Afbeelding met tekst, fabriek

Automatisch gegenereerde beschrijving

DRINKS

*\* Wine is a hand-crafted , natural product. The harvest year and the year specified on our wine could possibly differ*

RED WINE G B

LIGHT & ELEGANT

Merlot 5 25

*Luck & Jack, Languedoc-Rousillon – France*

Pinot Noir, Francis Ford Coppola 9½ 47½

*California, USA*

## Beaujolais moulin a vent 40

*Couvent des Thorins - 2016 – France*

Spätburgunder 45

*Jean Stodder, Ahr - 2015 – Germany*

REFINED & AROMATIC

Sangiovese 6 30

*Cantina de Scansano, Tuscany – Italy*

Côtes Du Rhône 7 35

*Cantina de Scansano, Tuscany – Italy*

Pinot Noir Mercurey Rouge 55

*Château de Chamirey , Burgundy - 2016 – France*

Pommard 100

*Domaine Vincent Girardin, Burgundy - 2014 – France*

INTENSE & POWERFULL

Malbec, Appellations La Consulta 8½ 42½

*Catena Zapata, Mendoza – Argentina*

Saint Emilion Grand Cru 11½ 57½

*Chateau Fougueryat, Bordeaux – France*

Bordeaux 40

*Petit Sirene de Giscours - 2015 – France*

Ripasso Superiore 45

*Tedeschi, capitel san rocco, Valpolicella - 2017 – Italy*

Ribera del Duero 48

*Do Jaros - 2017 – Spain*

Rioja Reserva 50

*Tempranillo, Vina Alberdi - 2015 – Spain*

Le Haut Medoc de Giscours 58

*Chateau Giscours, Bordeaux - 2014 – France*

Brunello di Montalcino 70

*La Serena, Tuscany - 2015 – Italy*

Nebbiolo Barolo 75

*Barolo Parusso, Piedmont - 2016 - Italy*

Amarone della Valpolicella 80

*Fratelli Tedeschi, Veneto - 2016 – Italy*

Chateauneuf du Pape rouge 85

*Domaine de Marcoux, Rhone - 2015 – France*

|  |  |
| --- | --- |
| Ornellaia, “La serre Nuove”  *Ornellaia, Tuscany - 2018 - Italy* | 90 |

Vilafonte series M 95

*Merlot, Malbec, Carbernet Sauvignon - 2014 - S. Africa*

Pomerol 100

*Château Bourgneuf, Bordeaux - 2008 – France*

|  |  |
| --- | --- |
| Chateau Du Tertre | 130 |

*Margaux 5e Grand Cru Classé, Bordeaux - 2007 - France*

WHITE WINE G B

LIGHT & ELEGANT

Verdejo 5½ 27½

*Caballero de Olmedo, Rueda -Spain*

Sauvignon Blanc 6 30

*Domaine Guillaman, Côtes de Cascogne – France*

Riesling ‘Win Win’ 40

*Von Winning, Pfalz - 2018 – Germany*

Vermentino 40

*Sardegna doc Meri, Argiolas - 2019 – Italy*

Gruner veltliner 45

*Fritsch, Wagram, Steinberg - 2019 – Austria*

REFINED & AROMATIC

Albarino 7½ 37½

*Martin Codax, Rias Baixas - Spain*

Pinot Grigio, Alto Adige 8 40

*Tiefenbrunner – Italy*

Sancerre 13 63

*Henri Bourgeois, Le Baronnes, Loire - 2019 – France*

Chenin Blanc, Loire 40

*Brochet reserve - 2017 – France*

Soave, Anselmi 42½

*Capitel Croce - 2018 – Italy*

Weissburgunder Sud Tirol 43

*Tiefenbrunner, Anna - 2018 – Italy*

INTENSE & POWERFULL

Chardonnay 7 35

*Dumanet, Languedoc-Rousillon – France*

Chablis 11½ 57½

*Gilbert Picq, Burgundy – France*

Chardonnay, Francis Ford Coppola 45

*Diamond collection, California - 2018 – USA*

Chenin Blanc, Old Vines 55

*Raats, Stellenbosch - 2018 - South Africa*

Verdejo Barrica 55

*Jose Pariente - 2018 Spain*

Chardonnay, Bernardus 65

*Monterey Country, California- 2018 - USA*

Pouilly-Fuissé 70

*Château du Clos, Bourogne - 2017 – France*

Viognier Condrieu 80

*petite cote, Domaine Yves Cuilleron, Rhône - 2018 – France*

Meursault, Les Tillets 95

*Domaine Du Fahn, Burgundy - 2018 – France*

Châteauneuf-du-Pape Vielles Vignes 95

*Maison Tardieu-Laurent, Rhone - 2016 – France*

Puligny Montrachet ‘Les Champs’ 130

*Domaine Bohrmann, Bourogne - 2014 - France*

GIN & TONICS

Tanqueray & Fentimans indian tonic 10½ *w/ lemon*

Gin Mare & Fentimans yuzu tonic 13½

*w/ rosemary & grapefruit*

Bobby’s & Fentimans valencian orange tonic 13

*w/ orange & cloves*

Hendricks & Fentimans indian tonic 12½

*w/ cucumber*

Copperhead & Fentimans valencian orange tonic 14½

*w/ grapefruit*

COCKTAILS

Aperol spritz 9½

*Aperol, prosecco, eau gazeuse & orange*

St Germain spritz 9

*St-Germain Elderflower, prosecco, eau gazeuse & citron jaune*

Bloody mary 11½

*Vodka & spiced tomato juice Bellini 9 Prosecco & peach*

Mimosa 8½

*Prosecco, Cointreau & orange juice*

Skinny Diva 10½

*Bruys Seltzer perfect pure, dash of limoncello & lime twist*

Espresso martini 12½

*Vodka, Kahlua & espresso*

Pornstar martini 13½

*Vodka & passionfruit, eggwhite, vanilla & prosecco shot*

Negroni 11

*Gin, Campari & red vermouth*

Moscow mule 11

*Vodka, Fentimans ginger beer, lime & bitters*

NON-ALCOHOLIC COCKTAILS

Virgin Mary 8½

*Spiced tomato juice w/ celery*

Seedlip garden 9½

*Fentimans valencian orange tonic w/ orange* *& cloves*

George lemonade 8½

*w/ Monin green apple syrup, lemon juice, Fentimans ginger ale, rosemary & bitters*

Fresh cucumber, Laori Nr1 0.0 gin 9½

*Double Dutch cucumber-watermelon lemonade & cucumber*

ROSÉ WINE G B

George rosé 5½ 27½

*Produit de France, Languedoc, Roussillon*

George rosé Magnum 55

*Produit de France, Languedoc, Roussillon*

Aix Rosé 40

*Coteaux D’Aix en Provence, France*

Aix Magnum 80

*Coteaux D’Aix en Provence, France*

ROSÉ WINE G B

Prosecco 7 37

*Belstar, Veneto – Italy*

Raventós Cava Rosé 47

*Raventós, Penedes – Spain*

CHAMPAGNE

Brut, Blanc des Blancs, ‘Conversation’13½ 75

*J.L. Vergnon - France*

Veuve Cliqout Magnum 150

*Brut - France (1½l)*

Ruinart, Blanc de Blancs 95

*Ruinart – France*

Dom Pérignon 195

*Vintage - France*

APERITIF

Pernod 5½

Martini Bianco 5½

Martini Rosso 5½

Noilly prat *Extra Dry* 5½

Campari 5½

BEERS

**draft**

Heineken *0.18l / 0.25l / 0.5l* 3/3¾/7

Brouwerij ‘t IJ – *Ijwit 6*

Affligem – *Blond 6*

**bottle**

Sol 5 Lagunitas – *IPA*  6

Bruys seltzer - *Perfectly pure* 6

Amstel – *Raadler*  6

Heineken 0.0%3 ½

Affligem – *Blond 0.0* %4½

LIQOUR

Baileys 5½

Cointreau 5½

Tia Maria 5½

Kahlua 5½

Disaronno amaretto 5½

Licor 43 5½

Molinari sambuca 5½

Limoncello 7

TEQUILA

Jose Cuervo *blanco* 5½

Patron anejo 9½

RUM

Bacardi *superior* 6

Gosling’s *black seal rum* 6½

Ron Zacapa *23y* 11½

VODKA

Ketel one 6

Grey Goose 9

WISKEY

Jameson Irish 5½

Jack Daniels 6½

Maker’s Mark Bourbon 7

Johnny Walker Red Label 6½

Lagavulin 16y 11½

Glenmorangie 12y 8½

DIGESTIVES

Hennessey *V.S.O.P de cognac* 9½

Nonino *grappa chardonnay* 8½

Chateau du Breuil *8y calvados* 9½

Vaghi *10y Bas armagnac* 6½

DUTCH JENEVER

Van Wees *young jenever* 5

Van Wees *aged jenever* 5

ROSÉ WINE G B

George rosé 5½ 27½

*Produit de France, Languedoc, Roussillon*

George rosé Magnum 55

*Produit de France, Languedoc, Roussillon*

Aix Rosé 40

*Coteaux D’Aix en Provence, France*

Aix Magnum 80

*Coteaux D’Aix en Provence, France*

ROSÉ WINE G B

Prosecco 7 37

*Belstar, Veneto – Italy*

Raventós Cava Rosé 47

*Raventós, Penedes – Spain*

CHAMPAGNE

Brut, Blanc des Blancs, ‘Conversation’13½ 75

*J.L. Vergnon - France*

Veuve Cliqout Magnum 150

*Brut - France (1½l)*

Ruinart, Blanc de Blancs 95

*Ruinart – France*

Dom Pérignon 195

*Vintage - France*

APERITIF

Pernod 5½

Martini Bianco 5½

Martini Rosso 5½

Noilly prat *Extra Dry* 5½

Campari 5½

BEERS

**draft**

Heineken *0.18l / 0.25l / 0.5l* 3/3¾/7

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Affligem – *Blond 6*

**bottle**

Sol 5 Lagunitas – *IPA*  6

Bruys seltzer - *Perfectly pure* 6

Amstel – *Raadler*  6

Heineken 0.0%3 ½

Affligem – *Blond 0.0* %4½