
APERITIF

Cidre Cuvée Champêtre '15, Julien Thurel, Loire, France	6.75 / 37.50
Cava Anne Marie Comtesse Brut Reserva, Castell d'age, Penèdes, Spain <i>Macabeo, X'arello, Parellada</i>	8.50 / 49.00
Arpège Premier Cru Blanc de Blanc, Pascal Doquet, Champagne, France <i>Chardonnay</i>	15.00 / 90.00
Bottle of Sangria - Homemade	18.50

ROSE

Rodon Chiaretto '16, Le Fraghe, Veneto, Italy <i>Corvina, Rondinella</i>	6.50 / 35.75
Menetou-Salon '15, Domaine Jean Teiller, Loire, France <i>Pinot Noir</i>	48.00

WHITE

Chardonnay Pays d'Oc IGP '16, Chibet, Languedoc-Roussillon, France <i>Chardonnay</i>	5.00 / 27.50
White Yeti '16, The Wine Love, Rioja, Spain <i>Macabeo, Petit Manseng, Gros Manseng, Riesling, Gewürztraminer</i>	6.00 / 33.00
Viognier 'Intelligence' Serre de Guéry '16, Château Guéry, Pays d'Oc, France <i>Viognier</i>	6.50 / 35.50
Pinot Blanc '15, Domaine Jean-Marc Bernhard, Alsace, France <i>Pinot Blanc</i>	6.25 / 34.50
Blanc de Trilogia DO '16, Bodega los Frailes, Valencia, Spain <i>Sauvignon Blanc, Verdil, Muscat</i>	7.25 / 39.50
'234' '16, Enate, Somontano, Spain <i>Chardonnay</i>	7.75 / 42.00
Chiroulet La Côte d'Heux IGP '15, Famille Fezas, Gascogne, France <i>Gros Manseng</i>	42.50
Menetou-Salon '15, Domaine Jean Teiller, Loire, France <i>Sauvignin Blanc</i>	48.00
Silvaner Trocken Qualitätswein '15, Brüder Dr. Becker, Rheinhessen, Germany <i>Silvaner</i>	47.50
Marjolaine '15, Château Puy-Servain, Montravel, France <i>Sauvignon blanc, Semillon</i>	46.50

Het is mogelijk bijpassende wijn te krijgen bij uw gerecht.

Deze wijnen zijn tussen de 7.00 en 8.50 euro per glas

It is possible to get matching wines. The prices are between 7.00 and 8.50 euro per glass

WHITE

Kerner '16, Pacherhof, Alto Adige, Italy <i>Kerner</i>	49.00
Vouvray Sec '16, Domaine Champalou, Loire, France <i>Chenin Blanc</i>	46.50
Riesling "Der Elegante" Trocken '14, Weingut Weegmuller, Pfalz, Germany <i>Riesling</i>	48.00
Sisquella '14, Clos Pons, Costers del Segre, Spain <i>Garnacha Blanca, Albariño, Moscatel de Alejandría</i>	48.50
Contours de Mairlant '15, François Villard, Rhône, France <i>Marsanne, Roussanne</i>	51.50
Moscatel Seco '15, Botani, Malaga, Spain <i>Moscatel de Alejandría</i>	52.50
Viña Gravonia Blanco Crianza DO '06, Lopez de Heredia, Rioja, Spain <i>Viura</i>	52.00
'Dessimis' Pinot Grigio '15, Vie di Romans, Friuli, Italy <i>Pinot Grigio</i>	57.00
Saint-Véran 'Horse Classe' '14, Domaine des Valanges, Bourgogne, France <i>Chardonnay</i>	56.00
Chablis Vieilles Vignes AC '14, Domaine Lavantureux, Bourgogne, France <i>Chardonnay</i>	56.50
Viré Clessé Vieilles Vignes '15, Domaine André Bonhomme, Bourgogne, France <i>Chardonnay</i>	58.00
Terra de Cuques '15, Terroir al Limit, Priorat, Spain <i>Pedro Ximénez, Moscatel de Alejandría</i>	72.00
Condrieu Les Terrasses du Palat '15, François Villard, Rhône, France <i>Viognier</i>	95.00
Puligny-Montrachet 1er Cru AOC '11, Domaine Matrot, Bourgogne, France <i>Chardonnay</i>	100.00

RED

Vin de Table Le Terroir '15, Vignerons d'Estezargues, Côtes du Rhône, France <i>Grenache, Cinsault, Carignan</i>	5.00 / 27.50
Gran Cerdo '16, The Wine Love, Rioja, Spain <i>Tempranillo, Graciano</i>	6.00 / 33.00
Gardacho '15, Bodegas Alzania, Navarra, Spain <i>Garnacha</i>	6.50 / 35.00
Tannat '14, Bodega Garzón, Garzon, Uruguay <i>Tannat</i>	7.75 / 42.50
Condates '15, Emmanuel Charrier, Loire, France <i>Gamay, Pinot Noir</i>	7.50 / 43.00
Rioja Crianza '12, Finca Nueva, Rioja, Spain <i>Tempranillo</i>	8.25 / 45.00
Séléné '16, Domaine de la Tallebarde, Beaujolais, France <i>Gamay</i>	46.00
Blaufränkisch Kalkstein '15 Claus Preisinger, Burgenland, Austria <i>Blaufränkisch</i>	48.00
Valpolicella Ripasso DOC '14, Villalta, Verona, Italy <i>Corvina, Rondinella, Molinara</i>	47.00
Bobal Serie Wild '15, Pedro Olivares, Murcia, Spain <i>Bobal</i>	47.50
Planets de Prior Pons '12, Cellar Prior Pons, Priorat, Spain <i>Carignan, Cabernet Sauvignon, Garnacha</i>	46.00
Récolté '16, Château Cambon, Beaujolais, France <i>Gamay</i>	48.50
Tinto '13, Finca Gregorio Martinez, Rioja, Spain <i>Tempranillo</i>	48.00
Spes DOC '11, Bodegas Loa, Rioja, Spain <i>Tempranillo</i>	58.00
Moio Rosso 57 '14, Campania, Italy <i>Primitivo</i>	52.00
Avan '15, Bodegas Juan Manuel Burgos, Ribera del Duero, Spain <i>Garnacha</i>	52.50
À Peïssou '14, Domaine des Amiel, Languedoc, France <i>Syrah</i>	55.00
Sommarovina Sassella Superiore DOCG '13, Mamete Prevostini, Valtellina, Italy <i>Nebbiolo</i>	55.00
Bourgueil Haut de la Butte '15, Domaine de la Butte, Loire, France <i>Cabernet Franc</i>	57.00
Frühburgunder '12, Baeder, Rheinhessen, Germany <i>Frühburgunder</i>	56.00
Rioja Reserva '09, Bodegas des Valenciso, Rioja, Spain <i>Tempranillo</i>	58.00

RED

2rr '11, Gratavinum, Priorat, Spain <i>Garnacha, Carinyena, Cabernet Sauvignon, Syrah</i>	61.50
Chateauneuf-du-Pape AC '12, Domaine Tour Saint Michel, Rhône, France <i>Grenache, Syrah, Mourvèdre, Cinsault</i>	69.00
Viña Tondonia Tinto Reserva DO '04, Lopez de Heredia, Rioja, Spain <i>Tempranillo, Garnacha, Graciano, Mazuelo</i>	72.00
Nuits-Saint-George AC '14, 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 '11, Mastro Janni, Toscana, Italy <i>Sangiovese</i>	90.00
Margaux 4e Grand Cru Classé '08, Château Prieuré-Lichine, Bordeaux, France <i>Cabernet Sauvignon, Merlot, Cabernet Franc</i>	105.00

NO GUTS NO GLORY

(Last chance to drink)

WHITE

Friulano Vigna del Torrione DOC '13, La Sclusa, Friuli, Italy <i>Friulano</i>	43.50
Soave DOC '15, Filippi Castelcerino, Veneto, Italy <i>Garganega</i>	44.00
Vouvray Clos de Rougemont AC '15, Domaine Vigneau-Chevreau, Loire, France <i>Chenin Blanc</i>	47.00
Ori di Verdicchio '13, Pontemagno, dei Castelli di Jesi, Italy <i>Verdicchio</i>	48.00
Menetou-Salon Mademoiselle T AOC '14, Domaine Teiller, Loire, France <i>Sauvignon Blanc</i>	49.00
Vieris Sauvignon '11, Vie di Romans, Friuli, Italy <i>Sauvignon Blanc</i>	58.00

RED

Silene '15, Damiano Ciolli, Lazio, Italy <i>Cesanese</i>	41.00
Fleurie VV "Champagne" '15, Domaine de la Grand'Cour, Beaujolais, France <i>Gamay</i>	54.00

DESSERT

PX El Maestro Sierra, Jerez de la Frontera, Spain <i>Pedro Ximénez</i>	6.25
Helios Grand Cru AOC '03, La Cave de l'Abbe Rous, Banyuls, France <i>Grenache Noir</i>	9.50
Eiswein Prädikatswein '15, Weingut Nigl, Niederösterreich, Austria <i>Grüner Veltliner</i>	7.75
Hors d'Age de Rivesaltes AC, Domaine du Rouvre, Roussillon, France <i>Grenache Blanc, Grenache Gris</i>	7.00

SPIRITS & DIGESTIFS

WHISKY

Jameson - 40% IRISH WHISKEY BLEND	5.00
Makers's Mark - 45% US BOURBON WHISKY	6.00
Nikka from the Barrel - 51.4% JAPANESE MALT	8.50
Nikka Pure Malt Red - 43% JAPANESE MALT	7.75
Hibiki Suntory - 43% JAPANESE BLEND	14.50
Gold Label Reserve - 43% SCOTCH BLEND	8.00
Laphroaig - 40% SCOTCH SINGLE MALT	7.75
Talisker Skye - 45.8% SCOTCH SINGLE MALT	8.50

VODKA

Kura - POLAND	5.00
Konik's Tail - POLAND	8.50

RUM

Diplomático Blanco Reserve - VENEZUELA	6.00
Atlantico Gran Reserva - DOMINICAN REPUBLIC	8.00

LATIN SPIRITS

Tequila Fortaleza - MEXICO	13.50
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SPAIN

Licor 43	4.75
Licor de Hierbas de Galicia	8.00
Orujo de Galicia	8.75
Ponche Caballero	4.50
Carajillos - ESPRESSO WITH BRANDY	4.25

DIGESTIEF

Old Jenever, Kever Genever - DUTCH	6.00
Vermouth, Willem's Wermood - DUTCH	5.75
Vermouth Rosé, Belsazar - GERMANY	4.50
Ricard, Pastis de Marseille - FRANCE	4.25
Grappa, Weingut Gottardi - ITALY	8.50
Cognac, Paul Giraud V.S.O.P. - FRANCE	8.50
Calvados, Famille Dupont - FRANCE	7.50
Wine & Soul Tawny Port - 10 YEARS, PORTUGAL	7.75

MIXERS

Gin Sul, Gin - EAST IMPERIAL TONIC WATER	11.50
Isle of Harris, Gin - EAST IMPERIAL YUZU TONIC	11.50
Mahón, Gin - EAST IMPERIAL TONIC WATER	11.50
Belsazar Rosé, Vermout - EAST IMPERIAL GRAPEFRUIT TONIC	8.50
Konik's Tail, Vodka - BIG TOM	11.50
Kura, Vodka - EAST IMPERIAL GINGER BEER	8.50
Atlantico Private Cask, Dark Rum - EAST IMPERIAL GINGER BEER	11.50
Kever Genever, Jenever - EAST IMPERIAL THAI GINGER ALE	8.50