



**Wines & Spirits**



## GET STARTED

**BREAD** | With beurre noir and fried capers | 4.50

**OYSTERS** | From the barbecue with black beans | 3.75

**CAVIAR** | 20 gr with baby potatoes | 55.00

**CHEESE** | Selection of cheeses from fromagerie Kef | 14.50

## OUR FAVOURITES

**CIDRE** | Nicolas Poirer, Cidre Gorpello Heritage | 7.00

**CHAMPAGNE** | Henriot, Brut Souverain | 15.50

## COCKTAILS

**GIN SUL** | East Imperial Tonic Water | 12.00

**VL92** | East Imperial Tonic Water | 12.00

**DARK & STORMY** | 12.00

**MOSCOW MULE** | 9.00

**NEGRONI** | 10.00

**ESPRESSO MARTINI** | 10.00

## WINE PAIRING

We go above and beyond to find that perfect harmony between food and wine, plate and glass. Our matched wines give you that complete experience of structure, colour and taste in their purest forms.



**MATCHING WINES** | Basic Menu | 32.50

**MATCHING WINES** | Delux Menu | 39.50

# Aperitif

## CHAMPAGNE

Henriot, Brut Souverain, France NV <i>Champagne Blend</i>	15.50   94.00
Valérie Frison, Goustan, France '14 <i>Pinot Noir</i>	99.00
Jérôme Prévost, Les Béguines, France '16 <i>Pinot Meunier</i>	145.00
Aurélien Lurquin, Les Crayères de Levant, France '15 <i>Chardonnay</i>	220.00
Leclerc-Briant, Abyss, Brut Zero, France '13 <i>Champagne Blend</i>	320.00

## SPARKLING

Els Vinyerons, Pregadéu Cava, Penedès, Spain '16 <i>Xarel-lo</i>	8.50   49.00
Laurant Bannwarth, Petite Folie, Pet Nat, Alsace, France '15 <i>Gewürztraminer</i>	50.00
Laurant Bannwarth, Muscat Frizz, Alsace, France '16 <i>Muscat</i>	65.00

## CIDER

Ferme Famille, Cidre Le Pétiot, Brittany, France (0%)	25.00
Jérôme Forget, Cidre Poiré Domfront, Normandy, France	5.50   32.50
Nicolas Poirer, Cidre Gorvello Héritage, Brittany, France	7.00   38.25

# By the glass

## WHITE

Dom. Jean-Marc Bernhard, Alsace, France '17  
*Pinot Blanc* 6.25 | 35.00

Els Vinyerons, Lluerna, Penedès, Spain '18  
*Xarel-lo* 6.50 | 37.50

Stein Wein, Blauwschiefer, Mosel, Germany '17  
*Riesling* 7.50 | 42.00

## ORANGE

Viteadovest, Marsala, Sicily, Italy '16  
*Grillo, Cataratto* 9.50 | 52.50

## ROSÉ

Domaine Gerard Bigonneau, Reuilly, Loire '17  
*Pinot Gris* 6.75 | 38.00

## RED

Els Vinyerons, Saltamarti, Penedès, Spain '18  
*Tempranillo, Garnacha* 6.50 | 37.50

Dom. Jean-Marc Bernhard, Tradition, Alsace, France '17  
*Pinot Noir* 7.50 | 42.00

2Naturkinder, Kleine Wanderlust, Franken, Germany '17  
*Regent* 8.50 | 49.00

# White

## E A S Y

The Blacksmit, Barebones, Swartland, South Africa '18  
*Colombar* | 44.00

2Naturkinder, Fledermaus, Franken, Germany '17  
*Müller-Thurgau* | 48.00

Laurent Bannwarth, Edel, Alsace, France '17  
*Field blend* | 49.00

Laurent Bannwarth, Alsace, France '17  
*Gewürztraminer* | 54.00

Dom. Montesquiou, Jurançon, France '16  
*Petit Manseng* | 55.00

Jean-Yves Péron, Les Voisins Blanc, Savoie, France '16  
*Riesling* | 75.00

Rudolf & Rita Trossen, Lay Purus, Mosel, Germany '17  
*Riesling* | 76.50

## F U N K Y

Laurent Bannwart, Patience, Alsace, France '09  
*Riesling* | 65.00

Bruno Schueller, Reserve, Alsace, France '15  
*Pinot Gris* | 74.00

Dom. Pignier, Sous Voile, Jura, France '14  
*Savagnin* | 75.00

Jean-Yves Péron, La Petite Robe, Savoie, France '15  
*Jacquère* | 75.00

Alexandre Jouveaux, Le Mont, Uchizy, France '16  
*Chardonnay* | 85.00

Renaud Boyer, Saint Romain, Bourgogne, France '17  
*Chardonnay* | 99.00

Dom. Murmures, Emmanuel Lançon, Jura, France '16  
*Chardonnay* | 107.00

Dom. Des Miroirs, Kenjiro Kagami, Mizuïro '16  
*Chardonnay* | 120.00

## RICH

Vipava, Hedele, Slovenia '15 <i>Chardonnay</i>	60.00
Dom. Dandelion, Gouttes d'Or, Burgundy, France '16 <i>Aligoté</i>	72.50
Alexandre Jouveaux, La Vigne du Clou, Uchizy, France '15 <i>Chardonnay</i>	80.00
Jérôme. François, Grand K, Alsace, France '15 <i>Riesling, Pinot Gris, Muscat, Gewürztraminer</i>	83.00
Frédéric Gounan, Les Fesses, Auvergne, France '16 <i>Pinot Gris, Sauvignon Blan</i>	89.00

## CLASSIC

Château Vitallis, a la Cote, St. Veran, Burgundy, France '17 <i>Chardonnay</i>	46.00
Dom. les Bruyeres, David Reynaud, Bruyères, Rhône, France '17 <i>Viognier</i>	56.50
François de Nicolay, Montelons, Mercurey, Burgundy, France '15 <i>Chardonnay</i>	69.00
Micro-Bio, Ismael Gonzalo, Nieva, Spain '16 <i>Verdejo</i>	77.00
Château des Rontets, Pouilly-Fuissé, Burgundy, France '16 <i>Chardonnay</i>	85.00
Château Taillefer, St. Émilion, Bordeaux, France '15 <i>Sauvignon Blanc, Semillon</i>	95.00
V. Gavaud & B. Moysan, Chablis 1er Cru, Burgundy, France '15 <i>Chardonnay</i>	103.00
Chandon de Briallies, Pernand vergelesses, France '15 <i>Chardonnay</i>	122.50

## ORANGE

Incontri, Tuscany, Italy '17 <i>Vermentino</i>	45.00
JM Dreyer, "Origin", Alsace, France '16 <i>Muscat</i>	49.00
Cantina Marco Merli, Tristo, Umbria, Italy '15 <i>Trebbiano</i>	64.00
Dom. les Bruyères, David Reynaud, L'inattentu, Rhône, France '16 <i>Rousanne, Marsanne</i>	67.50
Laurent Bannwarth, Qvevri, Alsace, France '11 <i>Gewürztraminer</i>	75.00
Prima Terra, Carlaz, Cinque Terre, Italy '16 <i>Vermentino</i>	75.00

## PINK

2Naturkinder, Black Betty, Franken, Germany '17 <i>Domina</i>	67.50
A. Vuillet & S. Jacques, Méli Mélo, Jura, France '16 <i>Trouseau, Chardonnay, Sauvignon</i>	76.00



# Red wines

## E A S Y

Eric Texier, Chat Fou, Côtes du Rhône, France '18 <i>Grenache, Viognier</i>	45.00
Chapuis Frères, Pommard, Burgundy, France '17 <i>Grenache</i>	52.00
Weingut Joiseph, Burgenland, Austria '16 <i>Zweigelt</i>	52.00
Lamoresca di Filippo, Sicily, Italy '16 <i>Nerello, Mascalese, Frappato</i>	55.00
The Blacksmith, Barebones, Swartland, South Africa '17 <i>Cinsault</i>	64.00
Dom. Pignier, Jura, France '16 <i>Trousseau</i>	75.00
Jean Pierre Robinot, Lumière des Sens, Loire, France '14 <i>Pineau d'Aunis</i>	80.00
Dom. Dandelion, Morgane Seuillot, France '17 <i>Pinot Noir</i>	87.50
Renaud Bruyere, Arbois Pupillin, Jura '16 <i>Poulsard</i>	95.00
Dom. Murmures, Emmanuel Lançon, Jura, France '16 <i>Poulsard</i>	107.25

## I N T E N S E

Dom. Grosbois, La Cuisine de Ma Mère, Loire, France '17 <i>Cabernet Franc</i>	42.50
Marc Pesnot, L'abouriou, Loire, France '17 <i>Abouriou</i>	60.00
Weingut Roterfaden, Württemberg, Germany '16 <i>Lemberger</i>	60.00
Hervé Ravera, Roue Libre, Beaujolais, France '16 <i>Gamay</i>	65.00

## INTENSE

Damien Menut, Touraine, Loire, France '17 Grolleau	60.00
Ai Confini del Bosco, Bolgheri, Italy '15 <i>Bordeaux Blend</i>	68.50
Micro-Bio, Ismael Gonzalo, Livre, Castilla y Leon, Spain '11 <i>Mencía</i>	76.00
Jean-Yves Péron, Les Voisins rouge, Savoie, France '16 <i>Carignan, Cabernet Sauvignon</i>	78.00
Maryse Chatelin, de L'Aube a L'Aube, Burgundy, France '17 <i>Pinot Noir</i>	90.00

## CLASSIC

Natalino del Prete, Anne, Puglia, Italy '16 <i>Negroamaro</i>	42.00
<i>La Spinoza, Chianti riserva, Tuscany, Italy '16</i> <i>Sangiovese</i>	62.00
David Reynaud, 350M Haut Plateau de Grneiss, Rhône, France '16 <i>Syrah</i>	65.00
François de Nicolay, Mercurey, Burgundy, France '15 <i>Pinot Noir</i>	73.00
Dom. de la Grand'Cour Fleurie, Les Déduits, Beaujolais, France '17 <i>Gamay</i>	77.50
Renaud Boyer, St. Romain, Burgundy, France '17 <i>Pinot Noir</i>	87.50
Château Vieux Taillefer, St. Émilion Gr. Cru, France '15 <i>Merlot</i>	95.00
Monte la Parte, Amarone, Daniëlla Piccoli, Veneto, Italy '11 <i>Corvina, Rondinella</i>	102.00
Chandon de Briailles, Ile des Vergeleses 1er Cru, France '14 <i>Pinot Noir</i>	115.00
Giacomo Fenocchio, Barolo Bussia, Piedmont, Italy '00 <i>Nebbiolo</i>	265.00

# Sweet wines

## LIGHT

Coteaux du Layon, Anjou, Loire France '16 <i>Chenin Blanc</i>	12.50   62.00
Les Vins Pirouettes, Espoir de bulles, Alsace, France <i>Gewuztraminer</i>	11.50   52.00

## AMBER

Jolly Ferriol, Côtes de Roussillon, France '06 <i>Muscat de Rivesaltes</i>	12.50   64.00
Jolly Ferriol, Entre-Temps, Côtes de Roussillon, France '09 <i>Rivesaltes Ambre</i>	69.00

## DARK

Gratavinum, Piqué, Priorat, Spain '15 <i>Grenache</i>	8.00   63.50
Dom. Pouderoux, Vendange Mise Tardive, Maury, France '11 <i>Grenache</i>	63.50

# After dinner

## DUTCH

Jonge Jenever (young genever), Wynand Fockink	4.75
Superior Jenever (genever on barrique), Wynand Fockink	5.25
Vermouth, Willem's Wermoed	6.00

## SPIRITS

Ketel 1   <i>Dutch</i>	5.25
Rum Atlantico Gran Reserva   <i>Dominican Republic</i>	8.25
Tequila Fortaleza   <i>Mexico</i>	4.00
Licor 43   <i>Spain</i>	5.00

## DIGESTIFS

Vermouth Rosé, Belsazar   <i>Germany</i>	8.75
Averna   <i>Sicily</i>	5.75
Ricard, Pastis de Marseille   <i>France</i>	4.50
Grappa, Marzadro Le 18 Lune   <i>Italy</i>	8.75
Cognac, Paul Giraud V.S.O.P.   <i>France</i>	8.75
Calvados, Famille Dupont   <i>France</i>	7.75

## PORT

Wine & Soul Tawny Port   10 Years, Portugal	8.00
Churchill's port   late bottled vintage Portugal '14	9.75

## WHISKEY

Jameson   40% Irish Whiskey Blend	5.25
Makers's Mark   45% US Bourbon Whisky	6.25
Nikka from the Barrel   51.4% Japanese Malt	8.75
Nikka Pure Malt Red   43% Japanese Malt	8.00
Hibiki Suntory   43% Japanese Blend	15.00
Gold Label Reserve   43% Scotch Blend	8.25
Laphroaig   40% Scotch Single Malt	8.00
Talisker Skye   45.8% Scotch Single Malt	8.75



GUTS