

# WINE LIST

## SPARKLING & CHAMPAGNE

**BLANC DE BLANCS BRUT** \_\_\_\_\_ **65 / 275**

*NV - Charles Bailly, Beaujolais - France*

**ANDRÉ CLOUET BRUT** \_\_\_\_\_ **500**

*NV - Champagne, André Clouet, Grand Cru, Bouzy - France*

**VEUVE CLICQUOT** \_\_\_\_\_ **100 / 650**

*NV - Champagne, Veuve Clicquot Ponsardin, Reims - France*

**VEUVE CLICQUOT ROSÉ** \_\_\_\_\_ **700**

*NV - Champagne, Veuve Clicquot Ponsardin, Reims - France*

**VEUVE CLICQUOT EXTRA BRUT** \_\_\_\_\_ **750**

*NV - Champagne, Veuve Clicquot Ponsardin, 'Extra brut, extra old' Reims - France*

**RUINART BLANC DE BLANCS** \_\_\_\_\_ **800**

*NV - Champagne, Ruinart, Reims - France*

**VEUVE CLICQUOT 'LA GRANDE DAME'** \_\_\_\_\_ **1150**

*2008 - Champagne, Veuve Clicquot Ponsardin, Reims - France*

**DOM PÉRIGNON BRUT** \_\_\_\_\_ **1500**

*2010 - Champagne, Moët & Chandon 'Cuvée Dom Pérignon', Épernay - France*

## FRESH WHITE WINE

**RIESLING** \_\_\_\_\_ **85 / 325**

*2019 - Cave de Ribeauvillé, Alsace - France*

**PINOT GRIGIO ORGANIC** \_\_\_\_\_ **95 / 375**

*2019 - La Cappuccina, Veneto - Italy*

**SAUVIGNON BLANC/SEMILLON** \_\_\_\_\_ **395**

*2019 - Cape Mentelle, Marlborough - New Zealand*

**CHABLIS** \_\_\_\_\_ **110 / 425**

*2017 - La Chablisienne, Burgundy - France*

**CHABLIS 1.CRU GRANDE CUVÉE** \_\_\_\_\_ **575**

*2017 - La Chablisienne, Burgundy - France*

## AROMATIC WHITE WINE

**CHARDONNAY** \_\_\_\_\_ **65 / 275**

*2020 - Central Valley, Chile*

**BOURGOGNE BLANC** \_\_\_\_\_ **425**

*2018 - Domaine Faiveley, Burgundy - France*

**SANCERRE 'LA CHATELLENIE'** \_\_\_\_\_ **125 / 475**

*2019 - Joseph Mellot, Loire - France*

**SAUVIGNON BLANC 'CLOUDY BAY'** \_\_\_\_\_ **135 / 525**

*2019 - Cloudy Bay Vineyards, Marlborough - New Zealand*

**CHARDONNAY 'CLOUDY BAY'** \_\_\_\_\_ **575**

*2019 - Cloudy Bay Vineyards, Marlborough - New Zealand*

## FULL-BODIED WHITE WINE

**CHARDONNAY** \_\_\_\_\_ **100 / 395**

*2018 - Rustenberg Vineyards, Stellenbosch, Coastal Region - South Africa*

**UNFILTERED CHARDONNAY** \_\_\_\_\_ **600**

*2016 - Newton Vineyards, Napa Valley, California - USA*

**MEURSAULT VIEILLES VIGNES** \_\_\_\_\_ **700**

*2018 - Vincent Girardin, Meursault, Burgundy - France*

**CHASSAGNE-MONTRACHET** \_\_\_\_\_ **750**

*2019 - Domaine Bachelet-Monnot, Burgundy - France*

## ROSÉ

**CÔTÉ MAS** \_\_\_\_\_ **65 / 275**

*2019 - Château Paul Mas, Languedoc-Roussillon - France*

**B DE BRÉGANÇON** \_\_\_\_\_ **400**

*2018 - Château de Brégançon - Provence - France*

## LIGHT RED WINE

**CÔTES DU RHÔNE RÉSERVE** \_\_\_\_\_ **85 / 325**

*2019 - Château Mont-Redon, Rhone - France*

**PINOT NOIR** \_\_\_\_\_ **95 / 375**

*2016 - Longford Estate - Monterey County, California - USA*

**PINOT NOIR** \_\_\_\_\_ **600**

*2019 - Cloudy Bay Vineyards - Marlborough - New Zealand*

**GEVREY-CHAMBERTIN, VIEILLES VIGNES** \_\_\_\_\_ **650**

*2017 - Domaine Faiveley, Gevrey-Chambertin, Burgundy - France*

## FRUITY RED WINE

**BARBERA D'ALBA** \_\_\_\_\_ **85 / 325**

*2018 - Terre del Barolo, Piedmont - Italy*

**RIPASSO CLASSICO SUPERIORE** \_\_\_\_\_ **100 / 395**

*2017 - Cantina Lenotti, Valpolicella, Veneto - Italy*

**BOURGOGNE ROUGE CUVÉE SAINT-VINCENT** \_\_\_\_\_ **425**

*2018 - Vincent Girardin, Burgundy - France*

**SHEBANG 'RED CUVÉE XII' ZINFANDEL** \_\_\_\_\_ **425**

*NV - Bedrock Wine Co., Sonoma Valley - California - USA*

## MEDIUM-BODIED RED WINE

**SHIRAZ** \_\_\_\_\_ **65 / 275**

*2020 - Crooked Mick, Quality Wines, South Australia, Australia*

**TERMES** \_\_\_\_\_ **500**

*2017 - Bodega Numanthia, Toro - Spain*

**LE DIFESE** \_\_\_\_\_ **500**

*2015 - Tenuta San Guido, Tuscany - Italy*

**NUMANTHIA** \_\_\_\_\_ **650**

*2015 - Bodega Numanthia, Toro - Spain*

**HACIENDA MONASTERIO** \_\_\_\_\_ **675**

*2018 - Hacienda Monasterio, Peter Sisseck, Ribera del Duero - Spain*

**LYNCH-BAGES** \_\_\_\_\_ **1000**

*2014 - Château Lynch-Bages, Pauillac, Bordeaux - France*

## FULL-BODIED RED WINE

**BAROLO CASTELLO CANTINA** \_\_\_\_\_ **500**

*2011 - Terre del Barolo, Piedmont - Italy*

**CHÂTEAUNEUF-DU-PAPE** \_\_\_\_\_ **550**

*2018 - Château Mont-Redon, Rhône - France*

**AMARONE DELLA VALPOLICELLA** \_\_\_\_\_ **150 / 575**

*2016 - Corte Figaretto, Veneto - Italy*

**GUIDALBERTO** \_\_\_\_\_ **650**

*2018 - Tenuta San Guido, Tuscany - Italy*

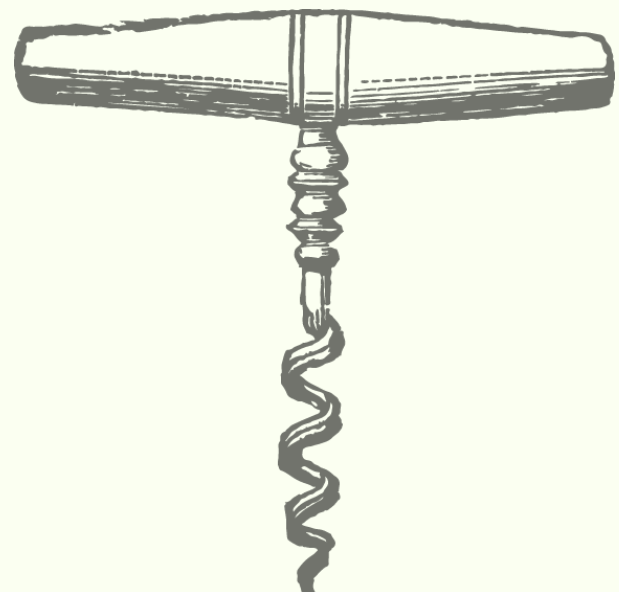
## SWEET WINE

**MOSCATO D'ASTI BRICCO RIELLA** \_\_\_\_\_ **250**

*2020 - Cascina Pian d'Or, Asti - Italy*

**FONSECA RUBY PORT** \_\_\_\_\_ **65 / 250**

*NV - Fonseca, Porto - Portugal*



# BEVERAGES

## COCKTAILS

<b>ROYALE &amp; TONIC</b> _____	<b>90</b>
<i>Tanqueray Royale blackcurrant gin, tonic &amp; lemon</i>	
<b>CUCUMBER MULE</b> _____	<b>90</b>
<i>Cucumber infused Absolut vodka, ginger beer, fresh cucumber &amp; lemon</i>	
<b>MAIN SQUEEZE</b> _____	<b>90</b>
<i>Beefeater gin, Three Cents grapefruit soda &amp; fresh grapefruit</i>	
<b>PINEAPPLE RUM SMASH</b> _____	<b>100</b>
<i>Havana Club 7 años, pineapple juice, pineapple syrup, fresh mint &amp; lime</i>	
<b>PASSION FRUIT MARTINI</b> _____	<b>100</b>
<i>Absolut vodka, passion fruit, lime, edible gold &amp; freeze-dried passion fruit</i>	
<b>ESPRESSO MARTINI</b> _____	<b>110</b>
<i>Absolut vodka, espresso, kahlúa &amp; chestnut liquor</i>	
<b>NEGRONI</b> _____	<b>110</b>
<i>Beefeater 24, sweet vermouth &amp; Campari</i>	

## PITCHERS (5 DRINKS)

<b>ROYALE &amp; TONIC</b> _____	<b>400</b>
<i>Tanqueray Royale blackcurrant, tonic, &amp; lemon</i>	
<b>CUCUMBER MULE</b> _____	<b>400</b>
<i>Cucumber infused vodka, ginger beer, fresh cucumber &amp; lemon</i>	
<b>MAIN SQUEEZE</b> _____	<b>400</b>
<i>Beefeater gin, Three Cents grapefruit soda &amp; fresh grapefruit</i>	
<b>PINEAPPLE RUM SMASH</b> _____	<b>425</b>
<i>Havana Club 7 años, pineapple juice, pineapple syrup, fresh mint &amp; lime</i>	

## SOFT DRINKS

<b>COCA COLA/COCA COLA ZERO</b> _____	<b>30</b>
<b>SAN PELLEGRINO LIMONATA/ROSSA</b> _____	<b>30</b>
<b>GINGER BEER</b> _____	<b>30</b>
<b>ORGANIC ELDERFLOWER</b> _____	<b>35</b>
<b>HOMEMADE LEMONADE</b> _____	<b>40</b>
<i>Lemon juice, homemade sugar syrup, fresh lemon &amp; mint</i>	
<b>BISTRO ROYALS ICE TEA</b> _____	<b>40</b>
<i>Black tea, mango &amp; lime</i>	
<b>ORANGE JUICE</b> _____	<b>40</b>
<b>APPLE JUICE</b> _____	<b>40</b>
<b>BETROOT, APPLE &amp; LEMON JUICE</b> _____	<b>40</b>
<b>BLUEBERRY &amp; BLACKCURRANT JUICE</b> _____	<b>40</b>

## BEER

<b>TUBORG GRØN, ORGANIC</b> _____	<b>50</b>
<i>Draught, 40 cl - 4,5% - Denmark</i>	
<b>JACOBSEN GOLDEN NAKED CHRISTMAS ALE</b> _____	<b>60</b>
<i>Draught, 40 cl - 7,5% - Denmark</i>	
<b>KRONENBOURG, 1664 PILSNER</b> _____	<b>40</b>
<i>Bottle, 0,33 cl - 5% - France</i>	
<b>BROOKLYN, EAST IPA</b> _____	<b>50</b>
<i>Bottle, 0,33 cl - 6,9% - Denmark</i>	
<b>BROOKLYN, SPECIAL EFFECTS</b> _____	<b>40</b>
<i>Bottle, 0,33 cl - 0,4% - Denmark</i>	

## COFFEE & TEA

<b>FILTER COFFEE</b> _____	<b>30</b>
<b>AMERICANO</b> _____	<b>30</b>
<b>DOUBLE ESPRESSO</b> _____	<b>35</b>
<b>CORTADO</b> _____	<b>35</b>
<b>FLAT WHITE</b> _____	<b>40</b>
<b>CAFFÈ LATTE</b> _____	<b>40</b>
<b>CAPPUCCINO</b> _____	<b>40</b>
<b>TEA</b> _____	<b>40</b>
<i>(Earl Grey, Darjeeling, Ginger/lemon or White Persian)</i>	
<b>HOT CHOCOLATE FROM PAULETTE</b> _____	<b>45</b>
<i>Served with whipped cream &amp; cocoa dust</i>	
<b>MULLED WINE</b> _____	<b>75</b>
<i>Made with white wine, warm spices, apple, lemon &amp; ginger</i>	
<b>IRISH COFFEE</b> _____	<b>85</b>
<i>Freshly brewed coffee, Jameson whiskey, sugar &amp; whipped cream</i>	

## SPIRITS & AVEC 4 CL

<b>SAMBUCA</b> _____	<b>40</b>
<b>FERNET BRANCA</b> _____	<b>45</b>
<b>CHARTREUSE</b> _____	<b>45</b>
<b>AMARETTO</b> _____	<b>50</b>
<b>CAMPARI</b> _____	<b>50</b>
<b>BAILEYS</b> _____	<b>50</b>
<b>JAMESON WHISKEY</b> _____	<b>50</b>
<b>FOUR ROSES BOURBON</b> _____	<b>50</b>
<b>GOSLINGS BLACK SEAL RUM</b> _____	<b>50</b>
<b>CALLE 23 TEQUILA BLANCO</b> _____	<b>65</b>
<b>COINTREAU</b> _____	<b>75</b>
<b>PATRÓN X.O. CAFÉ</b> _____	<b>75</b>
<b>GRAPPA DI BAROLO VENDEMMIA 2017</b> _____	<b>75</b>
<b>GRAPPA DI BAROLO VENDEMMIA 2012</b> _____	<b>100</b>
<b>CALVADOS, CHÂTEAU DU BREUIL</b> _____	<b>75</b>
<b>COGNAC V.S., HENNESSY</b> _____	<b>75</b>
<b>COGNAC V.S.O.P, JON BERTELSEN</b> _____	<b>100</b>
<b>COGNAC X.O., HENNESSY</b> _____	<b>150</b>
<b>VECCHIA ROMAGNA 10Y</b> _____	<b>75</b>
<b>RUM, RON ZACAPA 23Y</b> _____	<b>100</b>
<b>WHISKY, ARDBEG 10Y</b> _____	<b>100</b>

