2017

Bastible Drinks Menu 2017

Bastible

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Cocktails

Dublin 8 Negroni €6.50  
(Punt e Mes, Dubonnet & Lillet Blanc)

White Port & Tonic €7.50  
(Napoletano 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)

Wine

Cipriano Prosecco Frizzante NV Veneto, Italy €7.00 / €33.00  
(Prosecco for grown-ups)

Gaston Chiquet NV Brut Sélection Champagne, France €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 Tourmelle 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)

Sélèction 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

Pinta Negra Branco, 2015, Lisbon, Portugal €6.95 / €26.00  
(Crisp & refreshing blend of Fernão Pires, Arinto & Sauvignon Blanc)

Saladin Pilastrì, Falerno del 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, Gascony, France €7.50 / €30.00  
(Exuberant exotic fruit, suppl & refreshing)

L’Etang de Sol, Picpoul de Pinet, 2015, Languedoc, France €8.25 / €32.00  
(Tangy & racy with sea salt & fresh lemon)
Gaba do Xa Taimo Rodriguez, Valdeomaras, 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-Rhône 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
(Refreshingly 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, Catalonia, 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)

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

Madragale Rosso, Terre di Chieti, 2014, Tolto, 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)

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’Alida 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)

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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

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

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<td>Bastible</td>
<td>Bastible 111 South Circular Road&lt;br&gt;Dublin 8&lt;br&gt;See on google maps</td>
<td>Wed-Thurs: 17:30–21:30 (Last kitchen orders at 21:45)&lt;br&gt;Fri: 12:00–14:00 (Last kitchen orders at 14:15) 17:30–21:30 (Last kitchen orders at 21:45)&lt;br&gt;Sat: 12:30–14:30 (Last kitchen orders at 14:45) 18:00–21:30 (Last kitchen orders at 21:45)&lt;br&gt;Sun: 12:00–14:00 (Last kitchen orders at 14:00) Christmas Opening times Please click here</td>
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