

## BOURGOGNE

### white

Glass **Bottle 75cl**

#### **La chanfleurie: Louis Latour Chablis**

€46<sup>50</sup>

**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**

€ 8<sup>90</sup> € 38<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.*



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

“Tonights forecast  
*99% chance*  
*of wine*”



**STRAIGHT FROM  
SPAIN**Glass    **Bottle 75cl****Cava Castellblanca****€ 9<sup>50</sup>    € 36<sup>50</sup>****Espolla – Perelada****€ 56<sup>50</sup>****Grapes:** 75% Meunier, 25% Pinot Noir

*Finca Espolla is an expressive balanced red wine. Black fruit, spices, minerals, cocoa, "roasted tones", beautiful tannins and a nice intense finish*

**Finca Malaveina – Perelada****€ 66<sup>50</sup>**

**Druiven:** 40% Merlot, 22% Cabernet Sauvignon, 21% Cabernet Franc, 9% Garnacha Tinta, 8% Syrah. Ripe fruit, a hint of wild herbs, cocoa, balsamic, beautiful tannins and a long balanced finish.

*Good combination with red meat (especially game), poultry, jamon and hard cheese.*

**CHAMPAGNE****Bottle 75cl****Felix de Lys : Privilège Brut****€ 65****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****€ 85****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****€ 6<sup>90</sup> € 29<sup>90</sup>**

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

**Rosé****€ 7<sup>90</sup> € 32<sup>50</sup>****Villa – aix en provence**

*Classic rosé of which the acids are nicely balanced*

**Red****€ 6<sup>90</sup> € 29<sup>90</sup>****Wine of the house: Curd**

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

**€ 10<sup>50</sup> € 44<sup>50</sup>****5 Finques blend 2018 reserva Perelada**

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

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

**€ 12<sup>90</sup> € 52<sup>90</sup>****Roi Baudouin et dona fabiola 2015 Perelada**

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