

# White wine



Bottle  
750ml

## FRANCE



1.) Haut Marin (Ugni Blanc)  
Cotes de Gascogne

€4.50  
Small glass  
125ml

€5.95  
Glass  
175ml

€13.00  
Carafe  
375ml

€17.50  
Carafe  
500ml

€25.00

Zesty citrus and pineapple fruits, with a clean long mineral finish. 11.5%VOL  
Food Pairing: Tagliatelle with wilted spinach, Mini Butcher board



2.) Bouchard (Chardonnay)  
Burgundy

€4.75  
Small glass  
125ml

€6.20  
Glass  
175ml

€13.95  
Carafe  
375ml

€17.95  
Carafe  
500ml

€26.00

Well balanced wine combining perfectly freshness and sweetness. 13%VOL  
Food Pairing: Seafood bake, Seafood Pasta

3.) Marquis de Goulaine  
(Sauvignon blanc) Touraine, Loire Valley

€27.50

Fresh and vibrant with zingy acidity and leafy hints coming through on the finish. 12.5%VOL  
Food Pairing: Oven baked Salmon, Prawn Caesar Salad

4.) Marquis de Goulaine, Sancerre

€38.00

Aromas of white flowers, lemon, pear and gooseberries, a vibrant, refreshing acidity and peppery minerals adding to the complexity. 12.5%VOL  
Food Pairing: Goats cheese trio, Hake or Seabass

5.) Chablis Premier Cru, 2011

€50.00

Domaine Chatelain de Oliveira

Smoky nose of fresh citrus and apricot. Attractive and fresh with a lightly mineral tone and a tangy, bright length. Has acidity and depth for the future. 13.0%VOL  
Food Pairing: Seafood pasta, Baked Salmon

## ITALY

Bottle  
750ml



6.) Saint Giorgio  
(Pinot Grigio, Garganega)

€4.50  
Small glass  
125ml

€5.95  
Glass  
175ml

€13.00  
Carafe  
375ml

€17.50  
Carafe  
500ml

€25.00

Fine and easy drinking wine, succulent rounded melon fruits offset by crisp citrus zest. 12.0%VOL.  
Food Pairing: King prawns, Cajun Chicken Caesar Salad

7.) Borsari Inzolia (Sicily)

€26.00

From the cool coastal of Sicily, flavours of banana and pineapple with citrus fruits.  
Food Pairing: Caesar Salad, Fish and Chips

## SPAIN

8.) Catalan Eagle, Garnacha  
Blanca & Viognier, 2012

ORGANIC WINE!

€31.00

Fresh but mildly exotic perfume. Medium to full body but real delicacy and elegance 13.5%VOL  
Food Pairing: Supreme of chicken with smoked pancetta, Tomato Vegetarian pasta

9.) Cuatro Rayas (Verdejo) 2013

€27.00

Intense lemon zest and minerals on the nose, with ripen apple and peach notes. 12,5%VOL  
Food Pairing: Baked Salmon, Pasta carbonara

## AUSTRALIA

Bottle  
750ml

10.) Yalumba Y (Chardonnay)

ORGANIC WINE!

€30.00

Aromas of peach, ripe stone fruits, hints of lemon rind, creamy custard apple finish. 13.0%VOL  
Food Pairing: Thai chicken, Supreme of chicken with smoked pancetta, Pasta carbonara

## SOUTH AFRICA

Bottle  
750ml

11.) Bellingham Citrus Grove  
(Chenin Blanc)

€26.00

Zesty and aromatic, tropical twist of melon and pineapple. 12.5%VOL  
Food Pairing: Chicken Fajitas, Thai chicken

## NEW ZEALAND

Small glass  
125ml

Glass  
175ml

Carafe  
375ml

Carafe  
500ml

Bottle  
750ml



12.) Walnut Block (Sauv Blanc) Marlborough 2014

€5.10

€7.00

€15.50

€20.00

€29.00

ORGANIC WINE!

Passionfruit and citrus flavours. Well integrated natural acidity leaves a pure and lengthy finish.  
Food Pairing: Prawn ceasar salad, Thai chicken, Wok fried vegetables 13.5%VOL

# Red wine



Small glass  
125ml



Glass 175ml



Carafe  
375ml



Carafe  
500ml

Bottle  
750ml

## FRANCE



13.) Roland Bouchacourt  
(Merlot) Languedoc

€4.50

€5.95

€13.00

€17.50

€25.00

Red fruits and sweet peper aromas supported harmonious tannins, very fruity wine. 13.0%VOL  
**Food Pairing: Mini butcher board, Vegetarian Tomato pasta, Supreme of chicken**

14.) Malbec, Cournon Lafleur 2013 Pays D'Oc

€25.00

Aromas of dark fruits, amplified by coffee hints and subtle rosemary. Medium bodied. 13.0%VOL  
**Food Pairing: Beef Burger, Cajun beef strips**

15.) Bordeaux St Emilion Grand Cru  
Clos de la Cure, 2011

€55.00

Complex wine, dark garnet colour aromas of sweet blackcurrant leaf and a hint of cedar on the nose. Superb structure with solid, tight tannins and a long satisfying finish. 14.5%VOL  
**Food Pairing: Fillet Steak, T-Bone steak**

16.) PINOT NOIR Pay D'Oc

€27.95

Baron Philippe de Rothschild

Highly aromatic bouquet and violet over a rounded, thoroughly integrated structure  
**Food Pairing: Butcher Board, Cajun chicken pasta, 12.0%VOL**

## ITALY



17.) DOPPIO PASSO  
Primitivo

Small glass  
125ml

Glass 175ml

Carafe  
375ml

Carafe  
500ml

Bottle  
750ml

€5.10

€7.00

€15.50

€20.00

€29.00

Deep ruby red colour, blackberry, rich cherries and ripe fruits. 13%VOL  
**Food Pairing: Pork Belly, Shredded duck**

18.) Chianti Marchesi de Rubini DOCG  
Tuscany

€26.00

Vivacious ruby red in colour. Fruity with a violet fragrance and slight hint of cherries. 12.5%VOL  
**Food Pairing: Supreme of chicken with Pancetta, Black Pudding Salad**

## SPAIN



19.) Camboral Rioja  
(Tempranillo)

Small glass  
125ml

Glass 175ml

Carafe  
375ml

Carafe  
500ml

Bottle  
750ml

€4.50

€5.95

€13.00

€17.50

€25.00

Rich black cherry colour, aromas of strawberry, raspberry and other fruits of the forest. 13.5%VOL  
**Food Pairing: Beef steaks, Rump of Lamb**

20.) Emilio Moro Resalso  
(100% Tinto fino) 2013

€31.00

Full bodied. Strong cherry red colour. Mulberry, licorice and black forest fruits. 14.5%VOL  
**Food Pairing: Roast Duck, Rump of Lamb, Beef steak**

## AUSTRALIA

21.) Yalumba Y (Shiraz)

ORGANIC WINE!

Bottle  
750ml

€30.00

Spicy red wine. Lots of red berry fruits, the supple tannins and generous fruit. 13.5%VOL  
**Food Pairing: Beef Steak, Roast Duck, Beef burger**

## SOUTH AFRICA

22.) Bellingham  
(Shiraz/Cab. Sav.)

Bottle  
750ml

€26.50

Robust blend, strong blackcurrant fruit and spices, perfectly balanced. 14.0%VOL  
**Food Pairing: Rump of Lamb, Beef burger**

## ARGENTINA



23.) Butchers Block (Malbec)  
Smitfield Cellars

Small glass  
125ml

Glass 175ml

Carafe  
375ml

Carafe  
500ml

Bottle  
750ml

€5.10

€7.00

€15.50

€20.00

€29.00

A well balanced. Full bodied with lush fruit flavours of boysenberry and blackberry, vibrant acidity.  
**Food Pairing: Beef steak, Roast Duck, Beef Burger 13.5%VOL**

## CHILE

24.) Anderra (Carmenere)  
Baron Philippe de Rothschild

Bottle  
750ml

€27.50

Full Bodied. A powerful, complex and creamy, the mid-palate silky. 13.0%VOL  
**Food Pairing: Cajun Beef strips, Roast Duck, Spicy dishes**

# HOUSE WINE



Small glass 125ml	Glass 175ml	Carafe 375ml	Carafe 500ml	Bottle 750ml
€4.20	€5.70	€12.00	€15.00	€21.00

## WHITE CHILE

### **Santa Luz** (Sauvignon Blanc)

An excellent example of a Sauvignon Blanc from Chile's Central Valley. This wine boasts flavours of ripe melon and citrus on the palate and has a crisp refreshing finish. **12.5%VOL**

## RED CHILE

### **Santa Luz** (Cabernet Sauvignon)

Full, fruity aromas with a hint of vanilla. Soft and well rounded with dark fruits enriched with tasty spice. **13.0%VOL**

Small glass 125ml	Glass 175ml	Carafe 375ml	Carafe 500ml	Bottle 750ml
€4.20	€5.70	€12.00	€15.00	€21.00

## ROSE FRANCE

### **Rosé D'Anjou** (Cabernet Franc)

Bright light red colour. Sweet aromas and flavours of strawberries and raspberries with a crisp acid balance. Demi sec. **10.5%VOL**

Small glass 125ml	Glass 175ml	Carafe 375ml	Carafe 500ml	Bottle 750ml
€4.70	€6.50	€14.50	€18.70	€27.00

## CHAMPAGNE FRANCE

### **MAXIM'S CHAMPAGNE, BRUT RESERVE**

75% Pinot Noir et Pinot Meunier, 25% Chardonnay, gold, amber colored. Aromas of flowers, white fruits, some touches of citrus fruits. fresh, vinous, dried fruits, brioche bread. Long in the mouth.

Bottle  
750ml  
**€65.00**

# CHAMPAGNE AND SPARKLING

### **24.) 1/4 bt 200ml Prosecco Sacchetto Italy | €8.95**

Made by the 'Method Champenoise', a lovely dry sparkling wine and is eminently suitable as an aperitif.

### **25.) Champagne Laurent-Perrier | €65.00**

Pale gold in colour with fine and persistent bubbles. The nose is delicate and fresh, showing good complexity with its hints of citrus and white fruit. Fresh and supple upon entry with rounded and expressive flavours from which the fruit progressively emerges. Good balance and length.

### **26.) Prosecco Spago Barocco Frizzante Italy | €28.00**

Pleasant and extremely elegant, full of delightful, Floral - based hints. Lovely fine mousse, off dry, crisp elegant fruit.