



Wine menu



Cider

Cidre Poiré Domfront Jerome Forget, Normandy, France	5.50 / 30.00
Cidre Fatalitas, Nicolas Simon, Brittany, France	5.50 / 30.00
Cidre Cuvée Champêtre '15, Julien Thurel, Loire, France	6.75 / 37.50
Cidre Gorvello Heritage, Nicolas Poirer, Brittany, France	30.00
Sans alcohol cidre Le Petiot, Ferme Famille, Brittany, France	25.00

Aperitif

Crémant d'Alsace, Brut Réserve, Domaine Jean-Marc Bernhard, Alsace, France <i>Chardonnay, auxerrois</i>	7.75 / 42.00
Henriot Brut Souverain NV, Henriot, Champagne, France <i>Chardonnay, pinot noir meunier</i>	75.00
Arpège Premier Cru Blanc de Blanc, Pascal Doquet, Champagne, France <i>Chardonnay</i>	90.00

Rose

Cistercien '17, Schloss Gobelsburg, Kamptal, Austria <i>Zweigelt, St. Laurent, pinot noir</i>	6.75 / 37.00
Menetou-Salon '15, Domaine Jean Teiller, Loire, France <i>Pinot noir</i>	48.00

White

Chardonnay Pays d'Oc IGP '17, Chibet, Languedoc-Roussillon, France <i>Chardonnay</i>	5.00 / 27.50
Sepia Reserva '17, Pablo Morandé, Casablanca Valley, Chile <i>Sauvignon blanc</i>	6.00 / 32.00
L'Isoletta '16, Azienda Agricola Russo, Tuscany, Italy <i>Vermentino, viognier</i>	6.50 / 36.00
Viognier 'Intelligence' Serre de Guéry '16, Château Guéry, Pays d'Oc, France <i>Viognier</i>	6.75 / 37.00
Müller Thurgau '17, Apostelhoeve, Limburg, Nederland <i>Müller thurgau</i>	7.25 / 40.00

Het is mogelijk bijpassende wijn te krijgen bij uw gerecht. Deze wijnen zijn tussen de 6.50 en 10.00 euro per glas
It is possible to get matching wines. The prices are between 6.50 and 10.00 euro per glass

White

Weissburgunder Trocken, Weingut Burggarten, Neuenahr-Ahrweiler, Germany <i>Pinot blanc</i>	40.00
Pouilly Fumé '17, Bertrand Jeannot, Pouilly-sur-Loire, France <i>Sauvignon blanc</i>	44.00
Ori Di Verdicchio Doc '13, Pontemagno, Castelli Di Jesi, Italy <i>Verdicchio</i>	44.00
'Filius' '15, Vasse Felix, Margaret River, Australia <i>Chardonnay</i>	45.00
Vouvray Sec '16, Domaine Champalou, Loire, France <i>Chenin blanc</i>	46.50
Kerner '16, Pacherhof, Alto Adige, Italy <i>Kerner</i>	49.00
'Albarino de Fefinanes' '16, Palacio de Fefinanes, Rias Baixas, Spain <i>Albarino</i>	49.00
'Memundis' '14, Famiglia Marrone, Langhe, Piedmonte, Italy <i>Chardonnay</i>	55.00
Contours de Mairlant '16, François Villard, Rhône, France <i>Marsanne, roussanne</i>	51.50
Moscatel Seco '15, Botani, Malaga, Spain <i>Moscatel de Alejandría</i>	52.00
Valenciso Bianco '16, Bodegas des Valenciso, Rioja, Spain <i>Viura, grenache blanc</i>	55.00
Viognier '15, Louis Cheze, Rhône, France <i>Viognier</i>	56.00
Viré Clessé Vieilles Vignes '16, Domaine André Bonhomme, Bourgogne, France <i>Chardonnay</i>	57.50
Mühlpoint Smaragd, '16, Alzinger, Wachau, Austria <i>Grüner veltliner</i>	59.00
Chablis Vieilles Vignes AC '15, Domaine Lavantureux, Bourgogne, France <i>Chardonnay</i>	61.00
Terra de Cuques '15, Terroir al Limit, Priorat, Spain <i>Pedro ximénez, moscatel de Alejandría</i>	72.00
'Dessimis' Pinot Grigio '15, Vie di Romans, Friuli, Italy <i>Pinot grigio</i>	73.00
Condrieu Les Terrasses du Palat '16, François Villard, Rhône, France <i>Viognier</i>	88.00
Meursault-Blagny 1er Cru '11, Domaine Matrot, Bourgogne, France <i>Chardonnay</i>	95.00

Red

Shiraz Lantana '14, Lantana, Big Rivers, Australia <i>Cabernet sauvignon, shiraz</i>	5.50 / 30.00
'La Planta' '16, Bodegas Arzuaga Navarro, Castilla y León, Spain <i>Tempranillo</i>	6.75 / 37.00
Ceppitai '15, Azienda Agricola Russo, Tuscany, Italy <i>Sangiovese grosso, canaiolo, ciliegio, colorino, cabernet, merlot</i>	7.50 / 41.50
La Paleine '15, Domaine la Paleine, Samur, France <i>Cabernet franc</i>	7.75 / 42.00
Récolté '17, Château Cambon, Beaujolais, France <i>Gamay</i>	7.75 / 42.00
Crotona DOC '15, Istituto Agrario Vegni, Le Capezzine, Umbria <i>Syrah</i>	35.00
Zero Di Babo '16, Marco Merli, Umbria, Italy <i>Sangiovese, merlot</i>	45.00
Verduno Pelaverga '16, Fratelli Alessandria, Piemonte, Italy <i>Pelaverga</i>	48.00
'Latour de Gres' '15, Domaine Poudoux, Cotes du Roussillon Villages, France <i>Carignan, syrah, mourvèdre</i>	49.00
Les Lameroses '15, Domaine Marc Rougeot, Bourgogne, France <i>Pinot noir</i>	53.00
Rosso 57 '15, Cantine Moio, Campania, Italy <i>Primitivo</i>	53.00
Blaufränkisch 'Horitschon' '15 Weninger, Mittelburgenland, Austria <i>Blaufränkisch</i>	55.00
Rosso di Montalcino '15, Podere Scopetone, Toscana, Italy <i>Sangiovese</i>	55.00
Bourgueil Haut de la Butte '15, Domaine de la Butte, Le capezzine, Italy <i>Cabernet franc</i>	57.00
Rioja Reserva '10, Bodegas des Valenciso, Rioja, Spain <i>Tempranillo</i>	61.50
L'Héritage de Chasse-Spleen '10, Château Chasse-Spleen, Bordeaux, France <i>Cabernet sauvignon, merlot</i>	65.00

Red

Chateauneuf-du-Pape AC '12, Domaine Tour Saint Michel, Rhône, France <i>Grenache, syrah, mourvèdre, cinsault</i>	69.00
Viña Tondonia Tinto Reserva DO '05, Lopez de Heredia, Rioja, Spain <i>Tempranillo, garnacha, graciano, mazuelo</i>	72.00
De Toren Z '14, De Toren Private Cellar, Stellenbosch, South Africa <i>Merlot, cabernet sauvignon, malbec, cabernet franc, petit verdot</i>	72.00
Nuits-Saint-Georges AC '15, Bertrand Machard de Gramont, Bourgogne, France <i>Pinot noir</i>	77.00
Barolo DOCG '12, Fratelli Alessandria, Piemonte, Italy <i>Nebbiolo</i>	80.00
Seul en Scène IGP '11, François Villard, Rhône, France <i>Syrah</i>	85.00
Brunello di Montalcino DOCG '12, Mastro Janni, Toscana, Italy <i>Sangiovese</i>	90.00
Pomerol AOC '11, Château la Croix de Gay, Bordeaux, France <i>Merlot, cabernet franc</i>	95.00
Prado Enea '09, Muga, Haro, Spain <i>Tempranillo</i>	110.00

Dessert

PX El Maestro Sierra, Jerez de la Frontera, Spain <i>Pedro ximénez</i>	6.25
Hors d'Age de Rivesaltes AC, Domaine du Rouvre, Rousillon, France <i>Grenache blanc, grenache gris</i>	7.00
Eiswein Prädikatswein '15, Weingut Nigl, Niederösterreich, Austria <i>Grüner veltliner</i>	7.75
Helios Grand Cru AOC '03, La Cave de l'Abbe Rous, Banyuls, France <i>Grenache noir</i>	9.50

Spirits & digestifs

Whiskey

Jameson - 40% <i>Irish Whiskey Blend</i>	5.00
Makers's Mark - 45% <i>Us Bourbon Whisky</i>	6.00
Nikka from the Barrel - 51.4% <i>Japanese Malt</i>	8.50
Nikka Pure Malt Red - 43% <i>Japanese Malt</i>	7.75
Hibiki Suntory - 43% <i>Japanese Blend</i>	14.50
Gold Label Reserve - 43% <i>Scotch Blend</i>	8.00
Laphroaig - 40% <i>Scotch Single Malt</i>	7.75
Talisker Skye - 45.8% <i>Scotch Single Malt</i>	8.50

Spirits

Ketel 1 - <i>Dutch</i>	5.00
Konik's Tail - <i>Poland</i>	8.50
Rum Atlantico Gran Reserva - <i>Dominican Republic</i>	8.00
Tequila Fortaleza - <i>Mexico</i>	13.50
Licor 43 - <i>Spain</i>	4.75
Licor de Hierbas de Galicia - <i>Spain</i>	8.00
Orujo de Galicia - <i>Spain</i>	8.75
Ponche Caballero - <i>Spain</i>	4.50

Digestif

Vermouth Rosé, Belsazar - <i>Germany</i>	4.50
Averna - <i>Sicily</i>	5.50
Ricard, Pastis de Marseille - <i>France</i>	4.25
Grappa, Weingut Gottardi - <i>Italy</i>	8.50
Cognac, Paul Giraud V.S.O.P. - <i>France</i>	8.50
Calvados, Famille Dupont - <i>France</i>	7.50
Wine & Soul Tawny Port - <i>10 Years, Portugal</i>	7.75

Dutch

Jonge Jenever (yong genever), Wynand Fockink	4.50
Superior Jenever (genever on barrique), Wynand Fockink	5.00
Vermouth, Willem's Wermoed	5.75
Liqueur, Wynand Fockink	4.50

Mixers

Gin Sul, Gin - <i>East Imperial Tonic Water</i>	11.50
VL92, Dutch Gin - <i>East Imperial Tonic Water</i>	11.50
Konik's Tail, Vodka - <i>Big Tom</i>	11.50
Ketel 1, Vodka - <i>East Imperial Ginger Beer</i>	8.50
Atlantico Private Cask, Dark Rum - <i>East Imperial Ginger Beer</i>	11.50
Jonge Jenever - <i>East Imperial Thai Ginger Ale</i>	8.50