PINOT NOIR CHAMPS BLANC
These grapes from Légny in the Pierre Dorées region are mostly vinified in a whole bunch, which gives a fruity crunchy wine with richness and structure. Medium bodied, ample and succulent, notes of raspberries, cherries and dried flowers. Pairs perfectly with our Tomato Brie Bruschetta, all types of red and white meat and our chocolate desserts! 149

BARBARESCO NATALE VERGA
From Piemonte, Northern Italy, a dry, full and warm wine with great structure and long aromatic persistent flavor. Fruity, evolved and spicy, excellent with our Foie Gras Crème Brûlée, Wild Boar & Shrimp Pot Stickers and Island-Polished Pitch. 210

CARRASCAL MALBEC
A perfect gaucho wine for roasted beef and vegetables.100% Malbec from the vineyards of Lujan de Cuyo. The ageing process in large French oak casks add earthiness to its typical ripe plums, dark cherries and violet notes. Very drinkable ! 161

BAROLO DOCG
Made exclusively from Nebbiolo grapes, this wine has a bright red ruby color, a complex nose with intense floral aromas with hints of spice and liquorice. Taste is warm and fragrant, with well blended tannins, opening up to an extremely long and soft finish. This is a lovely wine for true connoisseurs and stronger dishes. 210

CRU MONPLAISIR
This delicious black fruit-filled wine comes from vineyards just outside the Margaux appellation. Round, supple and concentrated, offering a mouthful of flavors; dark fruits, soft tannins and great chocolate notes! Excellent with our Duck Breast Crostini, West Indian Dahl, Ribeye and Filet Oscar. 149

CÔTES DU RHÔNE FAMILLE PERRIN
Seductive intense and deep ruby red colour with purple undertones. This wine reveals a powerful nose of ripe black fruit with subtle notes of spices, enhanced with a hint of Sichuan pepper. A beautiful blend of Grenache, Syrah and Mourvèdre with typical notes of Syrah that linger on a very long finish, a wine that everyone should try! 132

CHÂTEAU DE L' ÉCOLE SAUTERNES
A dessert wine from Bordeaux. Chateau de L'ecole, made with muscadelle, sauvignon blanc and semillon, slides elegantly and tastefully on the palate. Powerful and floral nose, with notes of plum, peach and quince. Truly delicious with our Creme Brûlée and Sticky Figgy Pudding. 159
Available by the glass 49

ALL PRICES ARE IN EASTERN CARIBBEAN DOLLARS
EXCLUSIVE OF VAT AND SUBJECT TO 10% SERVICE CHARGE

1 758 450 0210 / 485 7189
info@bigchefsteakhouse.com
@bigchefsteakhouse
www.bigchefsteakhouse.com

Big Chef
STEAKHOUSE
PRIME STEAK & SEAFOOD

MARC'S CELLAR

WELCOME TO MARC'S CELLAR

Here it is, that we may gather, celebrate, and raise a glass

BILLECART SALMON, CHAMPAGNE BRUT RÉSERVE WHITE

The Brut Réserve is a light, fine and harmonious champagne. It is made up of a blend of Pinot Noir, Chardonnay and Meunier from three different years and sourced from the best sites in the Champagne region. There is a maturity with a touch of floral freshness for this cuvée, which expresses aromas of fresh fruit and ripe pears. The ideal partner for every occasion. It is perfect as an aperitif and can be enjoyed with a wide variety of dishes. 325

TAITTINGER CUVÉE PRESTIGE ROSÉ

A remarkably vibrant and sophisticated Champagne,blended from Pinot Noir & Pinot Meunier grapes, intense blood orange color, fine persistent pinpoint bubbles rising in delicate strands to the surface of the wine. Attractive notes of cherry stones, dried flowers, strawberries and tangerines.. Full of flavor, full bodied and truly delicious!! A beautiful aperitif. 345

ALEXANDRE MONMOUSSEAU VOUVRAY BRUT - WHITE SPARKLING

One of Rosie's favorites! This Vouvray Brut offers enticing aromas of lemon blossoms intertwined with nuances of toasted brioche. Complex and very expressive in the mouth, light and balanced, fine bubbles that tease the tongue. A delicate character reflecting the Vouvray/Loire terroir. Perfect as an aperitif, but also with our Tuna Tartar and our Seafood Tartelette. 141

CAKEBREAD SAUVIGNON BLANC

We love the minerality and balanced acidity of this grape which produces this fresh, crisp and zesty Sauvignon Blanc. This wine pairs wonderfully with our seafood. 220

ALEXANDRE MONMOUSSEAU LA SERPETTE VOUVRAY TENDRE AOC

This wine pairs with the spices of the Caribbean, ideal with our Sumac Crusted Salmon and Seafood Escabeche as well as Foie Gras and our mature cheeses. La Serpette Tendre is made from 100% Chenin Blanc, with beautiful aromas of coconut and vanilla. The very " Caribbean" mouth of nutmeg brown sugar, white rum and candied citrus fruits. Very delicious! 143

DOMAINE BOTT FRERES RIESLING GRAND CRU OSTERBERG

Bott Frères is located in the village of Ribeauville, in the heart of Alsace. The Riesling Grand Cru is one of the prides of the domaine. Grown on clay-limestone soil, the wine is rich, full bodied, intense and complex with bright aromas of stone fruit combined with a strong minerality. We pair it with any of our roasted white meats but it's especially delicious with our " Big Chef " Caldo Santo 210

CHABLIS LES MALANDES

Citrus fruits and fresh fruit merge with notes of white flowers and herbaceous hints, salty and mineral memories. Crisp,lively, fresh and savory, very drinkable! Perfect as an aperitif with our Seafood Tartelette and our Bruschetta. 169

CHÂTEAU BRILLETTE MOULIS 2004

Powerful, spicy black fruit nose, with a good deal of oak and a slight raisiny character. Rich, broad, fleshy, succulent, backed by hefty tannins. A perfect match for our dry aged steaks and smoked pork ribs. 215

MONTES FOLLY SYRAH

A bold elegant red, aromas of blueberries and blackcurrants with light notes of chocolate and subtle toast. Lots of hedonistic pleasures here, but not over the top. A perfect " winter wine" especially enjoyable with our " Bone In" steaks & our A5 Waygu Ribeye. 342

WEINERT CABERNET FRANC

This Cabernet from Lujan de Cuyo in Mendoza, Argentina is aged in old barrels for 18 - 24 months. It has the cabernet's tannic, strength and acidity, but with the house's accent of flavors and aromas. Wonderful notes of coffee and candied fruit, which make this an ample Cabernet for all of our grilled Heritage Angus Steaks. 259

FLEURIE LES DEUX GRANITES

One of Rosie's favorites! Fleurie is the queen of Beaujolais. This cuvée is a blend of two great granite terroirs, Ponce and Les Garants, an elegant intense wine, full of roundness and fruit.Lovely aromas of plums, raspberries, spices and rose petals. This Fleurie is a very nice match with all kinds of white and red meat as well with our Duck Breast Crostini and our Lavender Roasted Lamb Rack. 155