Cinque Wine Bars

At the Table of Dionysus

Cinque welcomes France



Wine · Flavours · Wine Dilemma

November 2026 — January 2027

Cinque welcomes France

A celebration of wine and the moments we share around the table.

At our table, Dionysus is the host. He invites us to try something new, compare flavours and share what we enjoy.

This time, The Greek Wine Journey welcomes France. French wines meet Greek labels in tasting flights. French cheeses are paired with Greek honey and figs.

The welcome is always Cinque: we explain what you are tasting, listen to your preferences and leave room for your own discoveries.

Which flavour will change your mind?

WHITE WINES

Chablis & Sancerre · two places, two white grape varieties

CHABLIS



Domaine Vincent Dampt

Chablis · Burgundy

Dry white · Chardonnay

CHARACTER

Citrus and white-fleshed fruit with a mineral finish. A Chardonnay that captures the freshness of Chablis.

Aged on the lees in stainless steel tanks.

GLASS 150 ml
15.20 €

BOTTLE 750 ml
60.60 €

TAKE OUT 750 ml
37.90 €

SANCERRE BLANC



Domaine Jean-Paul Balland

Sancerre · Loire Valley

Dry white · Sauvignon Blanc

CHARACTER

Peach, citrus and floral notes. A fruity palate with a fresh character.

From limestone and clay-limestone soils.

GLASS 150 ml
17.40 €

BOTTLE 750 ml
69.60 €

TAKE OUT 750 ml
43.50 €

ROSÉ & PINOT NOIR

From Provence to Burgundy

BANDOL ROSÉ 2024



Domaines Ott · Château Romassan

Bandol · Provence

Dry rosé

CHARACTER

Citrus and passion fruit. Full and rounded on the palate, with fresh mandarin notes and a long finish.

Mourvèdre, Cinsault, Grenache.

GLASS 150 ml
23.20 €

BOTTLE 750 ml
92.70 €

TAKE OUT 750 ml
58.00 €

BOURGOGNE PINOT NOIR



Domaine d’Ardhuy

Bourgogne · Burgundy

Dry red · Pinot Noir

CHARACTER

An introduction to Burgundy Pinot Noir and the place that made it a benchmark.

Another route through the red wines of France.

GLASS 150 ml
15.40 €

BOTTLE 750 ml
61.60 €

TAKE OUT 750 ml
38.50 €

RED WINES

From Margaux to the celebration of the new vintage

BLASON D’ISSAN



Château d’Issan

Margaux · Bordeaux

Dry red

CHARACTER

The second wine of Château d’Issan. Rounded and fruity, with the distinctive character of Margaux.

Aged in oak barrels.

GLASS 150 ml
22.60 €

BOTTLE 750 ml
90.30 €

TAKE OUT 750 ml
56.40 €

BEAUJOLAIS NOUVEAU



Georges Duboeuf

Beaujolais · France

Dry red · Gamay

CHARACTER

The first wine of the new harvest. Its arrival is a reason to celebrate wine and good company.

SEASONAL SELECTION

GLASS 150 ml
7.40 €

BOTTLE 750 ml
29.70 €

TAKE OUT 750 ml
18.50 €

AT THE TABLE OF DIONYSUS

THE WINE DILEMMA

Taste. Compare. Choose.

3 WINES × 75 ml · 3 CHEESE PAIRINGS

TASTING 01 — 40 € / person

Bandol Rosé 2024 · Domaines Ott, Château Romassan
Manouri cheese with strawberry jam

Mouchtaro Rosé
Brie

Lexis Gris
Chèvre with a Greek spoon sweet

TASTING 02 — 45 € / person

Chablis · Domaine Vincent Dampt
Feta

Sancerre Blanc · Jean-Paul Balland
Kefalotyri

Santorini Selection Cuvée · Santo Wines
French chèvre

Prices include the wines, cheeses and all applicable taxes.

Greece × France

Wine · Flavours · Wine Dilemma

AT THE TABLE OF DIONYSUS

THE WINE DILEMMA

Taste. Compare. Choose.

3 WINES × 75 ml · 3 CHEESE PAIRINGS

TASTING 03 — 38 € / person

Bourgogne Pinot Noir · Domaine d’Ardhuy
Manouri

Mouchtaro Red
Roquefort

Kotsifali
French chèvre

TASTING 04 — 41 € / person

Blason d’Issan · Margaux
Smoked cheese

Nemea Grand Reserve · Cavino
Brie

Cuvée Lantidi
Roquefort

Prices include the wines, cheeses and all applicable taxes.

Greece × France

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AT THE TABLE OF DIONYSUS

THE WINE DILEMMA

Taste. Compare. Choose.

3 WINES × 75 ml · 3 CHEESE PAIRINGS

TASTING 05 — 47 € / person

Chablis · Domaine Vincent Dampt
Feta

Bandol Rosé 2024 · Domaines Ott
Manouri

Bourgogne Pinot Noir · Domaine d’Ardhuy
Kefalograviera

TASTING 06 — 52 € / person

Sancerre Blanc · Jean-Paul Balland
Kefalotyri

Bandol Rosé 2024 · Domaines Ott
Manouri

Blason d’Issan · Margaux, Bordeaux
Smoked cheese

Prices include the wines, cheeses and all applicable taxes.

Greece × France

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French cheese platter

With Greek accompaniments

Three French cheeses on one platter, with sweet notes of Greek honey and figs.

BRIE	Soft and creamy
CHÈVRE	French goat’s cheese
ROQUEFORT	Bold blue cheese character

ACCOMPANIMENTS

Greek ‘Vanilla’ fir honey
Walnuts
Fig salami from Evia

20 €

French bruschettas

Three combinations on our bruschetta bread.

Tartine Brie, Figue & Noix — 12 €

Brie, fig jam and walnuts.

Tartine Chèvre, Miel & Noix — 12 €

French chèvre, honey, walnuts and thyme.

Tartine Roquefort, Poire & Noix — 12 €

Roquefort, pear jam and walnuts.

Prices include all applicable taxes.

The celebration continues

Upcoming evenings at Cinque

NOVEMBER

Beaujolais Nouveau

Georges Duboeuf, served with a warm Brie, apple and Dijon mustard toast.

THE FESTIVE SEASON

Champagne & shellfish

A festive gathering with Champagne and shellfish.

EARLY JANUARY

Galette des Rois & Greek vasilopita

French and Greek New Year traditions at the same table.

LATE JANUARY

The winegrowers' table

An evening inspired by Saint-Vincent, celebrating the people who tend the vines.

Dates and details will be announced.
Ask our team about the programme at your location.
