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# SPARKLING

<b>Cidre Bouché '15, Famille Dupont, Normandy, France</b>	6.25 / 34.50
<b>Crémant d'Alsace Extra Brut, Domaine Schaller, France</b> <i>Pinot Blanc, Pinot Gris, Riesling</i>	8.50 / 49.00
<b>Arpège Premier Cru Blanc de Blanc, Pascal Doquet, Champagne, France</b> <i>Chardonnay</i>	14.00 / 85.00

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# ROSE

<b>Reuilly 'Le Reuilly Gris' '15, Domaine Gérard Bigonneau, Loire, France</b> <i>Pinot Gris</i>	6.00 / 33.00
<b>'á Baia' '15, Domaine des Amiel, Languedoc, France</b> <i>Merlot, Syrah</i>	38.50

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# WHITE

<b>Chardonnay Pays d'Oc IGP '15, Chibet, Languedoc-Roussillon, France</b> <i>Chardonnay</i>	4.75 / 26.00
<b>Quinta do Alivio '14, Fernando Moira, Vinho Verde, Portugal</b> <i>Loureiro, Trajadura en Arinto</i>	5.25 / 28.50
<b>Viognier 'Intelligence' Serre de Guéry '15, Château Guéry, Pays d'Oc, France</b> <i>Viognier</i>	6.25 / 34.50
<b>Pinot Blanc '15, Domaine Jean-Marc Bernhard, Alsace, France</b> <i>Pinot Blanc</i>	6.50 / 35.50
<b>Ori di Verdicchio '13, Pontemagno, dei Castelli di Jesi, Italy</b> <i>Verdicchio</i>	8.50 / 48.00
<b>Blanc de Trilogia DO '14, Bodega los Frailes, Valencia, Spain</b> <i>Sauvignon Blanc, Verdil, Muscat</i>	36.50
<b>Chiroulet La Côte d'Heux IGP '15, Famille Fezas, Gascogne, France</b> <i>Gros Manseng</i>	38.00
<b>Silvaner Trocken Qualitätswein '15, Brüder Dr. Becker, Rheinhessen, Germany</b> <i>Silvaner</i>	43.00
<b>Marjolaine '15, Château Puy-Servain, Montravel, France</b> <i>Sauvignon blanc, Semillon</i>	42.50
<b>Riesling "Der Elegante" Kabinett Trocken '14, Weingut Weegmuller, Pfalz, Germany</b> <i>Riesling</i>	44.00
<b>Greco di Tufo DOCG '14, Fonzzone, Campania, Italy</b> <i>Greco</i>	45.00

Het is mogelijk bijpassende wijn te krijgen bij uw gerecht.

Deze wijnen zijn tussen de 7.25 en 9.00 euro per glas

*It is possible to get matching wines. The prices are between 7.25 and 9.00 euro per glass*

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# WHITE

<b>Menetou-Salon Mademoiselle T AOC '14, Domaine Teiller, Loire, France</b> <i>Sauvignon Blanc</i>	49.00
<b>Vouvray Clos de Rougemont AC '15, Domaine Vigneau-Chevreau, Loire, France</b> <i>Chenin Blanc</i>	45.00
<b>Contours de Mairlant '15, François Villard, Rhône, France</b> <i>Marsanne, Roussanne</i>	46.50
<b>"Fledermaus" '16, 2 Naturkinder, Franken, Duitsland</b> <i>Muller-Turgau, Silvaner</i>	48.00
<b>'Dessimis' Pinot Grigio '15, Vie di Romans, Friuli, Italy</b> <i>Pinot Grigio</i>	57.00
<b>Saint-Véran 'Horse Classe' '14, Domaine des Valanges, Bourgogne, France</b> <i>Chardonnay</i>	47.00
<b>Chablis Vieilles Vignes AC '14, Domaine Lavantureux, Bourgogne, France</b> <i>Chardonnay</i>	51.50
<b>Pouilly-Fuissé AOC Vieilles Vignes '14, Château Vitallis, Bourgogne, France</b> <i>Chardonnay</i>	52.00
<b>Viré Classé Vieilles Vignes '15, Domaine André Bonhomme, Bourgogne, France</b> <i>Chardonnay</i>	55.00
<b>Condrieu Les Terrasses du Palat '1, François Villard, Rhône, France</b> <i>Vioignier</i>	72.00
<b>Puligny-Montrachet 1er Cru AOC '09, Domaine Matrot, Bourgogne, France</b> <i>Chardonnay</i>	90.00

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# RED

<b>Merlot Pays d'Oc IGP '15, Chibet, Languedoc-Roussillon, France</b> <i>Merlot</i>	4.75 / 26.00
<b>Tuga DOC '15, Rui Roboredo, Douro, Portugal</b> <i>Tinta Roriz, Touriga Franca, Tinta Barroca, Touriga Nacional</i>	5.75 / 31.50
<b>Tannat '14, Bodega Garzón, Garzon, Uruguay</b> <i>Tannat</i>	7.25 / 39.50
<b>Condates '14, Emmanuel Charrier, Loire, France</b> <i>Gamay, Pinot Noir</i>	7.50 / 42.00
<b>Valpolicella Ripasso DOC '14, Villalta, Verona, Italy</b> <i>Corvina, Rondinella, Molinara</i>	8.50 / 47.00
<b>Séléne '15, Domaine de la Tallebarde, Beaujolais, France</b> <i>Gamay</i>	43.00

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# RED

<b>Teroldego Vigneti delle Dolomiti IGT '13, Foradori, Trentino, Italy</b> <i>Teroldego</i>	46.50
<b>Spes DOC '11, Bodegas Loa, Rioja, Spain</b> <i>Tempranillo</i>	57.00
<b>Moio Rosso 57 '14, Campania, Italy</b> <i>Primitivo</i>	50.00
<b>À Peïssou '14, Domaine des Amiel, Languedoc, France</b> <i>Syrah</i>	47.00
<b>Sommarovina Sassella Superiore DOCG '13, Mamete Prevostini, Valtellina, Italy</b> <i>Nebbiolo</i>	55.00
<b>Bourgueil Haut de la Butte '15, Domaine de la Butte, Loire, France</b> <i>Cabernet Franc</i>	48.00
<b>Viña Tondonia Tinto Reserva DO '04, Lopez de Heredia, Rioja, Spain</b> <i>Tempranillo, Garnacho, Graciano &amp; Mazuelo</i>	58.50
<b>Nuits-Saint-George AC '14, Bertrand Machard de Gramont, Bourgogne, France</b> <i>Pinot Noir</i>	68.00
<b>Fleurie VV "Champagne" '15, Domaine de la Grand'Cour, Beaujolais, France</b> <i>Gamay</i>	54.00
<b>Chateauneuf-du-Pape AC '12, Domaine Tour Saint Michel, Rhône, France</b> <i>Grenache, Syrah, Mourvèdre en Cinsault</i>	62.00
<b>Barolo DOCG '12, Fratelli Alessandria, Piemonte, Italy</b> <i>Nebbiolo</i>	65.00
<b>Clôt de l'Amandier AC '09, Mas du Soleilla, Languedoc, France</b> <i>Syrah, Grenache</i>	67.00
<b>Seul en Scène IGP '11, François Villard, Rhône, France</b> <i>Syrah</i>	75.00
<b>Margaux 5e Grand Cru Classé '10, Château Du Tertre, Bordeaux, France</b> <i>Cabernet Sauvignon, Merlot, Cabernet Franc</i>	80.00
<b>Brunello di Montalcino DOCG '11, Mastro Janni, Toscana, Italy</b> <i>Sangiovese</i>	78.00
<b>Beaune Clos de la Féguine 1er Cru '12, Jacques Prieur, Bourgogne, France</b> <i>Pinot Noir</i>	85.00
<b>Vinho Tinto DOC '13, Quinta do Vale Meão, Douro, Portugal</b> <i>Touriga Nacional, Touriga Franca, Tinta Barroca, Tinta Roriz</i>	120.00

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# NO GUTS NO GLORY (Last chance to drink)

## WHITE

<b>Pinot Gris Tradition '13, Ruhlmann-Dirringer, Elzas, France</b> <i>Pinot Gris</i>	39.00
<b>Camestri DOCG '15, Marco Porello, Piemonte, Italy</b> <i>Arneis</i>	40.50
<b>Fosarin '14, Ronco dei Tassi, Friuli, Italy</b> <i>Pinot Bianco, Malvasia en Friulano</i>	40.50
<b>Friulano Vigna del Torrione DOC '13, La Sclusa, Friuli, Italy</b> <i>Friulano</i>	47.50
<b>Neuburger Freyheit '13, Weingut Heinrich, Burgenland, Austria</b> <i>Neuburger</i>	45.00
<b>Viña Gravonia Blanco Crianza DO '06, Lopez de Heredia, Rioja, Spain</b> <i>Viura</i>	49.00
<b>Vieris Sauvignon '11, Vie di Romans, Friuli, Italy</b> <i>Sauvignon Blanc</i>	58.00

## RED

<b>Verduno Pelaverga Speciale DOC '15, Fratelli Allessandria, Piemonte, Italy</b> <i>Pelaverga Piccolo</i>	44.50
<b>Morgon Douby AC '14, Gilles Paris, Beaujolais, France</b> <i>Gamay</i>	45.00
<b>Amarone della Valpolicella Monte La Parte DOC '09, Piccoli, Veneto, Italy</b> <i>Corvina, Rondinella, Molinara</i>	75.00

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## DESSERT

<b>Helios Grand Cru AOC '03, La Cave de l'Abbe Rous, Banyuls, France</b> <i>Grenache Noir</i>	9.50
<b>Coteaux du Layon St. Aubin, Domaine des Forges, Loire, France</b> <i>Chenin Blanc</i>	6.00
<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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# APERITIEF & DEGISTIEF

## WHISKY

<b>Jameson</b> - 40% IRISH WHISKEY BLEND	5.00
<b>Makers's Mark</b> - 45% US BOURBON WHISKY	5.50
<b>Nikka from the Barrel</b> - 51.4% JAPANESE MALT	7.00
<b>Nikka Pure Malt Red</b> - 43% JAPANESE MALT	7.75
<b>Hibiki Suntory</b> - 43% JAPANESE BLEND	9.75
<b>Gold Label Reserve</b> - 43% SCOTCH BLEND	7.50
<b>Laphroaig</b> - 40% SCOTCH SINGLE MALT	8.00
<b>Talisker Skye</b> - 45.8% SCOTCH SINGLE MALT	8.00

## VODKA

<b>Partisan</b> - REPUBLIC OF BELARUS	5.00
<b>Konik's Tail</b> - POLAND	7.25

## RUM

<b>Diplomático Blanco Reserve</b> - VENEZUELA	6.00
<b>Diplomático Reserva Exclusiva</b> - VENEZUELA	8.00
<b>Diplomático Reserva Exclusiva</b> - MINI 0,5cl VENEZUELA	9.00

## LATIN SPIRITS

<b>Tequila Fortaleza</b> - MEXICO	9.50
<b>Mezcal Nuestra Soledad</b> - LA COMPANIA, E JUTLA, MEXICO	6.00

## DIGESTIEF

<b>Jenever, Ketel 1</b> - DUTCH	3.50
<b>Vermouth, Willem's Wermood</b> - DUTCH	6.25
<b>Ricard, Pastis de Marseille</b> - FRANCE	4.50
<b>Cognac, Paul Giraud V.S.O.P.</b> - FRANCE	7.00
<b>Bas-Armagnac, Francis Darroze</b> - 8 YEARS, FRANCE	7.25
<b>Calvados, Famille Dupont</b> - FRANCE	7.00
<b>Eau-de-Vie de Vielle Mirabelle, Jean-Paul Metté</b> - FRANCE	14.00
<b>Wine &amp; Soul Tawny Port</b> - 10 YEARS, PORTUGAL	8.25