



SNACKS

Salted almonds.....	45,-
Pickled olives.....	45,-
Chips — sea salted.....	25,-
Anchovies & bread.....	135,-

BAR MENU

Assiette de Fromage — Tour de France: goat, sheep, white/blue mold ripened, raw milk 3 or 5 pieces	150,-/ 235,-
Assiette de Charcuterie — Selection of different organically cold cuts: galician cow & danish pork	195,-
Jamon Iberico Cebo de Campo — Jamon Iberico bellota, free ranged, naturally fed.....	135,-
Grilled Ham and Cheese Sandwich — Ham, cheese, mustard and tomato.....	95,-
Grilled Mozzarella Sandwich — Mozzarella, tomato and pesto.....	95,-
Sourdough bread — with Psyche organic extra virgin olive oil.....	40,-

BEER, JUICE & LEMONADE

Draft Beer — Grøn Tuborg, 1664 Kronenbourg Blanc, Yakima IPA.....	65,-
Lemonade — Elderflower, Yuzu, Lemon or Aranciata.....	40,-
Juice — Orange, Apple or Pink Grapefruit.....	40,-
Still/Sparkling water.....	25,-

BAR
à
VIN

VINS PETILLANT

			GLASS	BOTTLE
Champagne	N.V.	Chardonnay, Pinot Noir & Pinot Meunier — Ultradition Extra Brut — Laherte Freres	145,-	875,-
Bourgogne	N.V.	Chardonnay & Pinot Noir — Cremant — Brut Nature — Bruno Dangin.....	100,-	500,-
Italy	2021	Lagarino Bianco, Verdeerbara — Pet’Nat Alpino — Cantina Furlani.....	80,-	400,-

VINS BLANC

			GLASS	BOTTLE
Pfalz	2021	Riesling — Gelber Sandstein — Scheuermann.....	100,-	500
Bourgogne	2022	Chardonnay — Chardoc— Francois de Nicolay.....	100,-	500,-
Bourgogne	2022	Chardonnay — Macon Villages — Clos des Vignes du Maynes.....	180,-	900,-
Beaujolais	2020	Chardonnay — Aurnaud Combier.....	80,-	400,-
France	2021	Colombard & Ugni — Partie Fine — Domaine Jean Dauge.....	120,-	600,-
Loire	2022	Sauvignon Blanc — Sancerre — Domaine Des Trois Noyers.....	110,-	550,-
Roussillon	2022	Macabeu & Muscat Blanc — Coume de L'olla Blanc — Matassa.....	100,-	500,-
Spain	2019	Xarel-lo — VY Blanco — Partida Creus.....	110,-	550,-

ROSÉ

			GLASS	BOTTLE
Germany Loire	2021	Pinot Noir— Rosé Trocken— Weingut Scheuermann.....	120,-	600,-
	2021	Pinot d'Aunis — Rosé — Hervé Villemade.....	80,-	400,-

VINS DE MACÉRATION

			GLASS	BOTTLE
Roussillon	2021	Muscat — Originie —Clos Massotte	105,-	525,-
Italy	2021	Malvazija — Vej 100 Bianco Antico — Podere Pradarolo.....	110,-	550,-
Swartland	2018	Chenin Blanc — El Bandito Skin — Testalonga.....	140,-	700,-

ROUGE

			GLASS	BOTTLE
Beaujolais	2022	Gamay — Morgon — Kewin Descombes.....	80,-	400,-
Bourgogne	2020	Pinot Noir — Les Combes — Domaine Pierre Naigeon.....	140,-	700,-
Loire	2021	Pinot Noir & Gamay— Cheverney Rouge— Herve Villemade.....	100,-	500,-
Loire	2021	Cabernet Franc & Grolleau —•Toto — Les Vignes de Babass.....	75,-	375,-
France	2021	Gamay — Le Petit Rouge De La Côte Ouest — Marie et Vincent Tricot.....	120,-	600,-
Toscany	2019	Sangiovese, Canaiolo & Colorino — Chianti Classico — Montesecondo.....	100,-	500,-
Piedmont	2019	Nebbiolo — Barolo — Mario Marengo.....	135,-	675,-

APERITIF

Vermouth Moderne	Vermouth.....	100,-
Chianto Vergano	Americano.....	150,-
Bordiga Rosso	Vermouth.....	85,-
Bordiga Bianco	Vermouth.....	85,-
Muri Passion Clouds	Non Alc Gooseberry Wine, Quince Kefir, Jasmine Tea, Geranium & Woodruff Kvass.....	125,-

COCKTAILS

CLASSICS

Negroni — Classic or White		
<i>LSD Gin, Campari & Bordiga Rosso // LSD Gin, Suze & Lillet.....</i>		110,-
Spritz — Choose between Aperol, Lillet or Limoncello		
<i>Mixed with Crémant de Bourgogne.....</i>		125,-
Espresso Martini		
<i>LSD Vodka, Slayer espresso & Bad Boy Coffee Liqueur.....</i>		120,-
Old Fashioned		
<i>Bulleit Bourbon, Sugar & Bitters.....</i>		140,-

SEASONAL

Pear Mule		
<i>Diplomatico Rum, Pear, Lime & Ginger Beer.....</i>		110,-
Thyme for Blackberries		
<i>Gin, Lime, Blackberries & Thyme.....</i>		110,-
Penicillin		
<i>Whisky, Honey, Ginger & Lemon.....</i>		145,-
Pretty Please		
<i>Italicus & Pink Grapefruit.....</i>		130,-
Spicy Tequila		
<i>Tequila, Tabasco, Lemon & Lime.....</i>		110,-
Sleigh Ride		
<i>Apples, Christmas Spices & Crémant de Bourgogne.....</i>		110,-
Anaperitivo, low or non-alc		
<i>Bittersweet liquor mixed with Crémant de Bourgogne or Muri for non-alc option.....</i>		125,-
Amaretto Sour		
<i>Amaretto, Lemon, Eggwhites & Bitters.....</i>		130,-

COFFEE
TEA
&
AVEC

Gløgg - Red or White.....			50,-
Slayer Espresso.....			30,-
Americano.....			35,-
Flat White or Cortado.....			40,-
Cappuccino or Latte.....			45,-
Matcha Tea/Latte.....			60,-
Hot Chocolate.....			50,-
Tea pot from Sing Tehus			
Black, White, Green, Rooibus or Herbal Mint.....			50,-
Nikka From the Barrel	12y.	Whisky.....	95,-
Glengoyne	10y.	Whisky.....	125,-
Bulleit Bourbon or Rye		Whisky.....	80,-
Caol Ila	12y.	Whisky.....	105,-
Tamdhu Single Malt	12y.	Whisky.....	95,-
Michter's US1 Kentucky Straight Bourbon			95,-
<i>Rumbullion Rum.....</i>			<i>115,-</i>
<i>Diplomatico Reserva Exclusiva Rum.....</i>			<i>95,-</i>
<i>Jean Luc Organic Cognac.....</i>			<i>125,-</i>
<i>Bailey's</i>			<i>65,-</i>
<i>Calvados.....</i>			<i>80,-</i>
<i>Cointreau.....</i>			<i>80,-</i>
<i>Chambord.....</i>			<i>65,-</i>
<i>Grand Marnier.....</i>			<i>100,-</i>
<i>Bordiga Amaretto.....</i>			<i>75,-</i>
<i>Lemon Says Hello Limoncello.....</i>			<i>60,-</i>
<i>Bad Boy Coffee Liqueur.....</i>			<i>60,-</i>
<i>Chartreuse.....</i>			<i>100,-</i>
<i>Grappa di Barolo.....</i>			<i>200,-</i>
<i>Mezcal.....</i>			<i>95,-</i>