940s	\$ 500
Poire Williams Maison Wolfberger	\$ 100

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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.

