

MORE RED

2019 Sine Qua Non Distenta*	5 000:-
Sine qua non, California, USA	
2019 Brunello di Montalcino	1 590:-
Altesino, Brunello, ITA	
2015 Château Moulinet-Lasserre	1 575:-
Château Mouilnet-Lasser, Bordeaux, FRA	
2014 Charmes Chambertin*	4 500:-
Domaine Perror-Minot, Burgundy, FRA	
2014 Château Haut-Bailly*	3600:-
Domaine Perror-Minot, Burgundy, FRA	
2010 Château Lafite-Rothschild*	15 000:-
Bordeaux, FRA	
2000 Château Margaux*	16 500:-
Bordeaux, FRA	



*Few bottles left

COCKTAILS

Berries, Spices & Herbs

This menu is all about vibrant berries, bold spices, and fragrant herbs – mixed to bring out the best in each other. From sweet and tangy to warm and unexpected, every cocktail is crafted to surprise, refresh, and keep you coming back for another round.

Mocktail 85:-
Blueberry or Lingonberry

Blue Thyme Brew 185:-
Plantaray 3 star infused with Thyme, Lime, blueberry, Coffee Creame

Guldrush 185:-
Don Julio Blanco, Episk Cloadberry, Apple acid, Agave

Straw & Spice 185:-
Eminente Ambar Claro infused with Strawberry and Cardamum, Lime, Suger

Red Echo 185:-
Belvedere infused with Chili, Apple acid, Lingonberry

Rhuba 185:-
Don julio Reposado infused with Longpepper, Raspberry acid, Rhubarb

COCKTAIL SNACKS

Edamame beans with lime and salt 85:-

Kimchi popcorn 65:-

Oyster, coriander, nam jim 55:-

Salt & pepper squid, chili-garlic vinegar 155:-

Tuna sashimi, jim jaew 160:-

Salmon tataki, nam jim seafood 155:-

RED

GL | BTL

Patriale Rosso EKO 145 | 650 :-
Piccini, Viogner, ITA

Valpolicella Ripasso 185 | 825 :-
Pasqua Vigneti e Cantine, ITA

2023 Barbera d'Asti DOCG 160 | 725 :-
Roberto Sarotto, I Manenti, ITA

2021 Terrazas Malbec 150 | 675 :-
Terrazas de Los Andes, Mendoza, ARG

2022 Beaujolais LGC 675:-
Domaine Paul Durdilly, Beaujolais, FRA

2023 Tinus Rouge d'une Nuit 750:-
Château des Tourettes, Rhône, FRA

2020 Bogle Cabernet 855:-
Bogle Vineyards, California, USA

NV Arndoffer Zweigelt (1Liter) 745:-
Martin & Anna Arndofer, Kamptal, AUS

2022 Pinot Noir Prestige 950:-
Henri de Villamont, Bourgogne, FRA

2016 Othello 2 375:-
Dominus estate, Napa Valley, USA

2020 Kutch Pinot Noir 1 950:-
Kutch Wines, Sonoma coast, USA

2016 Château Chantalouette 1 550:-
Château Chantalouette, Pomerol, FRA

2018 Savigny-les Beaune Premier Cru Forneaux 1 995:-
Joseph Drouhin, Burgundy, FRA

2022 Syrah "Rive Droite" 725 :-
Rhône, FRA

El Origen 995 :-
José Pariente, Castillien-Leon, SPA

Château Barrail du Blanc 1 120:-
Château Barrail, Bordeaux, FRA

2016 Faletto Barolo* 5 300:-
Azienda Agricola Fallete di Bruno

2019 Melville Sandys Pinot Noir 1 650:-
Melville Estate, Sonoma, USA

2019 Scalunera Etna Rosso 795 :-
Torre Mora, Sicily, ITA

2014 Lyndenhurst Cabernet Sauvignon 2400:-
Spottswoode Estate, Napa Valley, USA

2019 Ceras Pinot Noir* 3 450:-
Antica Terra, Williamette Valley, Oregon, USA

2019 Botanica Pinot Noir* 3 450:-
Antica Terra, Williamette Valley, Oregon, USA

MORE WHITE

2022 Schloos Saarstein Kabinett	720:-
Schloss Saarstein, Mosel, GER	
2022 Ungeheuer Riesling GG	1 350:-
Trocken	
Basserman-Jordan, Pfalz, GER	
2020 Schonfels Riesling GG	1 365:-
Van Volxem, Mosel, GER	
2020 Puligny-Montrachet	2 100:-
Les Vieilles Vignes	
Vincent Girardin, Burgundy, FRA	
2023 Soellner Grüner Veltiner EKO	1040:-
Ried Fumberg, AUT	
2020 Kutch Chardonnay	1 700:-
Kutch Wines, Sonoma coast, USA	
2020 ZH Rangen de Than	2 800:-
Grand Cru*	
Zind Humbrecht, Alsace, FRA	
2014 Fides Savennieres*	2 590:-
Domaine Eric Morgat, Loire, FRA	

BEER & CIDER

TAP

Estrella Damm	85:-
Lager, SPA, 4,6%	

BOTTLED/CANNED

Beer Lao	87:-
Lager, LAOS, 5%	
100W IPA	99:-
IPA, SWE, 6,8%	
1664 Blanc	89:-
Wheat beer, FRA, 5,0%	
Galipette	89:-
Dry apple cider, FRA, 4,5%	

NON ALCOHOLIC

Carlsberg	58:-
Lager, SWE, 0,5%	
Brooklyn Special Effects	58:-
Hoppy lager, SWE, 0,4%	
Galipette Jus de Pommes	65:-
Dry apple cider, FRA, 0,3%	

SPARKLING

GL | BTL

Cava	145 775:-
Mont-Ferrant Americano Nature Organic, SPA	
Champagne	175 1095:-
MV Moët & Chandon, Champagne, FRA	
Oddbird Non Alcoholic	90:-
Oddbird, FRA	
Chandon Garden Spritz	620:-
Chandon Argentina, ARG	
Moët & Chandon Imperial Rosé	1 600:-
Moët & chandon, FRA	
MV Ruinart Blanc de Blancs	2 110:-
Ruinart, Champagne, FRA	
MV Armand de Brignac Brut Gold 5 900:-	
Armand de Brignac, Champagne, FRA	
2010 Dom Perignon	3 650:-
Möet Chandon, Champagne, FRA	
MV Krug Grand Cuvee	5 900:-
Krug, Champagne, FRA	

ROSÉ

GL | BTL

Rosé Santiago	150 670:-
DOC Vinho Verde, PRT	
Château d' Esclan	175 780:-
Whispering Angel	
Château d' Esclan, Provence, FRA	
Whispering Angel Magnum	3900:-
Château d' Esclan, Provence, FRA	

WHITE

GL | BTL

Patriale Bianco EKO	145 650:-
Piccini, Viogner, ITA	
2023 Veiga Da Princesa	165 750:-
Albarinho	
Pazo do Mar, Rías Baixas, SPA	
2024 Even & Odd Riesling	180 820:-
Weingut Mehrlein, Rheingau, GER	
2023 875m Chardonnay	155 680:-
El Coto de Rioja, Rioja, SPA	
NV Arndoffer Grüner (1Liter)	775:-
Martin & Anna Arndoffer. Kamptal, AUS	
2022 Vin de Weiss	620:-
Scheuerman, Pfalz, GER	
Henri de Villamont Aligoté	725:-
Bourgogne, FRA	
S.A Prüm Blue Riesling	870:-
S.A Prüm, Mosel, GER	
Fermentado en Barrica EKO	995:-
José Pariente, SPA	
Soellner Grüner Veltliner	830:-
Niederösterreich, AUS	
Talbott Kali Hart Chardonnay	850:-
Gallo Family Vineyards, USA	
2020 Pouilly Fumé	925:-
Domaine Masson-Blondelet, Loire, FRA	
2022 Bourgogne Chardonnay	895:-
Domaine Faiveley, Bourgogne, FRA	
Sancerre Blanc	895:-
Domaine La Croix St Laurent, Loire, FRA	
2023 Petit Chablis	905:-
Domaine Louis Moreau, Bourgogne, FRA	
2021 Weinbach Riesling	1 090:-
Domaine Weinbach, Alsace, FRA	