



Château Minuty

Since 1936, much loved rosé wine estate Minuty has been a family story of passion and craftsmanship on the Saint-Tropez peninsula.

This summer, Minuty brings the French Riviera lifestyle and its uniquely Provençal Art de Vivre to Rosewood London by transforming this pop-up terrace into VILLA MINUTY - a coastal restaurant inspired by the iconic Côte d'Azur and reminiscent of Château Minuty's remarkably well exposed location on the verdant hillsides of the villages of Gassin and Ramatuelle, overlooking the azure blue waters of Pampelonne Bay.

The great rosés of Château Minuty are made from Grenache, the "king of rosés", and Tibouren, emblematic of the Saint-Tropez Peninsula, which has been preserved to guarantee the local typicity of the wines.

The whites are made from Rolle, grown for generations in the Var. Finally, the reds are made from Syrah and Mourvèdre, the Provençal grape variety that flourishes on this schist land by the sea.

*All prices are inclusive of VAT.
A 15% discretionary service charge will be added to your bill.*

VILLA MINUTY SELECTION

ROSE

	<i>Glass</i> 150ml	<i>Bottle</i> 750ml	<i>Magnum</i> 1500ml
'Rose et Or' 2023 <i>Côtes de Provence France</i>	22	96	
'Rose et Or' 2022 <i>Côtes de Provence France</i>			190
'281' 2022 <i>Côtes de Provence France</i>	36	180	360

WHITE

'Blanc et Or' 2022 <i>Côtes de Provence France</i>	25	120	
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RED

'Rouge et Or' 2022 <i>Côtes de Provence France</i>	25	120	
'Gabriel' 2019 <i>Côtes de Provence France</i>	28	140	

SIGNATURE COCKTAILS

Prestige Martini <i>Belvedere Pure, Peach & Lemon, Minuty Prestige</i>			21
Passion Fruit Sidecar <i>Hennessy V.S., Passion Fruit, Sauternes, Cream Soda</i>			18
Melon Colada <i>Eminente Reserva, Melon, Fino Sherry, Carbonated Coconut</i>			17
Provence Paloma <i>Volcan De Mi Tierra Blanco, Violette & Elderflower, London Essence Pink Grapefruit Soda</i>			17
La Vie En Or <i>Olive Gin, Suze, Amarico, Olive Lemonade</i>			17

ALCOHOL-FREE

Basil Mojito <i>Palette, Basil & Kalamansi, London Essence Soda</i>			12
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RUINART SELECTION

	<i>Glass</i> 125ml	<i>Bottle</i> 750ml
R de Ruinart, Brut <i>NV</i> <i>Côtes de Provence France</i>	24	130
Ruinart Rosé <i>NV</i> <i>Côtes de Provence France</i>	30	165
Ruinart, Blanc de Blancs <i>NV</i> <i>Côtes de Provence France</i>		185
Dom Ruinart, Blanc de Blancs <i>2010</i> <i>Côtes de Provence France</i>		610

WHITE

Vaqueyras Blanc ‘Clefs d’ Or’ Domaine les Clos de Cazaux <i>2023</i> <i>Rhone Valley France</i>		120
Condrieu ‘Breze’ Louis Chèze <i>2021</i> <i>Rhone Valley France</i>		135
VDF ‘La Carrée’ Domaine Milan <i>2020</i> <i>Côtes de Provence France</i>		155
Pouilly-Fumé ‘Baron de L’ Baron de Ladoucette <i>2020</i> <i>Loire Valley France</i>		210
Châteauneuf-du-Pape Blanc, Château de Beaucastel <i>2021</i> <i>Rhône Valley France</i>		255

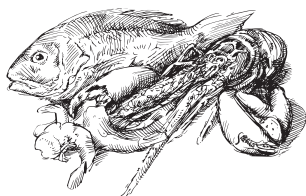
RED

VDF ‘Clos Milan’ Domaine Milan <i>2020</i> <i>Côtes de Provence France</i>		120
Saint Joseph ‘Les Royes’ Domaine Courbis <i>2019</i> <i>Rhône Valley France</i>		155
Côte-Rôtie Domaine ‘Blonde du Seigneur’ Georges Vernay <i>2016</i> <i>Rhône Valley France</i>		190
Châteauneuf-du-Pape, Château de Beaucastel <i>2018</i> <i>Rhône Valley France</i>		255
Domaine de Trevallon <i>2011</i> <i>Rhône Valley France</i>		265

125ml measures are available upon request. Please note that the vintages might change and the wines are subject to availability.

SNACKS

Provençal olive mix ✓	5
Bread & Butter (v)	5
<i>Focaccia, seven seeded sourdough, baguette, anchovy butter</i>	
Tapenade & croutons	8
Salt cod brandade croquette	9
<i>Aioli</i>	
Pissaladière	12
<i>Smoked anchovy</i>	
Grilled Octopus	22
<i>Red pepper hummus & citrus dressing</i>	



SMALL PLATES

Tomato & burrata Salad (v)	19
<i>Basil dressing</i>	
Salad Niçoise	26/34
<i>Seared tuna, green beans, smoked anchovy & black olives</i>	
Barigoule Artichoke Salad	26
<i>Confit duck, endives & sherry dressing</i>	
Griddled Tiger Prawns	24
<i>Garlic Butter</i>	
“Coeur de Boeuf” Tomato Tatin (serves 2) ✓	24
Charcuterie Selection	27
<i>Dried ham, salami, coppa & smoked dairy beef bresaola</i>	

LARGE PLATES

Courgette Flower (v)	29
<i>Feta stuffed, Provençal vegetable, basil & courgette dressing</i>	
Bouillabaisse	44
<i>Sea bass, cod, mussels, clams, scallops, king prawns & rouille</i>	
Red Mullet “en papillote”	38
<i>Fresh tomato, fennel, lemon & dill dressing</i>	
Saffron risotto	36
<i>Scallop, gremolata</i>	
Grilled Lamb Rump	42
<i>Garlic, caper & basil red wine jus</i>	
<i>– Anchovy butter – Sauce Vierge – Aioli</i>	

SIDES

Ratatouille Provençale ✓	12
Olive oil mash (v)	11
Pommes Frites ✓	9
Fennel, orange, dill and black olive salad ✓	9
Mesclun salad, house vinaigrette ✓	7

Please advise your server if you have any allergies or require information on ingredients used in our dishes.

DESSERTS

Tarte Tropezienne <i>Orange blossom Diplomat cream, raspberries</i>	15
Provence Fig Tart <i>Thyme honey, fig leaf ice cream</i>	14
Apricot Souffle <i>Apricot rosemary sorbet – allow 25 minutes</i>	16
Pave au Chocolate <i>Crème Chantilly</i>	16
Selection of Housemade Ice Creams & Sorbets	10
Petits Fours <i>Calissons de Provence / Nougat / Pâte de fruit</i>	9

DESSERT WINES

	75ml
Sauvignon Blanc ‘Apcionado’ José Pariente 2022 <i>Rueda Spain</i>	10
Mataró Dolç 2022 <i>Alta Alella Spain</i>	12
Sauternes Castelnau de Suduiraut 2014 <i>Bordeaux France</i>	14

(v) Vegetarian ✓ Vegan

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LONDON TEA EXCHANGE

At Rosewood London we exclusively use London Tea Exchange, experiencing luxury through the richness of purity and authenticity. Only the finest tea leaves are sourced, ensuring the highest quality and genuine flavors.

English Breakfast	6.5
Earl Grey	6.5
Darjeeling	6.5
Sencha Fuji (Green Tea)	6.5
Rooibos	6.5
Imperial Jasmine	6.5
Chamomile	6.5
White Chai	6.5
Moroccan Mint	6.5

COFFEE

We have proudly partnered with Musetti, using a blend of Brazilian Arabica beans in combination with washed Robusta beans from India and Vietnam. It has the dense, full-bodied structure and richness of a powerful southern Italian espresso.

Espresso	5	Café latte	6.5
Double Espresso	6.5	Flat white	6.5
Cortado	5	Mocha	6.5
Ristretto	5	Filter coffee	6.5
Macchiato	5	Hot chocolate	6.5
Americano	6.5	Matcha latte	6.5
Cappuccino	6.5	Turmeric latte	6.5

At Villa Minuty, we use sustainable and organic certified coffee.

SPIRITS

GIN

Holborn Dining Room Gin 16
Cornwall

VODKA

Belvedere Pure 15
Poland

RUM

Eminente Reserva 15
Cuba

TEQUILA

Volcan De Mi Tierra Blanco 18
Jalisco

WHISKY

Ardbeg 10yrs 18
Islay

Whistlepig 10yrs Rye 27
USA

Glenmorangie 18yrs 35
Highlands

COGNAC

Hennessy X.O. 60
France

BEERS & CIDER

Bottle

Draft Freedom Lager, 4% *England* Pt 9

The Kernel Pale Ale, 5.2% *England* 9

Château de Sassy Cider Brut, 5.5% *France* 9

Lucky Saint Unfiltered, 0.5% *Germany* 8