

Wine list

SEAFOOD RESTAURANT

White Wine

Sauvignon Blanc, Sensas, France \$8,50 per glass \$37,50 per bottle

A fresh, invigorating wine with hints of green apple and citrus.

Sauvignon Blanc, Josh Cellars, California \$9,50 per glass \$49,50 per bottle

A fresh aromatic & bright with a crisp, clean finish and features flavors of lemon & kiwi and scents of green apple.

Pinot Grigio, Forte Alto, Italy \$8,50 per glass \$37,50 per bottle

A wine made with hand-picked grapes from the foothills of the Dolomites. It has a fresh and delicate fragrance with dry and elegant flavours.

Pinot Grigio, Andrian, Italy \$69 per bottle

A soft and full wine, well balanced with a long finish. Fruity hints of ripe honeydew melons.

Chardonnay, Les Bertholets, France \$9.00 per glass \$45 per bottle

Wood-aged chardonnay, full of vanilla and a little butter in the nose. Tropical fuit such as, mango and cocos in the mouth.

Chardonnay, Luigi Bosca, Argentina \$9,00 per glass \$45 per bottle

This wine has aromas of mild tropical white fruits perfectly balanced with its citric and floral notes. Expressive and wide finish with a highly elegant floral and long-lasting aftertaste.

Sancerre, Les Baronnes, France \$105 per bottle

Fragrant and open, ripe and exotic sauvignon, pineapple, grapefruit, white flowers and passion fruit.

Chablis, Louis Jadot, France \$85 per bottle

Aromas of green and yellow apple, oatmeal and ripe lemon zest spell freshness and ripeness in equal measure.

"Is this it?" 2022

Grunner Veltinner Hungary \$9,75 per glass \$35,75 per bottle

A crispy, refreshing Gruner Veltlinner fro Hungary with splendid flavors of citrus, white pepper and hints of ripe hellow apples.

Goldschild 2022 Riesling Germany \$13,50 per glass \$55,00 per bottle

An elegant, dry German Riesling. With refreshing limes, juicy peaches and fresh apples. The acids are crisp and the wine has a nice mineral aftertaste.

Seafood&co 2020 Melon de Bourgogne France \$52,50 per bottle

The smell cheers us up: you smell ripe white fruit such as apple and pear. A hint of blossom is clearly recognisable. The taste is elegant and refined. The salty taste is typical of a Muscadet Sevre Et Maine

Quinta Do Portal Blanco 2022 Viosinho (45%), Malvasia fina (25%), Moscatel Galego Branco (15%) and Gouveio (15%) Portugal *\$70,00 per bottle*

On the nose we have a mix of different observations, with white flowers, green tea, yellow pulp and dehydrated fruits, always in a very elegant style.

The Dry Land Collection 2022 Chenin Blanc South Africa \$89,00 per bottle

South African Chenin Blanc fermented and aged in French oak. This makes the wine rich in texture and aromatic in smell and taste. With aromas of citrus, pear, peach, pineapple, lychee and vanilla. With beautiful acidity.

Wine list continued

Rose wines

Pinot Grigio Blush, Rose, Italy \$8,50 per glass \$37,50 per bottle A soft, fresh and fruity wine with aromas from red fruit and citrus.

Rose Gris, Montalis, France \$9,50 per glass \$49.50 per bottle

Delicate taste, with hints of exotic fruits, strawberries, red berries and citrus.

Rose, Bernardus, California \$75 per bottle

The aromas are classic with delicate scents of red berries accented by floral notes. On the palate, we find crisp, fruity flavors of raspberry, kiwi and lime which linger on the refreshing finish.

Red wines

Pinot Noir, Sensas, France \$8,50 per glass \$40 per bottle Aromas of red fruit and a vanilla with hints of black fruit and oakwood.

Merlot, Josh Cellars, California \$9,00 per glass \$45 per bottle Smooth wine with aromas of cherry, raspberry, cranberry with hints of blackberry, plum, strawberry and chocolate.

Cabernet Sauvignon, Josh Cellars, California \$9,00 per glass \$45 per bottle

Aromas of ripe black currant, smoke and saddle in the nose. With a taste of blackberry, toasted hazelnut and cinnamon, complemented by hints of vanilla and toasted oak.

Champange

Philipponnat Champagne Royale Reserve Brut Chardonny, Meunier, pinot noir. France \$165,00 per bottle
The taste of this Philipponnat Royale Réserve Brut is refined and gives the tongue a lot of freshness of citrus fruit and grapefruit. The
power of this Champagne begins at the back of the throat and on the tongue, apple, pear and lime, supplemented with impressions of
toast, roasted nuts and vanilla.

Ask your waiter for our special wines!