

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

Terroirs
BY LQV



LQV

Follow us on Instagram!



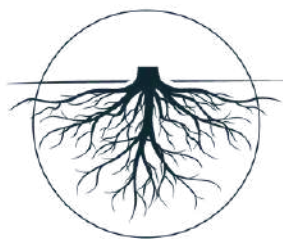
@terroirsbylqv



Terroirs
BY LQV



LQV



TERROIRS' WINES BY THE GLASS

Price

CHAMPAGNE

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

ROSE

Australia Pinot Rosé Bass Phillip 2018 - | N | \$ 120
Pinot Noir | Fresh | Red fruits | Unfiltered

REDS

Côtes du Rhône Cairanne Domaine Richaud 2021 | O | N | \$ 125
Grenache, Mourvèdre, Carignan, Syrah | Black Fruits | Spiced

Vin de France Libre Pensee Clotaire Michal 2020 | B | N | \$ 100
Gamay | Natural | Fruity

Givry Les Dracy Domaine Sarrazin 2021 \$ 130
Pinot Noir | Red cherry | Slightly oaky

Fleurie Chapelle des Bois Domaine de la Grand'Cour 2020 \$ 125
Gamay | Light | Red fruits & Floral

WHITES

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

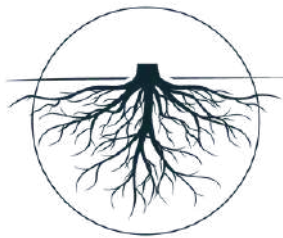
Corbieres Lux de Luc Blanc Famille Fabre 2022 \$ 90
Roussanne, Rolle & Grenache | Generous | Stone Fruits

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.



TERROIRS' DELICACIES - better when shared

Price

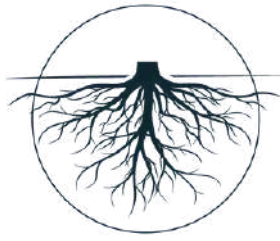
TERROIRS' PLATTERS

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 Tarragone 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	\$ 198
or Pesto Salad- V	\$ 148
Octopus Tentacle - G Octopus Burnt Eggplant Sauce Langoustine Juice	\$ 288
The Egg V Mushroom Ragout Baby Onions Truffle Oil	\$ 178
Roasted Aubergine V - G Smoked Cheese Tomato Salsa Comte Cheese Pesto	\$ 168
Pan Seared French Seabass Fillet - G Crushed new potatoes Cherry tomatoes sauce Green beans Parsley	\$ 260

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

| V | = Vegetarian

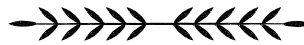
| G | = Gluten Free



TERROIRS' DELICACIES - better when shared

Price

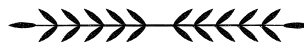
Bone-in Ribeye - Dry aged 30 days - G Padron Peppers Gratin Dauphinois Chef's Sauce of the Day	\$ 1,250
Beef Bourguignon Red Wine Lardons Vegetables	\$ 220
Braised Lamb Shank Red Wine Jus Mash Potatoes Red Cabbage	\$ 258
—>>>>><<<<<—	
Green Bean's Toasted Almonds - G - V	\$ 98
Truffle Mash Potatoes - G - V	\$ 118
Honey Glazed Carrots - G - V	\$ 98



TERROIRS' MONTHLY SPECIALS

Homemade Mini Burgers Homemade Brioche Salad leaves Comte Cheese	\$ 150
Snails Garlic butter Shallots Bread crumbs	6 pieces 12 pieces \$ 98 \$ 188
Raclette Party 200g raclette cheese 200g cold cut mix Potatoes & Pickles ONLY FOR BOOKINGS	\$ 498/head

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
Caramelized Pear Cinnamon Chestnuts Brioche	\$ 98

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

TERROIRS' SOFT DRINKS & BEERS

Price

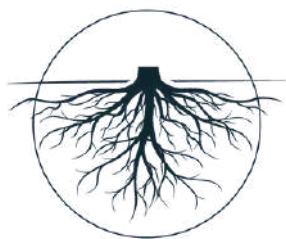
Mineral Water: Still or Sparkling - 75cl	\$50
Juice by Coteaux Nantais: Orange or Apple or Pineapple - 25cl - O	\$40
Artisanal Lemonade by Elixia: Nature or Mint - 33cl - O	\$40
Artisanal Beer by Alaryk - IPA, Blonde, Blanche or Amber - 33cl - O	\$58
Cidre Brut by Clos des Citots -Organic Brut Farm Cider - 75cl - O	\$ 158

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

| O | = Organic

| V | = Vegetarian

| G | = Gluten Free

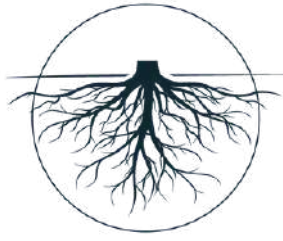


TERROIRS' SPIRITS - 3cl

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
Chartreuse Jaune Maison des Peres Chartreux	\$ 150
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
Armagnac Maison Gelas 8YO	\$ 140
Grand Marnier Gold Seal 1940s	\$ 500

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



TERROIRS' WINTER TASTING MENU

Tasting menu : 448\$* | Wine Pairing : Add 298\$* - 7.5 cl glasses (half)

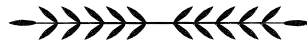
Mise en bouche

Époisse Cheese Gougères

Choux Pastry | Époisse Cheese

Champagne Invitation Domaine Huré Frères NV

Pinot meunier, Pinot noir, Chardonnay | Ripe fruits | Toast



Starter

Homemade Paté en Croute & Salad

Pork | Duck Liver | Toasted Almonds

Secret wine and Vintage

Secret Grape | Secret Aromas



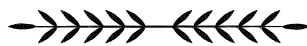
Main

Beef Bourguignon

Red Wine | Lardons | Vegetables

Givry Les Dracy Domaine Sarrazin 2021

Pinot Noir | Red cherry | Slightly oaky



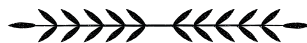
Cheese

Crottin de Chavignol & Saint Nectaire

Hard Goat Cheese | Soft Cow Cheese

Menetou-Salon Les Bornés Domaine Pellé 2022

Sauvignon Blanc | Cripsy | Mineral



Dessert

Caramelized Pear

Cinnamon | Chestnuts | Brioche

Jurançon Doux Château Lafitte 2019

Petit Manseng & Gros Manseng | Exotic Fruits

*All prices are in HKD subject to 10% service charge | Last Order 10 p.m. | We have limited availability so please book in advance to avoid disappointment | Please let us know if there is any special dietary requirements we will do our best to accomodate it

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.

