

CHAMPAGNE & BUBBLES

Chatillon, BdB, Chardonnay, Brut Nature, Villers Marmery, CHAMPAGNE	135/675
V. Brochet, B.S.A. Pinot Noir, Brut, Écueil Premier Cru, CHAMPAGNE	135/675
Francis Orban, Meunier Vieilles Vignes, Brut Réser., Marne CHAMPAGNE	135/675
Vilarnau, CAVA ROSÉ Brut Reserva 2022, Penedès	70/350

Flight of three half glasses of Champagne **210,-**

ROSÉ

La Selve, Maguelonne ROSE , Cinsault, Coteaux de L'Ardèche, 2023 (O)	65/325
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ORANGE

Sebastien David, PRIMITIF 2018, Rkatsiteli + Mtsvane, Kakheti, Georgia	100/500
Weinreich, TACHELES 2021, Bacchus + M. Thurgau, Rheinhessen(N)	90/465
Cros des Calades, DOLMEN 2023, Sauvignon Blanc, VdF, France	75/375

WHITE

Dominio do Bibei, Lapola 2021, GODELLO , Ribeira Sacra	130/650
Lascaux, Pierres d'Argent 2019, VERMENTINO Marsanne, Languedoc (B)	100/495
Weinreich, Bechtheimer RIESLING 2021, Rheinhessen (O)	99/495
Le Rocher des Violettes, CHARDONNAY 2022, VdF (Loire) (O)	90/450
Dom. Sauveroy, Patience 2022, Anjou Blanc CHENIN BLANC (O)	90/450
Domaine Mérieau, L'arpent Vaudons 2023, Touraine SAUVIGNON BLANC	85/425
Lascaux, Garrigue blanc 2023, ROUSSANNE , Vermentino, Languedoc (B)	80/395
Duseigneur, Goutte du Seigneur 2022, CLAIRETTE etc. Rhône (O)	75/375
Cros des Calades, Ballon 2023, GRENACHE BLANC , Chard. & Rolle, VdF	60/300

RED

Duseigneur, Mattéo 2022, CHÂTEAUNEUF-DU-PAPE (B)	149/745
Esmonin, Les Génévrières 2023, BOURGOGNE , Pinot Noir	125/625
Château Falfas, Côtes de Bourg 2017, BORDEAUX (B)	125/625
Ch. Yvonne, La Folie 2022, Saumur Champigny CABERNET FRANC (O)	120/600
Mariotti Bindi, Albore 2022, NIELLUCCIO & Sciccarellu, Corsica	110/550
Thévenet, Morgon 2023, BEAUJOLAIS	100/499
MYSTERY RED WINE no. 23: Guess the wine - win the bottle	95,-
Duseigneur, Sakura SYRAH 2022, VdF (N)(B)	90/450
Cappone, CHIANTI CLASSICO 2023, Toscana, Italy (O)	90/450
Terre d'Ocre, Instan T 2022, GAMAY & PINOT , Saint-Pourcain (O)	85/425
Lascaux, Garrigue Nature 2022, SYRAH & GRENACHE , Languedoc (B)(N)	80/400
Cros des Calades, Ballon Rouge 2022, GRENACHE , Syrah & Cab, VdF	60/300

SWEET & FORTIFIED 10 cl.

Valente 10yrs old TAWNY Port, Douro	75/450
González Byass, La Copa Reserva, VERMOUTH (on ice)	80/475
Kopke WHITE PORT 10 years, Douro	85/545

COCKTAILS

GIN & TONIC NO ALCOHOL (Tanqueray & Fever Tree)	90,-
VERMOUTH & TONIC NO ALCOHOL (Lucano Amaro & Fever Tree)	90,-
PORT & TONIC (8 cl. dry white Port & Fever Tree)	85,-
GIN & TONIC (4 cl. Tanqueray Gin & Fever Tree)	90,-
Ricard PASTIS (6 cl. served with water and ice)	90,-
APEROL ROSÉ SPRITZ (6 cl Aperol & Cava rosé)	95,-
ESPRESSO MARTINI	95,-
WHITE NEGRONI (Cocchi Americano, Vermouth Bianco & Gin)	95,-
NEGRONI (Campari, Vermouth & Gin)	95,-
OLD FASHIONED (Bourbon, bitters & sugar)	95,-

LIQUOR

Plantation Original Dark **RUM** Barbados, 40%, 4 cl.
 Pig's Nose, blended **SCOTCH WHISKY**, 40%, 4 cl.
 Buffalo Trace, Straight **BOURBON**, 40%, 4 cl.
 Bulleit Straight American **RYE**, 45%, 4 cl.
 Yellow **CHARTREUSE** liqueur, 43%, 4 cl.
 Green **CHARTREUSE** liqueur, 55%, 4 cl.
 Pierre Ferrand 10 Générations **COGNAC** 1er Cru, 46%, 4 cl.
 Gelas, Bas **ARMAGNAC** 2002, 40%, 4 cl.

60,-

60,-

60,-

65,-

70,-

70,-

80,-

95,-

BEERS

Brooklyn Brewery **SPECIAL EFFECTS** Hoppy Lager alcohol free
 Flying Couch, **PILSNER**, 4,5% draft
 Flying Couch, Kornfed, New England **IPA**, 6,1% draft

60,-

60,-

70,-

SODA

Naturfrisk **SPARKLING RASBERRY / ELDERFLOWER / GINGER ALE**
 Sparkling **RAMLÖSA**, 33 cl

35,-

25,-

MIXED BOARD

GOOD FOR SHARING

275,-

Five cheeses, olives, pesto, nuts, bread & olive oil.
 Served with two charcuteries: Capocollo and Finocchiona salami.
 It's possible to **REPLACE** a charcuterie with tuna.

CHEESE BOARD

Small board with **THREE CHEESES** and bread
 Larger board with **FIVE CHEESES** and bread

110,-

165,-

CHARCUTERIE

Mixed charcuterie with Capocollo and Finocchiona. Served with bread **95,-**

CANNED SPECIALTIES served with bread

Santa Catarina **TUNA** in olive oil, Skipjack, Azores **85,-**
MUSSELS ESCABECHE, Galicia, Spain **85,-**
 Mariscadora **VENTRESCA TUNA** Class A fillets in olive oil **100,-**
 Cold smoked **SALMON** in organic olive oil, Faroe Island **120,-**
 Cambados Chipirones, **SQUID** in olive oil, Spain **120,-**

NIBBLES

SOURDOUGH BREAD with olive oil **45,-**
 Mixed **OLIVES** **45,-**
 Mixed **CASHEW & ALMONDS** **45,-**