

## **Drinks menu**

## **& wine list**

**Biodynamic** 

**Organic** 

Our carefully selected wine list showcases a wide range of producers who inspire us with their deep and caring understanding of both terroir and grape. We also are proud to serve several biodynamic wines - the impressive result of sustainable, ecologically focused agricultural practice.



## classic cocktails

<b>Negroni</b>	9.00
Red Vermouth, Campari, Gin	
<b>Aperol Spritz</b>	9.00
Aperol bitter, Prosecco, Soda	
<b>Martini dry</b>	9.50
Dry Vermouth, Gin, olive	
<b>Espresso Martini</b>	9.00
Vodka, espresso coffe, brown sugar	
<b>Old Fashion</b>	9.00
Angostura bitters, Bourbon Whisky, sugar cubes	
<b>French Martini</b>	8.50
Vodka, Chambord, Pineapple juice	
<b>Aviation</b>	9.00
Beefeater dry gin, lime juice, crème de violette, sugar syrup	
<b>Classic Champagne</b>	10.00
White sugar cube, Angostura bitters, Cognac, Champagne	
<b>Bloody Mary</b>	9.50
Vodka, homemade tomato juice, lemon juice, Worcester, Tabasco sauce	
<b>Pisco Sour/Whisky/Amaretto</b>	8.50
Pisco, lemon juice and your choice of sweetness	




## signature cocktails

<b>#42</b>	8.00
Hendrick's, raspberry jam, fresh lemon, earl grey & lavender bitter finished with Prosecco	
<b>Caribbean passion</b>	8.00
Bacardi gold, Malibu, lime juice, pineapple juice, cinnamon syrup, Captain morgan rum	
<b>Bijou</b>	9.00
Gin Mare, Maraschino liqueur, lemon juice, thyme syrup, raspberries	
<b>Sweetheart</b>	8.00
Bacardi Superior, Passoa, passion fruit & lychee juice. Made with love!	
<b>Autumn twister</b>	9.00
Campari, infused bay leaf vermouth, homemade grapefruit soda	
<b>El Diablo</b>	9.50
Tequila Blanco, Cointreau, lime juice, agave syrup, tabasco	
<b>Special of the week</b>	10.00



## champagne

	125ml	bottle
<b>Carte Noir, Jean-Paul Deville NV</b>	11.00	62.00
Mineral infused notes, accentuated by elegant red berry scents; delicate toasty nuance		
<b>Brut "Cuvee l'Audace", Pierre Gerbais NV</b> 		76.00
Full-bodied, very pure and salty on the palate		
<b>Laurent Perrier Brut NV</b>		89.00
Dry, delicate apple aroma, citrusy and yeasty		

## sparkling wines

	125ml	bottle
<b>Cava Rose' Brut, Dominio de Tharsys, Spain NV</b>	6.00	32.00
Dry, stone fruit, attractive		
<b>Prosecco, San Fermo Bellenda, Veneto, Italy</b>	7.50	39.00
Fruity overtones, decisive and dry on the palate		
<b>Domaine Didier Champalou Vouvray Brut, France</b>		50.00
Delightful nose of honey, sweet hay and quince, apple fruit		

## rose'

	125ml	bottle
<b>Ch. d'Ollieres, Coteaux Varois, Provence, France '15</b>	7.20	34.00
Good freshness, delicious floral fruit and refreshing spiciness		
<b>Sancerre Rose', Les Baronnes, France '16</b>		56.00
Medium-bodied and dry with a balanced acidity. Flavours of soft red fruits with a leafy edge. The finish is crisp and slightly spicy		



# white

	125ml	bottle
<b>Madregale, Chardonnay, Abruzzo, Italy '16</b>	4.50	21.00
Mineral infused notes, accentuated by elegant red berry scents; delicate toasty nuance		
<b>Good Hope, Chenin Blanc, Stellenbosch, S. Africa '16</b>	5.40	25.00
Full-bodied, very pure and salty on the palate		
<b>El Abasto, Pinot Grigio, Argentina '16</b>		28.00
Dry, delicate apple aroma, citrusy and yeasty		
<b>Folle Blanche, Luneau-Papin, Loire, France '16</b> 	6.00	31.00
Dry, stone fruit, attractive		
<b>Guy Allion, Sauvignon de Touraine, Loire, France '16</b>		33.00
Fruity overtones, decisive and dry on the palate		
<b>Gavi "La Fornace", Cinzia Bergaglio, Italy '16</b>	7.50	35.00
Delightful nose of honey, sweet hay and quince, apple fruit		
<b>Albariño Terras Gauda, Rias Baixas, Spain '16</b>	8.50	41.00
Powerful palate with a punch of lemon curd acidity and pristine fruit, leading to a crisp finish		
<b>Petit Clos, Sauvignon Blanc, Malborough, NZ '15</b> 		43.00
Refreshing, zingy and citrusy, crisp and very well balanced		
<b>Macon-Chardonnay, Les Cadoles, Macon, Burgundy '16</b> 		44.00
Dry and fruity wine. The perfumes are intense and very characteristic		
<b>Greco di Tufo, Vadiaperti, Campania, Italy '15</b>		47.00
Pleasant note of bitter almond and apple blossom, full-flavoured white wine		
<b>Fiano di Avellino, G. Marsella, Campania, Italy '13</b>		59.00
Smokey notes, concentrated scents of peach kernel, toasted hazelnut		



<b>Pouilly-Fume', Domaine des Berthiers, Pouilly, Loire '15</b>		62.00
Refined, citrusy, with a lively medium-bodied palate, dry, elegant finish		
<b>Côtes Catalanes, Dom. Matassa, Pyrénée, France '13</b>		71.00
Warm and round, with smells of Sicilian lemons, skin, pith and juice		
<b>Ladoix Blanc "Sur Les Vris" Cote d'Or, Burgundy '14</b>		85.00
Golden or clear straw to the eye, complex citrus and lime chardonnay		

## red



		125ml	bottle
<b>Nero d'Avola, Ciello, Sicily, Italy '16</b>		4.50	22.00
Bright, fresh, rich wine; soft, warm, plummy with good character			
<b>Merlot, Henri Nordoc, Pays d'Oc, France '16</b>		5.00	23.00
Dry, medium body, strawberry notes, easy			
<b>Pinot Noir "Mulin de Gassac", Mas de Daumas Gassac, France '16</b>			28.00
Elegant light red with brick tint Nose. Complex and delicate			
<b>El Abasto Malbec, Mendoza, Argentina '16</b>		6.00	30.00
Flavours of forest fruits, dark chocolate and savoury herbs with a hint of exotic spice			
<b>San Ferdinando Chianti Podere Gamba '15</b>		7.00	33.00
Organic with notes of forest fruits, cherries and spice. Soft, juicy and fresh			
<b>Gavanza Reserva, M. Dominum, Rioja, Spain '10</b>		7.50	35.00
Bursting with flavours - berries, vanilla, coffe			
<b>Primitivo Riserva, Fatalone, Puglia, Italy '12</b>			47.00
Full-bodied and intense, at the same time light			



<b>Barbera Superiore, Iuli Rossore, Piemonte, Italy '13</b>		<b>50.00</b>
Dark red colour, bitter mint and liquorice with a sour cherry		
<b>Zweigelt 'Basis' Matthias Warnung, Austria '14</b>		<b>53.00</b>
Fresh, aromatic and easy to drink		
<b>Château Sénéjac, Cru Bourgeois, Haut-Médoc '12</b>		<b>59.00</b>
A smooth and savoury Merlot based in Bordeaux		
<b>Urbina Gran Reserva, Rioja, Spain '96</b>		<b>67.00</b>
Real intensity of stewed autumn fruits combined with sweet spice		
<b>Barolo di Serralunga, Principiano, Piemonte, Italy '13</b>		<b>71.00</b>
Fresh fruit, subtle tannins and defined structure which is elegant and feminine		
<b>Montepulciano "Marina Cvetic", Masciarelli, Italy '14</b>		<b>73.00</b>
Powerful, fully fruited with loads of spice and a long finish that calls for another sip		
<b>Amarone della Valpolicella Classico DOCG, Brigaldara, Veneto, Italy '11</b>		<b>87.00</b>
An enormous, muscular wine with tones of damsons and herbs		
<b>Bourgogne Rouge, J. Guillot, Burgundy, France '14</b>		<b>89.00</b>
Notes of sandalwood and an aromatic array of red berries		
<b>Chateau Monregard La Croix, Pomerol, France '13</b>		<b>100.00</b>
Smooth supple claret showing ripe fruits, gamey notes		
<b>Hermitage, Dard &amp; Ribo, Rhone, France '14</b>		<b>145.00</b>
Syrah aromas of sweet violets, orange blossom, silky blueberry fruit		
<b>Barolo Cru "Bricco Boschis", Piemonte, Italy '12</b>		<b>160.00</b>
A rich, full-bodied, aromas of dried fruit, jam, liquorice, violet		



## sweet wines

	50ml	bottle
<b>Moscato d`Asti, Ca D`Gal, Lumine '16</b> 		38.00
White peaches and pears melt on the tongue like cotton candy		
<b>Coteaux du Layon, Domaine Ogerau, France '14</b>	5.00	55.00
Sweet, mineral and honeyed, refreshing		
<b>Passito Pantelleria, Bukkuram M. De Bartoli, Sicily '12</b>	12.00	99.00
Sweet, orange and lemon candied, almond. Islander 		

## sherry and port wines

	50ml
<b>Palomino Fino, Tio Pepe, Jerez, Spain</b>	4.20
Dry, fresh, citrusy and saline. Ole!	
<b>Pedro Ximenez, Emilio Hidalgo, Jerez, Spain NV</b>	7.00
Sweet, dried fig, raising and sultana fruit	
<b>Port Tawny, Dow's, Oporto, Portugal</b>	4.50
Enticing aroma of sweet red grapes and toasted marshmallow	

