



WINE PAIRING:

TO BEGIN

Charles Heidsieck: <i>Champagne, France, NV</i>	19.5
Cantine Bernardi Prosecco 'Bio': <i>Veneto, Italy, NV</i>	14
Bodegas Ameztoi: <i>Txakoli di Getaria, Basque, Spain</i>	6.5
Ginjo Sake 'Kizan Chikumanishiki': <i>Nagano, Japan 50ml</i>	9

SNACKS

Alex Pauly: <i>Riesling, Mosel, Germany, 2022</i>	13
Domaine Bruno Lupin 'Frangy': <i>Rousette, Savoie, France, 2021</i>	12.5
Franz Haas: <i>Gewurztraminer, Alto Adige, Italy, 2022</i>	16
Heirloom Vineyards: <i>Pinot Noir, Adelaide Hills, Australia 2021</i>	12

STARTERS

Bodegas LAN 'Xtreme Crianza': <i>Tempranillo, Rioja, Spain, 2018</i>	12
Clos du Gravillas 'Rendezvous Sur La Lune': <i>Carignan, Syrah, Grenache, Minervois, France, 2021</i>	15
Abelos De Sanctis: <i>Malvasia, Bombino Bianco, Lazio, Italy, 2022</i>	16.5
Domaine Champalou: <i>Chenin Blanc, Vouvray, France, 2022</i>	15
Thymiopolous: <i>Xinomavro, Nousse, Greece 2019</i>	13

MAINS

Kaiken 'Aventura Sur': <i>Malbec, Mendoza, Argentina 2019</i>	14.5
Domaine Chevalerie 'Franco de Porc': <i>Cabernet Franc, Bourgeil, France, 2019</i>	11
Davenport Horsmonden Dry: <i>East Sussex, England, 2021</i>	14.5
Crystallum 'The Agnes': <i>Chardonnay, Walker Bay, South Africa, 2022</i>	15

DESSERT 70ml

Chateau Filhot: <i>Sauternes, France, 2015</i>	15
Clos Lapeyre 'La Magendia': <i>Gros Manseng, Pyrenees, France 2019</i>	11
Cesar Florido 'Moscatel Dorado': <i>Chipiona, Spain, NV</i>	8
Chateau Rieussec: <i>Sauternes, France, 2006</i>	20
Ferreira Late Bottled Vintage: <i>Douro, Portugal 2016</i>	7.5
Sandeman 10 Year Tawny: <i>Douro, Portugal</i>	8.5
Niepoort 20 Year Tawny: <i>Douro, Portugal</i>	14