



## WINE

### SPARKLING

**L.A. CETTO, CHAMPBRULÉ  
BLANC DE BLANCS BRUT / 85,- / 465,-**

Green apple & pear, citrus spark & delicate brioche. Lively & elegant.  
Baja California, Mexico

**G.H. MUMM BRUT CORDON ROUGE NV  
/ 135,- / 70CL. 795,- / 150CL. 1.895,-**

Bright baked pear & citrus, layered with chalky minerality. Refined yet lively.  
Champagne, France

**PERRIER-JOUËT  
GRAND BRUT NV / 1.495,-**

White flowers, yellow fruit & lemon zest with hints of brioche. Creamy yet lively finish.  
Champagne, Épernay, France

**PERRIER-JOUËT  
BLASON ROSÉ NV / 2.195,-**

Ripe red & black berries with pomegranate freshness. Generous with a precise finish.  
Champagne, Épernay, France

**DOM PÉRIGNON / 3.995,-**  
Elegant notes of citrus, brioche & toasted almond. Crisp, complex & effortlessly luxurious. Champagne, France

### WHITE

**PÉRGOLAS BLANCO, WHITE BLEND  
(AMBER) 2024 / 90,- / 440,-**

Unfiltered Bio. Orange-blossom, peach/apricot, citrus peel. Elegant & dry with a mineral lift. San Juan, Argentina

**LOS RISCOS,  
SAUVIGNON BLANC 2024 / 90,- / 450,-**

Lemon-grapefruit, passionfruit, fresh-cut grass. Lively with mineral tension.  
Central Valley, Chile

**L.A. CETTO PRIVATE RESERVE,  
CHARDONNAY 2021 - 520,-**

Ripe pineapple & melon wrapped in vanilla & buttery oak. Luxuriously smooth.  
Baja California, Mexico

**CHARDONNAY / 95,- / 435,-**  
Wine from tap. Rich yet balanced Chardonnay with ripe orchard fruit & a smooth, creamy finish.  
Occitanie, France



## WINE

### ROSÉ

**LOS RISCOS, SEMI-SWEET ROSÉ  
DE SYRAH 2024 / 395,-**

Strawberry & raspberry compote, mandarin  
zest; touch-sweet yet balanced.  
Central Valley, Chile

**CARA SUR ROSÉ 2022  
SAN JUAN, ARGENTINA / 90,- / 450,-**

Seven rare grape varieties from the  
Argentinian Andes

### RED

**PÉRGOLAS TINTO,  
BLACK MUSCAT 2024 / 95,- / 440,-**

Unfiltered Bio. Light red wine. Berries with  
jasmine, lavender lift and a herbal twist;  
graceful and lithe.  
San Juan, Argentina

**RICCITELLI,  
HEY MALBEC 2022 / 90,- / 450,-**

Plum, violet & black pepper. A hint of vanilla  
oak for added warmth. Mendoza, Argentina

**TORO DE PIEDRA,  
PINOT NOIR 2020 / 95,- / 500,-**

Ripe cherry & strawberry with subtle oak  
spice. Refined & velvety.  
Central Valley, Chile

**RICCITELLI GUALTALLARY,  
MALBEC 2020 / 540,-**

Black cherry & blueberry, violet,  
well-structured with a round finish.  
Mendoza, Argentina

**L.A. CETTO PRIVATE RESERVE,  
CABERNET SAUVIGNON 2019 / 580,-**

Bold, Smoky, Blackberry, vanilla, chocolate  
& pepper. Plush tannins.  
Baja California, Mexico

**PINOT NOIR, FRANCE / 95,- / 435,-**

Wine from tap. Elegant and smooth Pinot  
Noir with fresh red berries and subtle spice.

**CÔTES-DU-RHÔNE NV  
RHÔNE VALLEY, FRANCE / 95,- / 435,-**

Wine from tap. Smooth Rhône blend with  
ripe red fruit, gentle spice and a warming  
finish.

### DESSERT WINE

**TORO DE PIEDRA, LATE HARVEST  
SEMILLÓN 2014 / 375 ML. 300,-**

Peach & apricot drenched in honey & nutty  
sweetness. Rich but bright.  
Central Valley, Chile