



**Wines & Spirits**



## GET STARTED

**BREAD** | With beurre noir and fried cappers | 4.50

**OYSTERS (2)** | With onion vinaigrette and burned lemon | 8.50

**CHARCUTERIE (60 GR)** | meat of the day | 12.50

## OUR FAVOURITES

**CIDRE** | Nicolas Poirer, Cidre Gorpello Heritage | 7.00

**SPARKLING** | Stéphane Cyran, pinot noir | 8.50

**CHAMPAGNE** | Henriot, Brut Souverain | 15.50

**GIN SUL** | East Imperial Tonic Water | 11.75

## WINE PAIRING

We go above and beyond to find that perfect harmony between food and wine, plate and glass. Our matched wines give you that complete experience of structure, colour and taste in their purest forms.



Stéphane Cyran, Pinot Noir | 8.50

Bruno Schueller, Silvaner | 7.50

JM Dreyer, Origin, Riesling | 7.50

Dom. Grosbois, Cabernet Franc | 7.00

Les Pirouettes, Gewürztraminer | 9.50

# Aperitif

## CHAMPAGNE

Henriot, Brut Souverain, France NV <i>Champagne Blend</i>	15.50   94.50
Valérie Frison, Goustan, France '14 <i>Pinot Noir</i>	99.00
Jérôme Prévost, Les Béguines, France '16 <i>Pinot Meunier</i>	130.00
Aurélien Lurquin, Les Crayères de Levant, France '15 <i>Chardonnay</i>	220.00
Leclerc-Briant, Abyss, Brut Zero, France '13 <i>Champagne Blend</i>	370.00

## SPARKLING

Els Vinyerons, Pregadéu Cava, Spain '16 <i>Xarel-lo</i>	8.50   49.00
Stéphane Cyran, Sacrebleu, Lorraine, France '17 <i>Pinot Noir</i>	8.50   49.00
Laurant Bannwarth, Petite Folie, Pet Nat, Alsace, France '15 <i>Gewürztraminer</i>	50.00
Laurant Bannwarth, Muscat Frizz, Alsace, France '16 <i>Muscat</i>	65.00

## CIDER

Ferme Famille, Cidre Le Pétiot, Brittany, France (0%)	25.00
Jérôme Forget, Cidre Poiré Domfront, Normandy, France	5.50   32.50
Nicolas Poirer, Cidre Gorvello Héritage, Brittany, France	7.00   38.25
Julien Thurel, Cidre Cuvée Champêtre, Loire, France '15	38.25

# By the glass

## WHITE

Stein Wein, Der Traubenflüsterer, Mosel, Germany '17 <i>Riesling</i>	6.50   49.00 (1ltr)
Incontri, Tuscany, Italy '17 <i>Vermentino</i>	7.50   45.00
Laurent Bannwarth, Edel, Alsace, France '17 <i>Field Blend</i>	8.50   49.00

## ORANGE

Viteadovest, Marsala, Sicily, Italy '16 <i>Grillo, Cataratto</i>	9.50   52.50
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## ROSÉ

Partida Creus, CV, Penedès, Spain '17 <i>Cartoixa Vermell</i>	9.50   52.50
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## RED

Els Vinyerons, Saltamarti, Penedès, Spain '17 <i>Tempranillo, Garnacha</i>	6.50   37.50
JM Dreyer, Elios, Alsace, France '17 <i>Pinot Noir</i>	7.50   45.00
2Naturkinder, Kleine Wanderlust, Franken, Germany '17 <i>Regent</i>	8.50   49.00

# White

## E A S Y

2Naturkinder, Fledermaus, Franken, Germany '17 <i>Müller-Thurgau</i>	48.00
Laurent Bannwarth, Alsace, France '17 <i>Gewürztraminer</i>	50.00
Marc Pesnot, Miss Terre, Loire, France '15 <i>Melon de Bourgogne</i>	45.00
Rosi Schuster, Aus den Dörnern, Burgenland, Austria '16 <i>Grüner Veltliner</i>	48.00
JM Dreyer Origin Sylvaner, Macération, Alsace, France '17 <i>Sylvaner</i>	55.00
Dom. Montesquiou, Jurançon, France '16 <i>Petit Manseng</i>	60.00
Jean-Yves Péron, Les Voisins Blanc, Savoie, France '16 <i>Riesling</i>	75.00
Rudolf & Rita Trossen, Lay Purus, Mosel, Germany '17 <i>Riesling</i>	76.50

## F U N K Y

Bruno Schueller, Reserve, Alsace, France '15 <i>Pinot Gris</i>	68.50
Jean-Yves Péron, La Petite Robe, Savoie, France '15 <i>Jacquère</i>	71.50
Alexandre Jouveaux, Le Mont, Uchizy, France '16 <i>Chardonnay</i>	85.00
Renaud Boyer, Puligny-Montrachet, Bourgogne, France '16 <i>Chardonnay</i>	99.00
Dom. Pignier, Sous Voile, Jura, France '14 <i>Savagnin</i>	101.00
Dom. Murmures, Emmanuel Lançon, Jura, France '16 <i>Chardonnay</i>	107.00

## RICH

Vipava, Hedele, Slovenia '15 <i>Chardonnay</i>	60.00
Dom. Dandelion, Gouttes d'Or, Burgundy, France '16 <i>Aligoté</i>	80.00
Jean-Pierre Robinot, Charme, Loire, France '15 <i>Chenin Blanc</i>	80.00
Alexandre Jouveaux, La Vigne du Clou, Uchizy, France '15 <i>Chardonnay</i>	80.00
Jérôme. François, Grand K, Alsace, France '15 <i>Riesling, Pinot Gris, Muscat, Gewürztraminer</i>	92.00
Frédéric Gounan, Les Fesses, Auvergne, France '16 <i>Pinot Gris, Sauvignon Blanc</i>	122.50

## CLASSIC

Le Grappin, Macon Villages, Burgundy, France '17 <i>Chardonnay</i>	55.00
Dom. les Bruyeres, David Reynaud, Bruyères, Rhône, France '17 <i>Viognier</i>	56.50
François de Nicolay, Montelons, Mercurey, Burgundy, France '15 <i>Chardonnay</i>	71.50
Micro-Bio, Ismael Gonzalo, Nieva, Spain '16 <i>Verdejo</i>	75.00
Château des Rontets, Pouilly-Fuissé, Burgundy, France '16 <i>Chardonnay</i>	90.00
Château Taillefer, St. Émilion, Bordeaux, France '15 <i>Sauvignon Blanc, Semillon</i>	95.00
V. Gavaud & B. Moysan, Chablis 1er Cru, Burgundy, France '15 <i>Chardonnay</i>	125.00
Chandon de Briailles, Pernand vergelesses, France '15 <i>Chardonnay</i>	140.00

## ORANGE

JM Dreyer, "Origin", Alsace, France '16 <i>Muscat</i>	49.00
Cantina Marco Merli, Tristo, Umbria, Italy '15 <i>Trebbiano</i>	57.00
Dom. les Bruyères, David Reynaud, L'inattentu, Rhône, France '16 <i>Rousanne, Marsanne</i>	67.50
Laurent Bannwarth, Qvevri, Alsace, France '11 <i>Gewürztraminer</i>	83.00
Gravner, Friuli, Italy '09 <i>Ribolla Anfora</i>	85.00
Prima Terra, Carlaz, Cinque Terre, Italy '16 <i>Vermentino</i>	90.00

## PINK

Partida Creus, Penedès, Spain '17 <i>Cartoixa Vermell</i>	62.50
2Naturkinder, Black Betty, Franken, Germany '17 <i>Domina</i>	65.00
A. Vuillet & S. Jacques, Méli Mélo, Jura, France '16 <i>Trouseau, Chardonnay, Sauvignon</i>	101.00



# Red wines

## E A S Y

Lamoresca di Filippo, Sicily, Italy '16 <i>Nerello, Mascalese, Frappato</i>	49.00
Chapuis Frères, Pommard, Burgundy, France '17 <i>Grenache</i>	52.00
Weingut Joiseph, Burgenland, Austria '16 <i>Zweigelt</i>	52.00
The Blacksmit, Barebones, Swartland, South Africa '17 <i>Cinsault</i>	60.00
Dom. Pignier, Jura, France '16 <i>Trousseau</i>	79.50
Jean Pierre Robinot, Lumière des Sens, Loire, France '14 <i>Pineau d'Aunis</i>	80.00
Pierre Andrey, Dames-Jeannes GA16-C63, Lorraine, France '16 <i>Gamay</i>	92.00
Dom. Dandelion, Morgane Seuillot, France '17 <i>Pinot Noir</i>	98.00
Dom. Murmures, Emmanuel Lançon, Jura, France '16 <i>Poulsard</i>	107.25

## I N T E N S E

Dom. Grosbois, La Cuisine de Ma Mère, Loire, France '17 <i>Cabernet Franc</i>	38.25
Cantina Marco Merli, Zero di Babo, Umbria, Italy '16 <i>Merlot, Sangiovese</i>	46.00
Marc Pesnot, L'abouriou, Loire, France '17 <i>Abouriou</i>	56.25
Hervé Ravera, Roue Libre, Beaujolais, France '16 <i>Gamay</i>	65.00

## INTENSE

Ai Confini del Bosco, Bolgheri, Italy '15 <i>Bordeaux Blend</i>	68.50
Weingut Roterfaden, Württemberg, Germany '16 <i>Lemberger</i>	75.00
Jean-Yves Péron, Les Voisins rouge, Savoie, France '16 <i>Carignan, Cabernet Sauvignon</i>	75.00
Damien Menut, Touraine, Loire, France '17 <i>Grolleau</i>	80.00
Micro-Bio, Ismael Gonzalo, Livre, Castilla y Leon, Spain '11 <i>Mencía</i>	85.00
Maryse Chatelin, de L'Aube a L'Aube, Burgundy, France '17 <i>Pinot Noir</i>	90.00

## CLASSIC

Bertrand Machard, Les Grands Chaillots, Burgundy, France '14 <i>Pinot Noir</i>	61.50
Natalino del Prete, Anne, Puglia, Italy '16 <i>Negroamaro</i>	65.00
François de Nicolay, Mercurey, Burgundy, France '15 <i>Pinot Noir</i>	69.00
David Reynaud, 350M Haut Plateau de Grneiss, Rhône, France '16 <i>Syrah</i>	71.50
Renaud Boyer, Le Riaux, Burgundy, France '17 <i>Pinot Noir</i>	73.50
Dom. de la Grand'Cour Fleurie, Les Déduits, Beaujolais, France '17 <i>Gamay</i>	77.50
Château Vieux Taillefer, St. Émilion Gr. Cru, France '15 <i>Merlot</i>	82.00
Monte la Parte, Daniëlla Piccoli, Veneto, Italy '11 <i>Corvina, Rondinella</i>	99.00
Chandon de Briailles, Ile des Vergelesses 1er Cru, France '14 <i>Pinot Noir</i>	140.00

# Sweet wines

## OFF DRY

Laurent Bannwart, Patience, Alsace, France '09 12.50 | 59.50  
*Pinot Gris*

Laurent Bannwart, Patience, Alsace, France '09 | 59.50  
*Riesling*

## LIGHT

Coteaux du Layon, Anjou, Loire France '16 9.50 | 52.00  
*Chenin Blanc*

Les Pirouettes, Pet-Nat, Alsace, France NV | 52.00  
*Gewürztraminer*

## AMBER

Jolly Ferriol, Côtes de Roussillon, France '06 12.50 | 64.00  
*Muscat de Rivesaltes*

Jolly Ferriol, Entre-Temps, Côtes de Roussillon, France '09 | 69.00  
*Rivesaltes Ambre*

## DARK

Dom. Pouderoux, Vendange Mise Tardive, Maury, France '11 8.00 | 63.50  
*Grenache*

Gratavinum, Piqué, Priorat, Spain '15 8.00 | 63.50  
*Grenache*

# After dinner

## DUTCH

Jonge Jenever (young genever), Wynand Fockink	4.75
Superior Jenever (genever on barrique), Wynand Fockink	5.25
Vermouth, Willem's Wermoed	6.00
Liqueur, Wynand Fockink	5.25

## SPIRITS

Ketel 1   <i>Dutch</i>	5.25
Konik's Tail   <i>Poland</i>	8.75
Rum Atlantico Gran Reserva   <i>Dominican Republic</i>	8.25
Tequila Fortaleza   <i>Mexico</i>	4.00
Licor 43   <i>Spain</i>	5.00
Licor de Hierbas de Galicia   <i>Spain</i>	8.25
Orujo de Galicia   <i>Spain</i>	9.00

## DIGESTIFS

Vermouth Rosé, Belsazar   <i>Germany</i>	8.75
Averna   <i>Sicily</i>	5.75
Ricard, Pastis de Marseille   <i>France</i>	4.50
Grappa, Weingut Gottardi   <i>Italy</i>	8.75
Cognac, Paul Giraud V.S.O.P.   <i>France</i>	8.75
Calvados, Famille Dupont   <i>France</i>	7.75

## PORT

Wine & Soul Tawny Port   <i>10 Years, Portugal</i>	8.00
Churchill's port   <i>late bottled vintage Potugal '14</i>	9.75

## WHISKEY

Jameson   <i>40% Irish Whiskey Blend</i>	5.25
Makers's Mark   <i>45% US Bourbon Whisky</i>	6.25
Nikka from the Barrel   <i>51.4% Japanese Malt</i>	8.75
Nikka Pure Malt Red   <i>43% Japanese Malt</i>	8.00
Hibiki Suntory   <i>43% Japanese Blend</i>	15.00
Gold Label Reserve   <i>43% Scotch Blend</i>	8.25
Laphroaig   <i>40% Scotch Single Malt</i>	8.00
Talisker Skye   <i>45.8% Scotch Single Malt</i>	8.75

## COCKTAILS

Gin Sul, Gin   <i>East Imperial Tonic Water</i>	11.75
VL92, Dutch Gin   <i>East Imperial Tonic Water</i>	11.75
Konik's Tail, Vodka   <i>Big Tom</i>	11.75
Ketel 1, Vodka   <i>East Imperial Ginger Beer</i>	8.75
Atlantico Private Cask, Dark Rum   <i>East Imperial Ginger Beer</i>	11.75
Jonge Jenever   <i>East Imperial Thai Ginger Ale</i>	8.75



GUTS