



## G A S T R O P U B

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### WINE

#### CHAMPAGNE

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		Bottle
Nicolas Feuillatte, Brut – Réserve Champagne	<i>Fresh &amp; semi-dry – 75 cl</i>	800,-
Nicolas Feuillatte, Brut – Rosé, Champagne, Chouilly	<i>Rich &amp; fresh – 75 cl</i>	900,-
Anna de Codorníu – Cava Brut Reserva	<i>Rich &amp; semi-dry – 37,5 cl</i>	195,-
Anna de Codorníu – Cava Brut Reserva	<i>Rich &amp; semi-dry – 75 cl</i>	365,-
Maison Albert Sounit – Crémant de Bourgogne	<i>Rich &amp; fresh – 70 cl</i>	420,-

#### ROSÉ

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		Bottle
Château d'Esclans – Whispering Angel	<i>Fresh &amp; smooth – 37,5 cl</i>	210,-
Château d'Esclans – Whispering Angel	<i>Fresh &amp; smooth – 75 cl</i>	390,-
Château d'Esclans – Whispering Angel	<i>Fresh &amp; smooth – 150 cl</i>	750,-

#### WHITE WINE

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		Bottle	Glass
Famille Hugel, Riesling – Classic, Alsace 2016	<i>Fat &amp; rich – 75 cl</i>	390,-	80,-
Maison Louis Jadot – Bourgogne Blanc 2017	<i>Dry &amp; fruity – 75 cl</i>	390,-	80,-
Catanga, Airén/Sauvignon Blanc – La Mancha 2017	<i>Fresh &amp; crisp – 75 cl</i>	235,-	65,-

#### RED WINE

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		Bottle	Glass
Maison Louis Jadot – Bourgogne Rouge 2015	<i>Dry &amp; fruity – 75 cl</i>	390,-	80,-
Stone Barn, Zinfandel – Californien 2016	<i>Strong – 75 cl</i>	385,-	70,-
Tommasi, Ripasso, Palanca – Veneto 2015	<i>Rich – 75 cl</i>	350,-	80,-
Catanga, Tempranillo – La Mancha 2017	<i>Strong – 75 cl</i>	235,-	65,-