



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 | Daniel Dumont, Grand Reserve, Brut | 12.50

NON ALCOHOLIC

RIESLING | Kolonne Null, Mosel | 6.50

NONA JUNE G&T | Mediterranean Tonic, Mint | 8.00

NONA SPRITZ | Mediterranean Tonic, Orange | 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

Daniel Dumont, Grand Reserve, Brut (FR) 12.50 | 69.00
Pinot Noir, Chardonnay, Pinot Meunier

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

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

ROSÉ SPARKLING

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

Ada Nada, Vino Spumante Qualità Rosato "Dilva" Piemonte (IT) 72.00
Nebbiolo

WINES PER GLASS

WHITE

Domaine Felix & Fils, Séduction, Bourgogne (FR) NV 6.00 | 35.00
Sauvignon Blanc

Cascina del Monastero, Langhe Bianco, Piemonte (IT) 2020 8.00 | 44.00
Viognier

Domaine Felix & Fils, Petit Chablis, Bourgogne (FR) 2021 9.50 | 52.00
Chardonnay

ROSE

Castel di Salve, Santimedici, Rosato, Salento (IT) 2022 6.00 | 35.00
Negroamaro

Château du Rouët, Villa Estérelle, Provence (FR) 2022 7.75 | 42.50
Grenache Noir, Tibourenc, Cinsault, Carignan

ORANGE

Incontri, Il Soffione, Tuscany (IT) 2016 + 2021 8.50 | 47.50
Vermentino

RED

Cantina San Zenone, Clivia, Molise (IT) 2021 6.00 | 35.00
Montepulciano

Castel di Salve, Centino, Puglia (IT) 2021 8.50 | 45.00
Primitivo

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

Cantina San Zenone, Clivia, Molise (IT) 2022 <i>Trebbiano</i>	35.00
Domaine Felix, Cuvée Sainte-Claire, Saint-Bris, Bourgogne (FR) 2020 <i>Chardonnay</i>	42.00
Ada Nada, Neta, Langhe, Piemonte (IT) 2022 <i>Sauvignon Blanc</i>	47.00
Cantina Carlo Alberto, Soave, Veneto (IT) 2019 <i>Garganega</i>	48.00
Faubel, Maikammer, Pfalz (DE) 2021 <i>Weisserburgunder</i>	49.00
Faubel, Reserve, Pfalz (DE) 2021 <i>Riesling</i>	49.00
Cantina San Zenone, Pluris, Molise (IT) <i>Falanghina</i>	55.00
Domaine Felix, Chablis, Bourgogne (FR) 2022 <i>Chardonnay</i>	59.00
Domaine Arnaud Lambert, Clos de Midi, Saumur, Loire (FR) 2021 <i>Chenin Blanc</i>	65.00
Domaine Durieu, Chateauneuf du Pape Blanc, Rhône (FR) 2021 <i>Grenache Blanc, Clairette, Roussanne</i>	65.00
Tenuta Cavalier Ferrante, Scandicus, Campania (IT) 2021 <i>Fiano</i>	70.00
Collective Z, Kalkoven, Pfalz (DE) 2021 <i>Sylvaner</i>	74.00
Collective Z, Kirchenpeace, Pfalz (DE) 2021 <i>Riesling</i>	74.00
Boyer-Martenot, Les Narvaux, Meursault, Bourgogne (FR) 2020 <i>Chardonnay</i>	130.00
Francois Villard, Villa Pontciana Condrieu, Rhone (FR) 2013 <i>Viognier</i>	167.00

ORANGE

Rennersistas, Intergalactic, Burgenland (AT), 2021 <i>Chardonnay, Gewürztraminer, Muscat Ottonel, Grüner Veltliner, Welschriesling – Natural wine</i>	45.00
Incontri, Il Soffione, Tuscany (IT) 2016 + 2021 <i>Vermentino</i>	47.50
Becker Landgraf, J2 unfiltriert, Rheinhessen (DE) 2020 <i>Grauburgunder</i>	56.00

ROSE

Castel di Salve, Santimedici, Rosato, Salento (IT) 2022 <i>Negroamaro</i>	35.00
Château du Rouët, Villa Estérelle, Provence (FR), 2022 <i>Grenache Noir, Tibourenc, Cinsault, Carignan</i>	42.50
Collective Z, Der sonne am nächsten, Pfalz (DE), 2020 <i>Dornfelder – Natural wine</i>	47.00

RED

Faubel, Kirrweiler, Pfalz (DE), 2019 <i>St. Laurent</i>	40.00
Castel di Salve, Priante Rosso, Puglia (IT) 2018 <i>Primitivo, Negroamaro</i>	47.00
Cascina del Monastero, Langhe, Piemonte (IT) 2018 <i>Nebbiolo</i>	51.00
Domaine Durieu, Henri Durieu, Plan de Dieu, Rhône (FR) 2020 <i>Grenache, Cinsault, Syrah, Mourvedre</i>	52.00
Cantina Carlo Alberto, Valpolicella Superiore, Veneto (IT) 2020 <i>Corvina, Corvinone, Rodinella</i>	57.00
Domaine Felix, Saint-André, Cotes d'Auxerre, Bourgogne (FR) 2020 <i>Pinot Noir</i>	58.00
Ada Nada, Salgae, Barbera d'Alba, Piemonte (IT) 2020 <i>Barbera</i>	64.00
Tenuta Cavalier Ferrante, Cilvis, Irpina, Campania (IT) 2021 <i>Aglianico</i>	70.00
Dom. Durieu, Chateauneuf du Pape, Lucile Avril, Rhône (FR) 2015 <i>Mourvedre, Syrah, Grenache</i>	82.00
Cascina del Monastero, Bricco Riund, Riserva, Barolo, Piemonte (IT) 2013 <i>Nebbiolo</i>	85.00
Azienda Agricola Trabucchi d'Illassi, Amarone della Valpolicella, Veneto (IT) 2011 <i>Corvina Veronese, Corvinone, Rodinella, Oslete</i>	110.00
Château Bonalgue, Pomerol, Bordeaux (FR), 2016 <i>Cabernet Franc, Merlot</i>	116.00
Jean-Luc & Eric Burguet, Gevrey-Chambertin, Bourgogne (FR) 2019 <i>Pinot Noir</i>	124.00

DESSERT

Piero Gatti, Moscato, Piemonte (IT), 2021 <i>Moscato</i>	6.50 47.00
Château Violet, Sauternes Blanc, Bordeaux (FR), 2016 <i>Semillon, Sauvignon Blanc</i> (0,375l)	16.00 55.00
Castel di Salve, Passito Rosso, Puglia (IT) 2017 <i>Primitivo</i> (0,375l)	20.00 63.00

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

