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# APERITIF

<b>Cidre Cuvée Champêtre '15, Julien Thurel, Loire, France</b>	6.75 / 37.50
<b>Crémant d'Alsace, Brut Réserve, Domaine Jean-Marc Bernhard, Alsace, France</b> <i>Chardonnay, auxerrois</i>	7.75 / 42.00
<b>Arpège Premier Cru Blanc de Blanc, Pascal Doquet, Champagne, France</b> <i>Chardonnay</i>	90.00

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# ROSE

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

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# WHITE

<b>Chardonnay Pays d'Oc IGP '17, Chibet, Languedoc-Roussillon, France</b> <i>Chardonnay</i>	5.00 / 27.50
<b>Viognier 'Intelligence' Serre de Guéry '16, Château Guéry, Pays d'Oc, France</b> <i>Viognier</i>	6.75 / 37.00
<b>Sepia Reserva '17, Pablo Morandé, Casablanca Valley, Chile</b> <i>Sauvignon blanc</i>	6.00 / 32.00
<b>L'Isoletta '16, Azienda Agricola Russo, Tuscany, Italy</b> <i>Vermentino, viognier</i>	6.50 / 36.00
<b>Müller Thurgau '17, Apostelhoeve, Limburg, Nederland</b> <i>Müller Thurgau</i>	7.25 / 40.00
<b>'Albarino de Fefinanes' '16, Palacio de Fefinanes, Rias Baixas, Spain</b> <i>Albarino</i>	49.00
<b>Ori Di Verdicchio Doc '13, Pontemagno, Castelli Di Jesi, Italy</b> <i>Verdicchio</i>	44.00
<b>'Memundis' '14, Famiglia Marrone, Langhe, Piemonte, Italy</b> <i>Chardonnay</i>	55.00
<b>'Filius' '15, Vasse Felix, Margaret River, Australia</b> <i>Chardonnay</i>	45.00

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 7.00 and 9.50 euro per glass*

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# WHITE

<b>Kerner '16, Pacherhof, Alto Adige, Italy</b> <i>Kerner</i>	49.00
<b>Vouvray Sec '16, Domaine Champalou, Loire, France</b> <i>Chenin Blanc</i>	46.50
<b>Pouilly Fumé '17, Bertrand Jeannot, Pouilly-sur-Loire, France</b> <i>Sauvignon blanc</i>	44.00
<b>Contours de Mairlant '16, François Villard, Rhône, France</b> <i>Marsanne, Roussanne</i>	51.50
<b>Moscatel Seco '15, Botani, Malaga, Spain</b> <i>Moscatel de Alejandría</i>	52.00
<b>Viognier '15, Louis Cheze, Rhône, France</b> <i>Viognier</i>	56.00
<b>Valenciso Bianco '16, Bodegas des Valenciso, Rioja, Spain</b> <i>Viura, Grenache Blanc</i>	55.00
<b>Mühlpoint Smaragd, '16, Alzinger, Wachau, Austria</b> <i>Grüner Veltliner</i>	59.00
<b>Chablis Vieilles Vignes AC '15, Domaine Lavantureux, Bourgogne, France</b> <i>Chardonnay</i>	61.00
<b>Viré Clessé Vieilles Vignes '16, Domaine André Bonhomme, Bourgogne, France</b> <i>Chardonnay</i>	57.50
<b>'Dessimis' Pinot Grigio '15, Vie di Romans, Friuli, Italy</b> <i>Pinot Grigio</i>	73.00
<b>Terra de Cuques '15, Terroir al Limit, Priorat, Spain</b> <i>Pedro Ximénez, Moscatel de Alejandría</i>	72.00
<b>Condrieu Les Terrasses du Palat '16, François Villard, Rhône, France</b> <i>Viognier</i>	88.00
<b>Meursault-Blagny 1er Cru '11, Domaine Matrot, Bourgogne, France</b> <i>Chardonnay</i>	95.00

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# RED

<b>Shiraz Lantana '14, Lantana, Big Rivers, Australia</b> <i>Cabernet Sauvignon, Shiraz</i>	5.50 / 30.00
<b>'La Planta' '16, Bodegas Arzuaga Navarro, Castilla y León, Spain</b> <i>Tempranillo</i>	6.75 / 37.00
<b>Ceppitaiio '15, Azienda Agricola Russo, Tuscany, Italy</b> <i>Sangiovese Grosso, Canaiolo, Ciliegiolo, Colorino, Cabernet, Merlot</i>	7.50 / 41.50
<b>Fabre Montmayou 'Reservado' '14, Bodegas Fabre, Mendoza, Argentina</b> <i>Cabernet Franc</i>	7.75 / 42.00
<b>Récolté '17, Château Cambon, Beaujolais, France</b> <i>Gamay</i>	7.75 / 42.00
<b>Blaufränkisch 'Horitschon' '15 Weninger, Mittelburgenland, Austria</b> <i>Blaufränkisch</i>	55.00
<b>'Latour de Gres' '15, Domaine Poudroux, Cotes du Roussillon Villages, France</b> <i>Carignan, Syrah, Mourvèdre</i>	49.00
<b>Les Lameroses '15, Domaine Marc Rougeot, Bourgogne, France</b> <i>Pinot Noir</i>	53.00
<b>L'Héritage de Chasse-Spleen '10, Château Chasse-Spleen, Bordeaux, France</b> <i>Cabernet Sauvignon, Merlot</i>	65.00
<b>Rosso 57 '15, Cantine Moio, Campania, Italy</b> <i>Primitivo</i>	53.00
<b>Verduno Pelaverga '16, Fratelli Alessandria, Piemonte, Italy</b> <i>Pelaverga</i>	48.00
<b>Rosso di Montalcino '15, Podere Scopetone, Toscana, Italy</b> <i>Sangiovese</i>	55.00
<b>Bourgueil Haut de la Butte '15, Domaine de la Butte, Loire, France</b> <i>Cabernet Franc</i>	57.00
<b>Rioja Reserva '10, Bodegas des Valenciso, Rioja, Spain</b> <i>Tempranillo</i>	61.50
<b>Crotone DOC '15, Istituto Agrario Vegni, Le Capezzine, Umbria</b> <i>Syrah</i>	35.00
<b>Zero Di Babo '16, Marco Merli, Umbria, Italy</b> <i>Sangiovese merlot</i>	45.00

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# RED

<b>Chateauneuf-du-Pape AC '12, Domaine Tour Saint Michel, Rhône, France</b> <i>Grenache, Syrah, Mourvèdre, Cinsault</i>	69.00
<b>Viña Tondonia Tinto Reserva DO '05, Lopez de Heredia, Rioja, Spain</b> <i>Tempranillo, Garnacha, Graciano, Mazuelo</i>	72.00
<b>Nuits-Saint-Georges AC '15, Bertrand Machard de Gramont, Bourgogne, France</b> <i>Pinot Noir</i>	77.00
<b>De Toren Z '14, De Toren Private Cellar, Stellenbosch, South Africa</b> <i>Merlot, Cabernet Sauvignon, Malbec, Cabernet Franc, Petit Verdot</i>	72.00
<b>Barolo DOCG '12, Fratelli Alessandria, Piemonte, Italy</b> <i>Nebbiolo</i>	80.00
<b>Seul en Scène IGP '11, François Villard, Rhône, France</b> <i>Syrah</i>	85.00
<b>Brunello di Montalcino DOCG '12, Mastro Janni, Toscana, Italy</b> <i>Sangiovese</i>	90.00
<b>Pomerol AOC '11, Château la Croix de Gay, Bordeaux, France</b> <i>Merlot, Cabernet Franc</i>	95.00
<b>Prado Enea '09, Muga, Haro, Spain</b> <i>Tempranillo</i>	110.00

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# DESSERT

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

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# SPIRITS & DIGESTIFS

## WHISKY

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

## SPIRITS

<b>Ketel 1</b> - DUTCH	5.00
<b>Konik's Tail</b> - POLAND	8.50
<b>Rum Atlantico Gran Reserva</b> - DOMINICAN REPUBLIC	8.00
<b>Tequila Fortaleza</b> - MEXICO	13.50
<b>Licor 43</b> - SPAIN	4.75
<b>Licor de Hierbas de Galicia</b> - SPAIN	8.00
<b>Orujo de Galicia</b> - SPAIN	8.75
<b>Ponche Caballero</b> - SPAIN	4.50

## DIGESTIEF

<b>Vermouth Rosé, Belsazar</b> - GERMANY	4.50
<b>Averna</b> - SICILY	5.50
<b>Ricard, Pastis de Marseille</b> - FRANCE	4.25
<b>Grappa, Weingut Gottardi</b> - ITALY	8.50
<b>Cognac, Paul Giraud V.S.O.P.</b> - FRANCE	8.50
<b>Calvados, Famille Dupont</b> - FRANCE	7.50
<b>Wine &amp; Soul Tawny Port</b> - 10 YEARS, PORTUGAL	7.75

## DUTCH

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

## MIXERS

<b>Gin Sul, Gin</b> - EAST IMPERIAL TONIC WATER	11.50
<b>VL92, Dutch Gin</b> - EAST IMPERIAL TONIC WATER	11.50
<b>Konik's Tail, Vodka</b> - BIG TOM	11.50
<b>Ketel 1, Vodka</b> - EAST IMPERIAL GINGER BEER	8.50
<b>Atlantico Private Cask, Dark Rum</b> - EAST IMPERIAL GINGER BEER	11.50
<b>Jonge Jenever</b> - EAST IMPERIAL THAI GINGER ALE	8.50