

APPETIZERS AND SALADS

ESCARGOTS

A French classic with Georgian escargots, celebrating the indulgence, curiosity, and love of fine ingredients that Dumas highlighted in his culinary writings.

MI, GL, MO 6 PIECES - 25€
12 PIECES - 45€

DUMAS SALAD

Evoking Alexandre Dumas' travels through sunlit Greek villages, this salad carries the essence of the Mediterranean - crisp greens, sun-ripened tomatoes, grilled chicken, egg, avocado, croutons and a whisper of balsamic and olive oil, a journey on your plate.

ML, GL, EG, MU, SU 29€

BURRATA & RUCOLA SALAD

Inspired by Dumas' journeys through Georgia, this dish brings together Italian and Georgian flavors he encountered or described in his books. Uniting creamy cheese with local walnuts, green adjika, roasted aubergine, and peppery rucola.

SU, NU, ML, LS, SP 30€

MEDITERRANEAN LEMON BUTTER SHRIMP

Shrimps in Agrumes butter sauce with julienned vegetables and fresh basil, blending Mediterranean freshness with the vibrant flavors Dumas described in Italy and France.

MI, SF, CE 35€

ASSORTED CHEESE & COLD CUT PLATTER

French and Georgian cheeses and cured meats with pickled vegetables — showcasing European flavors Dumas would have known, alongside the rich traditions of the Caucasus.

MI, SU 42€

DUMAS TARTAR

Finely chopped beef with classic seasonings — inspired by raw meat preparations Dumas described in Le Grand Dictionnaire de Cuisine.

FI, SU, EG, MU, LS, SP 55€

SOUP

ONION SOUP

Caramelized onions in rich broth with toasted bread and melted cheese — rooted in an old French tale preserved by Alexandre Dumas, where simple pantry ingredients once captivated diners from countryside inns to Parisian tables.

ML, GL, LS, SP, CE, SU 25€

GEORGIAN SOUP TWIST CHIKHIRTMA KHINKALI STYLE SOUP

A rich Georgian broth with tender chicken and pork dumplings, inspired by traditional khinkali, finished with a delicate twist. Evoking the flavors Dumas might have discovered wandering the markets and taverns of the Caucasus, each spoonful tells a story of hearty tradition and distant lands.

SU, MI, EG, LS, SP, CE, GL 27€

CE – Celery, EG – Eggs, FI – Fish, GL – Gluten, LS – Locally sourced, MI – Milk, MO – Molluscs, MU – Mustard, NU – Nuts, SF – Shellfish, SP – Sustainable Product, SU – Sulphites, V – Vegetarian, VE – Vegan

All prices are in € and inclusive of 18% VAT

In case of Allergy or Dietary restrictions, please inform your waiter

DUMAS PRESENTS: FROM THE WORLD’S CULINARY HERITAGE

CAESAR SALAD

GL, FI, SF, ML, SU, EG, MU

25£

Romaine and iceberg, classic Caesar dressing, cherry tomatoes, and Parmesan shavings—crafted in the spirit of the fresh, vibrant ingredients Dumas celebrated during his European travels.

Paired With:

Chicken	10£
Shrimps	15£
Smoked Salmon	15£

GOURMET LAYERED SANDWICH

EG, GL, SU

27£

Succulent roasted chicken, smoky bacon, and delicate egg layered with ripe tomato and crisp iceberg lettuce. Presented on toasted white bread, this classic creation, in the spirit of Dumas’ European travels, evokes the elegance of café culture and the rich flavors of a timeless culinary journey.

CLASSIC BURGER

MI, GL, MU, SU

58£

A hearty indulgence of locally sourced beef, fresh greens, tomato, and melted cheese. Crafted in the spirit of Dumas’ travels, it evokes the vibrant flavors and rustic charm of European taverns — a story of quality and indulgence in every bite.

A touch more:

Bacon	10£
Cheese	10£
Foie Gras	15£

PLANT-FORWARD GOOD FOODS, FEELS GREAT

GARDEN CRUNCH CLUB

GL, SU, CE, V

20£

A vibrant stack of seasonal vegetables with vegan mayonnaise, gently layered on toasted bread. Crafted in the spirit of Dumas’ travels, this classic sandwich celebrates local, sustainably sourced ingredients — a light, flavorful journey that honors both taste and the land.

CAULIFLOWER STEAK IN TWO WAYS

NU, LS, SP, SU, CE, V

30£

Tender cauliflower, cooked sous vide and grilled, layered on a creamy purée with a topping of herb sauce and crunchy nuts. Evoking the markets and kitchens of Dumas’ travels, this plant-forward creation delights the palate while supporting the land it comes from.

GLUTEN FREE QUINOA PASTA

VE, SU, CE, V

35£

Delicate corn and quinoa pasta, mingling with sundried tomatoes, finished with fresh basil. Evoking the sunlit markets and rustic kitchens Dumas might have wandered through on his Mediterranean travels, each bite carries the warmth and vibrancy of a coastal journey.

MUSHROOM RISOTTO

MI, SU, CE, V

40£

Caneroli Rice tossed with creamy truffle and mushroom risotto, finished with a crisp Parmesan wafer —featuring the rich, earthy flavors of northern Italy, with truffles celebrated as Dumas described in Le Grand Dictionnaire de Cuisine, “Eat me and worship God”.

CE – Celery, EG – Eggs, FI – Fish, GL – Gluten, LS – Locally sourced, MI – Milk, MO – Molluscs, MU – Mustard, NU – Nuts, SF – Shellfish, SP – Sustainable Product, SU – Sulphites, V – Vegetarian, VE – Vegan

All prices are in £ and inclusive of 18% VAT
In case of Allergy or Dietary restrictions, please inform your waiter

TREASURES OF THE SEA

BLACK SPAGHETTI WITH LEMON SAUCE

FI, SF, EG, GL

35€

Black squid-ink spaghetti with succulent shrimp, finished with zesty Tanguy lemon sauce — featuring fresh seafood, vibrant pasta, and fragrant citrus, just as Dumas described Italian ingredients in *Le Grand Dictionnaire de Cuisine*.

BAKED DORADO WITH CHORIZO SAUCE

FI, MI, CE

45€

Whole Dorado baked on a bed of thinly sliced potatoes and onions, finished with rich chorizo sauce — inspired by the Mediterranean seafood flavors Dumas described during his travels through southern Europe.

SALMON WITH CAULIFLOWER RICE

FI, LS, SP

55€

Tender salmon with cauliflower rice and green peas, finished with a vibrant sauce vierge of olives, sun-dried and fresh tomatoes, garlic, dill, and parsley—inspired by the Mediterranean seafood and vegetable preparations Dumas described in *Le Grand Dictionnaire de Cuisine* during his travels through southern Europe.

MOULES FRITES

MO, MI, SU

62€

Fresh mussels served with golden fries — a classic French dish reflecting the seafood and coastal flavors Dumas likely encountered during his travels through France, and described in *Le Grand Dictionnaire de Cuisine*, where he wrote about the preparation of shellfish, fish, and other seafood.

FLAVORS OF THE LAND

CHICKEN ADJIKA

MI, SU, LS, SP, CE

40€

Chicken marinated in adjika, roasted with garlic butter, served with potatoes, kale, and coriander — inspired by “poulet à la sauce tomate” from Alexandre Dumas’ culinary dictionary, with tomato sauce replaced by a locally sourced adjika-spiced espagnole.

KEBAB WITH PICKLED RED ONION

SU, GL, MI, LS, SP, CE

45€

Juicy pork and beef kebabs paired with tangy pickled red onions. Evoking the lively markets and rustic taverns Dumas might have wandered through in Georgia, each bite celebrates the bold, savory flavors of the Caucasus — a journey of taste in every morsel.

CE – Celery, EG – Eggs, FI – Fish, GL – Gluten, LS – Locally sourced, MI – Milk, MO – Molluscs, MU – Mustard, NU – Nuts, SF – Shellfish, SP – Sustainable Product, SU – Sulphites, V – Vegetarian, VE – Vegan

All prices are in € and inclusive of 18% VAT

In case of Allergy or Dietary restrictions, please inform your waiter

MARINATED PORK WITH TKEMALI SAUCE		SU, MU, CE	55€
Juicy marinated pork with Tkemali and mustard, beetroot, pomegranate, parsley, Kakhetian Oil, and pickled red cabbage — a fusion of French technique and Georgian flavors, inspired by the côtelettes de cochon with sauce Robert described by Alexandre Dumas in his culinary dictionary.			
BEEF TENDERLOIN WITH PEPPERCORN SAUCE		ML, CE, SU	65€
Tender beef with creamy polenta and French green beans—inspired by the elegant meals and refined flavors Dumas experienced during his travels and the famous dinners he shared with Rossini.			
Additional touch:			
Foie Gras	15 €		
BEEF BOURGUIGNON		MI, GL, SU, CE	65€
Tender beef slow-cooked in rich red wine with root vegetables — a hearty French dish Dumas likely enjoyed during his travels through France, and one he described in Le Grand Dictionnaire de Cuisine.			
GRILLED MEAT PLATTER (ENJOYED BY 2/3 GUESTS)		LS, SP	180 €
A generous selection of grilled chicken, beef, and pork, cooked to your liking with 2 choices from the side dishes and 2 sauces - inspired by the hearty roasts and the convivial, family-style meals Dumas loved, where friends and family gathered to share food, stories, and laughter during his European travels.			
TOMAHAWK STEAK		SU, MI, CE	
		500 G TO 600 G - 300 €	
		1.0 KG TO 1.2KG - 550 €	
SIDE DISHES			10€
FRENCH FRIES		VE	
SWEET POTATOES FRIES		VE	
SEASONAL VEGETABLES		VE	
MASHED POTATOES		ML, V	
GREEN SALAD		SU, VE	

CE – Celery, EG – Eggs, FI – Fish, GL – Gluten, LS – Locally sourced, MI – Milk, MO – Molluscs, MU – Mustard, NU – Nuts, SF – Shellfish, SP – Sustainable Product, SU – Sulphites, V – Vegetarian, VE – Vegan

All prices are in € and inclusive of 18% VAT
In case of Allergy or Dietary restrictions, please inform your waiter

DESSERT

CRÈME BRULÉE

MI, EG

20€

Rich, creamy custard with a perfectly caramelized sugar crust — inspired by the custards, creams, and desserts Dumas described in *Le Grand Dictionnaire de Cuisine*, reflecting his admiration for refined French sweets.

MILLE - FEUILLE

MI, EG, GL

20€

Velvety custard nestled between golden layers of pastry, finished with a delicate glaze. Evoking the streets and salons of 19th century Paris, this Millefeuille invites you to taste the elegance, charm, and imagination that might have danced through Dumas' own adventures.

CHOCOLATE MOUSSE

NU, EG, MI

20€

Light and airy chocolate mousse with a rich, velvety texture—celebrating the indulgent French desserts that Alexandre Dumas admired during his travels.

PROFITEROLES

GL, EG, MI, NU

20€

Delicate choux pastries, filled with vanilla ice-cream and crowned with a glossy chocolate sauce. One can imagine Dumas pausing in a Parisian patisserie, captivated by the artful indulgence of such confections. Each bite is a taste of elegance, decadence, and the refined pleasures of 19th century France.

LEMON FRUIT

MI, EG

20€

A delicate dessert centered on the lemon: a Tanguy-shaped fruit filled with creamy mousse and a runny jelly core, resting on a bed of caramelized meringue. Evoking the sunlit markets and fragrant orchards Dumas might have wandered through, each bite tells a tale of citrus, sweetness, and refined indulgence.

CE – Celery, EG – Eggs, FI – Fish, GL – Gluten, LS – Locally sourced, MI – Milk, MO – Molluscs, MU – Mustard, NU – Nuts, SF – Shellfish, SP – Sustainable Product, SU – Sulphites, V – Vegetarian, VE – Vegan

All prices are in € and inclusive of 18% VAT

In case of Allergy or Dietary restrictions, please inform your waiter

WINE MENU

SPARKLING & ROSE

SEMI-DRY | ASKANELI

Sparkling in the style of Moscato d'Asti

This sparkling wine is produced from five indigenous Georgian grape varieties. Wine has expressive and intense profile, led by notes of ripe quince, juicy peach, and fresh citrus with gentle sweetness.

 15€

 65€

CHKHAVERI | KARTVELI

Light Pinot Noir rosé nuances

The wine is made from Curia region. It displays a delicate salmon-pink hue, with aromas of wild strawberry. A light-bodied palate marked by pleasant, well-balanced acidity.

 20€

 95€

ROSE-METHODE TRADITIONNELLE | ASKANELI

Rosé Champagne, crafted from Pinot Noir

This elegant sparkling wine is made from 100% Saperavi, using the traditional bottle fermentation method. It offers expressive aromas of blackberry and blackcurrant.

 115€

WHITE-METHODE TRADITIONNELLE | ASKANELI

Evoking the style of Chardonnay Champagne

This sparkling wine is produced from two Georgian grape. Using traditional Champagne method. It reveals refined aromas of lemon, green apple and freshly baked bread. On the palate it is crisp and vibrant, with bright acidity.

 95€

ROSE-SAPERAVI | CHELTI

Grenache rosé undertones

This dry rose made from Saperavi grapes in the village of Shilda, Kakheti. Delicate grading aroma with fragrance of cherry, blackberry and pomegranate is wonderfully expressed in this wine.

 95€

WHITE

TSINANDALI | ASKANELI

Reminiscent of a light, fresh Pinot Grigio

Dry wine shows a straw-yellow color, with aromas of lemon and green apple. On the palate it offers a medium body with pleasant, well-balanced acidity.

 15€

 75€

KHIKHVI | ECLIPSE ESTATE

Exhibiting a profile typical of Sauvignon Blanc

Fresh white wine, made from Khikhvi, Georgian endemic grape reminiscent of Viognier, with citrus and stone fruits notes, bright acidity and light body.

 15€

 75€

KISI | DAKISHVILI FAMILY SELECTION

Stylistically aligned with Sauvignon Blanc

This wine is produced in Eastern Georgia, in the Kakheti region, from kisi grape variety. It displays a pale straw color. The nose is dominated by white fruit and lemon aromas. On the palate, it offers soft tannins and lively, refreshing acidity.

 20€

 115€

MTSVANE QVEVRI | TCHOTIASHVILI

Ribolla Gialla influenced

In Qvevri with Kakhetian traditional technology, 8 months maceration on full grape skins, pips and stems. Amber, clear bright with warm color. Aroma of autumn flowers, with a slightly higher acidity and strong tanning substance.

 20€

 115€

TVISHI | ASKANELI

In a lightly sweet Gewürztraminer style

Crafted from the Tsolikauri grape variety, this wine originates from protected designation of origin terroir in Lechkhumi. It offers elegant aromatic profile of ripe pear and white peach.

 20€

 95€

All the Prices are in € and inclusive of 18% VAT

MTSVANE | CVARIANI

Character of Vermentino

The wine is made from the Kakhetian Mtsvane grape variety. It displays a pale straw-color with greenish highlight. On the nose, it reveals aromas of yellow fruit and citrus. On the palate, the wine is fresh and vibrant, with pleasant, well-balanced acidity.



GORULI MTSVANE | CHATEAU MUKHRANI

Resembling New Zealand Sauvignon Blanc

Elegant and fresh bouquet, intense aromas of sweet, slight exotic fruit, slight Muscat, pear, quince, white plum aromas. Fine, crispy minerality. Long finish with mineral and fruit notes with slight almond bitters at the end.



KHIKHVI | VAZISUBANI ESTATE

Evocative of Loire Valley Sauvignon Blanc

The wine is crafted in Eastern Georgia, in the Kakheti region, from the khikhvi grape variety. It displays delicate aromas of citrus, green apple with a bright acidity and light body.



MTSVANE QVEVRI | MARBANO

Similar to amber Pinot Gris

The wine is made from the Kakhetian Mtsvane grape variety. It displays an intensive aromatic profile of dried quince, pepper, baked apple. On the palate, these same notes unfold, creating a harmonious expression.



CHINURI QVEVRI | VINE PONTO

Hints of short skin-contact Pinot Grigio

Wine is straw-colored and is characterized with soft and light aromas. Wine is rich with meadow flowers, pear aromas. Followed by a long lingering finish.



RKATSITELI QVEVRI | TCHOTIASHVILI

Evoking amphora, long skin-contact Ribolla Gialla

Produced using traditional Kakhetian winemaking method. The wine displays an amber color, with yellow of dried flowers, dried fruits and yellow floral notes. On the palate, it is structured and tannic, with a firm texture.



KISI QVEVRI | TCHOTIASHVILI

Inspired by skin-contact Pinot Gris

Produced from Kisi grape variety using the traditional Kakhetian method. Wine is amber color, with aromas of dried figs, dried leaves and hay. On the palate it is powerful and tannic, offering concentration and a long finish.



KISI | MEMZIRI

Channeling Friuli amphora wine style

Made old Kakhetian traditional technology in Qvevri, from kisi grape varieties. An amber wine characterized by aromas of overripe pear and quince, offering a full-bodied palate with depth and structure.



RKATSITELI | ARCHIL'S WINE

In the vein of Italian amphora wines

The wine is produced by Kakhetian traditional method in Qvevri. Wine characterized with strong varietal aroma. Flavor of ripe pear and peach.



KHIKHVI | MEMZIRI

Whispers of skin-contact Pinot Gris

This amber wine, made from Kikhvi grapes, displays an intense aromatic profile of dried fig, yellow flowers and quince pie. On the palate, these same notes unfold, creating a harmonious and full-bodied expression.



KISI | WINIVERIA

Resonating with German off-dry Riesling

This elegant semi-sweet wine is made from kisi grapes. It is notable for light straw coloring with tones of grapefruit and sweet tropic fruit. During degustation it leaves a feeling of fullness and tenderness.



TSITSKA KRAKHUNA | CHELTI

In the style of a semi-dry Riesling

A semi-dry white wine with a straw color made from Tsitska and Krakhuna grapes. It is distinguished by its elegant taste, with citrus and yellow fruit aromas lending it a refreshing character.



RED WINE

MUKUZANI | ASKANELI

Merlot or light Cabernet Franc – inspired

This wine is crafted from Saperavi grapes harvested in the Mukuzani microzone. It is elegant and light-bodied, revealing aromas of black plum, currant, and subtle chocolate notes. The palate is refined and harmonious, with a smooth texture.



20€



95€

SAPERAVI | QIMERIONI

Reflecting the style of Malbec

The wine is produced in Kakheti. Dry red, full-bodied wine with intensive aromas of black plum, cherry and subtle peppery spicy.



17€



75€

ESABI-SAPERAVI | ECLIPSE ESTATE

Reminiscent of Malbec

Red wine produced from Saperavi grapes, reminiscent of Malbec, with Dark ruby color, intense aromas of cherry, black currant and blackberry, and velvety tannins, making for a well-balanced wine.



17€



75€

KINDZMARauli | KARALASHVILI

Lightly semi-sweet with Lambrusco character

This wine comes from a distinctive appellation and is made from the Saperavi grape variety. The wine is red and naturally semi-sweet, with notes of currant and cherry. On the palate, it is pleasantly fresh and lively, with balanced acidity.



20€



125€

ALEKSANDROULI | GONADZE VINEYARDS

Resonant of cool-climate Pinot Noir

Wine is characterized by the ruby color characteristic of the variety, and the aroma is rich with aromas of rosebud. On the palate, there is a perfect balance of lively acidity, red fruit tones and alcohol.



118€

MUKUZANI | VINE PONTO

Cabernet Sauvignon nuances

The saperavi grapes hand-harvested in Mukuzani microzone. highly extractive full body wine. The nose reveal vanilla oak, and bright wild berries aromas. The palate is dominant of the black currant.



125€

SAPERAVI QVEVRI | TCHOTIASHVILI

Bearing Malbec character

This wine is produced from the Saperavi grape. It shows a deep cherry color, with aromas of plum, cherry and black pepper. On the palate, wine becomes even more intense, featuring rounded tannins and a long, elegant finish.



120€

OTSKHANURI SAPHERE | VINOTELLS

Whispers of Cabernet Sauvignon

The wine is made from Otskhanuri Saphere, grown in Imereti. It displays aromas of blackcurrant, black plum, cherry. Full-bodied in structure, the wine is well-balanced and vibrant, with a pleasant refreshing acidity.



135€

OTSKHANURI SAPHERE-SAPERAVI | CHURI CHINEBULI

Subtle Bordeaux blend charm

The wine is made from grape varieties grown in both Eastern and Western Georgia. It shows a deep cherry color with aromas of blackcurrant, blackberry, cherry and plum. Full-bodied, with medium tannins and refreshing acidity.



110€

SAPERAVI QVEVRI | ARCHIL'S WINE

Delicately reminiscent of Merlot

This wine is produced in Kakheti from Saperavi grapes. A smooth and balanced red wine with velvety tannins and ripe dark fruit flavors.



120€

SAPERAVI RESERVE | GEORGIAN FINE WINE

Conveys Tempranillo grace

Saperavi reserve 2007, a distinguished old vintage that has been aged to perfection. Feel its complex aroma soft smoky notes, dried plum, rich chocolate and hints of tobacco



210€

KVANCHKARA | GONADZE VINEYARDS

Brachetto d'Acqui finesse

This wine holds a PDO and comes from Ambrolauri. The wine displays a light cherry color and is characterized by red berry aromas, notably raspberry and wild strawberry.



152€

All the Prices are in € and inclusive of 18% VAT

INTERNATIONAL WINES

CHAMPAGNE, PROSECCO AND SPARKLING WINES

Prosecco Lourenzo Cipriani | Dry
 Lanson Le Black Label | Brut
 Le Lanson | Rose
 Veuve Clicquot | Brut
 Moët & Chandon | Brut Imperial
 Dom Perignon Blanc
 Champagne Didier Chopin | White Brut
 Vin Mousseux Rose Festa Rosa | Rose

Region	Glass	Bottle
Veneto	20	95
Champagne	80	395
Champagne	80	399
Champagne		480
Champagne		460
Champagne		1 780
Champagne		475
Languedoc-Roussillon		189

WHITE

Carte Noire, AOP Picpoul De Pinet
 Les Nouveaux Occitans "Terres du Midi" Blanc
 IGP Pays d'Oc, Secret De Lunes blanc Viognier bio
 Château La Tuilerie Graves Blanc, Crd
 IGP La Côte Révée "M" by Moussoulens le Haut
 100% Chardonnay
 Gewurzztraminer
 Maris Vermentino Bio Igp Pays D'Oc Blanc Vin Biologique
 Collection Privé Cordier

AOP Picpoul	189
Languedoc Roussillon	199
IGP Pays d'Oc	250
Bordeaux	250
IGP La Côte Révée	285
Alsace	295
IGP Pays d'Oc	295
Bordeaux	250

RED

IGP Pays d'Oc Secret De Lunes Rouge Cardigan Bio
 Pompadour Rouse
 AOP Fitou Privilege
 Château Beauvillage Medoc Cru Bourgeois Rouge
 Maris L'Autan Bio Minervois Rouge
 La Closerie De Malescasse Haut Medoc Rouge
 Château Richebon Pauillac Rouge
 Château Roc De Candale Saint-Emilion Grand Cru Rouge

IGP Pays d'Oc	250
AOP Corbiere	285
Languedoc-Roussillon	330
Bordeaux	330
AOP Minervois	330
Heut Medoc	390
Bordeaux Pauillac	475
Bordeaux	535

ROSE

Cordier Collection Privée Bordeaux Rosé
 IGP Sable de Camargue, LE PIVE gris bio
 AOP Côtes de Provence, Esprit Gassier
 Limited Edition Rosé

Bordeaux	155
Languedoc Roussillon	250
Provence	355

GRAND CRU WINES

WHITE WINE

Chassagne-Montrachet 2020	1 299
Corton-Charlemagne 2019	1 990

RED WINE

Château Cos D'Estournel 2014	2 650
Château L'Eglise-Clinet, Pomerol, 2013	2 475
Almaviva 2019	2 900
Mazzei Siepi, 2018	1 750
Cardinal 2007	4 300
Château Léoville Barton, 2018	1 950

BEVERAGE MENU

CLASSIC COCKTAILS

CHACHA SOUR

Chacha | Lemon | Sugar | Foam

BRAMBLE

Tanqueray LD Gin | Crème de Mure | Lemon

GIN BASIL SMASH

Tanqueray LD Gin | Lime | Basil

MAI TAI

Captain Morgan White Rum |
Cointreau | Orgeat | Lime

AMARETTO SOUR

Amaretto | Lemon | Foam

ESPRESSO MARTINI

Absolut Vodka | Kahlua | Espresso

NEGRONI

Gin | Sweet Vermouth | Bitter

APERITIF & LIQUEUR

Luxardo Limoncello

Grand Marnier

Baileys

Jägermeister

Fernet Branca

Frangelico

Amaretto Disaronno

Aperol

Campari

Ricard

PORT, SHERRY & VERMOUTH

Offley Ruby / Tawny

Fino

Pedro Ximenez

Martini Bianco / Rosso / Extra Dry

Lillet Rose

Byrrh

Pineau Des Charentes

PRICE
30

CHACHA

Riravo Feijoa

Teliani Oak

Chateau Mukhrani

VODKA

Grey Goose

Reyka

Belvedere

GIN

Tanqueray London Dry

Bombay Sapphire

Tanqueray Sevilla / Blackcurrent

Tanqueray 10

Hendrick's

The Botanist

RUM

Captain Morgan White/Black/Spiced

Sailor Jerry

Havana Club 7 Anos Gold

Diplomatico Reserva Exclusiva

Zacapa Centenario 23 YO

Cachaca 51

TEQUILA

Olmeca Blanco / Gold

Patron Silver

Patron Anejo

Don Julio Blanco

Don Julio Reposado

Don Julio Anejo

Don Julio 1942

Koch el Mezcal

WHISKEY

Tullamore Dew

Jameson

Bulleit Bourbon

Bulleit Rye

Glenmorangie The Original

PRICE

11

25

18

17

19

21

23

11

17

19

15

11

25

15

17

25

17

23

15

25

31

27

33

17

21

24

30

31

33

17

17

35

44

56

23

17

47

71

55

64

75

176

41

PRICE

17

19

33

33

35

Macallan Oak 12 YO	65
Singleton 12	32
Singleton 15	59
Talisker Storm	41
Talisker 10 YO	51
Monkey Shoulder	27
Johnnie Walker Black Label	23
Johnnie Walker Double Black Label	37
Johnnie Walker Gold Label	58
Johnnie Walker Blue Label	174
Nika From the Barrel	63

BRANDY, COGNAC & CALVADOS

Askaneli VS	17
Askaneli VSOP	27
Askaneli XO	51
Remy Martin VSS	41
Remy Martin VSOP	51
Remy Martin XO	179
Hennessy VS	39
Hennessy VSOP	53
Hennessy XO	193
Pere Magloire VSOP	19
Barsol Pisco	27
BEER	
Shavi Lomi LAGER	9
Shavi Lomi IPA/Black	17
Heineken	17

WATER & SOFT DRINKS

WATER MTIS (0.33 cl)	5
Still Water (0.50 cl)	7
Sparkling Mineral Water	7

Juices	8
Coca-Cola Classic/Zero	8
Tonic Water	8
Ginger Ale	8
Ginger Beer	15
Homemade Lemonade	15
Red bull	17

COFFEE

Americano	8
Espresso	8
Double Espresso	9
Macchiato	8
Double Macchiato	9
Capuccino	9
Latte	12
Flat White	12
Cold Brew	9
Hot Chocolate	12

LOOSE TEA SELECTION

10

Breakfast Tea
Green China Gu Zhiang Mao Jian
Earl Grey Fleurs Bleues
Gout Russe Imperial
The Du Hammam
Fleur De Jasmin
Roiboos des Vahines
Jardin Tropical
Jardin Des Bois

We only use 100% sustainably certified and ethically sourced coffee and tea