

## BOURGOGNE

white

Glass Bottle 75cl

€38<sup>50</sup>

**La chanfleure: Louis latour Chablis**

**Grapes :** 100% Chardonnay

*The nose is rather floral with scents of citrus and we taste a nicely balanced wine with notes of lime, citrus, almond and a fine and mineral finish.*

## PAYS D'OC

**Comte de morlieres Chardonnay Réserve**

€ 6<sup>90</sup> € 32<sup>50</sup>

**Grapes :** 100% Chardonnay

*Full-bodied wine with an exceptionally long finish. Notes of Vanilla, exotic fruit, a touch of butter, wood, caramel and fresh green apple.*

“Tonights forecast  
99% chance  
of wine”

MEAT  
HEAT

WINE LIST

Selected with passion

Occasionally Curd and Nathalie go out. Besides nice experiences they often come back with nice wines. These wines are personally selected and tried at the local winegrower. These winegrowers live for their wine just like we live for our trade.

Santé



## CAVA STRAIGHT FROM SPAIN

Cava Castellblanca

Glas Fles 75cl  
€8<sup>50</sup> € 32<sup>50</sup>

Perelada Stars Reserva brut 2017

€9<sup>50</sup> € 36<sup>90</sup>

**Grapes:** 65% Parellada, 20% Xarel-lo, 15% Macabeu

In the nose you will notice the notes of aging, along with some fruity aromas. This cava has a well-balanced structure, elegance and richness.

Bouteille 75cl

## CHAMPAGNE

Felix de Lys : Privilège Brut

€ 55

**Grapes:** 75% Meunier, 25% Pinot Noir

A true brut with a fresh bouquet of aromas and more than enough bubbles. A fine, discrete nose with a silky smooth finish.

Felix de Lys Blanc de Blancs Grand cru

€ 65

**Grapes:** 100% Chardonnay

A unique cuvee with a blend of different plots from different years. Resulting in a full blanc de blancs.

**START THE DAY WITH A  
SMILE AND FINISH IT  
WITH CHAMPAGNE**

## OUR CLASSICS

Verre 75cl

### White

**Wine of the house : Curd**

€ 5<sup>90</sup> € 24<sup>90</sup>

*Classic light white wine with citrus and notes of lychee*

**Sauvignon**

€<sup>90</sup> € 24<sup>50</sup>

*A fresh elegant wine with a fruity aroma and fresh aftertaste in short, nice and fresh & fruity*

### Rosé

€ 5<sup>90</sup> € 24<sup>50</sup>

**Villa – aix en provence**

*Classic rosé of which the acids are nicely balanced*

### Red

**Wine of the house: Curd**

€ 5<sup>90</sup> € 24<sup>90</sup>

*Classic french table wine with supple tannins and young red fruit*

**5 Finques blend 2015 reserva Perelada**

€ 9<sup>50</sup> € 39<sup>50</sup>

**Grapes:** Cabernet Sauvignon, Garnaxia, Syrah, Merlot, Monastrell, Cabernet Franc

*Complex round wine with long finish, Ripe red fruit with moderate tannins*

**Roi Baudouin et dona fabiola 2015 Perelada**

€ 10<sup>90</sup> € 44<sup>90</sup>

*Full-bodied wine with a shorter aftertaste, refined taninnes, subtle smoky notes and ripe red fruit*