



SPARKLING WINES

20 CL / BOTTLE

MIONETTO PROSECCO DOC TREVISO BRUT 12.00 / 39.00

Italy, Glera. Very dry, with citrus and pear. For aperitifs, salads and fish.

LANSON LE BLACK CRÉATION 105.00

France, Champagne. Pinot Noir, Chardonnay, Pinot Meunier. Very dry, citrusy and mineral. For aperitifs, shellfish and fish.

WHITE WINES

16 CL / BOTTLE

MASSERIA BORGO DEI TRULLI 9.50 / 43.00

Italy, Puglia. Vermentino. Dry and fresh, with citrus and tropical fruit. For aperitifs, shellfish, chicken and soft cheeses.

PARADIES RIESLING FEINHERB 10.50 / 48.00

Germany, Nahe. Riesling. Between off-dry and sweet, complex and fresh. An excellent wine for sipping.

ESTREIA ALVARINHO RESERVA 10.50 / 49.00

Portugal, Vinho Verde. Alvarinho. Dry and lively, citrusy and floral. For aperitifs, chicken, grilled fish and seafood.

MOILLARD PETIT CHABLIS 62.00

France, Petit Chablis. Chardonnay. Dry and fresh, citrusy and mineral. For salads, chicken, fish and mushroom dishes.

RED WINES

16 CL / BOTTLE

MURVIEDRO COLECCIÓN RESERVA 9.00 / 42.00

Spain, Valencia. Tempranillo, Monastrell, Syrah. Full-bodied, with dark berries and spice. For game, beef, lamb and stews.

RICOSSA BARBERA APPASSIMENTO 10.00 / 46.00

Italy, Piedmont. Barbera. Medium-bodied, with juicy cherry and spice. For grilled dishes, game, beef and cheeses.

LA CELIA RESERVA ESPECIAL MALBEC 11.50 / 54.00

Argentina, Mendoza. Malbec (vegan). Full-bodied and juicy, with jammy berries and soft tannins. For meat dishes and spicy food.

AMARONE ARMIGERO 15.50 / 75.00

Italy, Veneto. Corvina, Rondinella, Cabernet Sauvignon. Full-bodied and tannic, with ripe cherry and fig. For moose, beef and cheeses.

ROBERTO SAROTTO BAROLO 79.00

Italy, Piedmont, DOCG Barolo. Nebbiolo. Full-bodied and tannic, with dark cherry. For beef or to enjoy on its own.

DESSERT WINES

8 CL / BOTTLE

MOSCATO D'ASTI LA VITA 5.50 / 28.00

Italy, Moscato d'Asti DOCG. Sweet, medium acidity, fruity and floral.

FERREIRA LBV PORT 9.00 / 45.00

Portugal, port wine. Sweet, with cherry, plum and cocoa. On its own or with chocolate desserts.