



Wines & Spirits

TO START WITH

OYSTER | Steamed oyster with dashi vinegar, per piece | 4.00

SPARKLING

CHAMPAGNE | Laherte Frères, Ultradition Extra Brut | 12.50

NON ALCOHOLIC

RIESLING | Kolonne Null, Mosel | 6.50

SEEDLIP G & T | Yuzu Tonic, Munt | 8.00

COCKTAILS

DAMRAK G&T | Rosemary | 9.50

BOBBY'S G&T | Clove, Orange | 10.50

ESPRESSO MARTINI | 12.00

HERMIT G&T | Orange | 14.00

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 7.00 - 12.50

APERITIF

CHAMPAGNE

Laherte Frères, Ultradition Extra Brut (FR) 12.50 | 69.00
Chardonnay, Pinot Meunier, Pinot Noir

PET NAT

Carl Koch, Opp Nat, Rheinhessen (DE), 2021 9.50 | 52.00
Riesling – Natural wine

SPARKLING

Famille Lieubeau, 1816 Brut, Loire (FR) 9.00 | 50.00
Chardonnay

Laurent Bannwarth, Muscat Frizz..., Elzas (FR), 2016 75.00
Muscat – Natural wine

CIDER

Jean Cidre - L'été Toute L'année, (FR) 4.50 | 25.00
Bedan, Marie Ménard, Sweet Moen, Guillevic, Baya Marisa

WINES PER GLASS

WHITE

Faubel, Maikammer, Pfalz (DE), 2020 6.50 | 37.00
Sauvignon Blanc

Ronco Calaj, Pinot Grigio (IT), 2020 8.50 | 45.00
Pinot Grigio

Becker Landgraf J2, Gau-Odernheimer, Rheinhessen (DE), 2020, *Chardonnay* 8.50 | 47.00

ROSE

Château du Rouët, Estérelle, Provence (FR), 2021 6.50 | 38.00
Grenache Noir, Tibourenc, Cinsault, Carignan

ORANGE

Carl Koch, Pinot Funk, Rheinhessen (DE), 2021 7.25 | 47.50
Weissburgunder – Natural wine

RED

Faubel, Kirrweiler, Pfalz (DE), 2018 6.50 | 36.50
St. Laurent

Corte Guala, Valpolicella Ripasso, Veneto (IT), 2019 8.00 | 45.00
Corvina, Rondinella, Molinara

Telmo Rodriguez, Gazur, Ribera del Duero (SP), 2020 8.50 | 47.00
Tempranillo

NON ALCOHOLIC

Kolonne Null, Mosel (DE) 6.50 | 36.00
Riesling

WHITE

Faubel, Maikammer, Pfalz (DE), 2020 <i>Sauvignon Blanc</i>	37.00
Weingut Scheuermann, Niederkirchen, Pfalz (DE), 2020 <i>Weissburgunder – Natural wine</i>	42.50
Faubel, Reserve, Pfalz (DE), 2019 <i>Riesling – Natural wine</i>	45.00
Ronco Calaj, Pinot Grigio (IT), 2020 <i>Pinot Grigio</i>	45.00
Domaine Christophe Pichon, Rhône (FR), 2021 <i>Viognier</i>	45.00
Becker Landgraf J2, Gau-Odernheimer, Rheinhessen (DE), 2020 <i>Chardonnay</i>	47.00
La Mascaronne, Vita Bella, Côtes de Provence (FR), 2019 <i>Vermentino</i>	49.00
Stephane Bannwarth, Edel Natur, Alsace (FR), 2020 <i>Pinot Gris, Sylvaner, Auxerrois, Gewürztraminer – Natural wine</i>	49.00
Cave des Grands Crus Blancs, Pouilly-Vinzelles, Bourgogne (FR), 2020 <i>Chardonnay</i>	50.00
Oxer Bastegieta, Marko, Alava (SP), 2020 <i>Petit Courbu, Gros Courbu – Natural wine</i>	50.00
Domaine Arnaud Lambert, Clos de Midi, Saumur, Loire (FR), 2021 <i>Chenin Blanc</i>	55.00
Mamete Prevostini, Opera Bianco, Valtellina, Lombardije (IT), 2019 <i>Chardonnay, Sauvignon Blanc, Pinot Bianco</i>	56.00
Clos Pons, “Sisquella”, Costers del Segre (SP), 2017 <i>Grenache Blanc, Albariño, Moscatel</i>	57.00
Laporte, Les Duchesses, Pouilly-Fumé (FR), 2021 <i>Sauvignon Blanc</i>	60.00
Francois Villard, Les Contours de Deponcins, Rhone (FR), 2019 <i>Viognier</i>	70.00

Annita, Il Rio, Tuscany (IT), 2020 <i>Chardonnay, Pinot Nero</i>	72.00
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
Weingut Andres, Herzog, Pfalz (DE), 2020 <i>Chardonnay – Natural wine</i>	79.00
Domaine Boyer-Martenot, “Les Tillets”, Meursault Bourgogne (FR), 2019 <i>Chardonnay</i>	97.00

ORANGE

Carl Koch, Pinot Funk, Rheinhessen (DE), 2021 <i>Weissburgunder – Natural wine</i>	47.50
Domaine Bohn, L’Orange Gaulois, Alsace (FR), 2020 <i>Gewürztraminer, Riesling – Natural wine</i>	59.00
Jean Marc Dreyer, Macération, Alsace (FR), 2020 <i>Auxerrois – Natural wine</i>	77.00

ROSE

Château du Rouët, Estérelle, Provence (FR), 2021 <i>Grenache Noir, Tibourenc, Cinsault, Carignan</i>	38.00
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

Faubel, Kirrweiler, Pfalz (DE), 2018 <i>St. Laurent</i>	36.50
Mamete Prevostini, Rosso di Valtellina, Lombardije (IT), 2020 <i>Nebbiolo</i>	45.00
Corte Guala, Valpolicella Ripasso, Veneto (IT), 2019 <i>Corvina, Rondinella, Molinara</i>	45.00
Telmo Rodriguez, Gazur, Ribera del Duero (SP) <i>Tempranillo</i>	47.00
Domaine Arnaud Lambert, Clos Mazurique, Loire (FR), 2021 <i>Cabernet Franc</i>	50.00
Alberto Burzi, Barbera d'Alba, Piëmont (IT), 2020 <i>Barbera</i>	50.00
Weingut Meßmer, Pfalz (DE), 2018 <i>Spätburgunder</i>	55.00
Weingut Machherndl, Pulp Fiction XIII, Wachau (AT), 2020 <i>Syrah – Natural wine</i>	55.00
Fam. Dutraive, Fleurie “La Tonne”, Fleurie (FR), 2018 <i>Gamay</i>	58.00
Terrazze dell’Etna, Cratere, Sicilië (IT), 2013 <i>Nerello Mascalese, Petit Verdot</i>	65.00
Marc Delienne, Avalanche de Printemps, Fleurie (FR), 2019 <i>Gamay</i>	66.00
Dom. Petitot, Vieilles Vignes, Côte de Nuits-Villages (FR), 2017 <i>Pinot Noir</i>	67.50
Corte Guala, Amarone Della Valpolicella, Veneto (IT), 2017 <i>Corvina, Molinara, Rondinella</i>	77.00
Bodegas Remelluri, Rioja Reserva, Rioja (SP), 2013 <i>Tempranillo, Garnacha, Graciano</i>	79.00
Az. Agricola Altesino, Brunello di Montalcino, Toscana (IT), 2017 <i>Sangiovese</i>	82.00

Dom. Maryse Chatelin, de l'Aube a l'Aube, Bourgogne (FR), 2019 85.00
Pinot Noir – Natural wine

Alberto Burzi, Barolo, Piëmonte (IT), 2017 85.00
Nebbiolo

Château Bonalgue, Pomerol, Bordeaux (FR), 2015 116.00
Cabernet Franc, Merlot

DESSERT

Piero Gatti, Moscato, Piemonte, (IT) 2021 5.50 | 42.00
Moscato

Weingut Weegmüller, Rieslaner Auslese “Von 14 Zeiten” 8.00 | 40.00
Pfalz (DE), 2019 (0,375l)
Rieslaner

Carl Koch, Bacchus, Rheinhessen (DE), 1994 10.50 | 59.00
Beerenauslese

Château Violet, Sauternes Blanc, Bordeaux, (FR) 2016 10.50 | 42.00
Semillon, Sauvignon Blanc (0,375l)

Gratavinum, Dolç d'en Piqué, Priorat (SP), 2015 62.00
Grenache Noir, Carignan - Natural wine

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
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
Armagnac Château du Tariquet 15 jaar oud	12.00

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	7.25
Talisker 10 years 45.8% Scotch Single Malt	9.25
Laphroaig 40% Scotch Single Malt	10.75
Nikka from the Barrel 51.4% Japanese Malt	11.00
Gold Label Reserve 43% Scotch Blend	11.50
Nikka Pure Malt Red 43% Japanese Malt	12.00



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