Wine Menu

2024

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| --- | --- | --- | --- | --- | --- | --- |
| Open hand with plant with solid fill**House Wine** | | | | | | |
|  | | |  | | Glass | Karaf 0.5L |
| Pizzolato, Pinot Grigio, Veneto, BIO | | | Dry W. | | 5.6 | 19.5 |
| Mas de Agrunelles, Languedoc, Grenache/Syrah, BIO | | | Red | | 5.6 | 19.5 |
| Mas Montel, Languedoc, Gremache/Syrah, BIO | | | Rosé | | 5.6 | 19.5 |
| Schmitt Söhne, Rheinhessen, Riesling | | | Sweet W. | | 5.6 | 19.5 |
| **Sparkling Wine** | | | | | | |
|  | | | | | Glass | Bottle |
| Bodegas De Can Suriol | | Spain, Cataluña, BIO | | | 7.0 | 35.0 |
| Macabeo, Parellada, Xarello | | fresh dry, toast, Brut Nature, no sugars | | |  |  |
| Gino Fasoli | | Italy, Veneto, BIO | | |  | 37.5 |
| 100% Glera (prosecco) | | fresh dry, soft and fruity, soft mouse | | |  |  |
| Rober Barbichon et Fils | | France, Champagne, B-D | | |  | 65.0 |
| 4 Cépages 70% Pinot Noir | | strong fresh, full of flavours, extra Brut | | |  |  |
| **White wine** | | | | | | |
| **Fresh Dry White Wines** | | | | | Glass | Bottle |
| Domaine la Grangette “Poule de pic” | | Fr, Picpoul, 2023, BIO | | | 6.6 | 32.0 |
| Picpoul de Pinet | | fresh, citrus and minerality, full aromatic | | |  |  |
| Casa de Mouraz “Däo” | | PT, Däo, 2020, Bio | | | 7.2 | 33.0 |
| Malvasia, blend of 9 | | fresh, silty, Chablis of Portogal | | |  |  |
| Herrenhof Lamprecht “Sand & Kalk” | | AUT, Steiermark, 2021, BIO | | | 7.6 | 34.0 |
| Steierland Weisburgunder | | medium fresh, toast, peach, ripe aftertaste | | |  |  |
| Domaine Giacometti “Cuvée de l’Agriate” | | FR, Patrimonio(Corsica), 2023, BIO | | | 8.2 | 35.0 |
| Vermentino | | medium fresh, floral & juicy ripe aftertaste | | |  |  |
| Bernard Fleuriet & Fils “La Vigne au Paul” Sauvignon Blanc | | FR, Menetou-Salon, 2019, BIO  fresh, minerality, surlie on cement | | | 8.6 | 36.0 |
| Marc Tempé “Amzelle” | | Fr, Alsace, 2018 B-D | | |  | 45.5 |
| Riesling | | strong fresh, minerality and notes of wood | | |  |  |
| Domain Bersan “Les Ouches” | | Fr, Chablis, 2022, B-D | | |  | 48.0 |
| Chardonnay | | medium fresh, silty and minerality | | |  |  |
| **Ripe dry white wines** | | | | | Glass | Bottle |
| Bodegas Osoti | | Open hand with plant with solid fillSp, Rioja Crianza, 2021 B-D | | | 6.6 | 32.0 |
| Tempranillo Blanco | | ripe and complex, vanille toast and berries | | |  |  |
| Château de Lavernette | | Fr, Beaujolais blanc, 2021 B-D | | | 8.4 | 35.0 |
| Chardonnay | | Ripe, fresh aftertaste, Burgundy style. | | |  |  |
| Coulet – M. Barret “Petit Ours” | | Fr, Crozes-Hermitage, 2022 B-D | | | 8.6 | 36.0 |
| Marsanne/Rousanne | | Ripe, light aromatic Rhóne, white peppers | | |  |  |
| Château Pech Redon “La Centaurée Blanc” | | Fr, La Clappe Blanc, 2020 BIO | | | 10.5 | 41.5 |
| Bourboulenc/Grenache Blanc | | powerful, honey, white pepper, anise & fresh | | |  |  |
| Maison Ambroise | | Fr, Hautes-Côtes de Nuits, 2021 BIO | | |  | 54.0 |
| Chardonnay | | creamy, bouquet of honey and orange blossom | | |  |  |
| **Sweet White Wines** | | | | | Glass | Bottle |
| Vigneau-Chevreau “Clos du Rougemont” | | Fr, Vouvray, 2022 B-D | | | 8.4 | 35.0 |
| Chenin Blanc | | Off-dry, sweet and fresh | | |  |  |
| Dom. Les Sablonnettes | | Fr, Loire, 2021 B-D | | | 10.5 | 41.5 |
| Chenin Blanc | | Fresh and sweet, tropical and lemon sorbet | | |  |  |
| **Rosé wine** | | | | | | |
|  | |  | | | Glass | Bottle |
| Bermard Fleuriet et Fils, | | Fr, Sancerre, 2020, BIO | | | 8.4 | 35.0 |
| Pinot Noir | | medium fresh, nice earthy notes & minerality | | |  |  |
| Azul y Garanza “Tres Rosado” | | Open hand with plant with solid fillSp, Navarra, 2020, BIO | | | 6.6 | 32.0 |
| Garnacha/Tempranillo | | medium ripe, herbs and fruits | | |  |  |
| Domaine Giacometti “Cuvée de l’Agriate” | | Fr, Patrimonio(Corsica), 2023 BIO | | |  | 35.0 |
| Sangiovese | | medium ripe, juicy red fruits | | |  |  |
|  | | | | | | |
|  | **Orange & Natural Wine Maker Highlight**  Our orange wines and a selected natural wine maker that we think deserves special attention | | |  | Glass | Bottle |
| Arnaud Combier, | | Fr, Languedoc, 2021 BIO | | | 8.4 | 35.0 |
| Soreli | | apricot, orange marmalade, aromatic nose | | |  |  |
| Loco, “Cielo” | | It, Puglia, 2020 Orange | | | 10.5 | 41.5 |
| Blend | | juicy and full of ripe citrus | | |  |  |
| Loco, “Violo” | | It, Puglia, 2020 Red | | | 10.5 | 41.5 |
| Bombino Nero/Nero di Troia | | juicy and full of ripe citrus | | |  |  |
| Loco, “Mare” | | It, Puglia, 2020 Orange | | |  | 65.0 |
| Bianco d’Alesandro | | juicy with floral aroma’s & ripe white peach | | |  |  |
| Loco, “Terra” | | It, Puglia, 2020 Rosé | | |  | 65.0 |
| Ottavianello | | strong earthy flavour, juicy dark ripe fruits | | |  |  |
| **Red Wine** | | | | | | |
| **Fresh Red Wines** | | | | | Glass | Bottle |
| Markovitis, | | GR, Naoussa, 2016 B-D | | | 6.6 | 32.0 |
| Xinomavro | | fresh, ripe red fruit with spices | | |  |  |
| Bodegas Gratias “GOT” | | SP, Alicante, 2020, B-D | | | 7.2 | 33.0 |
| Bobal | | fresh and juicy red fruit with soft tannines | | |  |  |
| Montanet-Thoden “Garanze” | | FR, Bourgogne, 2018 V-N | | | 10.5 | 41.5 |
| Pinot Noir | | fresh an ripe notes and earthy flavours | | |  |  |
| Laurent Combier | | FR, Crozes Hermitage, 2023 BIO | | |  | 48.0 |
| Syrah | | Full and fresh, black fruits and black pepper | | |  |  |
| Jean Foillard “Cotê du Py” | | FR, Beaujolais, 2020 V-N | | |  | 54.0 |
| Gamay | | strong ripe fruit flavours, yet still fresh | | |  |  |
| **Ripe Red Wines** | | | | | Glass | Bottle |
| Azul y Garanza “Tres Tinto” | | Open hand with plant with solid fillSP, Navarra, 2020 BIO | | | 6.6 | 33.0 |
| Tempranillo | | easy ripe, black fruits and fresh notes | | |  |  |
| Wild Nature “Fidora” | | IT, Valpolicella Ripasso DOC, 2018 BIO | | | 8.4 | 40.5 |
| Corvina/Corvinone | | full & ripe, cherries, complex | | |  |  |
| Château Pech Redon “La Centaurée” | | FR, La Clape Rouge, 2020 BIO | | | 10.5 | 44.5 |
| Mourvèdre/syrah | | strong ripe black fruit flavours, tannines | | |  |  |
| Château des Graviers “Cru Artisan” | | FR, Margaux Cru, 2019 B-D | | |  | 54.0 |
| Cabernet Sauvignon, Merlot | | complex red & black fruits, soft aftertaste | | |  |  |
| **Fortified Wines** | | | | | | |
| **Port** | | | | |  |  |
| Bom Dia Fine Ruby | | round and ripe plumes and fresh berries | | |  | 6.0 |
| Bom Dia Fine Tawny | | orange zest, nuts & dried figs | | |  | 6.0 |
| Quanta do Bom Dia 10 years old Tawny | | elegant sweet and dried fruits | | |  | 7.3 |
| Quanta do Bom Dia 20 years old Tawny | | more ripe and sweet, dried fruits | | |  | 9.3 |
| Bom Dia 10 years old white Tawny | | raisins and a fresh aftertaste | | |  | 8.3 |
| **Sherry** | | | | |  |  |
| El Maestro Sierra, oloroso seco | | dry and ripe, apple syrup, smoked almonds | | |  | 7.3 |
| El Maestro Sierra, medium | | raisins, freshness and almond paste | | |  | 7.3 |
| El Maestro Sierra, Pedro Ximénez | | mocca, chocolate and so sweet | | |  | 7.3 |
| **Vermouth** | |  | | |  |  |
| Martini Bianco | | soft and lots of aromatics and sweet | | |  | 6.0 |
| Martini Rosso | | complex, bittersweet and herps | | |  | 6.0 |
| Martini Extra Dry | | citrus aroma’s and a note of raspberries | | |  | 6.0 |
| Martini Rubino | | full and complex, grapes of the Nebbiolo | | |  | 6.0 |



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| **White Wines** | | | | | | |
| **France** | | | |  |  | |
| Domaine Christian Binner, | | Alsace, “Salon des Bains” 2019 | | ‘kel’ | 59.5 | |
| Riesling | | Fresh soft, aromatics of citrus and peer | |  |  | |
| Marc Tempé, | | Alsace, “Alliance” 2020 | | ‘NAT’ | 44.5 | |
| Chasselas/ Sylvaner/ Pinot Blanc/  Gewurztraminer/ Riesling/ field blend | | Beautifull Fresh, Flowers, Herbs, dry,  refreshing | |  |  | |
| La Sénéchalière, Marc Pesnot, | | Loire, “miss terre leptynite” 2020 | | ‘kel’ | 59.5 | |
| Melon de Bourgogne | | Fresh but buttery, something else with oysters | |  |  | |
| Domaine Bernard Fleuriet & Fils | | Sancerre, Côte de Marloup 2019 | | ‘kel’ | 68.5 | |
| Sauvignon Blanc | | Floral, exotic, full-elegant, soft lime | |  |  | |
| Maison En Belles Lies | | Bourgogne Blanc, 2019 | | ‘kel | 69.0 | |
| Chardonnay | | Ripe, Butter, Soft, Nuts, Chocolate, Blossum | |  |  | |
| Arnoud Combier | | Beaujolais, “Goutte Blanche” 2021 | | ‘kel’ | 66.1 | |
| Chardonnay | | White Fruit, Butter, Hazelnut, Confit Lemon | |  |  | |
| De Temery | | Limoux, 2022 | | ‘kel’ | 39.0 | |
| Chardonnay | | Ripe, fresh aftertaste, vanilla and banana | |  |  | |
| Pierre Qui Rolle | | Languedoc, “Flo Busch” 2020 | | ‘kel’ | 53.5 | |
| Vermintino/Grenache Blanc, Orange | | Spicy aromas, sage, rosemary, honey | |  |  | |
| Opi d’aqui | | Languedoc, “Massale” 2014 | | ‘kel’ | 66.5 | |
| Grenache gris, grenache, grenache blanc | | rosé blend | |  |  | |
| Domaine des Enfants | | | Roussillion, “Le Jouet Blanc” | ‘kel’ | 39.0 | |
| Macabeu | | Fresh and crisp, with some smoky reduction | |  |  | |
| Domaine Morin-Langaran | | Languedoc, “Picpoul de Pinet” 2021 | | ‘kel’ | 32.0 | |
| Picpoul | | Silty fresh, planted near the oysters | |  |  | |
| Matthieu Barret | | Côtes du Rhône“Brise Cailloux 2019” | | ‘kel’ | 66.5 | |
| Marsanne/Rousanne/Viognier | | Strong, oxidative, ripe and fresh | |  |  | |
| **Germany** | |  | |  |  | |
| Brüder Dr. Becker | | Rheinhessen, “S” 2018 | | ‘kel | 41.5 | |
| Riesling | | Sweet apple and citrus, beautiful freshness | |  |  | |
| Heiner Sauer | | | Phalz, 2021 | ‘ZR’ | 39.5 | |
| Grauburgunder | | | Fresh fruity, mineral, peach and citrus |  |  | |
| **Italy** | | |  |  |  | |
| Cantina de luca | | | Calabria, ‘Ciro’ | ‘H&H’ | 36.5 | |
| Greco Bianco | | Cooked lemons, fresh and juicy | |  |  | |
| Marco de Bartoli | | Sicilië, “Vigne verde” | | ‘ZR’ | 43.5 | |
| Grillo | | Fresh, Silty, Green Apple, Citrus | |  |  | |
| Collecapretta, | | Umbria, “Vigne Vecchia” 2019 | | ‘kel’ | 44.5 | |
| Trebbiano, Orange | | Complex, Tropical fruits, Fresh | |  |  | |
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| **Austria** | |  | |  |  | |
| R. Hoffman | Niederösterreich, | | | ‘ZR’ | 42.5 | |  |
| Grüner Veltliner | | Fresh, Herbs, yellow apple and pepper | |  |  | |
| **Spanish** | |  | |  |  | |
| Casa Balaguer- Vinessens | | Alicante, El Carro 2016 | | ‘kel’ | 47.5 | |
| Muscat of Alexandria | | Honey, orange blossom, white blossom, complex | |  |  | |
|  | | |  |  |  | |
| **Rose wines** | | | | | | |
| Montesissa Emilio It. | | Emilia-Romagna, “Rosissima” | | ‘kel’ | 39.0 | |
| Barbera, Bonarda | | | Frizzante Rosé, cranberry, strawberry |  |  | |
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| **Red Wines** | | | | | | |
| **France** | | | |  | Bottle | |
| Domaine Céline Coté | | Bourgogne Rouge, “Cuvée Julia 2020 | | ‘kel’ | 54.5 | |
| Pinot Noir | | Raspberries, violet, real Northern Burgundy | |  |  | |
| Domaine Bernard Fleuriet & Fils | | Sancerre Rouge | | “Nat’ | 54.5 | |
| Pinot Noir | | Black fruits, Bourgogne but from Sancerre! | |  |  | |
| Château Lassolle, | | Vin de France, “Ad Naturam” | | ‘kel’ | 52.5 | |
| Cabernet Sauvignon,/Abouriou, | | Confit Black Fruits, Eucalyptus, Menthol | |  |  | |
| Domaine Jonc Blanc | | Dordogne, “E-Glou” 2017 | | ‘kel’ | 49.5 | |
| Merlot with a little Semillon | | Black Berries, Prumes, Pepper, Star Anise | |  |  | |
| Domaine Romaneaux-destezet | | Ardeche, “la Souteronne” 2019 | | ‘kel’ | 65.1 | |
| Gamay | | roses, violets, purple fruits, plum and more | |  |  | |
| Domaine la Ferme Saint-Martin | | Côtes du Rhône,”Les Romanins” 2020 | | ‘ZR’ | 41.5 | |
| Grenache, Syrah, Cincault | | Delicious juicy fruits, thyme, lavender, | |  |  | |
| Domaine La Cabotte | | Côtes du Rhône, “La Colline” 2020 | | ‘H&H’ | 37.5 | |
| Chardonnay | | White Fruit, Butter, Hazelnut, Confit Lemon | |  |  | |
| Vignoble Le Loup Blanc | | Languedoc, “Les Trois Petites” 2013 | | ‘kel’ | 45.0 | |
| Tempranillo, Carignan, Alicante | | | Juicy ripe fruits, soft tannines, bbq herbs |  |  | |
| Clos Canerecccia | | | Corsica, “Cuvee des Pierre” 2020 | ‘ZR’ | 41.5 | |
| Niellucciu, Syrah, Grenache | | | Black fruit, graphite, fresh, spicy finish. |  |  | |
| **Italy** | |  | |  |  | |
| Foradori | | Trentino Vigeneti del Dolomiti 2013 | | ‘kel’ | 49.5 | |
| Teroldego | | berries, wood, tobacco and dark chocolate | |  |  | |
| Gino Pedrottie,, | | Dolomites Trentino, “Schiava Nera” | | ‘kel’ | 45.5 | |
| Schiava | | Almost rosé, Cherry, Forrest Fruits, Mineral | |  |  | |
| Gino Fasoli, | | Rosso Veronese, “Tre Piume” 2020 | | ‘ZR’ | 39.5 | |
| Corvina, Cabernet, Merlot | | Ripe cherries, black currants and plums. | |  |  | |
| La Stoppa | | Emilia Barbera, 2010 | | ‘kel’ | 68.5 | |
| Barbera | | Ripe fruit, spicy notes, fresh and elegant | |  |  | |
| Moretti Omero, | | Umbria, “Montefalco Rosso”2017 1.5L | | ‘kel’ | 89.0 | |
| Sangiovese/Sagrantino/Merlot | | Black Fruit, Violets, Incense, Sage, Wood | |  |  | |
| Azienda Agraria della staffa | | Umbria, “Il Rossisimo” 2018 | | ‘kel’ | 57.5 | |
| Alicante | | Ripe, chocolate, cherries, and some freshness | |  |  | |
| **Spain** | |  | |  |  | |
| Escoda Sanahuja, | | | Conca de Barberà,“Nas del Gegant” ‘16 | ‘kel’ | 56.5 | |
| Tempranillo/ Garnacha/ Samso/ Cab Fr./ Merlot, | | Ripe Black Fruit, Floral, Mineral | |  |  | |
| Osoti | | Rioja | | ‘ZR’ | 42.5 | |
| Tempranillo | | cherries, wood, vanilla and more fruits | |  |  | |
| **Germany** | |  | |  |  | |
| Janson-Bernhard | | | Pfalz, “Zeller Kreuzberg” 2018 | ‘kel’ | 53.5 | |
| Spätburgunder | | Cherry, Chocolate, Wood, Soft Tannines | |  |  | |
| Heiner Sauer | | Pfalz | | ‘ZR’ | 37.5 | |
| Spätburgunder, | | Ripe cherries and blackberries, round yet fresh | |  |  | |
| **Portugal** | | | | | | |
| Antonio Lopes Ribeiro | Douro 2020 | | | ‘kel | | 39.0 |
| Blend of 5 grapes | Red fruits, pruims and rosemary | | |  | |  |
| **Sparkling** | | | | | | |
| Huber Meyer, | Crémant d’Alsace Brut Rosé | | | ‘kel’ | 59.5 | |
| Pinot Noir | | Red Fruits, Strawberry, grapefruit | |  |  | |

**Beaujolais cru’s**

The 10 Beaujolais cru’s differ in character. The following three cru’s produce the lightest-bodied Beaujolais and are typically intended to be consumed within three years of the vintage.

**Brouilly**- The largest cru in Beaujolais, situated around Mont Brouilly and contains within its boundaries the sub-district of Côte de Brouilly. The wines are noted for their aromas of [blueberries](https://en.wikipedia.org/wiki/Blueberry), [cherries](https://en.wikipedia.org/wiki/Cherry), raspberries and [currants](https://en.wikipedia.org/wiki/Ribes).

**Régnie**- One of the more full-bodied crus in this category. It is noted for its redcurrant and raspberry flavours.

**Chiroubles**- This cru has vineyards at some of the highest altitudes among the Cru Beaujolais. Chiroubles cru are noted for their delicate perfume that often includes aromas of [violets](https://en.wikipedia.org/wiki/Viola_(plant)).

The next three crus produce more medium bodied Cru Beaujolais that recommends needs at least a year aging in the bottle and to be consumed within four years of the vintage.

**Côte de Brouilly**- Located on the higher slopes of the extinct volcano Mont Brouilly within the Brouilly Cru Beaujolais. The wines from this region are more deeply concentrated with less earthiness than Brouilly wine.

**Fleurie**- One of the most widely exported Cru Beaujolais into the United States. These wines often have a velvety texture with fruity and floral bouquet. In ideal vintages, a *vin de garde* (wine for aging) is produced that is meant to age at least four years before consuming and can last up to 16 years.

**Saint-Amour**- The wines from Saint-Amour are noted for their spicy flavors with aromas of p[eaches](https://en.wikipedia.org/wiki/Peach). The *vin de garde* wines require at least four year aging and can last up to 12 years.

The last four crus produce the fullest bodied examples of Cru Beaujolais that need the most time ageing in the bottle and are usually meant to be consumed between four and 10 years after harvest.

**Chénas**- It is now the smallest Cru Beaujolais with wines that are noted for their aroma of wild [roses](https://en.wikipedia.org/wiki/Rose). In ideal vintages, a *vin de garde* is produced that is meant to age at least five years before consuming and last up to 15.

**Juliénas AOC-** The wines made from this area are noted for their richness and spice with aromas reminiscent of [peonies](https://en.wikipedia.org/wiki/Peonies).

**Morgon**- Produces earthy wines that can take on a Burgundian character of silky texture after five years aging. These wines are generally the deepest color and most rich Cru Beaujolais with aromas of apricots and peaches.

[**Moulin-à-Vent**](https://en.wikipedia.org/wiki/Moulin-à-Vent_AOC)- This region produces some of the longest-lasting examples of Beaujolais wine, with some wines lasting up to 10 years. Some producers will age their Moulin-à-Vent in oak which gives these wines more tannin and structure than other Beaujolais wines. The *vin de garde* styles require at least 6 years aging and can last up to 20 years.