CAVE À MANGER

WINE PAIRED | SEASONAL

WINE PAIRING

1,240 **Montes Alpha Carmenère (CHL) 2021**
Ripe blackberries, plums, pepper and chocolate, with smooth, rounded tannins.

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

830 **The Crossings Sauvignon Blanc (NZ) 2024**
White peach, ripe pear, and citrus blossom, supported by hints of wet stone.

WINE PAIRING

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

950 **Rutini Dominio Chardonnay (ARG) 2023**
Pineapple, peach, white flowers, toasted almond and mineral freshness.

WINE PAIRING

975 **Côte des Roses Sauvignon Blanc (FRA) 2023**
Lemon, grapefruit, and tropical fruit with a fresh mineral finish.

910 **Santa Cristina Vermentino Toscana IGT (ITA) 2022**
Crisp citrus, white flowers, herbs and minerals.

800 **Peter Lehmann Portrait Cabernet Sawignon (AUS) 2022**
Concentrated flavours of blackberry, cassis and dark chocolate.

885 **Hesketh Watervale Clare Valley Riesling (AUS) 2024**
Aromas of lime, lemon, and delicate apple blossom.

885 **Montes Twins Red Blend (CHL) 2021**
An alluring bouquet of blackberry and plum, with subtle hints of spice and oak.

1,150 **Gérard Bertrand Héritage "An 1650" La Clape (FRA) 2022**
Offers cherries and berries with a herbaceous spicy layer underneath.

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

SNACKS & CLASSICS

Chicken Liver Pâté 0 — 1,050
Rhubarb and Ginger Jam | Baguette

Burrata & Plum — 1,650
Grilled Plums | Local Burrata | Rucola | Tomato

Mixed Cheese and Charcuterie Board 0 — 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 and Mint Coulis

HOT STARTERS

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

Roasted Red Pepper & Tomato Soup — 1,250
Green Oil | Toasted Cheese

Crispy Chicken Wings 0 — 1,490
Twice-Fried | Spring Onion | Toasted Sesame Seeds | Apricot, Ginger and Soy Glaze.

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

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

Ratatouille VN — 1,200
Tomato | Courgette | Aubergine | Smoked Red Pepper Purée.

Calamari Carbonara 2.0 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 DOC (ITA) 2023 — 1,255
Flavours of fresh red fruit and plum, with a subtle spicy undertone.

Gérard Bertrand Côte des Roses Rosé (FRA) 2024 — 970
Fresh summer fruits, rose petals and grapefruit; crisp, refreshing finish.

WINE PAIRING

Pascal Jolivet Sancerre Rosé (FRA) 2023 — 1,630
A fruity, dry and mineral Pinot Noir Rosé with freshness, elegance and excellent balance.

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

WINE PAIRING

Château Simard Saint-Émilion Grand Cru (FRA) 2020 — 1,525
Rich black fruits, firm tannins and fresh acidity; elegantly structured.

Prunotto Barbera d'Alba DOC (ITA) 2023 — 1,255
Juicy cherry, plum, spice and fresh acidity.

Three Thieves Pinot Noir (USA) 2022 — 800
Juicy cherries, raspberries and violets, complemented by subtle toasted oak.

Bramìto della Sala (ITA) 2023 — 1,410
Excellent freshness with a savoury finish and notes of vanilla and hazelnut butter.

Villa Antinori Pinot Bianco Tenuta Monteloro (ITA) 2023 — 1,195
Grapefruit, lime and white flowers; fresh, rounded, with mineral character.

Louis Latour Bourgogne Rouge Cuvée Latour (FRA) 2020 — 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 Ardèche 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

830 **Rutini Trumpeter Reserve Pinot Noir (ARG) 2023**
Raspberries, plums and violets, with silky tannins and delicate oak.

870 **Montes Limited Selection Pinot Noir (CHL) 2023**
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**
Fresh peach, chamomile and subtle citrus notes, with delicate hints of vanilla.

1,445 **Clarendelle Inspired by Haut-Brion Médoc (FRA) 2018**
Blackberry, blueberry and liquorice, with spicy oak and minty freshness.

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**
Pronounced blackcurrant notes, underlined by spice and hints of garrigue.

1,635 **Rutini Blend of Terroirs Cabernet Sauvignon (ARG) 2023**
Blackberries, cassis, and spice with a long, elegant finish.

1,830 **C.U.N.E. Imperial Rioja Reserva (ESP) 2019**
Dark cherry, tobacco, vanilla and polished tannins.

STARCHY SIDES

Salted Chips	VNO	550
Steamed Rice or Coconut Rice	V	650
Sweet Potato Mash	V	500
Corn Riblets	VN	500
Fresh Bread with Olive Oil & Balsamic	V	350

FISH AND SEAFOOD

Grilled White Snapper — 2,300
White Snapper | Spanish Tomato, Olive and Caper Sauce | Mixed Greens | Cauliflower Purée

Chilli Garlic Prawns GO — 2,490
Confit Garlic | Fresh Limuru Chillies | Parsley

FLAMMKUCHEN

Flammkuchen (Alsatian Flatbread) 12" Crispy Base VO — 1,850
Bacon | Chives | Baby Spinach, Feta and Onion | Brie, Pear and Honey | BBQ Chicken

THE JOSPER COLLECTION

Josper Cauliflower VNO — 1,250
Green Hummus | Grilled Corn | Pickled Jalapeño | Walnut Crumble

Josper-Grilled Pork Chop — 2,150
Carrot and Ginger Purée | Mustard Sauce | Tenderstem Broccoli

Angus Bacon Burger — 2,190
Homemade Milk Bun | Smoked Aged Gouda | Bacon Jam | Salted Chips

Peri-Peri Chicken — 2,330
Sweetcorn | Mixed Greens | Steamed Rice

Bœuf Bourguignon — 2,500
Bacon | Mashed Potato | Wild Mushrooms

Josper Roast Pork Belly — 2,330
Served with Steamed Rice | Apple Coleslaw | Charred Pak Choi

Braised Takumi Beef Short Ribs GO — 2,500
BBQ Glaze | Mango Chutney | Coriander | Sweet Potato Purée

Aged Lamb — 2,950
Pommes Mousseline | Honey-Glazed Baby Carrots | Lamb Jus

Josper-Fired South African Steak G — 3,470
Choice of Sirloin, Ribeye or Fillet.
Sauces: Café de Paris Butter | Wild Mushroom Sauce | Sauce au Poivre.
Served with Salted Chips

V Vegetarian · VO Vegetarian-Option · VN Vegan · VNO Vegan-Option · G Gluten-Free · GO Gluten-Free Option

Please inform your server of any allergies or dietary requirements. Some dishes contain nuts.

V90 | 22.10.2026

WINE PAIRING

Cune Albariño (ESP) 2024 — 790
Fresh citrus, peach, and green apple with a crisp finish.

Clarendelle Bordeaux Blanc (FRA) 2022 — 1,235
The bouquet is vibrant and lifted, revealing notes of white peach and grapefruit zest.

WINE PAIRING

Vasse Felix Chardonnay (AUS) 2023 — 1,370
Mango and passion fruit with a lift of citrus and flowers.

WINE PAIRING

Château Musar Jeune Red (LBN) 2021 — 1,045
Fresh and fruity, with cherry, red berries, gentle spice, and a smooth finish.

Parker Coonawarra Estate Terra Rossa Shiraz (AUS) 2019 — 1,285
Generous and elegant with bright notes of blackberry and dark plum.

Aldobrandesca Vie Cave Malbec Toscana IGT (ITA) 2022 — 1,725
Rich with notes of ripe blackberry, black cherry, and sweet spice.

Vilafonté Seriously Old Dirt (SA) 2022 — 1,330
Black cherry, blackberry, and spice with silky tannins.

Gérard Bertrand Héritage Kosmos Rouge (FRA) 2021 — 1,410
Dark fruits, gentle spice and earthy undertones; silky, refined tannins.

Parker Coonawarra Estate Terra Rossa Cabernet Sauvignon (AUS) 2021 — 1,285
Aromas of red and black fruit, leather and spice, with a hint of earth from French oak.

Fantinel La Roncaia Fusco Merlot (ITA) 2018 — 1,465
Velvety tannins with flavours of dark fruit and cocoa.

Cigalus Rouge (FRA) 2022 — 2,090
Notes of sweet spice, cedar, cocoa and a touch of garrigue.

Taaibosch Crescendo (SA) 2020 — 1,865
Flavours of blackcurrant, plum and cedar, supported by elegant tannins and fresh acidity.

GREEN SIDES

Mediterranean Salad with Feta and Olives	VNO	550
Josper Grilled Lemon Tenderstem Broccoli	VNO	550
Green Avocado "Caprese" Salad	VN	610
Creamed Spinach	V	690
Grilled Pak Choi	VN	600