

# *Réunion*



Champagne & Cocktail Bar

*Welcome to the Réunion Champagne and Cocktail Bar.*

*Once the first class lounge for the Brighton Belle, the Réunion Champagne and Cocktail bar is one of Victoria's best-kept secrets. When creating the menu we wanted to harmoniously combine the bars history with innovation and tradition. From classics to house creations, our drinks combine the finest ingredients with superior service. We welcome off list requests and will produce classics such as the Mojito, Cosmopolitan and Sours with quality and perfection as we are committed to delivering excellence within our service as well as our drinks. Please make yourself at home and watch the hustle and bustle of London's busiest station pass by as you sip away.*



*All spirit and wine prices shown at 50ml and 175ml measures, 25ml and 125ml measures are available upon request. Please enquire at the bar for a separate price list.*

*All prices are inclusive of V.A.T.  
A discretionary Service charge of 12.5% will be added  
to your final bill*

*Réunion Champagne and Cocktail Bar  
The Grosvenor  
101 Buckingham Palace Rd  
London SW1W 0S7*

*/ReunionLondon*

*@ReunionLondon*

## FOOD

### SMALL PLATES

(3 for £16.00)

<b>WILD MUSHROOM ARANCINI</b>	6.5
<i>Aioli sauce, watercress</i>	
<b>SPICY LAMB MEATBALLS</b>	6.5
<i>Goat curd, pickled cucumber, coriander cress</i>	
<b>GRILLED CHORIZO</b>	6.5
<i>Red pepper purée, rocket salad, lime dressing</i>	
<b>CRISPY CALAMARI</b>	6.5
<i>Guacamole, rocket salad</i>	
<b>SMOKED HADDOCK FISH CAKE</b>	6.5
<i>Mustard cream sauce</i>	
<b>MINI BURGER SLIDERS</b>	6.5
<b>MANCHEGO CROQUETTES</b>	6.5
<i>Saffron crème fraîche</i>	

### SHARING PLATES

<b>FISH PLATTER</b>	16
<i>Cured salmon, mackerel, crispy calamari, smoked haddock fish cake, grilled lemon, capers, tartar sauce</i>	
<b>CHARCUTERIE PLATTER</b>	16
<i>Tender slices of cured meat, olives, caramelised red onion marmalade, toasted tomato bread</i>	
<b>MEZZE PLATTER</b>	16
<i>Houmous, baba ganoush, Kalamata olives, grilled halloumi, stuffed peppers, grilled vine tomatoes, pitta bread</i>	
<b>CHEESE PLATTER</b>	16
<i>A selection of British regional cheeses with apple and ginger chutney, biscuits</i>	

### SIDE DISHES

<b>HAND CUT CHIPS/FRENCH FRIES</b>	4
<b>ROCKET AND PARMESAN</b>	4
<b>GREEN SALAD</b>	4
<b>TOMATO SALAD</b>	4

*We welcome enquiries from customers who wish to know whether any dishes contain particular ingredients. Please inform your order-taker of any allergy or special dietary requirements that we should be made aware of when preparing your menu request.*

## CHAMPAGNE

<b>LOUIS DORNIER ET FILS BRUT, FRANCE</b> <i>Stylish, pronounced, biscuity, elegant.</i>	125ml Glass 11 65
<b>TAITTINGER BRUT RÉSERVE, FRANCE</b> <i>Dry and elegant, subtly biscuity.</i>	125ml Glass 16 85
<b>TAITTINGER PRESTIGE BRUT ROSÉ, FRANCE</b> <i>Ripe, elegant summer fruits.</i>	125ml Glass 18 90
<b>VEUVE CLICQUOT YELLOW LABEL BRUT, FRANCE</b> <i>Rich and dry with great depth.</i>	95
<b>DOM PÉRIGNON BRUT, FRANCE 2006</b> <i>Dry, complex, classic luxury.</i>	280

## SPARKLING WINE

<b>GANCIA PROSECCO DRY, ITALY</b> <i>Fresh bread and citrus fruit.</i>	125ml Glass 7.5 36
<b>CASA ROJO MOLTÓ NEGRE BRUT, CAVA, SPAIN</b> <i>Fresh and fruit-led with notes of brioche.</i>	125ml Glass 9 48
<b>CHAPEL DOWN CLASSIC BRUT, ENGLAND NV</b> <i>Ripe red apples and peach dominate the nose with apples and light tropical fruit on the palate.</i>	125ml Glass 10 58

## SWEET WINE

<b>ERRÁZURIZ LATE HARVEST SAUVIGNON BLANC, CASABLANCA VALLEY, CHILE</b> <i>Honey, raisins, and dried apricots.</i>	50ml Glass 7.5
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## PORT

<b>COCKBURNS FINE TAWNY-DOURO, PORTUGAL</b>	50ml Glass 6
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## SHERRY

<b>HIDALGO "LA GATINA" MANZANILLA</b>	50ml Glass 4.5
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## WHITE WINE

TEKENA SAUVIGNON BLANC, CENTRAL VALLEY, CHILE	175ml Glass	6.5 26
<i>Citrus and tropical fruit flavours.</i>		
KLEINE ZALZE CELLAR SELECTION BUSH VINES CHENIN BLANC, COASTAL REGION, SOUTH AFRICA	175ml Glass	6.5 28
<i>Soft, creamy exotic fruit hints.</i>		
VERAMONTE CHARDONNAY, CASABLANCA VALLEY, CHILE	175ml Glass	8.5 34
<i>Vibrant apples and pineapple.</i>		
VIDAL SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND	175ml Glass	9 36
<i>Crisp herbaceous passion-fruit and melon.</i>		
GRAVE DEL FRIULI PINOT GRIGIO, BORGO TESIS, FANTINEL, ITALY	175ml Glass	8 32
<i>Apples, peach and pear notes vie for attention.</i>		
BAY OF FIRES RIESLING, TASMANIA, AUSTRALIA		45
<i>Fresh lime coupled with subtle hints of musk.</i>		
CHABLIS, DOMAINE MARGUERITE CARILLON, FRANCE		56
<i>Fresh with mineral notes and an elegant finish.</i>		

## ROSÉ WINE

BELVINO PINOT GRIGIO ROSATO DELLE VENEZIE, ITALY	175ml Glass	7 28
<i>Fresh summer fruit.</i>		

## RED WINE

TEKENA CABERNET SAUVIGNON, CENTRAL VALLEY, CHILE	175ml Glass	6.5 26
<i>Light-bodied, with plum fruit.</i>		
NEDERBURG THE MANOR SHIRAZ, WESTERN CAPE, SOUTH AFRICA	175ml Glass	7.5 32
<i>Ripe plums and spiced cherries.</i>		
DON JACOBO RIOJA CRIANZA, BODEGAS CORRAL, SPAIN	175ml Glass	9 38
<i>Silky, smooth raspberry and cream.</i>		
CÔTES DU RHÔNE, LES ABEILLES ROUGE, JEAN-LUC COLOMBO, FRANCE	175ml Glass	9.5 39
<i>Fresh and silky on the palate, red fruits, liquorice and spice.</i>		
SALENTEIN BARREL SELECTION MALBEC, UCO VALLEY, MENDOZA, ARGENTINA	175ml Glass	11 48
<i>Blackberry, blueberry and redcurrant, with subtle hints of violet.</i>		
CHÂTEAUNEUF-DU-PAPE, LES BARTAVELLES, JEAN-LUC COLOMBO, FRANCE		55
<i>Powerful, full, complete and silky with notes of ripe fruit and liquorice.</i>		

## CHAMPAGNE COCKTAILS

### REUNION CHAMPAGNE COCKTAIL 12

*Grand Marnier, cocktail  
bitters, topped with  
Champagne*

### FLYING SCOTSMAN 13

*Hendrick's gin, elderflower  
syrup, cucumber, topped  
with Champagne*

### WILD FOREST 12

*Fresh pomegranate,  
raspberry purée, basil,  
Solerno blood orange  
liqueur, topped with  
Champagne*

### MADNESS 12

*La Fee Parisienne absinthe,  
Limoncello, topped with  
Champagne*

### BELLINI'S 12

*Originally made with fresh  
fruit purée, offered by us with  
a great range of flavours all  
topped with Prosecco*

### VERY DARK 14

*Sipsmith sloe gin, Crème de  
Mure, fresh blackberries,  
dash of orange juice, topped  
with Champagne*

## ALL TIME FAVOURITES

### FOG CUTTER 12

*Martel V5 Cognac, Havana  
Club 3 year old, Beefeater  
gin, orgeat syrup and  
orange juice*

### CAFFE LIMONE 10

*Absolut vodka, Limoncello,  
Frangelico, Tia Maria,  
fresh espresso and dash  
of cream*

### PASSION FRUIT 11

*PINA COLADA  
Passion fruit purée, double  
cream, pineapple juice,  
Aluna coconut rum and  
coconut syrup*

### BILLIONAIRE 10

*Makers Mark bourbon,  
Peychaud's bitters*

### SIDECAR 10

*Calvados, Grand Marnier,  
orange bitters*

### SINGAPORE SLING 14

*Beefeater gin, Cherry  
Heering liqueur, Cointreau,  
Benedictine, Angostura  
bitters, grenadine, pineapple  
juice, topped with soda*



## BEER AND CIDER

### LAGER

<i>Beck's (330ml)</i>	4.5
<i>Moretti (330ml)</i>	5
<i>Pilsner Urquell (330ml)</i>	6

### IPA

<i>Curious (330ml)</i>	6
<i>Lagunitas, USA (355ml)</i>	6.5

### AMERICAN CRAFT BEER

<i>Brooklyn Lager, U.S.A. (330ml)</i>	6
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### WHEAT BEER

<i>Vedett Extra White, Belgium (330ml)</i>	6.5
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### BLONDE

<i>Vedett Extra Blond, Belgium (330ml)</i>	6.5
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### PALE ALE

<i>Meantime Pale Ale, England (330ml)</i>	6
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### LOW ALCOHOL

<i>Beck's Blue, Germany (275ml)</i>	4.5
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### CIDER

<i>Aspall Premier Cru (500ml)</i>	8.5
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## TONICS/MIXERS/JUICES

<i>Coca cola 330ml</i>	3.5	<i>Slimline tonic</i>	3
<i>Diet coke 330ml</i>	3.5	<i>Fever Tree 200ml</i>	
<i>Lemonade</i>	3	<i>Fruit juice</i>	3.5
<i>Fever Tree 200ml</i>		<i>Soda water</i>	3
<i>Ginger ale</i>	3	<i>Fever Tree 200ml</i>	
<i>Fever Tree 200ml</i>		<i>TYNant still water 750ml</i>	6
<i>Ginger beer</i>	3	<i>TYNant sparkling water 750ml</i>	6
<i>Fever Tree 200ml</i>		<i>San Pellegrino 330ml</i>	3.5
<i>Bitter lemon</i>	3	<i>Aqua Panna 330ml</i>	3.5
<i>Fever Tree 200ml</i>			
<i>Tonic water</i>	3		
<i>Fever Tree 200ml</i>			

## VODKA

<i>Absolut Blu</i>	7	<i>Grey Goose</i>	10
<i>(Winter Wheat) Sweden</i>		<i>(Wheat) France</i>	
<i>Belvedere (Rye)</i>	9.5	<i>Ketel One (Wheat)</i>	8
<i>Poland</i>		<i>Netherlands</i>	
<i>Chase Vodka</i>	10.5	<i>Wyborowa Exquisite</i>	12
<i>(Potato) England</i>		<i>(Single Estate Rye)</i>	
		<i>Poland</i>	

## TEQUILA

<i>Don Julio Añejo</i>	16	<i>Ocho Blanco</i>	7
<i>Don Julio Reposado</i>	15		

## RUM

<i>Bacardi Carta Blanca</i>	7	<i>Havana Club 7yr,</i>	8.5
<i>Doorlys XO, Barbados</i>		<i>Cuba</i>	
<i>Foursquare (Spiced),</i>	7.5	<i>Koko Kanu</i>	8
<i>Barbados</i>		<i>(Coconut), Jamaica</i>	
<i>Havana Club 3yr,</i>	7	<i>Diplomatic Reserva</i>	12.5
<i>Cuba</i>		<i>Exclusiva, Venezuela</i>	

## APERITIF *from 7.5*

### VERMOUTH

<i>Dubonnet, France</i>	<i>Martini Bianco, Italy</i>
<i>Gancia Bianco, Italy</i>	<i>Martini Rosso, Italy</i>
<i>Lillet Blanc, France</i>	<i>Noilly Prat Dry, France</i>
<i>Martini Extra Dry, Italy</i>	<i>Noilly Prat Red, France</i>

### BITTERS

<i>Campari, Italy</i>	<i>Fernet Branca, Italy</i>
<i>Aperol, Italy</i>	

### PASTIS

*Pernod, France*

### ABSINTHE

*La Fee Parisienne,*  
*France*





## GIN

<i>Beefeater,</i> <i>England</i>	7	<i>Plymouth Original,</i> <i>England</i>	7.5
<i>Beefeater 24,</i> <i>England</i>	7	<i>Sipsmith,</i> <i>England</i>	9.5
<i>Bombay Original,</i> <i>England</i>	7.5	<i>Sipsmith Sloe Gin</i>	12
<i>Hendrick's,</i> <i>Scotland</i>	8.5	<i>Tanqueray,</i> <i>England</i>	7.5
<i>Jensen's Bermondsey,</i> <i>England</i>	7.5	<i>Tanqueray No.10,</i> <i>England</i>	12
	<i>Martin Miller's,</i> <i>England</i>	8	

## CACHAÇA

*Abelha Gold organic* 8.5

## WHISK(E)Y

### JAPANESE SINGLE MALT

*Suntory Yamazaki* 25  
*12yr*

### IRISH WHISKY

*Jameson, Blend* 7

### AMERICAN

*Canadian Club,*  
*Blend, Canada* 7

*Maker's Mark* 8

*Jack Daniel's,*  
*Tennessee* 7.5

*Woodford Reserve,*  
*Kentucky Straight* 9

### SCOTTISH BLEND

*Chivas Regal 12yr* 8

*J. Walker Blue Label* 50

*J. Walker Black Label* 8.5

*Monkey Shoulder* 8

### SCOTTISH SINGLE MALT

*Jura superstition* 10.5

*Macallan Gold* 10.5

*Highland park 12yr* 10

*Coal ila 12yr* 12

*Ardberg 10yr* 12

*Lagavulin 16yr* 14.5

*Bannababbain 12yr* 11.5

*Laphroaig 10yr* 12.5

*Balvenie 12yr* 10

*Talisker 10yr* 11

*Glenfiddich 15yr* 12

## BRANDY (50ml)

### COGNAC

<i>Martell VS</i>	7
<i>Martell VSOP</i>	11
<i>Martell XO</i>	35

### ARMAGNAC

<i>Baron de Sigognac</i>	10.5
<i>10yr, Bas Armagnac</i>	
<i>Baron de Sigognac</i>	17
<i>20yr, Bas Armagnac</i>	

### CALVADOS

<i>Berneroy Fine,</i>	8
<i>Pays d'Auge</i>	

## LIQUEURS (50ml) from 7.5

### DAIRY AND COFFEE

<i>Bailey's, Ireland</i>	<i>Kummel, Wolfschmidt, England</i>
<i>Benedictine D.O.M, France</i>	<i>Liquor 43, Spain</i>
<i>Chartreuse Vert, France</i>	<i>Patron XO Café, Mexico</i>
<i>Drambuie, Scotland</i>	<i>St. Germain (Elderflower), France</i>
<i>Glavya, Scotland</i>	<i>Tia Maria, Jamaica</i>
<i>Kahlua, Mexico</i>	<i>The Kings Ginger, Holland</i>
<i>Krupnick, Poland</i>	

### KERNEL AND NUT

<i>Amaretto Di Saronno, Italy</i>	<i>Mozart Dark Chocolate, Austria</i>
<i>Frangelico (Hazelnut), Italy</i>	

### FRUITS

<i>Archers Peach Schnapps, England</i>	<i>Limoncello, Adnam's, England</i>
<i>Chambord, France</i>	<i>Mandarine Napoleon, Belgium</i>
<i>Cherry Herring, Denmark</i>	<i>Passoã, France</i>
<i>Cointreau, France</i>	<i>Sloe Gin, Plymouth, England</i>
<i>Grand Marnier Cordon Rouge, France</i>	<i>Sipsmith Sloe Gin, England</i>
<i>Kwai Feh Lychee, Holland</i>	<i>Southern Comfort, U.S.A.</i>
<i>Limoncello, Luxardo, Italy</i>	<i>Xante, Sweden</i>