

WINE

— SPARKLING

Portenova Prosecco NV, Italy 175ml £6.95 / 750ml £26

On the palate there are hints of flowers among which honey and wild apple scents are notable. It is well balanced and light

Champagne Olivier Pere Et Fils Brut 750ml £52

‘Cuvee Origine’ NV, France

Its Crisp acidity and balanced palate create a fresh, clean mousse, leading to a long, nuanced finish

— WHITE

Pinot Grigio Bella Modella ‘La Farfalla’ 2024, Italy Vegan Friendly 175ml £6.1 / 750ml £24

A beautifully, light, vibrant white to be appreciated for its zesty, citrus character and refreshing quality

Muscadet de Sevre et Maine Sur Lie, Gilbert Chon 175ml £6.6 / 750ml £26

AOC 2023, France

Energetic and racy, with more tropical fruits on the fine finish

Sauvignon Blanc, Havoc & Harmony Marlborough 2024, NZ 175ml £7.6 / 750ml £30

Tropical flavours of pineapple and lime yet retains a crisp citrus acidity to balance a richly textured palate

Dry Tokaji, Chateay Dereszla 2022, Hungary 750ml £39

This wine is fruity, mineral and fresh as is perfect as an aperitif

Zala, Malvasia d'Istria, Domaine Vicomte De Noue – Marinic 2020, Slovenia 750ml £45

The nose is classically Mediterranean, with enticing aromas of green olive, sage, and thyme. On the palate, it delivers a velvety texture—creamy yet infused with a vibrant saline and mineral edge

Chablis AOC, Nathalie & Gilles Fevre AOC 2023, France 750ml £50

This Chablis is crisp and refreshing, with lively aromas of green apple, lemon, and subtle mineral notes. The palate is bright and well-balanced

Montagny 1er Cru, Jean Marc Boillot 2023, France 750ml £76

There is a nice stony, straw and honey edge. Good breadth on the palate. Good ripeness and nicely balanced. Lovely wine for drinking early

— RED

Tempranillo, Finca Manzanos Rioja 2024, Spain 175ml £6.1 / 750ml £24

A vibrant nose of red cherry, plum, and raspberry, with hints of vanilla and a touch of spice. On the palate, it's medium-bodied, with smooth tannins and balanced acidity

Primitivo di Salento, Zensa IGP Salento, Puglia 2024 Org/Nat/Bio/Vgn 175ml £6.95 / 750ml £27

It's vibrant and full of life, with a red cherry and spice character. The palate is quite juicy, cut through by a hint of vanilla on the finish

Pinot Noir, Les Argelieres - Vin de Pays d'Oc 2023, France 175ml £7.6 / 750ml £30

Glossy garnet red in the glass, on the nose there are aromas of raspberry and cherry with subtle smoky and peppery hints, Fruity, elegant and well-balanced

Merlot, Chateau Minvielle AOC Bordeaux Superieur 2022, France Vegan Friendly 750ml £36

A complex blend of black fruits and hints of pepper and violet. A powerful palate, rich and fruity which slowly reveals velvety tannin. Pleasant, fruity and well balanced

Saperavi, Tbilvino Kakheti 2022, Georgia Vegan Friendly 750ml £43

Hints of coffee, cinnamon and vanilla overlaying black fruit, particularly blackberry. On the palate, it displays typical Saperavi notes of cassis and a hint of liquorice

Refosco, Erigone Domaine Vicomte De Noue - Marinic 1er Cru 2020, Slovenia 750ml £65

It boasts beautifully integrated tannins with a firm yet elegant grip, showcasing exceptional freshness and purity. Simply stunning

CHATEAU COS LABORY 5eme Grand Cru Classe, Saint-Estephe 2020, France 750ml £76

This 2020 Château Cos Labory offers classic Saint-Estèphe character—with ripe blackberry, plum, and cassis, complemented by hints of cedar and spice. It combines elegance and structure, with silky tannins and fresh acidity supporting a long, refined finish

— ROSE

Coteaux Varois en Provence Rose, Chateau Routas 2024, France

This Rose is an exceptional example of Provence's flagship style, offering a stunning hue and a fresh, vibrant aroma of strawberry, raspberry, and hints of citrus

750ml £28

— DESSERT

Sauternes, Le Trianon De Filhot 2nd wine of Chateau Filhot 2016, France

The nose reveals notes of dried apricots, lemon and honey. On the palate, the Trianon has a nice balance on freshness supported by a supple structure

70ml £5.75 / 375ml £28

DRINKS

SPIRITS

Martini dry	£3.95
Martini rosso	£3.95
Amaretto Disaronno	£3.95
Cointreau	£3.95
Irish Baileys	£3.95
Kahlua	£3.95
Tobermory gin 43.3%	£5.3
Brockmans gin 40%	£5.5
JJ Pink gin 37.5%	£4.5
Takamaka white rum	£3.9
Diplomatico rum	£3.8
Cut to the Spice rum	£3.8
Bushmills whiskey	£3.8
Arran whiskey	£5.5
10-Year-Old Island Single Malt	
Deanston whiskey	£5.9
12-Year-Old Highland Single Malt	
Tequila 1800 silver	£5
Rooster Rojo blanco	£3.8
100% de Agave Tequila	
Don Fulano	£7.7
'Anejo' Tequila	
Chateau Montifaud Xo	£9
Cognac, 30-Year-Old (Fine Petite Champagne)	



OB MIZI
AT THE TABLE

BOTTLED BEER & CIDER

Stinky bay IPA 4.2%	£6	Corona 0.33l 4.5%	£5
Peroni 0.33l 5%	£4.5	Heineken 0.33l 0%	£4.5
		Alcohol free	
Magners 568ml 4.5%	£5.5	Old Mout 500ml 4%	£5

DRAFT BEER & CIDER

Cruzcampo 4.4%	pint £5.5 / half pint £2.75
Inch's 4.5%	pint £5.5 / half pint £2.75

COCKTAILS

Margarita	£11.95	Espresso Martini	£11.95
Tequila, Cointreau, sugar, lime		Vodka, Kahlua, coffee, sugar syrup	
Bloody mary	£10.95	Aperol spritz	£11.95
Vodka, Tabasco, salt, pepper, Worcestershire sauce, tomato juice		Aperol, Prosecco, soda water	
Classic negroni	£11.95	Cosmopolitan	£11.95
Martini rose, Campari, gin		Vodka, Cointreau, lime, cranberry juice	
Mojito	£11.95	Side car	£12.95
White rum, lime, mint, sugar syrup		Cognac, Cointreau, lime juice	

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We add a 10% service charge to the final bill, 100% of which goes to the staff, thank you!

OB MIZI – At the Table
Maison Herault
Le Boulevard
St. Aubin
JE3 8AB

