



Wines & Spirits

TO START WITH

BREAD | With butter of pearl onion | 4.00

OYSTER | Ceviche with tozazu, per piece | 4.00

SPARKLING

CREMANT | Blanc de Blancs Extra Brut, Bourgogne, 2018 | 8.50

CHAMPAGNE | Laherte Frères, Ultradition Extra Brut | 9.50

NON ALCOHOLIC

RIESLING | Kolonne Null, Mosel | 6.50

ROSÉ SPARKLING | Kolonne Null, Rheinhessen | 8.00

SEEDLIP G&T | Yuzu Tonic, MunT | 8.00

COCKTAILS

ESPRESSO MARTINI | 9.50

DAMRAK G&T | Rosemary | 7.50

BOBBY'S G&T | Clove, Orange | 9.00

HERMIT G&T | Orange | 10.00

WINE PAIRING



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) 11.50 | 63.00
Chardonnay, Pinot Meunier, Pinot Noir

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

SPARKLING

Domaine Patrick Miolane, Brut Vintage, Bourgogne (FR), 2018 9.00 | 50.00
Chardonnay

Laurent Bannwarth, Muscat Frizz..., Elzas (FR), 2016 65.00
Muscat – Natural Wine

WINES PER GLASS

WIT

Faubel, Maikammer, Pfalz (DE), 2020 6.50 | 32.00
Sauvignon Blanc

Roberto Sarotto, Gavi di Gavi, Piëmont (IT), 2019 7.00 | 38.00
Cortese

Becker Landgraf J2, Gau-Odernheimer, Rheinhessen (DE), 2020 8.00 | 44.00
Chardonnay

ROSE

Château du Rouët, Estérelle, Provence (FR), 2020 6.00 | 34.00
Grenache Noir, Tibourenc, Cinsault, Carignan

ORANJE

Carl Koch, Rheinhessen (DE), 2021 7.25 | 40.00
Gewürztraminer – Natural wine

Léo Dirringer, Fleur de Peau, Elzas (FR), 2019 10.00 | 48.00
Riesling – Natural wine

ROOD

Moisès Virgili, Tarragona (SP), 2019 6.25 | 35.00
Garnaxta, Cabernet Sauvignon, Xarel·lo – Natuurwijn

Faubel, Kirrweiler, Pfalz (DE), 2018 6.25 | 35.00
St. Laurent

Corte Guala, Valpolicella Ripasso, Veneto (IT), 2017 7.75 | 42.00
Corvina, Rondinella, Molinara

NON ALCOHOLIC

Kolonne Null, Mosel (DE), Stil 6.50 | 36.00
Riesling

Kolonne Null, Rosé Sparkling, Rheinhessen (DE) 8.00 | 42.00
Spätburgunder

WINES

WHITE

Faubel, Reserve, Pfalz (DE), 2019 <i>Riesling – Natural wine</i>	40.00
Weingut Brand, Wilder Satz, Pfalz (DE), 2020 <i>Pinot Blanc, Müller-Thurgau, Scheurebe, Chardonnay – Natural wine</i>	43.00
Domaine Arnaud Lambert, Clos de Midi, Saumur, Loire (FR), 2020 <i>Chenin Blanc</i>	44.00
Domaine de Fussiacus, Saint-Véran, Bourgogne (FR), 2019 <i>Chardonnay</i>	45.00
Domaine Christophe Pichon, Rhône (FR), 2019 <i>Viognier</i>	45.00
La Mascaronne, Vita Bella, Côtes de Provence (FR), 2018 <i>Vermentino</i>	47.00
Livio Fellugo, Colli Orientali del Friuli, Venezia Giulia (IT), 2020 <i>Pinot Grigio</i>	50.00
Mamete Prevostini, Opera Bianco, Valtellina, Lombardije (IT), 2019 <i>Chardonnay, Sauvignon Blanc, Pinot Bianco</i>	53.00
Matthias Wörner, Trocken (DE), 2020 <i>Grauburgunder – Natural wine</i>	56.00
Alexandre Jouveaux, La Vigne du Clou Blanc, Bourgogne (FR), 2020 <i>Chardonnay – Natural wine</i>	72.00
Domaine Pignier, Sous Voile, Côtes du Jura, Jura (FR), 2014 <i>Savagnin</i>	78.00

ORANGE

David Reynaud, L'Inanttendu, Rhône (FR), 2016 <i>Marsanne, Roussanne – Natural wine</i>	46.00
Léo Dirringer, Metisse, Elzas (FR), 2020 <i>Muscat d'Alsace, Pinot Noir, Gewurztraminer – Natural wine</i>	48.00
Milan Nestarec, Umami, Moravië (CZ), 2017 <i>Riesling, Müller-Thurgau, Traminer – Natural wine</i>	60.00
Kelly Fox, Weber, Oregon (US), 2019 <i>Pinot Gris – Natural wine</i>	64.00

ROSÉ

Collective Z, Der sonne am nächsten, Pfalz (DE), 2020 <i>Dornfelder – Natural wine</i>	47.00
J0iSEPH, Rosatant, Burgenland (AT), 2018 <i>Blaufränkisch – Natural wine</i>	51.00

RED

Bodegas Vallobera, Crianza, Rioja (SP), 2018 <i>Tempranillo</i>	37.00
Mamete Prevostini, Rosso di Valtellina, Lombardije (IT), 2020 <i>Nebbiolo</i>	39.00
Domaine Arnaud Lambert, Clos Mazurique, Loire (FR), 2019 <i>Cabernet Franc</i>	41.00
Alberto Burzi, Barbera d'Alba, Piëmont (IT), 2019 <i>Barbera</i>	45.00
Domaine du Roucas de Saint-Pierre, Gigondas, Rhône (FR), 2015 Grenache Noir, Mourvèdre, Syrah	48.00
Weingut Meßmer, Pfalz (DE), 2018 <i>Spätburgunder</i>	52.00
Weingut Machherndl, Pulp Fiction XIII, Wachau (AT), 2019 <i>Syrah – Natural wine</i>	55.00
Le Coste, Rosso, Lazio (IT), 2019 <i>Greghetto, Cilieggiolo, Colorino, Cannaiolo – Natural wine</i>	55.00
Fam. Dutraive, Fleurie “La Tonne”, Fleurie (FR), 2018 <i>Gamay</i>	58.00
Terrazze dell'Etna, Cratere, Sicilië (IT), 2011 <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
Dom. Maryse Chatelin, de l'Aube a l'Aube, Bourgogne (FR), 2017 <i>Pinot Noir – Natural wine</i>	79.00

DESSERT

Piero Gatti, Moscato, Piemonte (IT) 2020 <i>Moscato</i>	7.00 39.00
Château Violet, Sauternes Blanc, Bordeaux (FR) 2016 <i>Semillon, Sauvignon Blanc</i>	8.00 72.00
Jolly Ferriol, Entre Temps, Rivesaltes Ambré, Roussillon (FR), 2009 <i>Grenache Blanc, Macabeu – Natural wine</i>	9.50 58.00
Weingut Weegmüller, Rieslaner Auslese “Von 14 Zeiten”, Pfalz (DE), 2019 (0,375l) <i>Rieslaner</i>	11.50 46.00
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

L I Q U E U R S

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

P O R T

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

W H I S K E Y

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



KLEIN
BRED