



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

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

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 <i>Sauvignon Blanc</i>	6.50 37.00
Domaine Felix & Fils, Petit Chablis, Bourgogne (FR), 2020 <i>Chardonnay</i>	8.00 44.00
Becker Landgraf J2, Gau-Odernheimer, Rheinhessen (DE), 2021, <i>Chardonnay</i>	8.50 47.00
Ronco Calaj, Pinot Grigio (IT), 2021 <i>Pinot Grigio</i>	8.75 48.00

ROSE

Château du Rouët, Estérelle, Provence (FR), 2021 <i>Grenache Noir, Tibourenc, Cinsault, Carignan</i>	7.25 40.00
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ORANGE

Carl Koch, Orange, Rheinhessen (DE), 2022 <i>Gewürztraminer – Natural wine</i>	7.25 47.50
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RED

Faubel, Kirrweiler, Pfalz (DE), 2019 <i>St. Laurent</i>	6.50 36.50
Le debit d'Ivresse - L'appat du grain, Vin de France (FR), 2021 <i>Grenache, Mourvèdre – Natural wine</i>	8.00 45.00
Telmo Rodriguez, Gazur, Ribera del Duero (SP), 2020 <i>Tempranillo</i>	8.50 47.00
Domaine Durieu, Chateauneuf du Pape Le Tradition, Rhône (FR), 2020 <i>Syrah, Grenache, Mourvedre, Cinsault</i>	11.00 60.00

NON ALCOHOLIC

Kolonne Null, Mosel (DE) <i>Riesling</i>	6.50 36.00
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WHITE

Faubel, Maikammer, Pfalz (DE), 2021 <i>Sauvignon Blanc</i>	37.00
Domaine Felix, “Cuvée Sainte-Claire”, Saint-Bris, Bourgogne (FR), 2020 <i>Sauvignon Blanc</i>	42.00
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
Domaine Felix, Chablis, Bourgogne (FR), 2020 <i>Chardonnay</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
Domaine Durieu, Chateauneuf du Pape Blanc, Rhône (FR), 2021 <i>Grenache Blanc, Clairette, Roussanne</i>	65.00

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
Francois Villard, Villa Pontciana Condrieu, Rhone (FR), 2013 <i>Viognier</i>	167.00

ORANGE

Rennerstas, Intergalactic, Burgenland (AT), 2021 <i>Chardonnay, Gewürztraminer, Muscat Ottonel, Grüner Veltliner, Welschriesling – Natural wine</i>	45.00
Carl Koch, Orange, Rheinhessen (DE), 2022 <i>Gewürztraminer – Natural wine</i>	47.50
Domaine Bohn, L’Orange Gaulois, Alsace (FR), 2020 <i>Gewürztraminer, Riesling – Natural wine</i>	59.00
Annita, Il Rio, Tuscany (IT), 2020 <i>Chardonnay, Pinot Nero – Natural wine</i>	72.00
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>	40.00
Collective Z, Der sonne am nächsten, Pfalz (DE), 2020 <i>Dornfelder – Natural wine</i>	47.00

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
Domaine Felix, Cuvée Saint-André, Cotes d'Auxerre, Bourgogne (FR), 2020 <i>Pinot Noir</i>	58.00
Tobias Feiden, Marbleous, Winingen (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 Perdus, 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

Domaine Durieu, Chateauneuf du Pape Cuvee, “Lucile Avril”, Rhône (FR), 2016 <i>Mourvedre, Syrah, Grenache</i>	85.00
Alberto Burzi, Barolo, Piemonte (IT), 2018 <i>Nebbiolo</i>	87.00
Domaine Durieu, Chateauneuf du Pape Cuvee, “Lucile Avril”, Rhône (FR), 2015 <i>Mourvedre, Syrah, Grenache</i>	92.00
Château Bonalgue, Pomerol, Bordeaux (FR), 2015 <i>Cabernet Franc, Merlot</i>	116.00
Jean-Luc & Eric Burguet, Gebrey-Chambertin, Bourgogne (FR), 2019 <i>Pinot Noir</i>	124.00

DESSERT

Piero Gatti, Moscato, Piemonte (IT), 2021 <i>Moscato</i>	5.50 42.00
Weingut Weegmüller, Rieslaner Auslese “Von 14 Zeiten” Pfalz (DE), 2019 (0,375l) <i>Rieslaner</i>	8.00 40.00
Carl Koch, Bacchus, Rheinhessen (DE), 1994 <i>Berenausslese</i>	10.50 59.00
Château Violet, Sauternes Blanc, Bordeaux (FR), 2016 <i>Semillon, Sauvignon Blanc</i> (0,375l)	10.50 42.00
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
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

