



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

KAM BUTCHA | Ginger, Kaffir | 6.50

OUR FAVOURITES

CIDRE | Nicolas Poirer, Cidre Gorpello Heritage | 7.00

PET NAT | Ayunta, Rosato, Sicilia | 8.00

COCKTAILS

NEGRONI | 9.75

ESPRESSO MARTINI | 9.75

HERMIT G&T | 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>	14.00 90.00
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

Ayunta, Metodo Ancestrale, Rosé, Etna, Sicilia, Italy '19 <i>Nerello</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
Blafränkisch 7.50 | 42.00

ORANGE

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





RED

Domaine des Amiel, Languedoc, France '19
Syrah, Grenache 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
 Laurent Lebled, T'as les Bulles, Loire, France '15 <i>Menu Pineau</i>	47.00
 Dom. Laurent Bannwarth, Alsace, France '16 <i>Gewurstraminer</i>	48.00
David Reynaud, "L'inattendu", Crozes-Hermitage, France '17 <i>Rousanne, Marsanne</i>	52.00
Buronfosse, Peggy & Jean-Pascal, L'Hopital, 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, La Vigne du Clou, Burgundy, France '16 <i>Chardonnay</i>	80.00
Jean-Pierre Robinot, "Charme", Chahaignes, Loire, France '18 <i>Chenin Blanc</i>	82.00
Pierre Andrey, 14 quatorze, RIE17dj62, vp, Alsace, France '17 <i>Riesling</i>	85.00
A. Houillon & R. Bruyere, Les Tourilons, Arbois, Jura, France '15 <i>Chardonnay, Savagnin</i>	88.00
Didier Dagueneau, Le Mont Damné, Sancerre, Loire, France '14 <i>Sauvignon Blanc</i>	180.00

Orange


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

Sébastien Riffault, Sancerre, "Auksinis", Loire, France '17 | 72.00
Sauvignon Blanc

Rosé

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
	Pheasant's Tears, Kakheti, Georgia '08 <i>Saperavi</i>	40.00
	2Naturkinder, Kleine Wanderlust, Franken, Germany '17 <i>Regent</i>	42.00
	The Blacksmith, Barebones, Swartland, South Africa '17 <i>Cinsault</i>	59.00
	Ai Confini del Bosco, Bolgheri, Italy '16 <i>Bordeaux Blend</i>	62.00
	Raphael Beysang, Les Paltieres, Beaujolais, France '18 1Ltr. <i>Gamay</i>	64.00
	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

Tschida, Spätlese, Burgenland, Austria '18 Merlot	8.50 52.00
Jolly Ferriol, Entre Temps, Rivesaltes, Roussillon, France '09 <i>Grenache Blanc, Macabeu</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 Wermoeud, 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

P O R T

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

W H I S K E Y

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