



2017

## Bastible Drinks Menu 2017

Bastible

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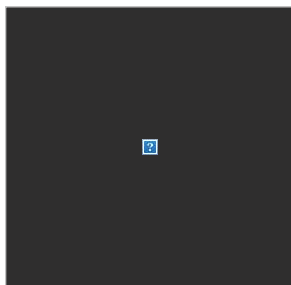
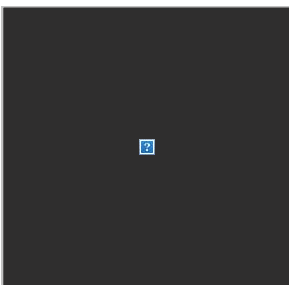
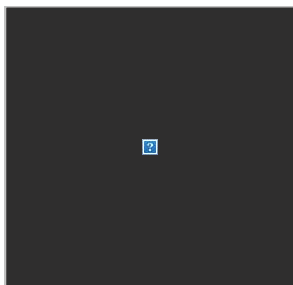
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## Menus

Dinner  
Friday & Saturday lunch  
Sunday lunch  
Wine

## Wine

### Cocktails

- Dublin 8 Negroni €6.50  
(Punt e Mes, Dubonnet & Lillet Blanc)
- White Port & Tonic €7.50  
(Niepoort Dry White Port & Fevertree tonic)
- Spanish Espresso Martini €5.95  
(Pedro Ximénez Sherry & espresso shot)
- Seasonal Bellini €7.25  
(Cipriano Prosecco Frizzante & raspberry purée)
- Aperol Spritz €7.75  
(Aperol, Cipriano Prosecco Frizzante & Soda)

### Champagne & Sparkling Wine

Glass/Bottle

- Cipriano Prosecco Frizzante NV Veneto, Italy €7.00 / €33.00  
(Prosecco for grown-ups)
- Gaston Chiquet NV Brut Sélection Champagne, Franc €14.00 / €78.00  
(A small producer Champagne with notes of buttered brioche)

### Fine wines by the glass (from the Coravin)

175 ml glass

- Domaine de la Tournelle Fleur de Savagnin, 2013 Jura, France €16.50  
(Savoury complexity from a region that is taking the wine world by storm)
- Radikon Slatnik Skin Contact, 2012 Friuli, Italy €17.00  
(A Sherry-like orange wine by the family that got us talking about all things orange)
- Sélection J.L. Chave Hermitage Blanche, 2008 Rhone, France €20.00  
(Superb aromatics of honeysuckle & white peach with mouthwatering quince, apricot & citrus oil. Ageworthy)
- Famille Perrin Châteauneuf-du-Pape rouge Les Sinards, 2012, Rhône, France €20.00  
(Made using Château Beaucastel fruit-this wine is complex & delicious)
- Mark Haisma, Nuits-Saint-Georges la Charmotte, 2013, Burgundy, France €25.00  
(A fragrant, elegant Pinot made with real lightness of touch)

### White

Glass / Bottle

- Pinta Negra Branco, 2015, Lisbon, Portugal €8.95 / €26.00  
(Crisp & refreshing blend of Fernão Pires, Arinto & Sauvignon Blanc)
- Saladini Pilastrì, Falerio dei Colli Ascolani, 2014, Le Marche, Italy €7.25 / €28.00  
(Complex & organic with notes of ripe custard apple & fresh pear)
- Domaine de Ménard Cuvée Marine, 2015, Gascogne, France €7.50 / €30.00  
(Exuberant exotic fruit, supple & refreshing)
- L'Etang de Sol, Picpoul de Pinet, 2015, Languedoc, France €8.25 / €32.00  
(Tangy & racy with sea salt & fresh lemon)

Gaba do Xil-Telmo Rodriguez, Godello, 2015, Valdeorras, Spain €8.90 / €35.00  
(A forgotten grape from an ancient wine region)

Vale da Capucha Fossil, 2013, Lisbon, Portugal €9.25 / €37.00  
(A textured & complex white by an up and coming winemaker)

Eric Texier Adèle Côtes-du-Rhone Blanc, 2014, Rhone, France €40.00  
(Natural wine by a former nuclear scientist : savoury, textured & unique)

Vincent Lacour Touraine SB, 2013, Loire, France €42.00  
(Refreshing, mineral Sauvignon with lovely bright fruit)

Wanger Stemple Riesling, 2015, Rheinhessen, Germany €46.00  
(Well balanced with acidity and refreshing sweetness)

Daniel Chotard Sancerre Blanc, 2015, Loire, France €50.00  
(Classic flinty Sauvignon Blanc from the Loire)

Samuel Billaud, Chablis Les Grands Terroirs 2013, Chablis, France €52.00  
(Fine-boned Chablis by a master winemaker)

Mas Candi, QX 2013, Catalunya, Spain €57.00  
(The Cava stalwart as you have never seen it before: fruit from 4 different plots aged in 4 different types of wood)

Château Rahoul Graves Blanc, 2014, Bordeaux, France €62.00  
(Old school Sauvignon blend made in a grown-up style that predates the lush, tropical wines of Marlborough)

Domaine de la Tournelle Fleur de Savagnin, 2012, Jura, France €65.00  
(Savoury complexity from a region that is taking the wine world by storm)

Radikon Slatnik Skin Contact, 2012, Friuli, Italy €69.00  
(A Sherry-like orange wine by the family that got us talking about all things orange)

Sélection J.L. Chave Hermitage Blanche, 2008, Rhone, France €85.00  
(Superb aromatics of honeysuckle & white peach with mouthwatering quince, apricot & citrus oil. Ageworthy.)

Vincent Girardin Meursault Vieilles Vignes, 2011, Burgundy, France €95.00  
(A Chardonnay of substance by a winemaker who knows his stuff)

Olivier Leflaive Puligny-Montrachet, 2011, Côte d'Or, France €120.00  
(A delightfully structured, citrus-toned classic)

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## Red

Glass / Bottle

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Viña Albergada Albizu 2014, Alavesa, Spain €6.50 / €24.50  
(Light-bodied, fruity Tempranillo)

Madregale Rosso, Terre di Chieti, 2014, Tollo, Italy €7.25 / €29.00  
(Soft, round & juicy)

Quinta do Vallado, Quadrifolia, 2014, Douro, Portugal €7.95 / €32.00  
(A juicy red of substance by a serious Port producer)

Domaine la Rouviolle, Cuvée Baroque, 2014, Minervois, France €8.50 / €34.00  
(Notes of spice and liquorice)

Maretti Langhe Rosso, 2013, Piemonte, Italy €9.25 / €37.00  
(Supple, savoury Nebbiolo)

Hacienda Lopez de Haro, Rioja Reserva, 2011, Rioja, Spain €9.95 / €39.00  
(Old vine Tempranillo from the heart of Rioja)

Geil Pinot Noir, 2014, Rheinhessen, Germany €40.00  
(Vibrant Pinot Noir with bright cherry fruit)

Weingut Josef Ehmoser Zweigelt, 2013, Wagram, Austria €42.00  
(Soft & round with fresh blackberries & damsons)

Château de Villeneuve Saurmur-Champigny, 2014, Loire, France €45.00  
(Refreshing & gamey with blackberry & cassis fruit)

Le Grappin Fleurie, 2015, Beaujolais, France €55.00  
(Pure, silky-tannined old vine Gamay with persistent length)

JL Chave Selection Crozes-Hermitage Silene, 2014, Rhône, France €67.00  
(Silky, aromatic Syrah from the best winemaker in Hermitage)

Corte Sant'Alda Valpolicella Superiore, 2012, Veneto, Italy €75.00  
(A fresher take on an Amarone)

Famille Perrin Châteauneuf-du-Pape rouge Les Sinards, 2012, Rhône, France €90.00  
(Made using Château Beaucastel fruit-this wine is complex & delicious)

Mark Haisma, Nuits-Saint-Georges la Charmotte, 2013, Burgundy, France €110.00  
(A fragrant, elegant Pinot made with real lightness of touch)

Glass/Bottle

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## Dessert & Fortified

70ml Glass

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Niepoort, Ruby Port Douro, Portugal €6.50

Niepoort, Tawny Senior, Douro, Portugal €8.00

Barbeito Malvasia Reserva, Madeira, Portugal €9.50

Zantho, Beerenauslese, Burgenland, Austria €10.00

*Please note, many of our wines are unfiltered so sediment may occur.*



### Location

Bastible  
111 South Circular Road  
Dublin 8  
Show on [google maps](#)

### For reservations

Online:  
[Use our online booking >](#)  
Email:  
[reservations@bastible.com](mailto:reservations@bastible.com)  
Call:  
[\(01\) 473 7409](tel:014737409)  
*Our reservations team is available Tuesday-Friday 2-5pm*

### Opening times

Wed-Thurs:  
17:30-21:30  
(Last kitchen orders at 21:45)

Fri:  
12:00-14:00  
(Last kitchen orders at 14:15)  
17:30-21:30  
(Last kitchen orders at 21:45)

Sat:  
12:30-14:30  
(Last kitchen orders at 14:45)  
18:00-21:30  
(Last kitchen orders at 21:45)

Sun:  
12:00-15:45  
(Last kitchen orders at 16:00)

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