
APERITIF

Cidre Cuvée Champêtre '15, Julien Thurel, Loire, France	6.75 / 37.50
Crémant d'Alsace, Brut Réserve, Domaine Jean-Marc Bernhard, Alsace, France <i>Chardonnay, Pinot Blanc, Riesling</i>	7.75 / 42.00
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
Viognier 'Intelligence' Serre de Guéry '16, Château Guéry, Pays d'Oc, France <i>Viognier</i>	6.75 / 37.00
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
Müller Thurgau '17, Apostelhoeve, Limburg, Nederland <i>Müller Thurgau</i>	7.25 / 40.00
'The Ladybird' '16, Laibach, Western Cape, South-Africa <i>Chardonnay, Viognier, Chenin Blanc</i>	7.75 / 42.00
'Albarino de Fefinanes' '16, Palacio de Fefinanes, Rias Baixas, Spain <i>Albarino</i>	49.00
Silvaner Trocken Qualitätswein '15, Brüder Dr. Becker, Rheinhessen, Germany <i>Silvaner</i>	42.50
Ori Di Verdicchio Doc '13, Pontemagno, Castelli Di Jesi, Italy <i>Verdicchio</i>	44.00

Het is mogelijk bijpassende wijn te krijgen bij uw gerecht.

Deze wijnen zijn tussen de 7.00 en 9.50 euro per glas

It is possible to get matching wines. The prices are between 7.00 and 9.50 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
Pouilly Fumé '17, Bertrand Jeannot, Pouilly-sur-Loire, France <i>Sauvignon blanc</i>	44.00
Menetou-Salon Mademoiselle T AOC '14, Domaine Teiller, Loire, France <i>Sauvignon Blanc</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
Viognier '15, Louis Cheze, Rhône, France <i>Viognier</i>	56.00
Valenciso Bianco '16, Bodegas des Valenciso, Rioja, Spain <i>Viura, Grenache Blanc</i>	55.00
Mühlpoint Smaragd, '16, Alzinger, Wachau, Austria <i>Grüner Veltliner</i>	59.00
Chablis Vieilles Vignes AC '14, Domaine Lavantureux, Bourgogne, France <i>Chardonnay</i>	61.00
Viré Clessé Vieilles Vignes '15, Domaine André Bonhomme, Bourgogne, France <i>Chardonnay</i>	57.50
Clos de la Perrière '15, Clos du Moulin aux Moines, Bourgogne, France <i>Chardonnay</i>	65.00
'Dessimis' Pinot Grigio '15, Vie di Romans, Friuli, Italy <i>Pinot Grigio</i>	73.00
Terra de Cuques '15, Terroir al Limit, Priorat, Spain <i>Pedro Ximénez, Moscatel de Alejandría</i>	72.00
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
Ceppitaio '15, Azienda Agricola Russo, Tuscany, Italy <i>Sangiovese Grosso, Canaiolo, Ciliegiolo, Colorino, Cabernet, Merlot</i>	7.50 / 41.50
Fabre Montmayou 'Reservado' '14, Bodegas Fabre, Mendoza, Argentina <i>Cabernet Franc</i>	7.75 / 42.00
Récolté '17, Château Cambon, Beaujolais, France <i>Gamay</i>	7.75 / 42.00
Blaufränkisch 'Horitschon' '15 Weninger, Mittelburgenland, Austria <i>Blaufränkisch</i>	55.00
'Latour de Gres' '15, Domaine Poudoux, Cotes du Roussillon Villages, France <i>Carignan, Syrah, Mourvèdre</i>	49.00
Valpolicella Ripasso DOC '14, Villalta, Verona, Italy <i>Corvina, Rondinella, Molinara</i>	47.00
Les Lameroses '14, Domaine Marc Rougeot, Bourgogne, France <i>Pinot Noir</i>	53.00
L'Héritage de Chasse-Spleen '10, Château Chasse-Spleen, Bordeaux, France <i>Cabernet Sauvignon, Merlot</i>	65.00
Rosso 57 '15, Cantine Moio, Campania, Italy <i>Primitivo</i>	53.00
À Peïssou '14, Domaine des Amiel, Languedoc, France <i>Syrah</i>	55.00
Verduno Pelaverga '16, Fratelli Alessandria, Piemonte, Italy <i>Pelaverga</i>	48.00
Rosso di Montalcino '15, Podere Scopetone, Toscana, Italy <i>Sangiovese</i>	55.00
Bourgueil Haut de la Butte '15, Domaine de la Butte, Loire, France <i>Cabernet Franc</i>	57.00
Rioja Reserva '10, Bodegas des Valenciso, Rioja, Spain <i>Tempranillo</i>	61.50
2πr '11, Gratavinum, Priorat, Spain <i>Garnacha, Carinyena, Cabernet Sauvignon, Syrah</i>	61.50

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
Nuits-Saint-Georges AC '14, Bertrand Machard de Gramont, Bourgogne, France <i>Pinot Noir</i>	77.00
De Toren Z '14, De Toren Private Cellar, Stellenbosch, South Africa <i>Merlot, Cabernet Sauvignon, Malbec, Cabernet Franc, Petit Verdot</i>	72.00
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

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, Rousillon, 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

SPIRITS

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

DIGESTIEF

Vermouth Rosé, Belsazar - GERMANY	4.50
Averna - SICILY	5.50
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

DUTCH

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

MIXERS

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