



Wines & Spirits

## TO START WITH

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

## SPARKLING

CAVA BRUT NATURE | El Mas Ferrer, Brut nature Reserve ECO | 9.00

CHAMPAGNE | Xavier Leconte, Signature Du Hameau, 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

## 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 7.00 - 12.50

# APERITIF

## CHAMPAGNE

Xavier Leconte, Signature Du Hameau, Brut (FR) 12.50 | 69.00  
*Meunier, Pinot Noir, Chardonnay*

## PET NAT

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

## SPARKLING

El Mas Ferrer, Brut nature Reserve ECO, Penedès (SP), 2018 9.00 | 48.00  
*Macabeao, Xarel-lo, Parellada*

El Mas Ferrer, Gran Reserva 'SIGLO XXI' Penedès (SP), 2015 57.00  
*Pinot Noir, Garnatxa*

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

## ROSE SPARKLING

El Mas Ferrer, Rosado Reserva Ecologico, Penedès (SP), 2018 50.00  
*Pinot Noir, Garnatxa*

# WINES PER GLASS

## WHITE

Faubel, Maikammer, Pfalz (DE), 2021 6.50 | 37.00  
*Sauvignon Blanc*

Becker Landgraf J2, Gau-Odernheimer, Rheinhessen (DE), 2021, *Chardonnay* 8.50 | 47.00

Ronco Calaj, Pinot Grigio (IT), 2021 8.75 | 48.00  
*Pinot Grigio*

## ROSE

Château du Rouët, Estérelle, Provence (FR), 2021 7.25 | 40.00  
*Grenache Noir, Tibourenc, Cinsault, Carignan*

## ORANGE

Carl Koch, Orange, Rheinhessen (DE), 2022 7.25 | 47.50  
*Gewürztraminer – Natural wine*

## RED

Faubel, Kirrweiler, Pfalz (DE), 2019 6.50 | 36.50  
*St. Laurent*

Le debit d'Ivresse - L'appat du grain, Vin de France (FR), 2021 8.00 | 45.00  
*Grenache, Mourvèdre – Natural wine*

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), 2021 <i>Sauvignon Blanc</i>	37.00
Weingut Scheuermann, Niederkirchen, Pfalz (DE), 2020 <i>Weissburgunder – Natural wine</i>	42.50
Faubel, Reserve, Pfalz (DE), 2021 <i>Riesling – Natural wine</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
Ronco Calaj, Pinot Grigio (IT), 2021 <i>Pinot Grigio</i>	48.00
Oxer Bastegieta, Marko, Alava (SP), 2020 <i>Petit Courbu, Gros Courbu – Natural wine</i>	52.00
Domaine Arnaud Lambert, Clos de Midi, Saumur, Loire (FR), 2021 <i>Chenin Blanc</i>	55.00
Cave des Grands Crus Blancs, Pouilly-Vinzelles, Bourgogne (FR), 2021 <i>Chardonnay</i>	57.00
Clos Pons, “Sisquella”, Costers del Segre (SP), 2018 <i>Grenache Blanc, Albariño, Moscatel</i>	59.00
Laporte, Les Duchesses, Pouilly-Fumé (FR), 2021 <i>Sauvignon Blanc</i>	61.00
Mamete Prevostini, Opera Bianco, Valtellina, Lombardije (IT), 2020 <i>Chardonnay, Sauvignon Blanc, Pinot Bianco</i>	63.00
Francois Villard, Les Contours de Deponcins, Rhone (FR), 2021 <i>Viognier</i>	70.00
Weingut Andres, Herzog, Pfalz (DE), 2020 <i>Chardonnay – Natural wine</i>	79.00

Domaine Boyer-Martenot, “Les Tillets”, Meursault Bourgogne (FR), 2020 <i>Chardonnay</i>	110.00
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Francois Villard, Villa Pontciana Condrieu, Rhone (FR), 2013 <i>Viognier</i>	167.00
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# ORANGE

Renneristas, Intergalactic, Burgenland (AT), 2021 <i>Chardonnay, Gewürztraminer, Muscat Ottonel, Grüner Veltliner, Welschriesling – Natural wine</i>	45.00
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Carl Koch, Orange, Rheinhessen (DE), 2022 <i>Gewürztraminer – Natural wine</i>	47.50
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Domaine Bohn, L’Orange Gaulois, Alsace (FR), 2020 <i>Gewürztraminer, Riesling – Natural wine</i>	59.00
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Annita, Il Rio, Tuscany (IT), 2020 <i>Chardonnay, Pinot Nero – Natural wine</i>	72.00
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Jean Marc Dreyer, Macération, Alsace (FR), 2020 <i>Auxerrois – Natural wine</i>	77.00
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# ROSE

Château du Rouët, Estérelle, Provence (FR), 2021 <i>Grenache Noir, Tibourenc, Cinsault, Carignan</i>	40.00
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Collective Z, Der sonne am nächsten, Pfalz (DE), 2020 <i>Dornfelder – Natural wine</i>	47.00
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# RED

Faubel, Kirrweiler, Pfalz (DE), 2018 <i>St. Laurent</i>	36.50
Mamete Prevostini, Rosso di Valtellina, Lombardia (IT), 2020 <i>Nebbiolo</i>	46.00
Telmo Rodriguez, Gazur, Ribera del Duero (SP), 2020 <i>Tempranillo</i>	47.00
Domaine Arnaud Lambert, Clos Mazurique, Loire (FR), 2021 <i>Cabernet Franc</i>	50.00
Alberto Burzi, Barbera d'Alba, Piemonte (IT), 2020 <i>Barbera</i>	53.00
Tobias Feiden, Marbleous, Wunningen (DE), 2019 <i>Spätburgunder – Natural wine</i>	65.00
Marc Delienne, Avalanche de Printemps, Fleurie (FR), 2019 <i>Gamay</i>	66.00
Dom. Petitot, Le monts de Boncourt, Côte de Nuits-Villages (FR), 2019 <i>Pinot Noir</i>	68.00
Le Clos Perdue, Mire La mer, Corbières (FR), 2017 <i>Mourvèdre, Carignan, Grenache</i>	69.00
Weingut Roterfaden, Württemberg (DE), 2019 <i>Lemberger – Natural wine</i>	75.00
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>	84.00
Dom. Maryse Chatelin, de l'Aube a l'Aube, Bourgogne (FR), 2019 <i>Pinot Noir – Natural wine</i>	85.00
Alberto Burzi, Barolo, Piemonte (IT), 2018 <i>Nebbiolo</i>	87.00

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

Jean-Luc & Eric Burguet, Gebrey-Chambertin, Bourgogne (FR), 2019  
*Pinot Noir* 124.00

# DESSERT

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

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

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

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

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

## 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	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



KLEIN  
**BRED**