

Great Wine Regions of the World

February 2026 — Champagne, France

BUCCA
WINE BAR

STARTERS

Small Bites

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| Salchichon Iberico de bellota (50g) | 7€ |
| Bresaola (50g) | 8€ |
| Jamon Iberico de belotta (30g) | 18€ |
| Goat cheese with honey, walnuts & raisins (150g) | 9€ |
| Parmigiano Reggiano aged 36 months (80g) | 14€ |

Bucca Classics

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| Beetroot risotto, mozzarella, hazelnuts (180g) | 12€ |
| Beef tacos, pico de gallo, aromatic mayo (140g) | 10€ |
| Buratta with arugula, pickled onion & hazelnuts (200g) | 15€ |
| Garlic-butter shrimps with coriander (150g) | 15€ |

Flavours of Champagne

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| Potage Champenois aux Champignons (150g) Classic French mushroom potage | 6€ |
| Poires Pochées au Chèvre (160g) Poached pears, goat cheese, walnuts and arugula | 12€ |
| Carpaccio de Saint-Jacques (140g) Scallop carpaccio, apple gel, radish | 14€ |
| Saucisses de Porc et Moutarde (180g) Pork sausages, fries, mustard sauce | 10€ |
| Terrine de Poisson Maison (160g) Homemade fish pâté, bell pepper sauce, baguette | 10€ |

MAIN COURSES

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| Black Angus burger in a brioche bun with cheddar, onion jam & jalapeño (250g) | 18€ |
| Homemade spaghetti with seafood, cherry tomato sauce (250g) | 24€ |
| Roasted beetroot hummus, tofu, sesame seeds (250g) | 14€ |
| Beef Wellington, for two (550g) | 58€ |

Flavours of Champagne

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| Cuisse de Poulet au Vin Blanc (300g) White wine-braised chicken leg, potato purée | 16€ |
| Côte de Veau Forestière (320g) Veal chop with sautéed mushrooms | 28€ |
| Magret de Canard à l'Orange (300g) Duck breast, orange gastrique, polenta | 25€ |
| Poitrine de Porc Braisée aux Haricots (320g) Braised pork belly with beans | 18€ |
| Turbot au Beurre Blanc (290g) Turbot with classic butter sauce | 26€ |

SIDE DISHES

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| Mashed potatoes / sautéed vegetables / mixed greens (140g) | 5€ |
| Homemade bread with aromatic butter (90g) | 2€ |

DESSERTS

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| Tarte au Citron (130g) Classic French lemon tart | 6€ |
| Fondant à la Pistache (130g) Pistachio fondant with strawberry sauce | 7€ |
| Gâteau au Chocolat, Sabayon (140g) Chocolate cake with sabayon | 6€ |

Half Bottles (375ml)

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| Champagne, Victoire | NV | 44€ |
| Champagne, Ferdinand Bonnet | NV | 44€ |
| Champagne Rosé Vintage, Louis Roederer | 2019 | 80€ |
| Sojennic Rosé (alcohol free) | NV | 33€ |

Wines by the Glass

SPARKLING

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| Prosecco Superiore, Nino Franco | NV | 8€ |
| Champagne, Louis Roederer | NV | 22€ |
| Champagne Rosé, Alexandre Bonnet | NV | 22€ |

WHITE WINES

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| Chardonnay "Zrak" Patrimonio | 2023 | 7€ |
| Bourgogne Aligoté, Joseph Drouhin | 2022 | 9€ |
| Chablis, William Fevre | 2022 | 12€ |
| Chardonnay "Opoka" M. Simčič | 2022 | 18€ |

RED WINES

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| Pinot Noir, Lastar | 2021 | 6€ |
| Bourgogne Rouge "LaForet" Joseph Drouhin | 2021 | 11€ |
| Pinot Noir "Tvorac" Marković | 2021 | 16€ |
| Pinot Noir "Opoka" M. Simčič | 2019 | 22€ |

DESSERT WINE

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| Château de Rayne Vigneau 1er Grand Cru Classé (Sauternes) | 2015 | 9€ |
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We pour our wines to 125 ml,
and dessert wine at 75 ml