

CAVE À MANGER



W I N E P A I R E D | S E A S O N A L



WINE PAIRING

890 **Velenosi Prope Montepulciano d'Abruzzo DOC (ITA) 2021** ●
Offers a rich ruby-red hue and intense aromas of ripe red fruits with a hint of spice.

735 **Crazy Tropez Blanc (FRA) 2023** ●
Notes of tropical fruits, white peaches, green apple, and delicate floral undertones.

830 **The Crossings Sauvignon Blanc (NZ) 2023** ●
White peach, ripe pear, and citrus blossom, supported by hints of wet stone.



WINE PAIRING

1,055 **Napa Cellars Chardonnay (USA) 2023** ●
Ripe apple, pear, and citrus with hints of vanilla and a smooth finish.

825 **Seaglass Riesling (USA) 2023** ●
Aromas of ripe peach, apricot, and citrus blossoms.



WINE PAIRING

975 **Côte des Roses Sauvignon Blanc (FRA)** ●
Lemon, grapefruit, and tropical fruit with a fresh mineral finish.

800 **Peter Lehmann Portrait Cabernet Sauvignon (AUS) 2022** ●
Concentrated flavors of blackberry, cassis, and dark chocolate.

885 **Hesketh Watervale Clare Valley Riesling (AUS) 2023** ●
Aromas of lime, lemon, and delicate apple blossom.

885 **Montes Twins Red Blend (CHL) 2021** ●
Alluring bouquet of blackberries and plums, along with subtle hints of spices and oak.

1,150 **Heritage La Clape Rouge (FRA) 2018** ●
Offers cherries and berries with a herbaceous, spicy layer underneath.

1,105 **Sun Goddess Pinot Grigio Ramato (ITA) 2024** ●
Peach, melon, and citrus with a fresh mineral finish.

SNACKS & CLASSICS



Chicken Liver Pâté 🌱🍷 1,050
Rhubarb Ginger Jam | Baguette

Burrata + Plum 1,650
Grilled Plums | Local Burrata | Rucola | Tomato

Mixed Cheese and Charcuterie Board 🌱🍷 4,000
Seasonal Cured Meats | Selection of Local Artisan Cheeses | House Preserves | Freshly Baked Bread

COLD STARTERS



Heirloom Tomato Caprese 🌱 1,450
Fresh Buffalo Mozzarella | Fresh Basil | Heirloom Tomatoes | Aged Balsamic Reduction

Watermelon Stracciatella Salad 🌱 1,490
Marinated Watermelon | Stracciatella | Feta | Lemon, Lime & Mint Coulis

HOT STARTERS



The Mushroom Experience 1,100
Mushroom Pâté | King Oyster Mushrooms | Roasted Portobello

Crispy Chicken Wings 🌱🍷 1,490
Twice-Fried | Spring Onion | Toasted Sesame Seeds | Apricot, Ginger & Soy Glaze

Deep-Fried Camembert 2.0 🌱 1,590
Tree Tomato Jam | Green Apple

Buttermilk Chicken Bao Bun (3 Pieces) 1,650
Homemade Bao | Buttermilk Chicken Filling

Ratatouille 🌱🍷 1,200
Tomato | Zucchini | Aubergine | Smoked Red Pepper Purée

Calamari Carbonara 2.0 🌱🍷 2,200
Cream | Black Pepper | Bacon Croutons

WINE PAIRING



● **Domaine Tropez Rosé (FRA) 2023** 1,280
White peach and citrus with a fresh mineral finish.

● **Prunotto Barbera d'Alba Rosso (ITA) 2020** 1,255
Flavors of fresh red fruits, plums, and a subtle spicy undertone.

● **Pascal Jolivet Coteaux du Gennois Blanc Edition N°3 (FRA)** 1,540
Floral and quince notes lead into a beautifully balanced palate.

WINE PAIRING



● **Pascal Jolivet Sancerre Rosé (FRA)** 1,630
Floral notes of white blossoms and orchard fruits like pear and apple.

● **Santa Cristina Giardino Rosé (ITA) 2024** 860
Aromas of pink grapefruit, wild strawberry, raspberry, and soft floral notes.

WINE PAIRING



● **Louis Latour Brouilly (FRA) 2024** 1,115
Fresh raspberry, blackberry, and a smooth, vibrant finish.

● **Louis Latour Valmoissine Pinot Noir (FRA)** 1,015
Inviting aromas of wild strawberry, red cherry, and a hint of violet.

● **Bramito Della Sala Umbria Chardonnay (ITA) 2023** 1,410
Excellent freshness with a savoury finish and notes of vanilla and hazelnut butter.

● **San Giovanni Della Sala (ITA) 2023** 1,335
Fresh and elegant, with notes of peach, citrus, and white flowers.

● **Louis Latour Bourgogne Rouge Cuvee Latour (FRA)** 1,500
The palate is ample with notes of blackcurrant, sour cherry and liquorice.

● **Meerlust Chardonnay (SA) 2023** 1,405
Ripe peach and green apple, supported by hints of toasted almond.

WINE PAIRING

1,860

Pascal Jolivet Blanc Fumé (FRA) 2023

Aromatics open with lemon blossom, fresh lime, and orchard fruits.

940

Louis Latour Ardeche Chardonnay (FRA) 2022

Notes of ripe pear, honey, and a touch of hazelnut, balanced by crisp acidity.

WINE PAIRING

1,005

Pink Valley Rosé (SA) 2024

Red berry flavours, gentle floral nuances and refreshing natural acidity.

WINE PAIRING

1,825

Kalmoesfontein Blanc (SA) 2022

Fresh and textured, with citrus, white peach, and a crisp mineral finish.

870

Montes Limited Selection Pinot Noir (CHL) 2024

Smooth and full-bodied with dark fruit, spice, and silky tannins.

1,520

Cune Rioja Gran Reserva (ESP) 2016

Ripe fruit in perfect balance with spice, toffee, roasted coffee and balsamic notes.

1,625

Rutini Blend of Terroirs Blend De Blancs (ARG) 2023

Crisp citrus, green apple, and fine, refreshing bubbles.

870

Santa Cristina Toscana IGT Red (ITA) 2023

Aromas of ripe cherry, wild strawberry, and subtle violet.

1,025

Or & Azur Rouge Languedoc (FRA) 2020

Notably blackcurrant and is underlined by spices and hints of garrigue.

1,634

Rutini Blend of Terroirs Cabernet Sauvignon (ARG) 2023

Blackberries, cassis, and spice with a long, elegant finish.

1,645

Rutini Blend of Terroirs Malbec (ARG) 2023

Rich blackberry, plum, soft spice, and a smooth finish.

STARCHY SIDES

Salted Chips

Steamed Rice or Coconut Rice

Sweet Potato Mash

Corn Riblets

VNO

V

V

VN

550

650

500

500

FISH AND SEAFOOD

Spanish Line-Caught Kingfish

Bone-In Kingfish Steak | Spanish Tomato, Olive & Caper sauce
| Mixed Greens | Cauliflower Purée

2,450

Chilli Garlic Prawns

Confit Garlic | Fresh Limuru Chillies | Parsley

2,490

FLÄMKÜCHEN

Flämküchen (French Pizza) 12" Crispy Base

Bacon and Chives | Baby Spinach, Feta, Onion | Brie, Pear Honey |
BBQ Chicken

1,850

THE JOSPER COLLECTION

Josper Cauliflower

Green Hummus | Grilled Corn | Pickled Jalapeño | Walnut Crumble

1,250

Josper Grilled Pork Chop

Carrot Ginger Purée | Mustard Sauce | Tender Stem Broccoli

2,150

Angus Bacon Burger

Homemade Milk Bun | Smoked Aged Gouda | Bacon Jam | Salted Chips

2,190

Peri-Peri Chicken

Sweetcorn | Mixed Greens | Steamed Rice

2,330

Josper Roast Pork Belly

Served with steamed Rice | Apple Coleslaw | Charred Pak Choi

2,330

Braised Takumi Beef Short Ribs

BBQ Glaze | Mango Chutney | Coriander | Sweet Potato Purée

2,500

Aged Lamb

Pommes Mousseline | Honey-Glazed Baby Carrots | Lamb Jus

2,950

Josper-Fired South African Steak

Steaks: Sirloin | Ribeye | Fillet
Sauces: Café de Paris Butter | Wild Mushroom Sauce | Sauce au Poivre
(Peppercorn) Served with Salted Chips

3,470

V Vegetarian

Vo Vegetarian Option

VN Vegan

VNO Vegan Option

 Gluten Free

 Gluten Free Option

**Some dishes may contain nuts or allergens*

WINE PAIRING

Cune Albariño (ESP) 2024

Fresh citrus, peach, and green apple with a crisp finish.

790

Clarendelle Bordeaux Blanc (FRA) 2022

The bouquet is vibrant and lifted, revealing notes of white peach, grapefruit zest.

1,235

WINE PAIRING

Vasse Felix Chardonnay (AUS)

Mango and passion-fruit with a lift of citrus and flowers.

1,370

WINE PAIRING

Château Musar Jeune Red (LBN) 2021

Fresh and fruity, with cherry, red berries, gentle spice, and a smooth finish.

1,045

Parker Coonawarra Terra Rossa Shiraz (AUS) 2019

Generous and elegant with bright notes of blackberry and dark plum.

1,285

Aldobrandesca Vie Cave Toscana I.G.T Malbec (ITA)

Rich with notes of ripe blackberry, black cherry, and sweet spice.

1,725

Vilafonté Seriously Old Dirt (SA) 2022

Black cherry, blackberry, and spice with silky tannins.

1,330

Parker Terra Rossa Cabernet Sauvignon (AUS) 2021

Aromas of red and black fruits, leather, spice and a hint of earth from the French oak.

1,285

Fantinel La Roncaia Fusco Merlot (ITA) 2018

Velvety tannins and flavors of dark fruits and cocoa.

1,465

Cigalus Rouge (FRA) 2022

Notes of sweet spice, cedar, cocoa and a touch of garrigue.

2,090

Taaibosch Crescendo (SA) 2016

Flavors of blackcurrant, plum, and cedar, supported by elegant tannins and fresh acidity.

1,865

GREEN SIDES

Mediterranean Salad with Feta and Olives

Josper Grilled Lemon Tenderstem Broccoli

Green Avocado "Caprese" Salad

Creamed Spinach

Grilled Pak Choi

VNO

VNO

VN

V

VN

550

550

610

690

600