

## Our Wine Selection

### White Wines

	1dl
Vinzel Grand Cru, Château de Vinzel, La Côte, 2024	8.-
Macon Bussière Les Clos, J. Drouhin, 2024	9.-
Chablis Chapelle Aux Loups, Louis Jadot, 2024	11.-

### Sweet White Wines

Jurançon Les Grains des Copains, Domaine Camin Larredya 2023	12.-
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### Rosé Wines

Château Puech Haut, Côteaux du Languedoc, 2024	8.-
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### Red Wines

Dame Noire (Pinot Noir & Gamay), Domaine des Balisiers, 2021	9.-
Château Pipeau, Saint-Émilion Grand Cru, 2020	14.-

### Champagne and Sparkling Wine

Prosecco, Pizzolato Bio	9.-
Planet Caviar Brut Grand Cru	16.-



Planet Caviar

## OUR BAR MENU



## Our Cocktails

<b>Spritz ( Apérol or Campari / Yuzu)</b> Prosecco	14.- / 18.-
<b>Spritz ( Apérol or Campari / Yuzu)</b> Champagne	18.- / 22.-
<b>Rossini</b> Prosecco, Strawberry purée	12.-
<b>Yuzu Saké Tonic</b> Yuzu Heiwa Saké, Tonic	16.-
<b>Hugo</b> Elderflower liqueur, Prosecco, Mint	16.-
<b>Negroni</b> Gin, Campari, Red Vermouth	18.-
<b>Mojito (Mint or Strawberry)</b> White Rum, Mint, Lime, Cane Sugar, Sparkling Water, Strawberry Purée	18.-
<b>Margarita</b> White Tequila, Cointreau, Lime Juice, Salt	18.-
<b>Last Word</b> Green Chartreuse, Gin, Maraschino, Lime Juice	18.-
<b>Bloody Mary</b> Vodka, Tomato Juice, Worcestershire, Lemon Juice, Spices	18.-
<b>Beluga 1900</b> Beluga Noble, Ruby Port, Sugar Syrup, Lemon Juice	20.-

## Our Mocktails

<b>Virgin Spritz</b> Aperiniets Bitter, Arjolle Blanc de Blancs 0%	14.-
<b>Virgin Mojito (Mint or Strawberry)</b> Sparkling Water, Mint, Lime, Cane Sugar, Strawberry Purée	14.-

## Our Sharing Selection

<b>Rillettes</b> Salmon-Citrus / Crab	18.- / 18.-
<b>Tarama</b> Plain / Salmon Roe / Caviar	12.- / 16.- / 26.-
<b>Salmon</b> In-House Smoked Salmon	25.-
King Fillet In-House Smoked Salmon	36.-
<b>Charcuterie</b> Italian Truffle Salami (50 gr)	12.-
Iberico Jabugo Ham 5 Jotas Sanchez Romero (50 gr)	31.-
<b>Viennoiseries — Available on Saturdays only</b>	
Croissant	2.50
Brioche	3.-

### The Aperitif Moment

*From 5 PM, Monday to Friday*

**One bottle of wine ordered**

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**One complimentary aperitif platter**

### House Platter

*Chef's Tasting Trio*

21.- (½ Platter 11.-)