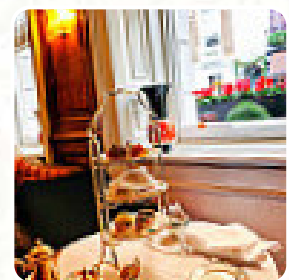
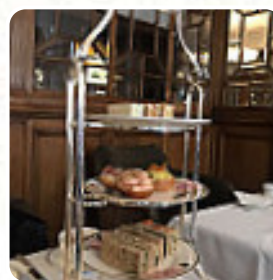




## ***HTX Mayfair - Brown's Hotel Menu***

<https://menulist.menu>

Browns Hotel 33 Albemarle Street London, W1S 4BP, United Kingdom  
+442075184060,+442074936020 - <http://www.roccofortehotels.com/hotels-and-resorts/browns-hotel/restaurants-and-bars/ora-by-heinz-beck/>



The restaurant from London offers **279** different meals and drinks on [the menu](#) at an average price of £22.

# HTX Mayfair - Brown's Hotel Menu



## Drinks

MY MARTINI £21

## Hot Drinks

TEA

## Singles

RUINART BLANC DE BLANCS

## Champagne & Sparkling

POMMERY BRUT

## Signature Cocktails

GRAN TORINO £19

## Lombardia

2015 LUGANA I FRATI , (TURBIANA),  
DOC, CA DEI FRATI

## Marche

2013 VILLA BUCCI, (VERDICCHIO),  
CASTELLI DI JESI, DOCG

## Champagnes

BILLECART-SALMON ROSÉ

## Armagnac

JANNEAU GRAND ARMAGNAC XO

## Sparkling Wine

2004 DOM RUINART BLANC DE BLANCS

## Craft Cocktails

MARTINI NEGRONI £19

## Digestive

GRAHAM'S 10 YEARS OLD TAWNY

## Featured Cocktails

BREAKFAST MARTINI £20

## Champagne Rosé

GOSSET ROSÉ

## Schaumweine 0,75l

TAITTINGER, BRUT RÉSERVE

## Non-Vintage

LOUIS ROEDERER, BRUT PREMIER

## Pol Roger

WINSTON CHURCHILL

## Cognacs

REMY MARTIN EXTRA

## Krug

KRUG ROSÉ

## White Bordeaux

2010 CHÂTEAU BROWN, PESSAC-  
LÉOGNAN (SAUVIGNON BLANC,  
SÉMILLON)

# ***HTX Mayfair - Brown's Hotel Menu***



## ***Cognac, Armagnac & Calvados***

HENNESSEY XO

## ***Cotes de Castillon***

2012 CHÂTEAU LA GASPARDE, CUVÉE PRESTIGE, J. JANOUÉIX

## ***Champagne Vintage***

2006 LOUIS ROEDERER, CRISTAL

## ***Burgundy, France***

2011 BEAUNE DU CHÂTEAU 1ER CRU

## ***Xo***

HINE ANTIQUE XO

## ***Enjoy A Nightcap!***

1983 GRAHAM'S VINTAGE PORT

## ***Rioja, Spain***

2010 RIOJA RESERVA RAMON BILBAO

## ***Champanhes***

CHAMPAGNE RUINART BRUT

## ***White Spain***

2016 PAZO DO MAR, (ALBARINO), CORAL DO MAR

## ***White North America***

2014 CUIVAISON, (CHARDONNAY), ESTATE GROWN, CARNEROS, NAPA VALLEY

## ***Red Loire Valley***

2011 BOURGUEIL, (CABERNET FRANC), LA PETITE CAVE, DOMAINE YANNICK AMIRAULT

## ***Red New Zealand***

2016 DELTA, (PINOT NOIR), MARLBOROUGH

## ***Loire Valley, France***

2012 SAUVIGNON BLANC, LEVIN WINES, LOIRE VALLEY

## ***Côte De Provence, France***

2014 CHÂTEAU LA GORDONNE, VÉRITÉ DU TERROIR, CÔTE DE PROVENCE, FRANCE

## ***Minestre (Suppen)***

ZUPPA DI CAROTE E ZENZERO

## ***Bottle Serves***

HENNESSEY FINE DE COGNAC

## ***Starters***

BURRATA, AVOCADO E RAPE ROSSA VINAIGRETTE AL PONZU

RICCIOLA MARINATA AL LIMONE VERDE CON PURE DI PATATE DOLCI

## ***Wines***

RUINART BRUT

RUINART ROSÉ

# ***HX Mayfair - Brown's Hotel Menu***



## ***Puglia***

2015 IL PUMO, (NEGROAMARO), SAN MARZANO

2015 A. MANO (PRIMITIVO)

## ***Umbria***

2015 NOVITA, (PINOT GRIGIO), UMBRIA

2015 FALESCO, (GRECHETTO), IGP

## ***Port***

2011 GRAHAM'S LATE BOTTLED VINTAGE

GRAHAM'S 20 YEARS OLD TAWNY

## ***Calvados***

LECOMPTE, ORIGINEL, PAYS D'AUGE

LECOMPTE 18 YEARS, PAYS D'AUGE

## ***Cognac***

HENNESSEY IMPERIAL

RICHARD HENNESSEY

## ***Brandies***

REMY MARTIN XO

HENNESSEY PARADISE

## ***Saint-Julien***

2013 RÉSERVE DE LÉOVILLE BARTON

2008 SARGUET DE GRUAUD LAROSE

## ***House Champagne***

2006 POMMERY GRAND CRU

2002 DOM RUINART ROSÉ

## ***Bordeaux, France***

2012 CHÂTEAU VIEUX SARPE, SAINT-EMILION GRAND CRU CLASSÉ

2008 CHÂTEAU LA CROIX, POMEROL

## ***Graves & Pessac Leognan***

2011 CHÂTEAU BROWN, PESSAC LÉOGNAN

2000 CHÂTEAU HAUT BRION, 1ER GRAND CRU CLASSÉ

## ***Champagne- Non-Vintage By The Bottle***

POL ROGER, BRUT RESERVE

BOLLINGER, SPECIAL CUVÉE

## ***Italian Sparkling Wines***

FERRARI BRUT PERLE' 2010

FERRARI PERLE' ROSE' 2010

## ***Côte Chalonnaise & Mâconnaise***

2015 SAINT VÉRAN, DOMAINE BOTTI

2014 MONTAGNY 1ER CRU, LE VIEUX CHÂTEAU , CHRISTOPHE DENIZOT

## ***White Alsace***

2012 DOPFF AU MOULIN (GEWURZTRAMINER), GRAND CRU

2012 DOPFF AU MOULIN (RIESLING), GRAND CRU SHOENENBOURG

## ***White South America***

2016 CARMEN RESERVA, (SAUVIGNON BLANC), CHILE

# ***HTX Mayfair - Brown's Hotel Menu***



2016 ANDELUNA 1300, (CHARDONNAY),  
MENDOZA, ARGENTINA

## ***White South Africa***

2016 DE WETSHOF ESTATE,  
(CHARDONNAY), BON VALLON,  
ROBERTSON

2016 FOUNDERS, (CHENIN BLANC),  
SWARTLAND WINERY, SOUTH AFRICA

## ***Chalonnais / Beaujolais***

2015 BEAUJOLAIS VILLAGES LA  
VAUXANNE, (GAMAY), JACQUES  
CHARLET

2015 FLEURIE, (GAMAY), DOMAINE  
ANDRÉ COLONGE FILS

## ***Red South Africa***

2014 BACKSBERG, (CABERNET  
SAUVIGNON, MERLOT, PETIT VERDOT),  
PAAR

2015 CRYSTALLUM, CUVÉE CINÉMA,  
(PINOT NOIR), HEMEL EN AARDE RIDGE

## ***Red North America***

2013 LA CREMA, (PINOT NOIR), RUSSIAN  
RIVER VALLEY, SONOMA

2013 SHAFER, (MERLOT), NAPA VALLEY,  
CALIFORNIA

## ***Our Recommended Wines By The Glass***

2010 PERLE, FERRARI

2010 PERLE ROSE, FERRARI

## ***Dessert***

GELATINA DI MELOGRANO CON GELATO  
AI PINOLI TOSTATI

VARIAZIONI FORMAGGI

TIRAMISU HB

## ***Main Course***

TAGLIATA DI MANZO DI RHUG ESTATE  
CON SALSA AL BASILICO E CIME DI  
RAPE

TAGLIOLINI ALLE ERBE FINI E  
MAZZANCOLLE

RISOTTO AI FUNGHI PORCINI E  
TARTUFO BIANCO

## ***Champagne***

POMMERY ROSE'

KRUG, GRANDE CUVÉE

2005 DOM PÉRIGNON

## ***Margaux***

2006 CHÂTEAU DU TERTRE 5ÈME CRU  
CLASSÉ

2007 CHÂTEAU DE CANTENAC BROWN,  
3ÈME CRU CLASSÉ

2000 CHÂTEAU MARGAUX 1ER GRAND  
CRU CLASSÉ

## ***Vintage Champagne***

2008 MOËT CHANDON, GRAND VINTAGE

2005 BOLLINGER, LA GRANDE ANNÉE

2007 PERRIER JOUET, BELLE EPOQUE

## ***Chablis***

2015 PETIT CHABLIS, DOMAINE  
ELLEVIN, BRIGITTE CERVAU



# ***HX Mayfair - Brown's Hotel Menu***



2014 CHABLIS 1ER CRU MONTMAINS,  
DOMAINE JEAN GOULLEY

2012 CHABLIS GRAND CRU BOUGROS,  
DOMAINE WILLIAM FÈVRE

## ***Medoc***

2011 CHÂTEAU PATACHE D'AUX

2010 CHÂTEAU LA TOUR DE BY

2006 CHÂTEAU CHASSE SPLEEN

## ***White Rhône***

2015 PAPILLON, MAISON WILLIAMS  
CHASE (ROLLE, VIOGNIER)

2015 CONDRIEU, DOMAINE PHILIPPE  
FAURY (VIOGNIER)

2014 CONDRIEU, ETIENNE GUIGAL  
(VIOGNIER)

## ***White Halves***

2013 LES TERRES BLANCHES,  
(GEWÜRZTRAMINER), DOMAINE  
MITTNACHT, ALSACE

2016 SANCERRE, (SAUVIGNON BLANC),  
ANDRÉ DEZAT, LOIRE VALLEY, FRANCE

2013 PULIGNY-MONTRACHET, VIEILLES  
VIGNES, VINCENT GIRARDIN,  
BURGUNDY, FRANCE

## ***Cider Brandy***

JULIAN TEMPERLEY'S 5 YEARS OLD  
SOMERSET

JULIAN TEMPERLEY'S 10 YEARS OLD  
SOMERSET

JULIAN TEMPERLEY'S 15 YEARS OLD  
SOMERSET

## ***White Australia***

2015 CULLEN, (SEMILLON, SAUVIGNON  
BLANC), MARGARET RIVER

2012 TORBRECK THE STEADING BLANC,  
BAROSSA VALLEY

2015 POLISH HILLS, (RIESLING),  
GROSSET VINEYARD, CLARE VALLEY

## ***White New Zealand***

2013 SAINT CLAIR, (SAUVIGNON  
BLANC), PIONEER BLOCK 18, DILLONS  
POINT

2017 CLOUDY BAY, (SAUVIGNON  
BLANC), MARLBOROUGH

2015 CLOUDY BAY, (CHARDONNAY),  
MARLBOROUGH

## ***Pomerol & Ialande Pomerol***

2010 CHÂTEAU LE PRIEURÉ (7200  
BOTTLES PRODUCED), J. JANOUÉIX

2007 CHÂTEAU LA CROIX, J. JANOUÉIX

2005 CHÂTEAU LA CROIX TOULIFAUT,  
(11100 BOTTLES PRODUCED), J.  
JANOUÉIX

## ***British Beer***

BITTER TWISTED GOLD ALE, SCOTLAND  
4.2

SCHIEHALLION BEER, SCOTLAND 4.8

LONDON PRIDE, ENGLAND 4.5

## ***Antipasti***

INSALATA DI ERBE CON  
MELOGRANO PESTO DI PISTACCHI £14  
E FIORI EDULI

ASTICE CON PATATE DOLCI  
VERDURE IN PINZIMONIO E £28  
BACCHE DI GOJI

# HX Mayfair - Brown's Hotel Menu



SCAMPI MARINATI SU CETRIOLO E  
MELA CON GELATINA D'ANICE £25

ANIMELLE DI VITELLO CON  
AMARANTO CROCCANTE SU  
CREMA DI RAPE ROSSE E SALSIA £19  
AL PREZZEMOLO

## Dolci

GELATINA DI MELOGRANO E  
GELATO AI PINOLI SALATI £12

VARIAZIONE DI COCCO, BANANA E  
LIME £12

LAMPONI GRATINATI CON GELATO  
ALLE MANDORLE £12

PIANETA NOCCIOLAN £12

## Secondi Piatti

ROMBO CON CREMA AI FRUTTI DI  
MARE, CIME DI RAPA ARROSTITE E £27  
TARALLO AL FINOCCHIETTO

FILETTO DI SAN PIETRO MARINATO  
AL CURRY E LIMONE VERDE CON £28  
SALSIA LEGGERA AL PESTO DI  
BASILICO

FILETTO DI MANZO MARINATO AI  
PEPI CON FINOCCHI, MELANZANE E £35  
INFUSE ALLE ERBE

PERNICE ROSSA AI PROFUMI DI  
SOTTOBOSCO £29

## Friuli

2016 LIVON, (FRIULANO), DOC COLLIO

2015 ATTEMS, (PINOT GRIGIO), IGT

2016 PINOT GRIGIO, COLLI ORIENTALI,  
LIVIO FELLUGA

2015 PINOT BIANCO, COLLI ORIENTALI,  
LIVIO FELLUGA

## Rosé Wine

2016 CHASE WILLIAMS (GRENACHE)  
CHÂTEAU CONSTANTIN, LUBERON,  
FRANCE

2015 CHÂTEAU LA GORDONNE,  
(GRENACHE, SYRAH) PROVENCE,  
FRANCE

2015 LA FONTE, (SANGIOVESE),  
TERRABIANCA, TOSCANA, ITALY

2015 SANCERRE (PINOT NOIR),  
DOMAINE VILLAUDIÈRE, LOIRE VALLEY,  
FRANCE

## Sherry

MANZANILLA SECA `LA GITANA`,  
SANLUCAR DE BARRAMEDA, SPAIN

PALOMINO FINO, LUSTAU, JEREZ, SPAIN

AMONTILLADO SECO , LUSTAU, JEREZ,  
SPAIN

PEDRO XIMENEZ DULCE, EL CANDADO,  
VALDESPINO, JEREZ, SPAIN

## Pauillac

2008 CHÂTEAU BATAILLEY 5ÈME CRU  
CLASSÉ

2011 ECHO DE LYNCH BAGES

2000 CHÂTEAU LATOUR 1ER GRAND  
CRU CLASSÉ

1959 CHÂTEAU MOUTON ROTHSCHILD  
2ÈME CRU CLASSÉ

## Sicily

2016 PACCAMORA, (INZOLIA), IGP,  
CURATOLO ARINI

2016 ALTA MORA, (CATARRATTO), DOC  
ETNA

2016 GRILLO, TENUTE SALINARO

2016 COMETA DOC, (FIANO), SICILY

# HX Mayfair - Brown's Hotel Menu



## *The Negroni*

NEGRONI SGROPPINO	£19
NEGRONI SVEGLIATO	£19
BELLO SBAGLIATO	£19
VINTAGE NEGRONI	£55

## *The Martini*

SALTY MARTINI	£20
LADY ELEGANCE	£21
MARTINI ALL'ITALIANA	£20
DIRTY DONOVAN	£20

## *White Loire*

2012 LEVIN WINES, (SAUVIGNON BLANC)

2016 POUILLY FUMÉ, DOMAINE YVON ET PASCAL TABORDET, (SAUVIGNON BLANC)

2016 SANCERRE, COMTE LAFOND, (SAUVIGNON BLANC)

2012 BARON DE L, DOMAINE DE LADOUCETTE, (SAUVIGNON BLANC)

## *Red Spain*

2011 RIOJA RESERVA (TEMPRANILLO) ONDARRE

2011 RIOJA RESERVA, (TEMPRANILLO), VINA ALBERDI

2014 FINCA VILLACRECES, (TEMPRANILLO, CABERNET SAUVIGNON), RIBERA DEL DUERO

2012 MAS LA PLANA, (CABERNET SAUVIGNON), TORRES, PENEDES

## *Red South America*

2016 CARMEN, (PINOT NOIR), VALLE DE LEYDA, CHILE

2016 DONA PAULA, (MALBEC), MENDOZA, ARGENTINA

2014 PEREZ CRUZ RISERVA, (CABERNET SAUVIGNON), CHILE

2012 CHEVAL DES ANDES, BY CHEVAL BLANC ST EMILION, MENDOZA, ARGENTINA

## *Primi Piatti*

INFUSO DI PARMIGIANO 24 MESI CON QUINOA VERDURE £19

RISOTTO OLIO E GRANA PADANO, CON SCAMPI E VERDURE IN CARPIONE £28

SPAGHETTI AI FRUTTI DI MARE CON SPUMA DI PREZZEMOLO E BOTTARGA DI MUGGINE £23

LINGUINE ALLO SCORFANO, PEPERONI ROSSI E ZUCCHINE £19

TAGLIOLINI CON GRANCHIO REALE PURE E MELANZANA AFFUMICATA £35

## *Saint-Emilion*

2012 CHÂTEAU BOUTISSE, GRAND CRU CLASSÉ

2008 CHÂTEAU LE CASTELOT, GRAND CRU CLASSÉ, J. JANOUÉIX

2007 CHÂTEAU VIEUX-SARPE, GRAND CRU CLASSÉ, J. JANOUÉIX

2008 CHÂTEAU HAUT-BADETTE, GRAND CRU CLASSÉ, J. JANOUÉIX

2005 CHÂTEAU HAUT-SARPE, GRAND CRU CLASSÉ, J. JANOUÉIX

## *Red Australia*

2014 CAPE MENTELLE (CABERNET, MERLOT) MARGARET RIVER, AUSTRALIA

2014 JESTER MITOLO, (SHIRAZ), MCLAREN VALE



# ***HX Mayfair - Brown's Hotel Menu***



2013 YALUMBA, THE CIGAR, (CABERNET SAUVIGNON), COONAWARRA

2014 BROKENWOOD, (SHIRAZ), HUNTER VALLEY

2012 NINE POPES, CHARLES MELTON, (SHIRAZ, GRENACHE), BAROSSA VALLEY

## ***Main***

FEGATO GRASSO D'ANATRA CON CILIEGE E QUINOA ALLE SPEZIE

TONNO MARINATO CON CAVIALE E CAVOLFIORI

TORTELLINI DI VITELLO CON CREMA DI ZUCCA PARMIGIANO E TARTUFO NERO

MERLUZZO NERO AL SEDANO VERDE E CAPPERI

ANATRA CON RAPE ROSSE, RAFANO E SALSA AL BALSAMICO

DESSERT DI SAN SILVESTRO

## ***Degustazione***

MEDAGLIONI DI ASTICI MARINATE ALLO YUZU E LEMONGRASS SU GUACAMOLE CON MACARON DI SOIA

TARTAR DI MANZO RADICI AUTUNNALI E CONSOMMÉ DI TOPINABUR

TORTELLINI D'ANATRA CON INFUSO D'AGHI DI PINO E POLVERE DI FUNGHI PORCINI

MERLUZZO IN CROSTA DI 'NDUJA SU VERDURE ALLE ERBE AROMATICHE

CAPRIOLO IN CROSTA DI FAVE DI CACAO E LIQUIRIZIA, PURE DI CASTAGNE CONFETTURA DI CACHI E SALSA AL PEPE NERO

GALATINA AL MANDARINO CON GELATO AL BERGAMOTTO

## ***Veneto***

2016 SOAVE CLASSICO DOC, (GARGANEGA) , TEDESCHI CAPITEL TENDA

2016 SOAVE CLASSICO, (GARGANEGA), PIEROPAN

2016 VALPOLICELLA CORTE GIARA, (CORVINA, MOLINARA, RONDINELLA), ALLEGRINI

2013 AMARONE, (CORVINA, MOLINARA, RONDINELLA), TEDESCHI

2013 AMARONE, (CORVINA, MOLINARA, RONDINELLA), ALPHA ZETA

2014 VALPOLICELLA SUP. SINGLE VINEYARD (CORVINA, CORVINONE), TEDESCHI

## ***Côte De Nuits***

2015 HAUTES CÔTES DE NUITS (PINOT NOIR) PIERRE NAIGEON, BURGUNDY

2015 BEAUNES 1ER CRU DU CHÂTEAU, BOUCHARD PÈRE FILS

2014 FIXIN CRAIS DE CHÊNE, RENÉ BOUVIER

2013 CHAMBOLLE-MUSIGNY, BOUCHARD PÈRE FILS

2012 NUITS SAINT GEORGES 1ER CRU, LES HAUTS PRULIERS, DOMAINE DANIEL RION

2013 GEVREY-CHAMBERTIN, CHAMPERRIER, JEAN TARDY FILS

## ***Red Halves***

2014 MT DIFFICULTY, (PINOT NOIR) CENTRAL OTAGO, NEW ZEALAND

2013 GEVREY-CHAMBERTIN, (PINOT NOIR) BOILLOT, BURGUNDY, FRANCE

2012 SHAFER, (MERLOT) NAPA VALLEY, CALIFORNIA, USA

# ***HX Mayfair - Brown's Hotel Menu***



2011 CHÂTEAU LA CROIX, (MERLOT, CABERNET SAUVIGNON) POMEROL, BORDEAUX

2008 CHÂTEAU HAUT-SARPE, (MERLOT, CABERNET SAUVIGNON) ST EMILION GRAND CRU

2010 AMARONE CLASSICO, (CORVINA, MOLINARA) ALLEGRIANI, VENETO, ITALY

## ***Red Wine***

2015 CÔTES DU RHÔNE, (SYRAH, GRENACHE) A. BRUNEL, RHÔNE VALLEY, FR.

2013 CHIANTI RISERVA, (SANGIOVESE), DA VINCI, TOSCANA, ITALY

2012 CHÂTEAU BOUTISSE (MERLOT/CAB) SAINT EMILION GRAND CRU, FRANCE

2015 BEAUNES 1ER CRU (PINOT NOIR) BOUCHARD PÈRE ET FILS, BURGUNDY

2013 AMARONE, (CORVINA, MOLINARA), TEDESCHI, VENETO, ITALY

2013 BAROLO DOCG, (NEBBIOLO), MASSOLINO, PIEMONTE, ITALY

2011 BRUNELLO DI MONTALCINO, (SANGIOVESE), RICASOLI, TOSCANA, ITALY

## ***Red Rhône Valley***

2015 CÔTE DU RHÔNE, (GRENACHE, SYRAH), ANDRÉ BRUNEL

2014 AMPHORAE, (GRENACHE, SYRAH), MAISON WILLIAMS CHASE

2013 SAINT JOSEPH, (SYRAH), DOMAINE COURBIS

2015 CHÂTEAUNEUF DU PAPE, (GRENACHE, CINSAULT), TÉLÉGRAMME

2007 CÔTE RÔTIE BRUNE ET BLONDE, (SYRAH), ETIENNE GUIGAL

2008 HERMITAGE, (SYRAH), DOMAINE BERNARD FAURIE

1978 CHÂTEAUNEUF DU PAPE, (GRENACHE, SYRAH), CHÂTEAU RAYAS

## ***White Wine***

2016 PAZO DO MAR, (ALBARINO), CORAL DO MAR, SPAIN

2016 LIVON, COLLIO, (FRIULANO), FRIULI, ITALY

2012 LEVIN WINES, (SAUVIGNON BLANC), LOIRE VALLEY, FRANCE

2016 ALTA MORA, ETNA, (CARRICANTE), SICILIA, ITALY

2015 TORRICELLA, B. RICASOLI, (CHARDONNAY, SAUVIGNON BLC) TOSCANA, ITALY

2014 CHABLIS 1ER CRU MONTMAINS, J. GOULLEY, BURGUNDY, FRANCE

2016 PINOT GRIGIO, COLLI ORIENTALI, LIVIO FELLUGA, FRIULI, ITALY

2015 MEURSAULT, LE LIMOZIN, RENÉ MONNIER, BURGUNDY, FRANCE

## ***Sweet Wines***

2014 BOTRYTIS VIOGNIER, YALUMBA, FSW8B, AUSTRALIA

2015 BLACK MUSCAT, ELYSIUM, CALIFORNIA

2015 LATE HARVEST TOKAJI, DORGO, HUNGARY

2016 CORDON CUT RIESLING, MOUNT HORROCKS, AUSTRALIA

2013 CHÂTEAU LAFON, SAUTERNES

2013 RECIOTO DELLA VALPOLICELLA, L'ERENITA, CA RUGATE, ITALY

1999 TOKAJI ASZÚ 6 PUTTONYOS, TOKAJ CLASSIC, HUNGARY

1998 CHÂTEAU D'YQUEM, 1ER CRU CLASSÉ, SAUTERNES

# ***HX Mayfair - Brown's Hotel Menu***



## ***Tuscany***

2015 TORRICELLA, BARONE RICASOLI,  
(CHARDONNAY, SAUVIGNON BLANC),  
IGT

2016 VERMENTINO/ANSONICA, ORGANIC  
WINE, POGGIO TONDO

2014 COLLEZIONE PRIVATA,  
(CHARDONNAY), IGT, ISOLE OLENA

2015 CHIANTI CLASSICO,  
(SANGIOVESE), RICASOLI BROLIO

2013 CHIANTI RISERVA DOCG,  
(SANGIOVESE, CANAILOLO), DA VINCI

2013 CHIANTI RISERVA BUCERCHIALE ,  
(SANGIOVESE), SELVAPIANA

2012 IL FAUNO DI ARCANUM, (MERLOT,  
CAB FRANC, CAB SAUV, PETIT VERDOT),  
ARCENO

2011 BRUNELLO DI MONTALCINO  
(SANGIOVESE), RICASOLI

2013 FOLTALLORO, (SANGIOVESE),  
FELSINA

## ***Côte De Beaune***

2014 BOURGOGNE BLANC, DOMAINE  
RENÉ MONNIER

2015 SAINT-AUBIN, EN VESVAU,  
CHÂTEAU DE SANTENAY

2015 MEURSAULT, LE LIMOZIN, RENÉ  
MONNIER

2014 CHASSAGNE MONTRACHET, RENÉ  
MONNIER

2013 CHASSAGNE MONTRACHET 1ER  
CRU LES VERGERS, MARC MOREY

2015 PULIGNY-MONTRACHET 1ER CRU  
LES FOLATIÈRES, RENÉ MONNIER

1991 MUSIGNY BLANC DOMAINE COMTE  
GEORGE DE VOGUE

2001 LE MONTRACHET GRAND CRU  
DOMAINE BOUCHARD PÈRE ET FILS

2014 SAVIGNY-LES-BEAUNE,  
BOUCHARD PÈRE FILS

2009 POMMARD 1ER CRU,  
JAROLLIÈRES, DOMAINE J.M BOILLOT

## ***Piemonte***

2016 GAVI DI GAVI, FOSSILI, (CORTESE),  
DOCG, SAN SILVESTRO

2016 GAVI DI GAVI, LA SCOLCA BLACK  
LABEL, (CORTESE), DOCG

2016 RIESLING LANGHE PETRACINE ,  
VAJRA

2015 SANT' ANDREA, (BARBERA), VIGNA  
MARINA COPPI

2013 UVAGGIO DOC, (NEBBIOLO,  
VESPOLINA, CROATINA), SPERINO

2013 BARBARESCO DOCG, REYNA,  
(NEBBIOLO), MICHELE CHIARLO

2012 BAROLO LE ALBE, (NEBBIOLO),  
VAJRA

2013 BAROLO MERCERASCO DOCG,  
(NEBBIOLO), RENATO RATTI

2013 BAROLO DOCG, (NEBBIOLO),  
MASSOLINO

2012 LESSONA DOC, (NEBBIOLO,  
VESPOLINA), SPERINO

2014 BARBARESCO DOCG, (NEBBIOLO),  
BRUNO ROCCA

# ***HTX Mayfair - Brown's Hotel Menu***



## ***HTX Mayfair - Brown's Hotel***

Browns Hotel 33 Albemarle  
Street London, W1S 4BP,  
United Kingdom

### **Opening Hours:**

Monday 07:30 - 10:30; 12:00 - 23:00  
Tuesday 07:30 - 10:30; 12:00 - 23:00  
Wednesday 07:30 - 10:30; 12:00 - 23:00  
Thursday 07:30 - 10:30; 12:00 - 23:00  
Friday 07:30 - 10:30; 12:00 - 23:00  
Saturday 07:30 - 10:30; 12:00 - 23:00  
Sunday 07:30 - 11:00; 12:30 - 16:00; 19:00  
- 22:30

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