



Wines & Spirits

T O S T A R T W I T H

B R E A D | With butter of pearl onion | 4.00

O Y S T E R | Ceviche with tozazu, per piece | 4.00

S P A R K L I N G

C R E M A N T | Blanc de Blancs Extra Brut, Bourgogne, 2018 | 8.00

C H A M P A G N E | Laherte Frères, Ultradition Extra Brut | 9.50

C I D E R | Just Cidre, Sweden | 5.00

N O N A L C O H O L I C

K O M B U C H A | Ginger, Kaffir | 6.50

S P A R K L I N G | PriSecco, Gooseberry-Apple-Yarrow | 7.00

R I E S L I N G | Kolonne Null, Mosel | 6.50

S E E D L I P G & T | Yuzu Tonic, Mint | 8.00

C O C K T A I L S

E S P R E S S O M A R T I N I | 9.50

D A M R A K G & T | Rosemary | 7.50

B O B B Y ' S G & T | Clove, Orange | 9.00

H E R M I T G & T | Orange | 10.00

W I N E P A I R I N G



For each dish, we have selected a wine in
cooperation with our chef.

We have sought the perfect combination and
aim for a nice build-up throughout the menu.

Ask us if you have become curious.

ACCOMPANYING WINES | per glass 6.00 - 10.00

APERITIF

CHAMPAGNE

Laherte Frères, Ultradition Extra Brut (FR) 9.50 | 57.00
Chardonnay, Pinot Meunier, Pinot Noir

Olivier Horiot, Metisse, Champagne (FR) | 72.00
Pinot Noir, Pinot Blanc – Natural Wine

SPARKLING

Dom. De la Verplaille, Blanc de Blancs, Bourgogne (FR) 8.00 | 45.00
Chardonnay

Laurent Bannwarth, Muscat Frizz..., Elzas (FR), 2016 | 65.00
Muscat - Natural wine

WINES PER GLASS

WHITE

Domaine Laporte, Le Bouquet, Loire (FR), 2019 <i>Sauvignon Blanc</i>	5.75 32.00
De Apostelhoeve, Limburg (NL), 2019 <i>Müller-Thurgau</i>	6.00 34.00
Roberto Sarotto, Gavi di Gavi, Piëmont (IT), 2019 <i>Cortese</i>	7.00 38.00

ROSÉ

Château du Rouët, Estérelle, Provence (FR), 2020 <i>Grenache Noir, Tibourenc, Cinsault, Carignan</i>	6.00 34.00
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RED

Moisès Virgili, Tarragona (SP), 2019 <i>Garnaxta, Cabernet Sauvignon, Xarel·lo – Natural wine</i>	6.25 35.00
Wijngoed Thorn, Limburg (NL), 2019 <i>Dornfelder</i>	6.50 36.00
Corte Guala, Valpolicella Ripasso, Veneto (IT), 2017 <i>Corvina, Rondinella, Molinara</i>	7.75 42.00

WINES

WHITE

Léo Dirringer, Grande Soif, Elzas (FR), 2018 <i>Riesling – Natural Wine</i>	39.00
Clot de les Soleres, Penedès (SP), 2019 <i>Macabeu – Natural Wine</i>	39.00
Domaine de Fussiacus, Saint-Véran, Bourgogne (FR), 2018 <i>Chardonnay</i>	42.00
Weingut Brand, Wilder Satz, Pfalz (DE), 2020 <i>Pinot Blanc, Müller-Thurgau, Scheurebe – Natural Wine</i>	43.00
Domaine Arnaud Lambert, Clos de Midi, Saumur, Loire (FR), 2020 <i>Chenin Blanc</i>	44.00
Domaine Christophe Pichon, Rhône (FR), 2019 <i>Viognier</i>	45.00
Vincent et Sophie Morey, Bourgogne Blanc (FR), 2019 <i>Chardonnay</i>	46.00
La Mascaronne, Vita Bella, Côtes de Provence (FR), 2018 <i>Vermentino</i>	47.00
Livio Fellugo, Friuli-Venezia Giulia (IT), 2020 <i>Pinot Grigio</i>	50.00
Mamete Prevostini, Opera Bianco, Lombardije (IT), 2019 <i>Chardonnay, Sauvignon Blanc, Pinot Bianco</i>	53.00
Domaine Pignier, GPS, Côtes du Jura (FR), 2019 <i>Chardonnay, Poulsard, Savagnin</i>	60.00
Rita und Rudolf Trossen, Eule Purus, Mosel (DE), 2016 <i>Riesling – Natural Wine</i>	62.00
Domaine Buronfosse, L'Hopital, Côtes du Jura (FR), 2016 <i>Savagnin – Natural Wine</i>	64.00

Alexandre Jouveaux, La Vigne du Clou Blanc, Bourgogne (FR), 2015 | 69.00
Chardonnay – Natural Wine

Domaine Pignier, Sous Voile, Côtes du Jura, Jura (FR), 2014 | 78.00
Savagnin

ORANGE

David Reynaud, L'Inattendu, Rhône (FR), 2016 | 46.00
Marsanne, Roussanne - Natural Wine

Léo Dirringer, Fleur de Peau, Elzas (FR), 2019 | 48.00
Riesling – Natural Wine

Laurent Lebled, Je t'ai dans la Peau, Loire (FR), 2018 | 56.00
Menu Pineau - Natural Wine

Milan Nestarec, Umami, Moravië (CZ), 2017 | 60.00
Riesling, Müller-Thurgau, Traminer – Natural Wine

Kelly Fox, Weber, Oregon (US), 2019 | 64.00
Pinot Gris – Natural Wine

ROSÉ

J0iSEPH, Rosatant, Burgenland (AT), 2018 | 51.00
Blaufränkisch – Natural Wine

Château La Mascaronne, Quat'saisons, Provence (FR), 2019 | 53.00
Cinsault, Grenache Noir

Kindeli, Verano, Nelson (NZ), 2020 | 55.00
Blend – Natural Wine

RED

Bodegas Vallobera, Crianza, Rioja (SP), 2017 <i>Tempranillo</i>	37.00
Mamete Prevostini, Rosso di Valtellina, Lombardije (IT), 2019 <i>Nebbiolo</i>	39.00
Domaine Arnaud Lambert, Clos Mazurique, Loire (FR), 2019 <i>Cabernet Franc</i>	41.00
François Villard, l'Appel des Sereines, Rhône (FR), 2017 <i>Syrah</i>	43.00
Alberto Burzi, Barbera d'Alba, Piëmont (IT), 2019 <i>Barbera</i>	45.00
2Naturkinder, Kleine Wanderlust, Franken (DE), 2017 <i>Regent – Natural Wine</i>	46.00
Vieilh La Salle, Le Rouge de Notre Terre, Bordeaux (FR), 2014 <i>Merlot, Cabernet Franc – Natural Wine</i>	47.00
Dom. du Roucas de Saint-Pierre, Gigondas, Rhône (FR), 2015 <i>GSM</i>	48.00
Weingut Meßmer, Pfalz (DE), 2018 <i>Spätburgunder</i>	52.00
Le Coste, Rosso, Lazio (IT), 2019 <i>Greghetto, Ciliegiole – Natural Wine</i>	55.00
Fam. Dutraive, Fleurie “La Madone”, Fleurie (FR), 2018 <i>Gamay</i>	58.00
Domaine Les Capréoles, Sous la Croix, Beaujolais (FR), 2018 <i>Gamay</i>	58.00

Raphaël & Émélie Beysang, Beaujolais (FR), 2018 (1,00L) <i>Gamay – Natural Wine</i>	61.00
Terrazze dell'Etna, Cratere, Sicilië (IT), 2012 <i>Nerello Mascalese, Petit Verdot</i>	62.00
Sylvain Martinez, Onis, Loire (FR), 2019 <i>Pineau D'aunis – Natural Wine</i>	64.00
Dom. Petitot, Vieilles Vignes, Côte de Nuits-Villages (FR), 2017 <i>Pinot Noir</i>	65.00
Jean-Yves Péron, Les Voisins Rouge, Savoie (FR), 2017 <i>Carignan, Cabernet Sauvignon - Natural Wine</i>	65.00
Dom. Maryse Chatelin, de l'Aube a l'Aube, Bourgogne (FR), 2017 <i>Pinot Noir</i>	79.00

DESSERT

Tschida, Spätlese, Burgenland, Austria '18 <i>Merlot</i>	7.50
Jolly Ferriol, Entre Temps, Rivesaltes, Roussillon, France '09 <i>Grenache Blanc, Macabeu</i>	9.50
Weing. Weegmüller, Auslese, Pfalz (DE), 2019 (0,375l) <i>Rieslaner</i>	12.50 64.00
Gratavinum, Dolç d'en Piqué, Priorat (SP), 2015 <i>Grenache Noir, Carignan - Natural Wine</i>	62.00

DIGESTIEF

J E N E V E R

Ketel 1, Jenever Dutch	3.50
Wynand Fockink, Young Jenever	4.75
Wynand Fockink, Superior Jenever	5.25
Willem's Wermoed, Red Vermouth	6.00

S P I R I T S

Ketel 1 Vodka Netherlands	5.00
Diplomatico Planas Dominican Republic	6.00
Atlantico Gran Reserva, Rum Dominican Republic	7.50

D I G E S T I E F

Calvados Marquis de Saint-Loup	7.00
Armagnac Château du Tariquet 15 jaar oud	12.00
Cognac Château Montifaud VSOP	7.00
Cognac Château Montifaud XO 30 jaar oud	15.00
Grappa Giare Amarone 36 months maturing 41% vol.	9.75
Grappa Giare Gewürtztraminer 36 months maturing 41% vol.	10.75

LIQUEURS

Averno Amaro Kruidenlikeur Italy	4.50
Licor 43 Spain	5.00
Campari Bitter Italy	5.50
Limoncello Fiorita Italy	6.50

PORT

Churchill's Late bottled Vintage Portugal '14	7.50
Churchill's Tawny 10 Years, Portugal	8.50

WHISKEY

Jameson 40% Irish Whiskey	5.25
Makers's Mark 45% US Bourbon Whisky	6.25
Nikka Pure Malt Red 43% Japanese Malt	8.00
Laphroaig 40% Scotch Single Malt	8.00
Gold Label Reserve 43% Scotch Blend	8.25
Talisker 10 years 45.8% Scotch Single Malt	8.75
Nikka from the Barrel 51.4% Japanese Malt	8.75

