

# WINE LIST

## CONTENT

	Pages
Half Bottles.....	2
Special Odd Bottles .....	3
Bottle Fermentation.....	4
WHITES	
Fresh, Scented and Crisp.....	5
Elegant, Oaked .....	6
Opulence and Concentration.....	6
Stone into Wine.....	7
Crystal Clear and Transparent.....	7
Perfumed and Richly Flavoured.....	8
A Sense of Place: Sacred sites.....	9
ROSÉ.....	9
REDS	
Juicy, Fruit Driven.....	10
Bordeaux Nobility.....	10
Bold, Rich, Concentrated.....	11
The Essence of Italy.....	12
Pinot Noir Passion – Burgundy.....	13
...and its Counterparts.....	14
Rhône and its admirers.....	15
NOBLE ROT AND LUSCIOUS SWEET .....	16
SAKE, CHINESE RICE WINE.....	17
WINES BY THE GLASS.....	18
BEER AND DRINKS.....	18
WHISKY,VODKA,RUM AND GIN.....	19
SOFT DRINKS AND HOT DRINKS.....	20

## A FIRST SIP

An introductory glass to get acquainted with wines we are passionate about, ranging from the obscure and new, to classic favourites, representing great value and drinking pleasure, as well as a selection of special bottles in limited quantities.

### Half Bottles White (375ml)

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HW1	2017	Pouilly-Fumé – Domaine Jeannot, Loire, France	21
HW2	2017	Gavi del Comune di Gavi “Lugarara” – Giustiniana, Piedmont, Italy	22
HW3	2016	Pinot Grigio – Livio Felluga, Colli Orientali Friuli, Italy	27
HW4	2015	Pouilly-Fuisse “Collection”– Domaine Sophie Cinier, Burgundy, France	30
HW5	2016	Montagny 1 <sup>er</sup> Cru – Jean-Marc Boillot, Burgundy, France	30
HW6	2015	Grüner Veltliner “Kogl”– Rainer Wess, Wachau, Austria	35
HW7	2015	Chardonnay/Petit Manseng/Viognier/Chenin Blanc – Mas de Daumas Gassac, IGP Saint Guilhem-le-Desert, France	35
HW8	2016	Meursault – Jean-Philippe Fichet, Burgundy, France	49

### Half Bottles Red (375ml)

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HR1	2014	Zweigelt – Weingut Umathum, Burgenland, Austria	21
HR2	2014	Cabernet Sauvignon/Merlot/Cabernet Franc/Petit Verdot/Malbec/Pinot Noir/Nebbiolo/Dolcetto – Mas de Daumas Gassac, IGP Saint Guilhem-le-Desert, France	35
HR3	2015	Pinot Noir “Carneros” – Saintsbury, California, USA	36
HR4	2011	Brunello di Montalcino – Il Poggoine, Tuscany, Italy	37
HR5	2013	Chorey-les-Beaune – Tollot-Beaune, Burgundy, France	38
HR6	2015	Zinfandel “Geyserville” – Ridge Vineyard, Alexander Valley, USA	39
HR7	2014	Nuits Saints-Georges, Francois Confuron Gindre, Burgundy, France	40
HR8	2015	Chateauneuf-du-Pape – Le Vieux Donjon, Rhone, France	49
HR9	2009	Barbaresco “Paje” – Roagna, Piedmont, Italy	55
HR10	2006	Chateau Batailley Grand Cru Classe, Pauillac, France	57
HR11	2011	Barolo “Pira”, – Roagna, Piedmont, Italy	64
HR12	2006	Château Conseillante, Pomerol, Bordeaux, France	123
HR13	2012	Ornellaia – Tenuta dell’Ornellaia, Tuscany, Italy	126

### Half Bottles Rosé (375ml)

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RR1	2016	Côtes de Provence Rosé, “Clos de Mireille” – Domaine Ott, Provence, France	35
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### Half Bottles Champagne NV (375ml)

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C04		Billecart-Salmon Brut Réserve	37
C13		Billecart-Salmon Brut Rosé	47

## SPECIAL ODD BOTTLES

Our bin ends list is famous for fine wines in tiny volumes we were able to get our hands on. Limited availability.

### **White**

BEW1	2016	Sauvignon Blanc – Churton, Marlborough New Zealand	36
BEW2	2016	Riesling “Kung Fu Girl” Dry – Charles Smith, Washington State, USA	36
BEW3	2016	Chardonnay – Ataraxia, Hemel-en-Aarde, South Africa	38
BEW4	2013	Riesling Kabinett “Saaburger Rausch” Sweet – Forstmeister Geltz Zilliken, Mosel, Germany	45
BEW5	2013	Chardonnay “Tolpuddle Vineyard” – Martin Shaw & Michael Smith Hill, Tasmania, Australia	63
BEW6	2015	Viognier “The Virgilius” – Yalumba, Eden Valley, Australia	65
BEW7	2015	St Aubin “Le Blanc” – Pierre-Yves Collin-Morey, Burgundy, France	120

### **Red**

HER1	2006	Gevrey-Chambertin 1er Cru “La Perrière” – Domaine Heresztyn, Burgundy, France ( Halves )	39
BER1	2013	Pinot Noir “Marimar Estate Mas Cavalls” – Don Margarita Vineyard, Sonoma Coast, USA	49
BER2	1990	Chateau de Fieuzal Pessac-Leognan, Bordeaux, France	99
BER3	2012	Barolo “San Rocco” – Azelia di Luigi Scavino, Piedmont, Italy	150
BER4	2012	Syrah/Cabernet Sauvignon/Mourvedre – Domaine de la Grange de Peres, IGP Pays d’Herault, France	170
BER5	1999	Barbaresco “Vursu Vigneto Galina” – La Spinetta, Piedmont, Italy	215
BER6	2007	Barolo “Rocche de’Il Annunziata Torriglione” – Roberto Voerzio, Piedmont, Italy	260
BER7	2000	Barolo “Vigneto Campe” – La Spinetta, Piedmont, Italy	289
BER8	2000	Merlot “Messorio” – Le Macchiole, Tuscany, Italy	290

## BOTTLE FERMENTATION

Champagne can be considered a work of art itself, with a secondary fermentation induced in the bottle, followed by long cellaring, which adds layers and layers of complexity and flavour to the wine. France can no longer claim to be the sole protagonist of the style with some fine sparklers emerging from especially the South of England, while also Germany's classic Riesling lends itself well to bottle fermentation. Italy's Prosecco, on the other hand, is a feather light and joyful apéritif produced in the hills close to Venice.

### Sparkling

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C01	N/V	Prosecco di Valdobbiadene Spumante Extra Dry – Garbara, Veneto, Italy	36
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### Bottle Fermented

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C02	N/V	Nyetimber Demi-Sec, West Chiltington, England	56
C03	N/V	Hambledon Vineyard Premiere Cuvee, Hampshire, England	74

### Non-Vintage Champagne

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C04		Billecart-Salmon Brut Réserve (375ml)	37
C05		Ph. Mouzon-Leroux "L'Atavique" Grand Cru	55
C06		Louis Roederer Brut Premier	66
C07		Egly-Ouriat V.P "Vieillisement Prolonge" Grand Cru Extra Brut	140

### Vintage Champagne

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C08	2007	Arteis & Co Brut	90
C09	2006	Dom Pérignon	180
C10	2004	Pol Roger Cuvée Sir Winston Churchill	220
C11	2007	Louis Roederer Cristal	280
C12	1998	Billecart-Salmon Cuvée Le Clos Saint-Hilaire	440

### Rosé Champagne

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C13		Billecart-Salmon Brut Rosé (375ml)	47
C14		Billecart-Salmon Brut Rosé	82
C15	2005	Louis Roederer Cristal Rosé	720

## FRESH, SCENTED AND CRISP

White wines, with good structuring acidity, can actually substitute the proverbial squeeze of lemon to contrast the flavours of vegetable and fish dishes. The Loire's Sauvignon Blanc, with its range of grassy, apple and gooseberry aromas, likes travelling and can be found in all corners of the world. The complex Assyrtiko comes from the volcanic soils of Santorini, while the Spanish Albariño displays peach and green apple, with zippy acidity. Behind the "Scheurebe" hides a very aromatic, distinct but dry, while the Pinot Grigio from Friuli puts many a wine, carrying the much abused name on its label, to shame.

WA01	2016	Sauvignon Blanc/Semillon "Pitchfork", – Hay Shed Hill, Margaret River Australia	28
WA02	2016	Airen – Esencia Rural Pampaneio, Toledo, Spain *	30
WA03	2016	Scheurebe "Trocken" – Weinglut Wittmann, Rheinhessen, Germany	35
WA04	2016	Riesling/Gewürztraminer "Tricollis" – Arch Abbey Panothalmi, Pannothalma, Hungary	36
WA05	2016	Alvarinho "Muros Antigos" – Anselmo Mendes, Vinho Verde, Portugal	37
WA06	2016	Godello "Louro" – Rafael Palacios, Spain	38
WA07	2017	Pouilly-Fumé – Domaine Jeannot, Loire, France	38
WA08	2017	Albariño – Zarate, Riás Baixas, Spain	38
WA09	2017	Sauvignon Blanc – Clos Marguerite, Marlborough, New Zealand	38
WA10	2017	Gavi – Tenuta San Pietro, Piedmont, Italy	39
WA11	2017	Pinot Grigio – Livio Felluga, Colli Orientali Friuli, Italy	40
WA12	2016	Assyrtiko "Estate Argyros" – Estate Argyros, Santorini, Greece	42
WA13	2017	Sancerre – Gérard Boulay, Loire, France	44
WA14	2016	Assyrtiko "Kavalieros" – Domaine Sigalas, Santorini, Greece	56
WA15	2016	Sancerre "Les Culs de Beaujeu" – Francois Cotat, France	74

( \* - Natural Wine )

## ELEGANT, OAKED WHITES

Chardonnay arguably is the white grape variety that lends itself best to fermentation and ageing in barrel. Its subdued apple and melon notes blend beautifully with the vanilla, nutty and smoky touches of oak. Burgundy being the ultimate expression of this style, the Pouilly-Fuissé (not to be confused with Pouilly-Fumé, which is made of Sauvignon Blanc), as well as St.-Aubin show great value for money. But there are other varieties, whose complexity can be enhanced by barriques.

WB01	2015	Bourgogne “Cuvee des Forgets” – Patrick Javallier, Burgundy, France	44
WB02	2016	Pouilly-Fuissé “Collection” – Domaine Sophie Cinier, Burgundy, France	46
WB03	2015	St. Aubin 1 <sup>er</sup> Cru “En Remilly” – Domaine Sylvain Langoureau, Burgundy, France	60
WB04	2014	Palladius – Sadie Family, Swartland, South Africa	75
WB05	2013	Meursault – Domaine Arnaud Ente, Burgundy, France	499

## OPULENCE AND CONCENTRATION

The result of late harvest, low yields and prime vineyard sites, giving wines of great concentration and length. Chardonnay, “everybody’s darling”, comes in its most opulent disguise from Meursault, pairing richness with fine acidity and a layer of toasty oak, whereas Kistler’s Noisetiers comes very close to this style.

WC01	2016	Chardonnay Trocken – Weingut Keller, Rheinhessen, Germany	30
WC02	2016	Chardonnay “10X” – Ten Minutes by Tractor, Mornington Peninsula, Australia	47
WC03	2015	Sauvignon Blanc “Piere” – Vie di Romans, Isonzo Friuli, Italy	50
WC04	2005	Rioja “Reserva Blanco” – R. Lopez de Heredia Vina Tondonia, Spain	59
WC05	2016	Chardonnay “McCutcheon Vineyard” – Ten Minutes by Tractor, Mornington Peninsula, Australia	89
WC06	2015	Chardonnay “Les Noisetiers” – Kistler, Sonoma Coast, USA	150
WC07	2014	Chardonnay “Vine Hill” – Kistler, Russian River, USA	180

## STONE INTO WINE

The classic white grape varieties from Northern Europe have the capacity to truly reflect their place of origin. Austria's Grüner Veltliner is one of those "soil translators", as is Riesling that reflects its origin like no other.

WD01	2016	Soave Classico "Calvarino" – Pieropan, Veneto, Italy	40
WD02	2017	Riesling "Springvale" – Grosset, Clare Valley, Australia	42
WD03	2016	Listan Blanco/Vidueno "Trenzado" – Suertes del Marques, Valle de la Orotava, Spain	45
WD04	2015	Grüner Veltliner "Renner" – Schloss Gobelsburg, Kamptal, Austria	47
WD05	2013	Gruner Veltliner Smaragd "Durnsteiner Liebenberg" – F.X. Pichler, Wachau, Austria	58
WD06	2012	Riesling "Wachstum Bodenstein" – Weingut Prager, Wachau, Austria	62
WD07	2012	Riesling "Wunderberg" – Pichler-Krutzler, Wachau, Austria	65
WD08	2012	Riesling Smaragd "Ried Schutt Dunsteiner" – Weingut Emmerich Knoll, Wachau, Austria	66
WD09	2011	Riesling Grand Cru "Comtes d'Eguisheim" – Leon Beyer, Alsace, France	74
WD10	2011	Riesling Grand Cru "Grossi Laue" – Hugel & Fils, Alsace, France	120
WD11	2001	Riesling "Cuvee Frederic Emile" – Trimbach, Alsace, France	140

## CRYSTAL CLEAR & TRANSPARENT

The preponderance of Germanic style white wines on our list may have become clear by now. These wines complement and enhance our cuisine like no other style, with their lightness of touch, ripe, white fruits and focused acidity, and all that carried by amazingly little alcohol. The wines refresh the palate, while the ongoing taste sensation, the tension between sweetness and acidity – what the Germans call "Spiel", or "play" – the hallmark of cool climate vineyards, has inspired many international producers to pay tribute to this style, which is finally, and deservedly, experiencing a renaissance.

WE01	2014	Riesling "D" Dry – Te Whare Ra, Marlborough, New Zealand	39
WE02	2015	Riesling Kabinett Sweet – JJ. Prum, Mosel, Germany	40
WE03	2016	Riesling "RS13" Dry – Mac Forbes, Victoria, Australia	44
WE04	2009	Riesling Kabinett Medium Dry – Joh. Jos. Prum, Mosel, Germany	48
WE05	2001	Riesling Kabinett "Oberhauser Leistenberg" Medium Dry – Weingut Donhoff, Nahe, Germany	50
WE06	2015	Riesling QbA "Scharzhof" Medium Dry – Egon Müller, Mosel, Germany	50
WE07	2017	Riesling "Block 1" Medium Dry – Felton Road, Central Otago, New Zealand	52
WE08	2017	Riesling "Dry" – Felton Road, Central Otago, New Zealand	56
WE09	2007	Riesling Spatlese "Edition 10 Green Cap" Dry – Markus Molitor, Mosel, Germany	56
WE10	2014	Riesling Grosses Gewach "Leiwener Laurentiuslay" Dry – St.Urban-Hof, Mosel, Germany	64
WE11	2008	Riesling Auslese ** "Zeltinger Sonnenuhr" Dry – Markus Molitor, Mosel, Germany	65
WE12	2014	Riesling Grosses Gewach "Jesuitengarten" Dry – Dr. von Basserman – Jordan, Pfalz, Germany	85
WE13	2007	Riesling Kabinett "Scharzhofberger" – Egon Muller, Mosel, Germany	155

## PERFUMED AND RICHLY FLAVOURED

Many wine lovers were seduced into the world of wine by the perfumed, complex scents of Gewurztraminer. With its heady scent of lychees and rose petals the grape variety is making a come-back, not least due to its innate compatibility with oriental spices and herbs, and one of the very few whites to match smoked fish as well as pork dishes. The Grüner Veltliner can develop similar perfumed intensity albeit in the white fruit spectrum, while Condrieu, from the aromatic and rather rare Rhône grape variety Viognier shows rich apricot fruit with a touch of oak.

WF01	N/V	Muller Thurgau/Riesling/Semillon/Pinot Gris/Gewurztraminer/Muscat/Canelli/Chardonnay/Pinot Blanc/Sylvaner "E-Evolution 20th White Edition" – Sokol Blosser, Oregon, USA	36
WF02	2015	Gewurztraminer "Reserve Personelle" – Leon Beyer, Alsace, France	38
WF03	2016	Chenin Blanc "Old Vines" – Mullineux & Leeu Family, Swartland, South Africa	45
WF04	2016	Crozes-Hermitage – Alain Graillot, Rhone, France	48
WF05	2015	Grüner Veltliner "Axpoin" – Franz Hirtzberger, Wachau, Austria	60
WF06	2012	Grüner Veltliner "Wunderberg" – Pichler-Krutzler, Wachau, Austria	65
WF07	2015	Clairette/Grenache Blanc – Chateau Simone, Provence, France	69
WF08	2015	Condrieu "Coteau du Chery" – Andre Perret, Rhone, France	89



## A SENSE OF PLACE: SACRED SITES

The sense of place, or origin, that truly great wines display, and which makes them inimitable, is what the French describe as “Terroir”, the unique combination of plant, soil type, climate and man’s or woman’s hand. For the French, a grape variety is a mere vehicle in translating this “message of the soil”. The identification of certain plots of land, vineyards and sites, which year after year produce the greatest wines, has been done over many generations and is classified in a system of “Crus” or “Growth”. Affixed to the vineyard name, this system of “Premier” and “Grand Cru”, indicates the exact location of the vineyards as well as the very best France has to offer. In the case of Burgundy, it is the Chardonnay grape translating the site’s characteristics into wine.

WG01	2015	Chablis 1 <sup>er</sup> Cru “Fourchaume” – Garnier & Fils, Burgundy, France	49
WG02	2013	Puligny Montrachet – Domaine Jacques Carillon, Burgundy, France	70
WG03	2014	Chassagne-Montrachet 1 <sup>er</sup> Cru “Clos Des Murees” – Domaine Fontaine Gagnard, Burgundy, France	77
WG04	2014	Chassagne-Montrachet 1 <sup>er</sup> Cru “ Les Chenevottes” – Marc Philippe Colin, Burgundy, France	88
WG05	2009	Meursault “Meix Chavaux” – Domaine Roulot, Burgundy, France	370
WG06	2008	Meursault “Les Tillets” – Domaine Roulot, Burgundy, France	390

## ROSÉ

Rosé’s popularity seems unstoppable, and its enjoyment not limited to the summer season either. Arguably the most versatile of styles, from aperitif to proper dinner companion, the best wines are the result of a very brief initial fermentation of the juice and the red grape skins together, just enough to extract some colour out of them. After pressing the fermentation is finished without the grape skins, resulting in a pink or rose wine, displaying fresh aromas of red summer fruits.

P01	2017	Domaine de Triennes Rose, IGP Var, France	33
P02	2017	Côtes de Provence Rosé – Château La Vivonne, Provence, France	36
P03	2017	Nerello Mascalese “Susucaru” – Franck Cornelissen, Sicily, Italy *	39
P04	2017	Côtes de Provence Rosé – Château Miraval, Provence, France	40
P05	2017	Bandol Rosé – Terrebrune, Provence, France	46
P06	2016	Côtes de Provence Rosé “Clos de Mireille” – Domaine Ott, Provence, France	68

( \* - Natural Wine )

### JUICY, FRUIT DRIVEN REDS

Uncomplicated, but not simple, these wines show generous fruit. Moulin-à-Vent, a Beaujolais Cru, is the perfect example of a fruit driven, medium bodied succulent and complex red. More full bodied, but not less pushing on the fruit button, is the Ribera del Duero “Viña Pedrosa”, while Ridge Vineyards makes some of the finest wines in the whole of California.

RA01	2016	Touriga National/Castelão “Quinta da Lagoalva Tinto” – Quinta da Lagoalva di Cima, Ribatejo, Portugal	24
RA02	2013	Xynomavro “Single Block Reserve Vieilles Vignes” – Alpha Estate, Amyndaio, Greece	43
RA03	2016	Morgon “Côte du Py” – Domaine Foillard, Beaujolais, France	46
RA04	2016	Trousseau “Singulier” – Benedict & Stephane Tissot Arbois, Jura, France	64
RA05	2005	Grenache/Syrah “Peyre Rose Clos des Cister” – Marlene Soria, Languedoc, France	70

### BORDEAUX NOBILITY

Arguably the most famous red wine style in the world, the combination of Cabernet Sauvignon and Merlot reaches its pinnacle in Bordeaux. Unlike Burgundy, where the individual sites and plots are classified, the Châteaux that produce a wine that is powerful, yet refined, with perfect balance, were classified in ranking order on basis of the prices the wines fetched on the market in the 19th century. Although there is still validity in the system, neither over or underachievers, nor talented new comers it can take into account. Therefore we have selected what we consider some of the best, almost regardless of their 19th century ranking.

RB01	1998	Château Grand-Puy-Lacoste, Pauillac	136
RB02	2009	Château Duhart-Milon, Pauillac	166
RB03	2005	Château Talbot Saint Julien	166
RB04	1986	Château Clerc Milon Cru Classe, Pauillac	196
RB05	2000	Château Duhart-Milon, Pauillac	215
RB06	1964	Château Cheval Blanc, Saint-Emilion	1799

## BOLD, RICH, CONCENTRATED REDS

Concentrated reds, which can stand up to the spiciest of dishes, and not seldomly based on Bordeaux's Cabernet Sauvignon. It seems that especially this variety has found a second home in the "New World", where warmer climates ripen the grapes to perfection, resulting in bold cassis flavours and silky tannins. Argentina's talent with Malbec, often blended with Cabernet Sauvignon, has caused nothing short of a sensation. The wines from Ridge, almost regardless of the variety, are more about elegance than power, while Moric's Blaufränkisch is a beautiful, sophisticated red from steep vineyard sites fermented by indigenous yeast, receiving exceptional praise from Robert Parker.

RC01	2015	Blaufränkisch "Moric" – Roland Velich, Mittelburgenland, Austria	38
RC02	2016	Carignan "L'Expression" – Domaine Vaquer, France	38
RC03	2015	Malbec "Estate" – Bodega Colome, Salta, Argentina	42
RC04	2004	Rioja Reserva – R. Lopez de Heredia Vina Tondonia, Spain	49
RC05	2014	Cabernet Sauvignon "Lower East" – Gramercy Cellars, Washington, USA	52
RC06	1986	Carignan "Cuvee Fernand Vaquer" – Domaine Vaquer, France	59
RC07	2016	Zinfandel "Geyserville" – Ridge Vineyard, Alexander Valley, USA	65
RC08	2007	Malbec "Finca Altamira La Consulta" – Achaval Ferrer, Mendoza, Argentina	78
RC09	2014	Merlot – Duckhorn Vineyards, California, USA	79
RC10	2005	Rioja Grand Reserva "904 Cosecha" – La Rioja Alta, Spain	79
RC11	2010	Rioja "Artadi" – Pagos Veijos, Rioja, Spain	130
RC12	2001	Rioja Gran Reserva "890" – La Rioja Alta S.A., Rioja, Spain	160
RC13	1995	Rioja Gran Reserva – R. Lopez de Heredia Vina Tondonia, Spain	200
RC14	2007	Saumur-Champigny "Le Bourg" – Clos Rougeard, Loire, France	699

## THE ESSENCE OF ITALY

The very best Italy has to offer to the wine lover is its abundance of indigenous grape varieties, around 1200 at the last count, and of which at least 350 still have economic significance. Sangiovese, the red grape responsible for Chianti Classico, is the sole ingredient for Brunello, a concentrated red wine, showing cherry and dark fruit, as well as notes of cedar and spice. At least as majestic is Barolo made from the Nebbiolo grape. A deceptively pale ruby colour in the glass, this wine exudes notes of dried cherry, licorice, and leather. Marked by high acidity and persistent tannins, the wine is the proverbial fist in a silk glove and can age for a very long time. Verona's Amarone, with its heady aromas of cherry and dark chocolate, is a concentrated dry and full bodied red made from dried grapes, and a true labour of love.

RD01	2014	Chianti Classico – Isole e Olena, Tuscany	44
RD02	2012	Barbera del Monferrato – Luigi Tacchino Albarola, Piedmont	46
RD03	2016	Nerello Mascalese “Munjebel” – Frank Cornelissen, Sicily	59
RD04	2012	Barolo – Giacomo Fenocchio, Piedmont	62
RD05	2012	Brunello di Montalcino – Il Poggione, Tuscany	64
RD06	2014	Amarone della Valpolicella Classico – Allegrini, Veneto	90
RD07	1986	Rosso – Ronco del Gnemiz, Friuli-Venezian Giulia	96
RD08	2010	Monteverro – Monteverro, Tuscany	99
RD09	2014	Tignanello – Marchesi Antinori, Tuscany	120
RD10	2012	Barolo “Cannubi” – E. Pira, Piedmont	125
RD11	2007	Camartina – Querciabella, Tuscany	125
RD12	1969	Barbaresco Riserva – Giacomo Borgogno, Piedmont	125
RD13	2012	Barolo “Pira” – Roagna, Piedmont	129
RD14	2005	Barbaresco Riserva “Montefico” – Prodotti del Barbaresco, Piedmont	145
RD15	1971	Barolo – Pio Cesare, Piedmont	190
RD16	1995	Tignanello – Marchesi Antinori, Tuscany	230
RD17	2008	Barolo “Rocche dell’Annunziata Torriglione” – Roberto Voerzio, Piedmont	225

( \* - Natural Wine )

## PINOT NOIR PASSION - BURGUNDY...

Burgundy's red is all about one grape variety only: Pinot Noir. It is a true prima donna of a grape: fickle to grow and difficult to ripen, especially in Burgundy's cooler climate. It needs the very best vineyard site, with the best exposure to the sun, and good drainage to come to full fruition. Even if this is a given, it is still a challenge to turn the fruit into the style of wine it has become so famous for: seductive, perfumed, complex, with a fine tannic core, and whose bouquet with age develops into notes of forest floor, raspberry and tobacco. Intimate knowledge of the vineyards is therefore of the utmost importance as is a very low yield. Pure and fine, its colour has once been likened to that of "crushed rubies".

RE01	2014	Bourgogne Hautes Cotes de Beaune "Orchis Masculina" – Domaine Henri Naudin-Ferrand	48
RE02	2013	Chambolle-Musigny – Domaine Hudelot-Noëllat	66
RE03	2013	Gevrey-Chambertin – Philippe Pacalet, Burgundy, France	125
RE04	2014	Bourgogne – Emmanuel Rouget, Burgundy, France	129
RE05	2012	Nuits-Saint-Georges 1 <sup>er</sup> Cru "Aux Argillas" – Philippe Pacalet, Burgundy, France	174
RE06	2010	Chambolle Musigny 1 <sup>er</sup> Cru "Les Feusselottes" – Geantet Pansiot	185
RE07	2001	Nuit-St-Georges – Emmanuel Rouget, Burgundy, France	189
RE08	2012	Gevrey Chambertin "Les Evocelles" – Dugat-Py	205
RE09	2009	Gevrey Chambertin "Coeur de Roy" – Dugat-Py	210
RE10	2011	Mazoyeres-Chambertin Grand Cru – Benjamin Leroux	220
RE11	2014	Echezeaux Grand Cru – Domaine A.F.Gros	249
RE12	2010	Chambolle Musigny "Les Clos de L'Orme" – Domaine Sylvain Cathiard	280
RE13	2011	Echezeaux Grand Cru – Domaine Arnoux-Lachaux	280
RE14	2011	Vosne-Romanee 1 <sup>er</sup> Cru "Les " Les Beaumonts" – Domaine Dujac	265
RE15	2009	Gevrey-Chambertin 1 <sup>er</sup> Cru "Aux Combottes" – Domaine Dujac	360
RE16	2007	Charmes-Chambertin Grand Cru – Claude Dugat	480
RE17	2000	Charmes-Chambertin Grand Cru – Domaine Dujac	600
RE18	2007	Gevrey Chambertin 1 <sup>er</sup> Cru "Clos St. Jacques" – Domaine Fourrier	690
RE19	2007	Chambertin Grand Cru – Domaine Armand Rousseau	2490

### ... AND ITS COUNTERPARTS

With Pinot Noir's reputation being what it is it may come as a surprise that almost any winemaker wants to try his or her hands on it. The Burgundians are highly sceptical of these efforts but plantings outside of Pinot Noir's home, has shown it has swiftly adapted to New Zealand's Central Otago. Other New World wine regions were quick to follow, with some top class wines produced in Australia's Yarra Valley and especially Oregon's Willamette Valley which has gained a reputation for some of the world's best Pinot Noirs. The German version of Pinot Noir, here called Spätburgunder, however, is no new introduction, as it has been in its vineyards at least since the 16th century.

RF01	2016	Pinot Noir "Yarra Valley" – Mac Forbes, Yarra Valley, Australia	44
RF02	2013	Pinot Noir "Cuvée Trois" – Joseph Swan, Sonoma, USA	50
RF03	2015	Spätburgunder "Blauschiefer" – Meyer-Näkel, Ahr, Germany	56
RF04	2014	Pinot Noir "Cincuenta y Cinco 55" – Bodega Chacra, Rio Negro, Argentina	69
RF05	2014	Pinot Noir "Seven Springs" – Evening Land, Oregon, USA	70
RF06	2016	Pinot Noir "Bannockburn" – Felton Road, Central Otago, New Zealand	75
RF07	2015	Pinot Noir "Woori Yallock" – Mac Forbes, Yarra Valley, Australia	79
RF08	2015	Pinot Noir "Duvarita Vineyard" – Chanin, Santa Barbara, USA	80
RF09	2014	Pinot Noir "Presqu'île Vineyard" – Storm Wines, Santa Marie Valley, USA	80
RF10	2015	Pinot Noir "McCutcheon" – Ten Minutes By Tractor, Mornington Peninsula, Australia	99
RF11	2010	Pinot Noir "Estate" – Paringa, Mornington Peninsula, Australia	99
RF12	2015	Pinot Noir "John Sebastiano Vineyard", – Paul Lato, Sta Rita Hills, USA	110
RF13	2014	Pinot Noir "Block 3" – Felton Road, Central Otago, New Zealand	110
RF14	2014	Pinot Noir "Block 5" – Felton Road, Central Otago, New Zealand	115
RF16	2011	Spätburgunder Grosses Gewachs "Sankt Paul" – Weingut Friedrich Becker, Pfalz, Germany	145
RF17	2015	Pinot Noir – Kusuda, Martinborough, New Zealand	155
RF18	2013	Pinot Noir "The Beaux Frères Vineyard" – Beaux Frères, Oregon, USA	169

## RHONE AND ITS ADMIRERS

The classic, full-bodied and concentrated reds from the Rhône are especially admired by producers in Australia's Barossa Valley. This is no coincidence as the principal Rhône grape, Syrah, was brought over here more than 150 years ago, and became known as "Shiraz". On its own or in a classic blend with Grenache and Mourvèdre, it mirrors the Châteauneuf-du-Pape style, with notes of plum, black olives, and dark fruits, with the Rhône versions showing perhaps a touch more restraint.

RG01	2013	Cotes du Rhone "Terre d'Argile" – Domaine de la Janasse, Rhône, France	42
RG02	2016	Crozes-Hermitage – Domaine Alain Graillot, Rhône, France	47
RG03	2002	Esprit de Beaucastel – Tablas Creek Vineyards, Paso Robles, USA	60
RG04	2011	Cote-Rotie "La Germine" – Domaine Benjamin et David Duclaux, Rhône, France	80
RG05	2015	Cote Rotie "La Giroflaire" – Patrick Jasmin, Rhone, France	90
RG06	1998	Chateauneuf-du-Pape – Château de Beaucastel, Rhône, France	125
RG07	2011	Cornas – Domaine Auguste Clape, Rhône, France	129
RG08	2015	Syrah/Cabernet Sauvignon/Mourvedre – Domaine de la Grange de Peres, IGP Pays d'Herault, France	160
RG09	2006	Cornas "Reynard" – Thierry Allemand, Rhône, France	449

## NOBLE ROT AND LUSCIOUS SWEET WINES

The most precious of all wines, as they are extremely labour intensive to produce. All sweet wines are essentially the result of a concentration of the juice, either by a very late harvest, where the grapes literally shrivel on the vine, or by botrytis, a noble fungus, which attacks the grapes and causes for evaporation of part of the juice in the berry. The most ancient method, however, is drying bunches of grapes in the sun (passito). Port needs no further introduction and is complemented here with a rare vintage-wine. Sweet wines are fantastic matches for sweet fruit desserts or enjoyed on their own as a perfect finish to a good meal.

SW01	14/15	Chardonnay Beerenauslese – Helmut Lang, Burgenland, Austria (375ml)	37
SW02	2012	Muscat “Ariyanas Dulce” – Bodegas Bentomiz, Malaga, Spain (375ml)	40
SW03	2009	Gerwurztraminer “Vendage Tardive” – Hugel & Fils, Alsace, France (375ml)	
SW04	2009	Vin de Constance – Klein Constantia, Constantia, South Africa (500ml)	69
SW05	1998	Riesling Spatlese “Urziger Wurzgarten” – Dr. Loosen, Mosel, Germany	70
SW06	2014	Vidal Sparkling Icewine – Inniskillin, Niagara, Canada (375ml)	90
SW07	2007	Aszu Tokaji 6 Puttonyos, “Birsalamas” – Royal Tokaji Company, Hungary (500ml)	90
SW08	2007	Aszu Tokaji 6 Puttonyos, “Mezes Maly” – Royal Tokaji Company, Hungary (500ml)	90
SW09	2007	Aszu Tokaji 5 Puttonyos, “Betsek” – Royal Tokaji Company, Hungary (500ml)	95
SW10	2012	Cabernet Franc Icewine – Inniskillin, Niagara, Canada (375ml)	120
SW11	1985	Vintage Port – Taylor’s, Portugal	140
SW12	1996	Sauternes – Château d’Yquem, Bordeaux, France (375ml)	190
SW13	2009	Riesling Eiswein “Oberhäuser Brücke” – Dönnhoff, Nahe, Germany (375ml)	220
SW14	1970	Vintage Port – W&J Grahams, Portugal	220
SW15	1970	Vintage Port – Taylor Fladgate & Yeatman, Portugal	230



## SAKE

Sake is an ancient rice based beverage obtained by fermenting rice. Contrary to wine, Sake is being brewed similar like beer, but unlike malt, rice doesn't contain the enzyme needed to break down starch into sugar, which consequently is fermented into alcohol. Rice is first polished to remove the protein and soaked in water and cooked. After cooling down it is inoculated with a fungus and water is added to produce a mash which is fermented. The process is a far more lengthy one than for beer, and the origin and quality of the rice play a crucial role in obtaining a complex wine. Unlike industrial products, Sake from small breweries can be as multi- flavoured and fascinating as wine made from grapes. Contrary of what is often believed, most modern style Sake gains by being served lightly chilled, and can be as versatile a food match as any wine. The Isake collection, of which the finest Sakes were picked for our list, has been created by French Sommelier Xavier Chapelou and Japanese Sake expert Kumiko Ohta. Inspired through many journeys to Japan they discovered the subtle masterpieces of some of the best brewers. They have picked up some of the brewer's secrets and created a unique collection of Premium Sakes.

MM01	Yuki Ginjo Isake – Tsunan Sake Brewery, Niigata, Japan (300ml)	40
	Yuki, meaning snow in Japanese, is made with selected soft water and Gohyakumangoku rice from Niigata. Fruity and refreshing with a nose of peach and honey.	
MM02	Isake Classic – Tatsuuma-Honke Brewery (720ml)	49
	Refreshing, medium dry Sake with a nose of melon and peach, it is extremely smooth with a clean and long finish. Very good when served chilled, but also excellent warmed up slightly (nurukan) to enhance the Sake character.	
MM03	Fat Samurai - Kaetsu Shuzo Brewery, Niigata, Japan (720ml)	79
	This Sake holds a high polishing rate of 40% and is made with no added alcohol to cease fermentation while retaining its full bodied, dry flavours.	
MM04	Zen Sake – Naniwa Brewery (720ml)	135
	Zen has a delicately exotic fragrance and a creamy taste, which creates a harmonious feeling. Very smooth and well-rounded flavours settle into the centre of your palate, refreshed by a long crisp finish.	

## CHINESE RICE WINE

MM05	Hua Tiao Chiew, Zhejiang, China	35
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## WINES BY THE GLASS

### White

GW01	2014	Sauvignon Blanc/Semillon "Pitchfork" – Hay Shed Hill, Margaret River Australia (125ml)	8
GW02	2016	Chardonnay Trocken – Weingut Keller, Rheinhessen, Germany (125ml)	8

### Red

GR01	2016	Touriga National/Castelão "Quinta da Lagoalva Tinto" – Quinta da Lagoalva di Cima, Ribatejo, Portugal (125ml)	8
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## BEER

BB1	1903, Tsingtao Brewery, Qingdao China (330ml)	4.5
BB2	Nanny State Pale Ale Brew Dog (Low Alcohol), UK (330ml)	4.5
BB3	Hitachino Nest White Ale, Kiuchi Brewery, Japan (330ml)	5.6

## PLUM SAKE (75ml)

MM11	Koto Plum Sake – Isake, Japan	9
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## LIQUEURS BITTERS VERMOUTH (50ml)

LB01	Sambuca Opal Bianca	10
LB02	Cointreau	10
LB03	Disaronno Amaretto	10
LB04	Baileys	10
LB05	Drambuie	10
LB06	Tia Maria	10
LB07	Southern Comfort	10
LB08	Martini Extra Dry	10
LB09	Pimms	10
LB10	Campari	10
LB11	Fernet Branca	10
LB12	Grand Marnier	10
LB13	Limoncello	10
LB14	Prucia Plum Liqueur de France – Jules Bremant	14

The plums come from Moissac, the finest plum-growing area in France, they are macerated in grape spirit and then aged in French-oak barrels.

## DESSTILLATES (50ml)

### Grappa

DA01	Grappa Invecchiata – Pilzer	9
DA02	Poli di Moscato Grappa – Poli	9

### Cognac, Armagnac, Calvados

DB01	Leopold Gourmel Premieres Saveurs "6 Carats" Cognac	16
DB02	Roger Groult 12 years Calvados Pays d'Auge	18
DB03	Frapin Cognac VSOP	18
DB04	Frapin V.I.P. XO Cognac	30
DB05	Hine Antique XO Premier Cru	30
DB06	Remy Martin Cognac XO	30
DB07	Hennessy XO	30

**WHISKY & BOURBON (50ml)**

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**Blended**

10DC01	Famous Grouse	10
DC02	Johnny Walker Black Label	10
DC03	Chivas Regal 12 years	10
DC04	Hibiki Pure Malt Red	13
DC05	Hibiki Coffey Grain	15

**Single Malt**

DC07	Glenfiddich 12 years	14
DC08	Highland Park 12 years	14
DC09	Laphroaig 10 years	14
DC10	Glemorangie 10 years	14
DC11	Oban 14 years	16
DC12	Suntory Yamazaki 12 years	20

**Bourbon**

DC14	Jack Daniels	10
DC15	Maker's Mark	10
DC16	Woodford Reserve	14
DC17	Four Roses Single Barrel	14

**RUM & TEQUILLA (50ml)**

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DD01	Patron Silver Tequila	9
DD02	Chairman's Reserve Rum	10
DD03	Ron de Jeremy Reserva	12

**VODKA (50ml)**

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DE01	Belvedere Vodka	10
DE02	Grey Goose	10

**GIN (50ml)**

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DF01	Bullards "Dry Gin", Norwich	11
DF02	Salcombe "Start Point", Devon	12
DF03	Roku Gin Japan	12

**SOFT DRINKS**

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X01	Coca Cola 330ml	3.5
X02	Coca Cola Diet 330ml	3.5
X03	Fevertree Lemonade 200ml	3.5
X04	Gingerella 330ml	3.8
X05	Folkington's Orange Juice 250ml	3.8
X06	Folkington's Cranberry Juice 250ml	3.8
X07	Folkington's Apple Juice 250ml	3.8
X08	Folkington's Tomato Juice 250ml	3.8
X09	Blenheim Palace Natural Mineral Water – Still 750ml	4
X10	Blenheim Palace Natural Mineral Water – Sparkling 750ml	4

**TEA AND COFFEE****Jade Teas and Herbals**

X11	Triple Mint	3.5
X12	Taiwan 10 years Pu Er Tea	3.5
X13	Jasmine Yin hao, Guangxi, China <i>Lively green tea with freshly picked jasmine flower to create a vibrant and refreshing tea.</i>	3.5
X14	Chrysanthemum, Tongxiang, Zhejiang, China <i>Premium Chrysanthemum tea made with flowers just before opening. Rich perforating taste and refreshing scent.</i>	3.5
X15	Sweet Autumnal, Anxi, China <i>A rare black tea using premium tea cultivar, Jin Guanyin, Abundant notes of grilled sweet potato, malt, and sugar cane.</i>	4
X16	Iron Goddess, Anxi, China <i>Handcrafted exclusively by our partner tea producer, a fourth generation Tea Master Gao. Notes of sweet nectar, orchid, and malty.</i>	5
X17	Silver Needle, Mt. Taimu, China <i>Champagne of white teas. Scent of sweet sap of honeydew melon. A delicate tea with a subtly floral and lingering finish</i>	5

**Nespresso Coffee**

X18	Espresso	3.5
X19	Cappuccino	3.5
X20	Latte	3.5
X21	Double Espresso	3.5