

## BEER & WATER

Water, sparkled or still, per person	25,-
Draft beer, 25 Cl/45 Cl	45,-/65,-
Kama Citra from Beer Here (Brown Ale)	70,-
Alcohol free Beer from Omnipollo	65,-
Homemade lemonade / Apple Juice	45,-

## WINE BY THE GLASS

*(varies after availability – ask your lovely waiter:)*

### BUBBLES

Bubbles	100,-
Il Farnetto, Frisant Rosso, Lambrusco, 2018, Emilia-Romagna	95,-
Costadilà, Frizzante Naturale, "Mòz", Moscato, 2017, Veneto	115,-

### WHITE

Weixelbaum, Stephanus, Grüner Veltliner, 2018, Kamptal	85,-
Thierry Forestier, Anathème Blanc, Ugni-Blanc/Viognier, 2018, Languedoc	100,-
Brüder Dr. Becker, Riesling, 2018, Rheinhessen	115,-
Nino Barraco, Vignammare, Grillo, 2017, Sicily	125,-
Balaton, Riesling/Furmint, 2017, Austria/Hungary	135,-

### ROSÉ & ORANGE

Rosé <i>(ask your sweet waiter)</i>	95,-
La Grange de L'oncle Charles, Orange, Gewurztraminer, 2018, Alsace	105,-
Wenzel, Lokvogel, Gelber Muskateller, 2017/18, Burgenland	120,-

### RED

Il Farnetto, Giandòn, Marzemino/Malbo Gentile/Lambrusco, Emilia-Romagna	85,-
Alfredo Maestro, El Rey del Glam, Garnacha, 2018, Castilla y León	100,-
Cascina Val del Prete, Serra de' Gatti, Barbera d'Alba, 2017, Piedmont	110,-
Wenzel, Blaufränkisch, 2017, Burgenland	115,-
Eno- Trio, Tre Filari, Merlot, 2018, Sicily	125,-
Iole Rabasco, Lu Cuntaden, Montepulciano, 2016, Abruzzo	130,-

### SWEET



Château Soucherie, Chenin Blanc, 2017, Loire 85,-

## BUBBLES

Bubbles 380,-  
Costadilà, Frizzante Naturale, "Mòz", Moscato, 2017, Veneto 465,-  
Il Farnetto, Frisant Rosso, Lambrusco, 2018, Emilia-Romagna 500,-  
Henri Dosnon NV, "Dosnon", Pinot Noir/Chardonnay, Champagne 680,-  
Augusti Torello, "Kripta", Macabeo/Cherello, Catalonia 850,-

## WHITE

Weixelbaum, Stephanus, Grüner Veltliner, 2018, Kamptal 340,-  
Thierry Forestier, Anathème Blanc, Ugni-Blanc/Viognier, 2018, Languedoc 425,-  
Brüder Dr. Becker, Riesling, 2018, Rheinhessen 500,-  
Balaton, Riesling/Furmint, 2017, Austria/Hungary 565,-  
Nino Barraco, Vignammare, Grillo, 2017, Sicily 600,-  
Ca' de Noci, "Notte di Luna", Moscato/Malvasia/Spergola, 2016, Emilia-Romagna 650,-  
Rossignol-Février Père & fils, Chardonnay, 2016, Burgundy 675,-  
M. Angeli, La Lune Amphôre VdF, Chenin Blanc, 2017, Anjou 750,-  
Sébastien Riffault, Sancerre Auksinis, Sauvignon Blanc, 2008, Loire 800,-  
Christian Moreau, Chablis 1'er Cru, Chardonnay, 2014, Burgundy 885,-

## ROSÉ & ORANGE

Rosé 530,-  
La Grange de L'oncle Charles, Orange, Gewurztraminer, 2018, Alsace 500,-  
Wenzel, Lokvogel, Gelber Muskateller, 2017/18, Burgenland 550,-

## RED

Il Farnetto, Giandòn, Marzemino/Malbo Gentile/Lambrusco, Emilia-Romagna 340,-  
Alfredo Maestro, El Rey del Glam, Garnacha, 2018, Castilla y León 435,-  
Wenzel, Blaufränkisch, 2017, Burgenland 450,-  
Eno- Trio, Tre Filari, Merlot, 2018, Sicily 500,-  
Cascina Val del Prete, Serra de' Gatti, Barbera d'Alba, 2017, Piedmont 525,-  
Castellare, Chianti Classico, Sangiovese, 2016/17, Tuscany 545,-  
Domaine Philippe Tessier, Cheverny, Gamay/Côt /Pinot Noir, 2017, Loire 560,-  
Massimago Ripasso, Corvina/Rondinelle/Molinare, 2015, Valpolicella 575,-  
Iole Rabasco, Lu Cuntaden, Montepulciano, 2016, Abruzzo 600,-  
Weingut Roterfaden, Pinot Noir, 2017, Württemberg 700,-  
Mauro Molino, Barolo, Nebbiolo, 2012/14, Piedmont 765,-  
Les Carrétals, Grenache/Carignan, 2012, Languedoc Roussillon 890,-



Gevrey Chambertin, Ballorin, Pinot Noir, 2015, Burgundy

1000,-

