



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*

Collet, Brut Vintage Collection Privée (FR), 2008 120.00  
*Chardonnay, Pinot Meunier, Pinot Noir*

## 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*

Giannitessari, Veneto (IT), 2021 7.25 | 39.00  
*Chardonnay*

Domaine Felix & Fils, Petit Chablis, Bourgogne (FR), 2020 8.00 | 44.00  
*Chardonnay*

## ROSE

Château du Rouët, Villa Estérelle, Provence (FR), 2022 7.75 | 42.50  
*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*

Domaine Durieu, Chateauneuf du Pape Le Tradition, Rhône (FR), 2020 11.00 | 60.00  
*Syrah, Grenache, Mourvedre, Cinsault*

## NON ALCOHOLIC

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

# WHITE

Faubel, Maikammer, Pfalz (DE), 2021 <i>Sauvignon Blanc</i>	37.00
Giannitessari, Veneto (IT), 2021 <i>Chardonnay</i>	39.00
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
Clos de Lôm, Valencia (SP), 2021 <i>Malvasia</i>	47.50
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
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 110.00  
*Chardonnay*

Francois Villard, Villa Pontciana Condrieu, Rhone (FR), 2013 167.00  
*Viognier*

## ORANGE

Rennersistas, Intergalactic, Burgenland (AT), 2021 45.00  
*Chardonnay, Gewürztraminer, Muscat Ottonel, Grüner Veltliner,  
Welschriesling – Natural wine*

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

Domaine Des Lampyres, Point Triple, Roussillon (FR), 2022 56.00  
*Macabeo, Grnache Blanc, Muscat – Natural wine*

Jean Marc Dreyer, Macération, Alsace (FR), 2020 77.00  
*Auxerrois – Natural wine*

## ROSE

Château du Rouët, Villa Estérelle, Provence (FR), 2022 42.50  
*Grenache Noir, Tibourenc, Cinsault, Carignan*

Collective Z, Der sonne am nächsten, Pfalz (DE), 2020 47.00  
*Dornfelder – Natural wine*

# RED

Faubel, Kirrweiler, Pfalz (DE), 2018 <i>St. Laurent</i>	36.50
Mamete Prevostini, Rosso di Valtellina, Lombardia (IT), 2021 <i>Nebbiolo</i>	46.00
Clos de Lôm, Valencia (SP), 2019 <i>Garnacha</i>	47.50
Alberto Burzi, Barbera d'Alba, Piemonte (IT), 2021 <i>Barbera</i>	53.00
Francois Villard, L'appel des Sereines, Rhone (FR), 2020 <i>Syrah – Natural wine</i>	55.00
Domaine Felix, Cuvée Saint-André, Cotes d'Auxerre, Bourgogne (FR), 2020 <i>Pinot Noir</i>	58.00
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
Le Clos Perdue, Mire La mer, Corbières (FR), 2017 <i>Mourvèdre, Carignan, Grenache – Natural wine</i>	69.00
Weingut Roterfaden, Württemberg (DE), 2019 <i>Lemberger – Natural wine</i>	75.00
Bodegas Remelluri, Rioja Reserva, Rioja (SP), 2015 <i>Tempranillo, Garnacha, Graciano</i>	79.00
Domaine Durieu, Chateaneuf 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
Az. Agricola Altesino, Brunello di Montalcino, Toscana (IT), 2018 <i>Sangiovese</i>	88.50



Domaine Durieu, Chateauneuf du Pape Cuvee, “Lucile Avril”, Rhône (FR), 2015 <i>Mourvedre, Syrah, Grenache</i>	92.00
Château Bonalogue, Pomerol, Bordeaux (FR), 2016 <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
Carl Koch, Beerenauslese, Rheinhessen (DE), 1994 <i>Silvaner</i>	10.50   59.00
Château Violet, Sauternes Blanc, Bordeaux (FR), 2016 <i>Semillon, Sauvignon Blanc (0,375l)</i>	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

