

DRINK MENU

All bubbles and wines are selected for a great experience together with our oysters

CHAMPAGNE

Drappier Carte d'Or Brut 75cl	59
Drappier Carte d'Or Rosè Brut 75cl	62
Drappier Carte d'Or Brut, Magnum 150cl	125
Bruno Paillard Premiere Cuvée 75cl	84
Bruno Paillard Premiere Cuvée, Magnum 150cl	178
Dumont Cuvée d' excellence Premier CRU 2018 75cl	62
Dumont Champagne Blanc de Blancs Soléra Extra Brut 75cl	61
Dumont Champagne Blanc de Noirs Grand Cru 75cl	77
Petross-Morisset Blanc de Blancs Grand Cru 75cl	61
Petross-Morisset Rosè Blanc Grand Cru 75cl	64
Prestige des Sacres 30&3 Extra Brut 75cl	71
Francis Cossy ECLAT Brut 75cl	53
Francis Cossy VIEILLES VIGNES 2015 Brut 75cl	74
Drappier Carte d'Or Brut 35cl	36

CREMANT

Le Cremant Brut by class 13cl	8
Le Cremant by Sieur D'Arques Cremant De Limoux France 75cl	30
Cremant De Limoux 1531, Brut Reserva Millesime 2017 France 75cl	35
ZERO Sparkling alcohol free 0% alco 75cl	26
French Bloom Blanc de Blancs France 0% alco 75cl	39
Mare Santo Cuvee Prestige Slovenia 75cl (Aged 1 year at the bottom of the sea)	89
Cremant De Limoux 1531 Brut Rose Limoux France 75cl	32

WINE

Limoux Réserve Terroir de Vigne et Chardonnay France 75cl	31
Leopards Leap Pinot Noir Culinaria Collection South-Africa 75cl	31
Pico Maccario Gavi di Gavi 2022 Italy 75cl	34
Vinho Verde Portugal	28

When buying a bottle to go before 22:00 there's a 5€ discount from the menu price (only 75cl bottles)

NB! Notice: Alcohol can harm your health. Drink responsibly.

GIFT IDEAS

- Oyster knife	25
- Chainmail glove for oyster opening (M,L)	125
- Book „Austriid“ (30 different oyster recipes and base knowledge)	17