

## INTRODUCTION

The team specializes in creating unconventional menus that highlight their culinary artistry. All their menus of wick all tell a unique story and contain unexpected combinations.

The dishes are made using the freshest seasonal and sustainable ingredients. Based on the dishes, the sommelier has made a special selection of wines from all over the world.

Well-known wineries, lesser-known vineyards, and special wines are selected for their exceptional quality and durability. In addition to the wines by the bottle, it is possible to guide you with a drink-pairing that stimulates the five senses in combination with the tasting menu.

### **Wine pairing:**

4 - courses	€ 37,00
5 - courses	€ 46,00
6 - courses	€ 54,00
Non alcoholic	€ 24,00

## SPARKLING

<b>N.V - Gales, cuvée premiere, Rosé Brut</b> Luxembourg, Pinot noir	10,00
<b>N.V - Michel Genet, Grand Cru Blanc de Blancs Brut Spirit</b> France, Champagne, Chardonnay	17,00

## WHITE

<b>2022 Gustque Lorentz Riesling</b> France, Alsace	8,00
<b>2022 Mengoba, "Brezo" Blanco</b> Spain, Castilla y Leon, Godello	8,50
<b>2022 Nicola Bergaglio, Gavi di Gavi "Minaia"</b> Italy, Piedmont, Cortese	8,50
<b>2022 Domaine de la Piffaudiere</b> France, Touraine, Sauvignon blanc	9,00
<b>2023 Grauer burgunder trocken</b> Germany, Baden	9,00
<b>2023 Fillaboa Albariño Atlantik</b> Spain, Rias Baixas	9,00

## ROSE

<b>2023 Famille J.M Cazes L'Ostal Rosé</b> France, Syrah, Grenache	8,00
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## RED

<b>2022 Camille Marquet, "Va te faire Boire"</b> France, Lestignac, Merlot	9,00
<b>2021 Judith Beck, "INK"</b> Austria, Burgenland, Zweigelt, St Laurent	9,00
<b>2022 Cantina di Scansano, "Scantianum"</b> Italy, Toscana, Sangiovese	9,00

## SPARKLING WINES & CHAMPAGNE

### FRANCE

<b>N.V. Pommery, Brut Silver Royal</b> Champagne, Pinot Noir, Pinot Meunier, Chardonnay	95,00
<b>N.V. Michel Genet, GC, Blanc de Blancs, Brut</b> Champagne, Chardonnay	100,00
<b>N.V. Jacquesson, Cuvée n744, Extra Brut</b> Champagne, Chardonnay, Pinot Noir, Pinot Meunier	170,00
<b>2012 Vintage Dom Pérignon</b> Champagne, Chardonnay, Pinot Noir	290,00

### ITALY

<b>2018 Dezzani- DOCG Alta Langa Millesimato Brut</b> Alta Langa, Pinot Noir, Chardonnay	90,00
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### SPAIN

<b>N.V. Baltà, Pink Cava</b> Penedès, Garnatxa, Parellada, Macabeu	60,00
<b>2018 Pedregosa, Grand Cuvée, Cava</b> Penedès, Garnatxa, Parellada, Macabeu	70,00

### LUXEMBOURG

<b>N.V. Gales, Cuvée Premiere, Rosé Brut</b> Pinot noir	60,00
<b>N.V. Gales, Blanc de Blanc, Demi Sec</b> Chardonnay, Riesling, Pinot Blanc	60,00

## WHITE WINES

### GERMANY

**2022 Marcus Hees, Riesling Trocken** 50,00  
Nahe, Riesling

### AUSTRIA

**2023 Domäne Wachau, "Terrassen"** 50,00  
Wachau, Grüner Veltliner

**2022 Judith Beck, "Koreaa"** 50,00  
Burgenland, Gemischter Satz

**2022 PMC "Chardonnay Classic"** 50,00  
Burgenland, Chardonnay

### ITALY

**2022 Nicola Bergaglio, Gavi di Gavi "Minaia"** 50,00  
Piedmont, Cortese

**2020 Monte Tondo, Soave Superiore** 60,00  
Piedmont, Garganega

**2021 Azienda Agricola S. Cristina** 60,00  
Garda, Chardonnay

### SPAIN

**2022 Gregory Perez, "Brezo"** 50,00  
Bierzo, Godello

**2020 Mas d'en Gil, Bellmunt Priorat Blanco** 60,00  
Priorat, Garnacha Blanca, Viognier

**2020 Cimpa Pedro Ximenez** 80,00  
Castilla y Leon, (dry) Pedro Ximenez

**2010 Angel Sequerios, Albarino Foudre** 120,00  
Rias Baixas, Albarino

## WHITE WINES

### FRANCE

#### Burgundy

**2020 Domaine Amiot "Les Grands Champs"** 60,00  
Aligoté

**2022 Domain Chevallier, Petit Chablis** 65,00  
Chardonnay

**2016 La Chablisienne, Chablis 1er Cru 'Montmains'** 150,00  
Chardonnay

**2019 Louis Jadot, Meursault** 150,00  
Chardonnay

#### Loire Valley

**2022 Domaine de la Piffaudières, Touraine Blanc** 60,00  
Sauvignon blanc

**2022 Domaine Sebastien Brunet, "Renaissance"** 70,00  
Vouvray, Chenin blanc

**2021 Vincent Gaudry, Sancerre Vieilles Vignes** 70,00  
Sauvignon blanc

**2022 Terra Vita Vinum, "Terre de 3", Anjou blanc** 75,00  
Chenin blanc

#### Rhône Valley

**2020 Domaine de Grangeneuve, Viognier "V"** 60,00  
Viognier

#### South West

**2018 Seigneurie de Crouseilles** 45,00  
Pacherenc Du Vic-Bilh, Petit Manseng

### AUSTRALIA

**2021 Langmeil, Three Gardens** 50,00  
Barrossa Valley, Viogner, Marsanne, Roussanne

### NEW ZEALAND

**2021 Misty Coves wines, Sauvignon Gris** 60,00  
Marlborough, Sauvignon Gris

**2021 Gravel & Loam, Sauvignon Blanc** 50,00  
Marlborough, Sauvignon Blanc

## ROSE WINES

### FRANCE

<b>2020 Domaines Ott Château Romassan</b> Bandol, Cinsault, Grenache, Mourvedre	90,00
<b>2023 - Famille J.M Cazes L'Ostal Rosé</b> France, Syrah, Grenache	55,00

### ITALY

<b>2021 Podere don Cataldo, Negroamaro Rosato</b> Salento, Negroamaro	45,00
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### AUSTRIA

<b>2022 Weninger, "Rózsa Petsovits"</b> Mittelburgenland, Zweigelt, Syrah, Blaufrankish	45,00
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## ORANGE WINES

### CHILE

<b>2020 Animalia, Organic</b> Casablanca valley, Sauvignon Blanc	60,00
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### AUSTRIA

<b>2022 Judith Beck 'Traminer'</b> Gewürtztraminer	60,00
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## RED WINES

### FRANCE

#### BURGUNDY

**2018 Nicholas Potel, Côte de Nuits-Villages** 110,00  
Côte de Nuits, Pinot Noir

**2018 Thierry Mortet, Gevrey-Chambertin** 120,00  
Côte d'Or, Pinot Noir

**2016 Oliver Guyot, "La Montagne"** 155,00  
Marsannay, Pinot Noir

**2018 Louis Jadot, Gevrey-Chambertin** 195,00  
Gevrey Chambertin, Pinot Noir

#### BEAUJOLAIS

**2021 Jean Foillard, Morgon** 65,00  
Morgon, Gamay

#### BORDEAUX

**2022 Camille et Mathias Marquet, "Va te faire Boire"** 60,00  
Lestignac, Merlot

**2019 Château Brane-Cantenac, Grand Cru** 230,00  
Margaux, Cabernet Sauvignon, Merlot, Cabernet Franc

**2019 Alter Ego, Château Palmer** 250,00  
Margaux, Merlot, Cabernet Sauvignon

#### RHÔNE-VALLEY

**2019 Domaine de Grangeneuve, Vieilles Vignes** 50,00  
Rhône Valley, Grenache, Syrah

**2019 Château Maucoil, Châteauneuf-du-Pape** 95,00  
Rhône Valley, Grenache, Syrah, Mourvèdre

## GERMANY

**2017 Weingut Jean Stodden, Spätburgunder JS** 75,00  
Ahr, Spätburgunder

## AUSTRIA

**2021 Judith Beck "INK"** 50,00  
Burgenland, Zweigelt, Blaufränkisch,

**2018 Weingut Dorli Muhr, Samt & Seide** 55,00  
Carnuntum, Blaufränkisch

**2017 Umathum, Haideboden** 80,00  
Burgenland, Zweigelt, Blaufränkisch,  
Cabernet Sauvignon

## HUNGARY

**2018 Eger 'Merengo' Egri Bikaver Superior** 80,00  
Eger, Egri Bikave

**2017 Heimann, Barbár** 95,00  
Skekszárd, Cabernet Franc

## GEORGIA

**2018 Tbilvino, Saperavi** 55,00  
Kakheti, Saperavi

## SPAIN

**2019 Mas D'en Gil, "Bellmunt"** 80,00  
Priorat, Granacha, Cariñena

**2017 Lo Món** 85,00  
Priorat, Granacha, Cariñena

**2015 La Rioja Alta, Viña Arana, Grand Reserva** 95,00  
Rioja, Tempranillo, Graciano

**2015 La Rioja Alta, 'Gran Reserva 904'** 105,00  
Rioja, Tempranillo, Graciano

**2018 Montecastro, Reserve** 110,00  
Ribera del Duero, Tempranillo



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RED WINES RED

## RED WINES

### ITALY

<b>2022 Scantianum</b> Toscany, Sangiovese	50,00
<b>2022 La Morandina, Barbera d'Asti Zucchetto</b> Piedmont, Barbera	55,00
<b>2021 Podere don Catalado</b> Salento, Pimitivo	55,00
<b>2019 Velenosi, Rosso Piceno, Superiore "Solestà"</b> Marche, Montepulciano, Sangiovese	70,00
<b>2018 Duepalme, Serre Susumaniello</b> Puglia, Susumaniello	70,00
<b>2020 Mansalto "Butia"</b> Toscana, Sangiovese	80,00
<b>2016 Monte Tondo, Amarone Della Valpolicella</b> Veneto, Corvina, Rondinella	90,00
<b>2015 Monte Tondo, Amarone Della Valpolicella, Riserva</b> Veneto, Corvina, Rondinella	100,00
<b>2017 Enzo Boglietti, Barolo del Comune di La Morra</b> Piedmont, Nebbiolo	110,00
<b>2018 La Serena, Brunello di Montalcino</b> Tuscany, Sangiovese	100,00
<b>2019 Gaja Ca'Marcanda, Promis</b> Tuscany, Merlot, Syrah, Sangiovese	115,00

### AUSTRALIA

<b>2019 Langmeil, "Valley Floor"</b> Barossa Valley, Syrah	55,00
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SWEET WINES  
PORT WINES

## SWEET WINES

### ITALY

**2019 Monte Tondo "Recioto di Soave"** (500ml) 48,00  
Veneto, Garganega

### SPAIN

**2019 Gloria de Moya Dulce** (500ml) 48,00  
Valencia, Monastrell

### FRANCE

**N.V - Ratafia Champenois 'Soléra'** 110,00  
Chardonnay, Meunier

## PORT WINES

**Kopke, Fine Ruby Porto** 45,00  
Douro, Touriga Nacional, Tinta Barroca, Tinta Roriz

**Kopke, Fine Tawny Porto** 45,00  
Douro, Tinta Francesa, Touriga Nacional, Tinta Barroca

**2014 Taylor's Late Bottled Vintage** 90,00  
Douro, Tinta Francesa, Tinta Roriz, Touriga Nacional

SOFT DRINKS  
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## SOFTDRINKS

Coca-Cola l zero	3,50
Fanta l Sprite	3,50
Lipton sparkling	3,50
Lipton green tea	3,50
Apple juice	3,50

### Earth Mineral water

33cl flat or sparkling	3,00
75cl flat or sparkling	6,00

### East Imperial

Indian Tonic	4,50
Ginger Ale	4,50
Ginger Beer	4,50

## LIQUORS

Baileys	6,00
Villa Massa Amaretto	5,00
Villa Massa Limoncello	7,00
Kahlua	6,00
Pernod	6,00
Grand Marnier	13,00
Licor 43	6,00
Cointreau	6,00
Berta Sambuca	6,00
Tia Maria	6,00
Frangelico	6,00
Drambuie	6,00

## BEERS

Brand UP Draft 25cl	4,50
Heineken	4,50
Schwinkels Superior pilsener	4,00
Schwinkels Superio 0,0%	4,00

## WISKEY BLENDS

Jameson	6,00
Monkey Shoulder	8,00
The Balvenie 14y cask	18,00

## BOURBON

Maker's Mark	9,00
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## WHISKEY SINGLE MALTS

Glenfiddich 12	10,00
Laphroaig 10	13,00
Macallan 12	17,00
Oban	14,00
Highland park	10,00

## COGNAC | ARMAGNAC | CALVADOS

Ch. Montifaus VSOP	10,00
Ch. Du breuil	8,00
Ragnaud-Sabourin no.20	22,00
Vaghi VSOP	12,00

## RUM

Bacardi Carta Blanca	6,00
Havana 3	6,00
Diplomatico	11,00

## VODKA | GIN

Ketel one vodka	7,00
"The Stillery" - Dutch Nordic Gin	10,00
Bombay Sapphire	9,50

## SHERRY | PORT | VERMOUTH | JENEVER

Taylor's   10 Old Tawny	11,00
Ketel 1 jonge jenever	6,00
Kopke   Ruby	8,00
Ketel 1 matuur	8,00
Kopke   Tawny	7,50

## GRAPPA

Berta 2014	25,00
Aquavitae 1989	22,00