



Wines & Spirits

GET STARTED

BREAD | With beurre noisette and fried capers | 3.50

OYSTERS | With kimchi vinaigrette | 4.00

CAVIAR | 20 gram with baby potatoes | 49.00

CHARCUTERIE | selection of cured meat | 10.50

CHEESE | Selection of cheeses from fromagerie Kef | 14.50



NON ALCOHOL

CIDRE | Le Pétiot, Brittany, France | 5.00

KAMBUTCHA | Ginger, Kaffir | 6.50

OUR FAVOURITES

CIDRE | Nicolas Poirer, Cidre Gorvello Heritage | 7.00

PET NAT | Laurent Bannwarth, Muscat Frizz..., Alsace | 8.00

COCKTAILS

NEGRONI | 9.75

ESPRESSO MARTINI | 9.75

HERMIT G&T | 9.75

COCKTAIL OF THE DAY | 9.75

KOPSTOOTJE

CLASSIC | Heineken and Jenever | 6.50

BLACK HUMOR | Gin Weizen and Hermit Gin | 12.00

CRAZY MEXICAN | Nuestra Soledad Mezcal and Sunday Pale Ale | 9.75

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 | By the glass 5.00 - 9.00

* We love funky wines! Indicated with this symbol:



Aperitif

CHAMPAGNE

Valérie Frison, Goustan, France '14 <i>Pinot Noir</i>	99.00
Cedric Bouchard, Roses de Jeanne, France '19 <i>Pinot Noir</i>	122.50
Jérôme Prévost, Les Béguines, France '16 <i>Pinot Meunier</i>	145.00

SPARKLING

Bannwarth, Muscat Frizz, Pet Nat, Alsace, France '16 <i>Muscat</i>	8.00 45.00
Jerome Lambert, Pet Nat De L'air, Anjou, Loire, France '17 <i>Chenin Blanc</i>	60.00

CIDER

Ferme Famille, Cidre Le Pétiot, Brittany, France (0%)	5.00 25.00
Nicolas Poirer, Cidre Gorvello Héritage, Brittany, France	7.00 38.25

By the glass

WHITE

Valli Unite, Bianchino, Piedmont, Italy '19
Cortese 5.00 | 27.50

Domaine de Majas, Cotes Catalanes, France '18
Macabeu, Rolle, Carignan blanc 5.00 | 27.50

Weekly Favourite

ROSÉ

Weingut Joiseph, Rosatant, Burgenland, Austria '18
Blaufränkisch 7.50 | 42.00

ORANGE

Dom. Laurent Bannwarth, "Edel", Alsace, France '18
Field blend 7.50 | 42.00





RED

Eric Texier, Chat Fou, Cotes du Rhône, France '18
Grenache, Viognier 6.50 | 36.00

Anthony Thévenet, Beaujolais-Villages, France '18
Gamay 6.75 | 37.00

Weekly Favourite

White

 2Naturkinder, Fledermaus, Franken, Germany '17 <i>Müller-Thurgau</i>	42.00
Lotte Wolf, Swartland, South Africa '17 <i>Chenin Blanc</i>	59.00
Sylvain Martinez, Goutte d'O, Loire, France '16 <i>Chenin Blanc</i>	68.00
Dom. Buronfosse, Peggy & Jean-Pascal, Jura, France '15 <i>Savagnin</i>	70.00
Rudolf & Rita Trossen, Madonna Purus, Mosel, Germany '16 <i>Riesling</i>	75.00
 Micro-Bio, Ismael Gonzalo, Nieva, Spain '16 <i>Verdejo</i>	77.00
 Alexandre Jouveaux, Le Mont, Uchizy, Burgundy, France '16 <i>Chardonnay</i>	85.00
 A. Houillon & R. Bruyere, Les Tourilons, Arbois, Jura, France '15 <i>Chardonnay, Savagnin</i>	88.00
Château Taillefer, St. Émilion, Bordeaux, France '15 <i>Sauvignon Blanc, Semillon</i>	95.00
Kenjiro Kagami, Entre Deux Bleus, Jura, France '16 <i>Savagnin</i>	120.00
Didier Dagueneau, Le Mont Damné, Sancerre, Loire, France '14 <i>Sauvignon Blanc</i>	180.00

Orange

Vina Gonzales Bastiaz, Naranjo, Maule Valley, Chile '15 | 56.00
Moscatel rosada, Torontel, Pais

Cantina Marco Merli, Tristo, Umbria, Italy '15 | 64.00
Trebbiano




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

Rosé

2Naturkinder, Black Betty, Franken, Germany '17 | 67.50
Domina

Alexandre Jouveaux, "En l'Ormeau", Burgundy, France '17 | 75.00
Pinot Noir

Red

	Natalino del Prete, Anne, Puglia, Italy '18 <i>Negroamaro</i>	35.00
	2Naturkinder, Kleine Wanderlust, Franken, Germany '17 <i>Regent</i>	42.00
	Farid Yahimi, Sons of wine, Gamay Davidson, Alsace, France '19 <i>Gamay</i>	45.00
	Damien Menut, Touraine, Loire, France '17 <i>Grolleau</i>	55.00
	The Blacksmitt, Barebones, Swartland, South Africa '17 <i>Cinsault</i>	59.00
	Ai Confini del Bosco, Bolgheri, Italy '15 <i>Bordeaux Blend</i>	62.00
	Sylvain Martinez, Onis, Loire, France '18 <i>Pineau d'Aunis</i>	66.00
	Château Vieux Taillefer, St. Émilion Gr. Cru, Bordeaux, France '16 <i>Merlot</i>	68.00
	Marc Pesnot, "Labouriou", Loire, France '17 <i>Abouriou</i>	75.00
	Jean-Yves Péron, Les Voisins rouge, Savoie, France '16 <i>Carignan, Cabernet Sauvignon</i>	75.00
	A. Houillon & R. Bruyere, Arbois Pupillin, Jura, France '16 <i>Poulsard</i>	88.00
	Maryse Chatelin, de L'Aube a L'Aube, Burgundy, France '17 <i>Pinot Noir</i>	90.00

Sweet

Coteaux du Layon, Anjou, Loire France '16 <i>Chenin Blanc</i>	6.00 32.50
Jolly Ferriol, Cotes de Roussillon, France '06 <i>Muscat de Rivesaltes</i>	11.00 59.00
Gratavinum, Piqué, Priorat, Spain '15 <i>Grenache</i>	12.50 64.00

After dinner

DUTCH

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

SPIRITS

Licor 43 <i>Spain</i>	5.00
Ketel 1, Jenever <i>Dutch</i>	5.25
Atlantico Gran Reserva, Rum <i>Dominican Republic</i>	8.25
Patron Silver, Tequila <i>Mexico</i>	9.75

DIGESTIFS

Ricard, Pastis de Marseille <i>France</i>	4.50
Lucignolo, Limoncello <i>Italy</i>	5.75
Averna, Amaro Siciliano <i>Sicily</i>	5.75
Marzadro Grappa, Le 18 Lune <i>Italy</i>	8.75
Chateau du Tariquet Armagnac, Le Legendaire <i>France</i>	9.75
Chateau Montifaud Cognac, XO <i>France</i>	10.75

PORT

Wine & Soul <i>Tawny 10 Years, Portugal</i>	8.00
Churchill's <i>Late bottled Vintage Potugal '14</i>	9.75

WHISKEY

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



GUTS