

# WINE MENU

Served From 10.00 a.m - 02.00 a.m

# CHAMPAGNES

<b>Taittinger Brut (Non-Vintage, France)</b> This effervescent delight offers a symphony of fruit and brioche aromas with subtle notes of peach, white flowers, and vanilla. It makes a lively entrance on the palate, harmonizing fresh fruit flavors with a whisper of honey.	55,00
<b>Cattier Brut Quartz (Non-Vintage, France)</b> Composed of a blend from various crus, predominantly Pinot Meunier, and aged longer to mature its flavors. Expect an aromatic palette ranging from plum and prune to biscuit and brioche, rounded out with a touch of orange blossom. The taste profile is robust, with fruit and muscat grape flavors leading to a spicy finish.	50,0
Pierre Mignon Rosé Brut (Non-Vintage, France) A rosé that presents a visual and aromatic allure with its berry scent accented by biscuit complexities. It's a vibrant sip, merging juicy fruitiness with a delicately perfumed finish. SPARKLING WINES	40,0
<b>Bottega Prosecco Spumante DOCG (Non-Vintage, Italy)</b> A sparkling example of Prosecco's charm, boasting a bouquet of green apple, pear and citrus, accompanied by white flowers and a hint of aromatic herbs. The palate is soft and elegant, carrying a slender body with a lively balance.	16,0
<b>Kraemer Vin Mousseux (Non-Vintage, France)</b> A toast to the senses with aromas reminiscent of buttery toasted bread and honey. The creamy texture, effervescence, and gentle fruit flavors create a well-rounded and pleasing experience.	15,5
<b>Freschello Rosé Spumante (Non-Vintage, Italy)</b> This sparkling rosé is crisp and animated, with a refreshing fruity profile. Its aromatics suggest sweet confections, setting the stage for an enjoyable,	15,0

extended aperitif.

WHITE WINES

Pouilly-Fuissé by Albert Bichot (France)	22,000
A delightful Pouilly-Fuissé exuding aromas of ripe pear, white peach,	
and lemon, with touches of butter and tea leaves. Its palate is elegantly	
medium-bodied, with a perfect harmony of creaminess, bright acidity,	
and a gentle tannic presence leading to a moderately dry finish.	
Chablis by Albert Bichot (France)	19,500
A Chablis that offers a straightforward medium-bodied experience with a	
nose that's more floral wood than ripe fruit. On the palate, it's dry with	
lively acidity, leading to a medium finish with a firm texture.	
Los Cardos Dona Paula Sauvignon Blanc (Argentina)	12,000
Exhibiting a vibrant yellow hue, this wine is intensely aromatic with passion fruit,	
grapefruit, and lime taking center stage.	
Cape Dreams Sauvignon Blanc (South Africa)	12,500
An elegant wine that boasts a palette of tropical and passion fruit, accented	,
with hints of green fig and melon, and finished with the tartness of gooseberry.	
Terra Andina Sauvignon Blanc (Chile)	12,000
A rich, ripe wine offering crisp tangerine and peach flavors with a prolonged	,
finish. Ideal with fish or poultry.	
Somerton Sauvignon Blanc (Australia)	12,500
A fresh and light wine, brimming with tropical fruit flavors, particularly guava	<b>7</b>
and passion fruit, ending with a neat, crisp finish.	
Somerton Chardonnay (Australia)	12,000
This Chardonnay presents fresh, vibrant aromas of peach and melon with a	
palate full of lively varietal flavors.	
Cape Dreams Chardonnay (South Africa)	12,500
A gently oaked Chardonnay that dances with peach blossom and pear-drop aromas,	<b>7</b>
delivering fresh apple and citrus notes and concluding with buttery undertones.	
Cielo Pinot Grigio (Italy)	12,500
A clear straw-yellow wine with greenish highlights, offering an aroma of bread	
crust and green apple. The palate is clean and harmonious, balancing fruit with	
acidity and a spicy finale.	
Don Simon Selection Airen (Spain)	12,000
A young, bright, and easy-drinking wine that's light and straightforward, perfect	
with seafood, white meats, rice, and semi-cured cheeses.	
Muscadet Sèvre-Et-Maine (France)	12,000
Showcasing a pale-yellow color with green nuances, this wine opens with an	-
expressive, complex bouquet of florals. It's a round and fresh palate with exotic	
fruit and citrus, great as an aperitif or paired with fish and seafood.	

DED WITHES
RED WINES

<b>Chateauneuf-Du-Pape by Domaine De Cristia (France)</b> A lavish wine offering fresh red and black cherry notes, laced with strawberry and hints of fresh herbs, creating a full-bodied, deep experience.	28,500
<b>Rosso Bastardo IGT by Cesarini Sartori (Italy)</b> With a full bouquet of jam berries and vegetal hints, this wine balances terrific softness with freshness, representing its region well, perfect with red meats and aged cheeses.	25,500
<b>Médoc by Château Le Vieux Fort (France)</b> This wine is generous with macerated fruit and a whisper of mint, complemented by roasted undertones, offering firm tannins that promise to mellow, leaving a lasting impression.	16,000
Saint Émilion by Château La Pointe Bouquey (France) From Bordeaux, this wine displays a purple-red hue with a nose of fruit and walnut, offering a round and smooth palate.	15,000
<b>Pinot Noir by Cielo (Italy)</b> A light, soft, and fruity Pinot Noir featuring red berry and cherry aromas with a rich raspberry palate accented by a touch of spice, concluding with silky tannins and a lengthy finish.	14,500
<b>Beaujolais Villages by Albert Bichot (France)</b> Exhibiting a ruby robe, this wine brings wild woodland berry and floral scents, leading to a silky, full-flavored palate.	14,500
Malbec by Los Cardos from Dona Paula (Argentina) A supple and rich Malbec with fresh cherry notes, ideal with rich red meats due to its fine tannin structure.	12,500
<b>Tempranillo by Don Simon Selection (Spain)</b> A robust, elegant wine, offering a symphony of black currant and berry aromas, perfect alongside a hearty red meat dish.	12,500
<b>Cabernet Sauvignon by Somerton (Australia)</b> A robust, elegant wine, offering a symphony of black currant and berry aromas, perfect alongside a hearty red meat dish.	12,000
<b>Cabernet Sauvignon by Cape Dreams (South Africa)</b> This opulent red wine boasts a rich texture, characterized by a deep grape essence and refined by its French oak maturation.	12,500
<b>Merlot by Terra Andina (2023, Chile)</b> A harmonious blend of berry and cocoa, this merlot presents a smooth and rich profile, ideal with pizza, pasta, or steak.	12,000



Chateau Des Tourte's Rose Bordeaux (France)	15,500
A light, highly aromatic rosé with berry and floral nuances, versatile for	
aperitifs or paired with diverse dishes.	
Freschello Rosés (Italy)	12.500
	12,500
Delicate pink with a fine, slightly fruity aroma, offering a light and refreshing	
taste with subtle floral undertones.	

WINE BY THE GLASS 150ML

### WHITE WINE

Mâcon-Villages - Albert Bichot - France	3,200
Don Simon Selection Airen (Spain)	2,500
Chardonnay – Sutter Home- California	2,500

### **RED WINE**

Mâcon Rouge - Albert Bichot - France	3,000
Merlot - Luis Felipe Edwards - Chile	2,800
Cabernet Sauvignon - Sutter Home - California	2,500

### **ROSÉS WINE**

Pinotage Rosé - Cape Dreams	- South Africa	2,800
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#### SPARKLING WINE

Kraemer - Vin Mousseux - Non-Vintage - France	3,200
Rosé Spumante - Freschello - Non-Vintage - Italy	3,000