2017

Lady Helen Restaurant Menu 2017

Lady Helen

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Lady Helen McCalmont, after whom The Lady Helen Restaurant is named, was a woman of vision, energy, taste and generosity. Though she was kept very busy managing the affairs of the estate, in particular Ballylynch Stud, she still found time to entertain.

Given the high standards she maintained, we believe she would be very pleased to know the restaurant that bears her name holds one of only 9 Michelin Stars currently awarded to restaurants in Ireland.

OPENING TIMES

Monday, Wednesday to Saturday
6.00pm - 9.30pm
Closed Sunday and Tuesday
SIGNATURE TASTING

MENU
MONDAY TO SATURDAY

Tasting Menu 7 Course
€85pp
Wine pairing €42pp

Surprise Tasting Menu 9 Course
€99pp
Wine Pairing €58pp

AMUSE BOUCHE

SCALLOPS
Orange, Carrot, Chicory and Smoked Eel
Pouilly Fume, Andre Dezet, Loire Valley, France

COD
Fennel, Girolles, Clams and Rockfish Sauce
Lugana Zenato, Veneto, Italy

CHALLANS DUCK
Bok Choy, Watermelon, Kalamansi Orange and Nepalese Pepper
Pierre Amadieu Gigondas, Rhone Valley, France

PRE-DESSERT

BAKED CUSTARD TART
Raspberry Sorbet, Vanilla and Granola
Chateau De Navilles, Juracon, France

TEA / COFFEE & PETIT FOURS

Please note:
Last orders for any of the tasting menu is at 8.30pm.
All guests at the table must choose the tasting menu.

TABLE D’HÔTE

MENU

2 course menu €65pp
3 course menu €75pp

STARTERS

SCALLOPS
Orange, Carrot, Chicory and Smoked Eel

(V) GOATS CURD
Summer Vegetables and Pickled Beetroot

VEAL SWEETBREAD
Artichoke, Truffle, Onion and Parmesan

KING CRAB
Fennel, Tomato, Yuzu, Cucumber, Radish

QUAIL
Confit Leg, Truffle, Peas and Alsace Bacon, Foie Gras

FOIE GRAS
Apple, Almond and Pedro Ximénez Jus
TABLE D'HÔTE

MENU

2 course menu €65pp
3 course menu €75pp

MAIN COURSES

CHALLANS DUCK
Bok Choy, Watermelon, Kalamansi Orange and Nepalese Pepper

RABBIT AND LANGOUSTINE
Wild Garlic, Parsley, Sweet Onion and Lemon Tortellini

ROSE VEAL
Girolles, Peas, Roast Potato Foam

SUCKLING PIG
Pork Belly, Octopus, Soya Apples, Cabbage and Shiitake Mushroom

BLACK SOLE
Gnocchi, Brown Butter Caper Emulsion and Chicken Jus

COD
Fennel, Girolles, Clams and Rockfish Sauce

(V) LINGUINI
Slow Cooked Duck Yolk, Girolles, Truffle
DESSERTS
Our teas are made by our Tea Herbalists, Jörg Müller and Karin Wieland Of Solaris Botanicals based in Co Galway. They use the finest certified Organic Whole-leaf Teas which are hand-picked and also choose Spring Flush(First Season Harvest) Teas.

### Black/White Teas
- Earl Grey
- Irish/ English Breakfast
- Organic Darjeeling
- White Tea (Pai Mu Tan)

### Herbal/Fruit Infusions
- Digest/Mint Tea
- Jasmine Green Tea
- Relax/Chamomile Tea

### COFFEE SELECTION
Our Coffee is 100% Arabica Coffee of Fairtrade Coffee Beans from the Farming Co-Ops in Central & South America. It's a lively Espresso bean with a hint of spices & orange chocolate.

### Coffee
- Latte
- Americano
- Cappuccino
- Hot Chocolate

### Coffee Liquor €8 each
- Irish Coffee
- French Coffee
- Italian Coffee
- Baileys Coffee
- Calypso Coffee

### AFTER DINNER COCKTAILS

<table>
<thead>
<tr>
<th>Cocktail</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>CLASSIC AFTER DINNER COCKTAIL</strong></td>
<td>€10.50</td>
</tr>
<tr>
<td>Triple sec, Apricot liqueur with a splash of lime juice</td>
<td></td>
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<tr>
<td><strong>AFTER DINNER MINT</strong></td>
<td>€10.50</td>
</tr>
<tr>
<td>Crème De Menthe, Southern Comfort, Stolichnaya Vodka Finished with Hot Chocolate</td>
<td></td>
</tr>
<tr>
<td><strong>MINT MARTINI</strong></td>
<td>€10.50</td>
</tr>
<tr>
<td>Gin, White Crème De Menthe garnished with some mint leaves</td>
<td></td>
</tr>
<tr>
<td><strong>CHOCOLATE COVERED STRAWBERRY</strong></td>
<td>€10.50</td>
</tr>
<tr>
<td>Strawberry Liqueur; White Crème de Cacao finished with pouring cream</td>
<td></td>
</tr>
</tbody>
</table>
TABLE D’HÔTE

MENU

DESSERTS

CITRUS TEXTURE
Avocado, Champagne
Essencia, Orange Muscat, A Quady, San Joaquin Valley €8.00

CHOCOLATE 70%
Hazelnut, Smoked Tea and Cacao Sorbet
Dessert for 2
Elysium, Black Muscat, A Quady, San Joaquin Valley €8.00

TIRAMISU
Coffee Chocolate and Mascarpone
Dow’s Nirvana Port, Portugal 2011 €7.60

VANILLA BAKED CUSTARD TART
Blackberry Sorbet, Vanilla Creme Fraiche, Granola and Nutmeg
Chateau de Climens, Barsac Sauternes, France €11.50

PISTACHIO Roulade
Grape, Fig Sorbet and Pistachio Ice Cream
Goulene Rose D’Anjou, Pays D’OC €8.50

AWARD WINNING ARTISAN CHEESE PLATE FROM ‘STONEYFORD’
Please ask a waiter for the selection served with
Pickled Grapes, Fig Chutney and Honey and Linseed Crackers
Cockburn’s Port, Ruby Port, N.V. Portugal €6.20

TEA / COFFEE & PETIT FOURS
Lady Helen McCalmont, after whom The Lady Helen Restaurant is named, was a woman of vision, energy, taste and generosity. Though she was kept very busy managing the affairs of the estate, in particular Ballylynch Stud, she still found time to entertain.

Given the high standards she maintained, we believe she would be very pleased to know the restaurant that bears her name holds one of only 9 Michelin Stars currently awarded to restaurants in Ireland.

OPENING TIMES

Monday to Saturday
6.00pm - 9.00pm.
Closed Sunday
CHOICE OF THE WEEK

WHITE WINES

263  LUGANA ZENATO 2014  €56.00
An Italian for Chablis enthusiasts!
Distinctly peachy nose, medium to full on the palate and fresh acidity.

RED WINES

279  LUCERO DEL ALBA 2014  €45.00
Lucero is a deep purple colour with an aromatic nose of blackberry, Asian spices and a touch of oak following six months in French barriques. The palate is savoury, intense and full-bodied becoming complex with autumn fruits with mineral notes on a long finish.

HALF BOTTLES

WHITE WINES

503  CHABLIS ST. CLAIRE 2014, BURGUNDY, FRANCE  €28.00

501  SANCERRE LES BUISSONNES 2014, LOIRE VALLEY, FRANCE  €29.00

RED WINES

520  CHIANTI CLASSICO, ROCCA DELLE MACIE 2012, ITALY  €29.00

This is one of the best pinots to come out of Marlborough. Perfumed aromas of red and dark cherries, plums and spice. It is Burgundian, savoury, layered with plenty to savour.

DISCOVERIES

Every month we try to pick wines that are extraordinary in taste but forgotten in wine world, we hope you will enjoy them as we did.

WHITE WINES

223  TURCKHEIM GEWURZTRAMINER 2011  €49.00
Frank, open bouquet, aromatic and perfumed, very floral and virous, clean and fresh notes of fruit and spice, rose, meigniotte, lil of the valley, mango, lychee, pineapple, passion fruit, cardamom, saffron, hop flower. Dry on the palate, its freshness harmonises well with its generous structure, nicely aromatic and flavoursome on the finish.

150  LES ALLEES DE CANTEMERLE 2010, HAUT MEDOC  €72.00
Great blackcurrant and plum fruit aromas, balanced well by classic cedar and spice as the wine opens up. Merlot and Petit Verdot add plumpness and complexity in what is a most elegant, classic Medoc.

126  SANTENAY, LES VIEILLES VIGNES 2012, J. GIRARDIN, COTE DE BEAUNE, BURGUNDY, FRANCE  €75.00
This is a serious wine with aromas of violets, forest floor and bright cherry showing forth. Soft and silky Burgundy for those in search of balanced pleasures.

RED WINES

322  TUELLE 2013, DOURO, PORTUGAL  €39.00
On the nose candied cherry and berry with a hint of powdered sugar and vegetal; on the attack deep, almost sweet ripe cherry.

460  DOMAINE DES LAURIERS VIOGNIER 2014, PAYS D’OC  €40.00
Brillant pale gold with green tints. Intense, complex bouquet of acacia flowers and apricots with hint of tropical fruit. Smooth, fat, creamy palate; very lush and full bodied. This wine is pure bottled sunshine!

HALF BOTTLES

WHITE ENDS

343  PEWSEY VALE RIESLING 2013  €53.00
Beautiful example of what Australia can offer… Fresh and inviting, with intense fruit aromas of talcum and citrus with a hint of overlaying dried herbs, great length and depth with lime, white flowers and fresh rosemary flavours.

RED ENDS

361  WALNUT BLOCK, PINOT NOIR 203 WAIRAU VALLEY  €69.00
This is one of the best pinots to come out of Marlborough. Perfumed aromas of red and dark cherries, plums and spice. It is Burgundian, savoury, layered with plenty to savour.
FRANCE, LOIRE VALLEY

231 POUilly Fume, Andre Dezey 2014
€58.00
An unusual flavour for a dry white wine: a strong flavour of musk and smoked.

232 SANCERRE, Domaine DES BUSSONNES 2014
€56.00
A well known classic Medium body with strong citrus flavour and hints of grapefruit & green grass.

275 MONTE BLANCO VERDEJO 2014, RUEDA
€41.00
It presents a golden bright and almost luminous color with lemon crust signs. The nose is fragrant and varietal. The bouquets are typical of passion fruit, anise and fennel. It shows a tropical and syrupy background with a balsamic essence.

ITALY, VENETO

263 LUGANA ZENATO 2014
€56.00
An Italian for Chablis enthusiasts! Distinctly peachy nose, medium to full on the palate and fresh acidity.

NEW ZEALAND, MARLBOROUGH

362 KAPUKA SAUVIGNON BLANC 2014
€31.00
Grapefruit and lemongrass. Light and bright: a true Marlborough!

363 DOG POINT VINEYARD, SAUVIGNON BLANC 2014
€58.00
Tangerine and spice aromas lifted by a floral suggestion of honeysuckle. Supple with rich, generous soft citrus.

AUSTRALIA, EDEN VALLEY

297 WOODHAVEN CHARDONNAY 2012, WOODHAVEN CELLARS, MANTeca
€33.00
A fruity, modern Chardonnay with juicy, fresh flavours of apples, peaches and bananas, and a subtle hint of creamy, toasty oak to round things out.

ITALY, CAMPANIA

256 ZENATO, PINOT GRIGIO 2014
€36.00
Clear aroma of toasted almonds, dried hay and nut/lean-bodied with flavours of citrus and green apple and very well balanced acidity.

ITALY, PIEDMONT

253 GAVI DI GAVI, LA CHIARA 2014
€49.00
Rich fruits and honeydew melon acidity that flows into a clean finish.

ITALY, ALTO ADIGI

343 PUEGNY, SAINT PIERRE 2013, BOUCHARD
€41.00
Fresh nose offering a striking bouquet of wild flowers. Extremely pleasant & perfumed. Very nicely rounded on the palate.

FRANCE, ALSACE

221 RIESLING LES ELEMENTS BOTT GEYl 2011, ALSACE, FRANCE
€55.00

UNITED STATES, CALIFORNIA

297 WOODHAVEN CHARDONNAY 2012, WOODHAVEN CELLARS, MANTeca
€33.00
A fruity, modern Chardonnay with juicy, fresh flavours of apples, peaches and bananas, and a subtle hint of creamy, toasty oak to round things out.
<table>
<thead>
<tr>
<th>RED WINE CELLAR</th>
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</thead>
<tbody>
<tr>
<td><strong>FRANCE, BORDEAUX</strong></td>
<td><strong>FRANCE, LOIRE VALLEY</strong></td>
</tr>
<tr>
<td>124</td>
<td>124</td>
</tr>
<tr>
<td>BOURGOGNE PINOT NOIR 2013, CLEMENCET, COTE DE BEAUNE</td>
<td>CHINON, CUVEE TERROIR 2010, C. JOGUET</td>
</tr>
<tr>
<td>€56.00</td>
<td>€53.00</td>
</tr>
<tr>
<td>The Domaine is located in Pommard and benefits from the great soil. Fresh, lively and burst with berried fruit. Very good structure.</td>
<td>A true delicacy, crisp mouth &amp; smoothness are providing a great balance. Jam-like raspberry flavour; for instant pleasure!</td>
</tr>
<tr>
<td><strong>FRANCE, RHONE VALLEY</strong></td>
<td><strong>FRANCE, LOIRE VALLEY</strong></td>
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<tr>
<td>135</td>
<td>135</td>
</tr>
<tr>
<td>SAVIGNY LES BEAUNE 2013, CHARLES THOMAS, COTE DE BEAUNE</td>
<td>GIGONDAS PIERRE AMADIEU 2012</td>
</tr>
<tr>
<td>€72.00</td>
<td>€52.00</td>
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<tr>
<td>Deep cherry colour with garnet highlights. It boasts a bouquet of small red and black fruits and flowers. The body is ample and discreetly tannic and the fruit remains present. Frequently one will find an elegant hint of Morello cherry.</td>
<td>Big black pepper, savoury, smoky, meaty black cherry, black berry, tobacco and licorice root aromas. Round, full, warm, suave and juicy palate with light tannins. Black cherry, peppery, meaty, plum, tobacco, garrigue, resin flavours.</td>
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<tr>
<td><strong>FRANCE, LOIRE VALLEY</strong></td>
<td><strong>FRANCE, LOIRE VALLEY</strong></td>
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<tr>
<td>130</td>
<td>130</td>
</tr>
<tr>
<td>BEAUNE MARCONNETS 2010 1ER CRU BOUCHARD</td>
<td>COTES DU RHONE-VILLAGES CAILLANNE 2011</td>
</tr>
<tr>
<td>€99.00</td>
<td>€53.00</td>
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<tr>
<td>Floral, slight cedar notes, cheese, strawberry, mineral notes. In the mouth slightly unripe strawberry, yoghurt notes, long intensity acid lends juiciness.</td>
<td>Bright juicy mix of red and purple fruits, with floral and sweet toast notes. Round and juicy with great length.</td>
</tr>
<tr>
<td><strong>FRANCE, LOIRE VALLEY</strong></td>
<td><strong>FRANCE, LOIRE VALLEY</strong></td>
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<tr>
<td>127</td>
<td>127</td>
</tr>
<tr>
<td>VOLNAY 1ER CRU LES FREMIETES 2010, DOMAINE HENRI BOILLOT</td>
<td>CROZES HERMITAGE, DOMAINE DU COLOMBIER 2013</td>
</tr>
<tr>
<td>€199.00</td>
<td>€53.00</td>
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<tr>
<td>Pale ruby in color with classic Volnay notes of minerality and flowers with underlying raspberry and cherry and a hint of anise. The palate is fantastic; elegant and ethereal, yet with plenty of concentration of flavor. The finish is nicely balanced; A lovely example of the feminine and elegant style of Volnay.</td>
<td>Wine is dark in color, with concentration, intensity, tannin and loads of fresh, sweet, juicy blackberries and thyme.</td>
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<tr>
<td><strong>FRANCE, BORDEAUX</strong></td>
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<tr>
<td>190</td>
<td>190</td>
</tr>
<tr>
<td>CHATEAU PENIN, BORDEAUX SUPERIEUR 2012</td>
<td>GRAND VIN DE LEOVILLE DU MARQUIS DE LAS CASES 1997, ST JULIEN</td>
</tr>
<tr>
<td>€42.00</td>
<td>€499.00</td>
</tr>
<tr>
<td>Full-bodied, round and fleshy, harmonious, typical of its gravelly terroir which makes it different from the other Bordeaux Superieur wines. A wine which comes out beautifully after a few years in bottle.</td>
<td>Expressive aromas of smoked plum, roast coffee, nuts and game. Lush, dense and smooth; currant, cedar and leather flavors are more primary than those of the above wine. Finishes with rich, smooth tannins. Lovely wine.</td>
</tr>
<tr>
<td><strong>FRANCE, LOIRE VALLEY</strong></td>
<td><strong>FRANCE, LOIRE VALLEY</strong></td>
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<tr>
<td>175</td>
<td>175</td>
</tr>
<tr>
<td>CLOS DES MENUTS ST EMILION GRAND CRU 2010</td>
<td>CHATEAU LYNCH BAGES GRAND CRU CLASSE 2000 PAUILLAC</td>
</tr>
<tr>
<td>€85.00</td>
<td>€699.00</td>
</tr>
<tr>
<td>Deep robe, resulting from a well-controlled extraction. Fine nose of ripe grapes, with elegant toasted and vanilla oak aromas confirmed in the mouth. Elegance, balance and harmony.</td>
<td>Outstanding. Worthy of the accolades it has received. Beautiful deep garnet color. A little more alcohol to the nose than I expected. Lush with dark berry flavors. Nice fruit but balanced with tannins and acidity. Some anise and a little earth. Long, chewy finish. Very drinkable now, but still a baby.</td>
</tr>
<tr>
<td><strong>FRANCE, LOIRE VALLEY</strong></td>
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</tr>
<tr>
<td>171</td>
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</tr>
<tr>
<td>CHATEAU LE MANOIR 2010, LALANDE-POMEROL</td>
<td>CHATEAU LYNCH BAGES GRAND CRU CLASSE 2000 PAUILLAC</td>
</tr>
<tr>
<td>€98.00</td>
<td>€699.00</td>
</tr>
<tr>
<td>Despite the high alcohol level, this is classic Bordeaux, with style, elegance and fine balance between tannin and ripe blackcurrant fruit. It demonstrates the concentration and rich structure of the vintage, yet the finish has a light, bright, fruity touch.</td>
<td>Outstanding. Worthy of the accolades it has received. Beautiful deep garnet color. A little more alcohol to the nose than I expected. Lush with dark berry flavors. Nice fruit but balanced with tannins and acidity. Some anise and a little earth. Long, chewy finish. Very drinkable now, but still a baby.</td>
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<tr>
<td><strong>SOUTH &amp; SOUTH WEST REGIONS</strong></td>
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</tr>
<tr>
<td>461</td>
<td>461</td>
</tr>
<tr>
<td>CHATEAU VAUGELAS CORBIERE 2013, LANGUEDOC</td>
<td>CHATEAU SPENCER LA PUJADE, CORBIERE 2012, LANGUEDOC</td>
</tr>
<tr>
<td>€38.00</td>
<td>€48.00</td>
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<tr>
<td>Medium bodied with peppery, spice like textures on the palate, hints of dark berry fruits gently ticking your taste buds.</td>
<td>A medium to full bodied wine with a ripe dark berry fruit character. Soft fruity aromas are complemented by notes of peppery spice, vanilla and rosemary. Silky, elegant with a long finish.</td>
</tr>
</tbody>
</table>
**ITALY, ABRUZZO**

265 MONTEPULCIANO D’ABRUZZO, IL BUCCO 2014

Concentrated dark cherry, coffee and bitter chocolate finish. A great crowd pleaser. True Montepulciano!

**ITALY, VENETO**

259 VALPOLICELLA CLASSICO RIPASSO TOMASSI, 2013

Deep ruby red, full-bodied, with gorgeous hints of black cherry, chocolate and well-ripened fruit. Rounded, velvety and lingering. The perfect choice for red meat!

**SPAIN, RIOJA**

277 RAMON BILBAO CRIANZA 2012

Deep ruby colour. On the nose it shows ripe wild berries and balsamic aromas with a subtle background of vanilla, pepper and bay leaf. On the palate it is structured and the clean hues of noble wood, well assembled with ripe fruits.

**SPAIN, RIBERA DEL DEURO**

279 LUCERO DEL ALBA 2013

Lucero is a deep purple colour with an aromatic nose of blackberry, Asian spices and a touch of oak. Following six months in French barriques. The palate is savoury, intense and full-bodied becoming complex with autumn fruits with mineral notes on a long finish.

**ITALY, PIEDMONT**

254 PIRA DOLCETTO D’ALBA 2014

Ruby red with some yeast sediments so not filtered. Tar and cherry on the nose; classic Dolcetto. Cherry and plum notes with tar and cigar notes on the palate. Good concentration, with medium tannins and balanced acidity that lets the fruit show through.

**AUSTRALIA, EDEN VALLEY**

298 GNARLY HEAD, OLD VINES ZINFANDEL 2011, GNARLY CELLARS

This intrepid Old Vine Zinfandel has an intense and powerful nose followed by a core of rich, dark raspberry and black cherry flavours. Layers of spice and chocolate are nicely balanced by complex French and American oak toast.

**NEW ZEALAND, MARLBOROUGH**

361 WALNUT BLOCK, PINOT NOIR 2013

WAIRAU VALLEY

This is one of the best pinots to come out of Marlborough. Perfumed aromas of red and dark cherries, plums and spice. It is Burgundian, savoury layered with plenty to savour.

**SOUTH AFRICA, STELLENSBOSCH**

322 BRAMPTON OLD VINE RED 2012

Attractive dark fruit and spice with hints of bell peppers on the nose, all leading to a succulent fleshy fruit core from the Shiraz supported by focused fine tannins and blackcurrant intensity from the Cabernet Sauvignon and Cabernet Franc. Great depth and dimension with a rampant range of flavours including red currants and mulberry fruit to arised and clove spice.
DESSERT WINES

FRANCE
375ML BTL
CHATEAU DE CLIMENS,  €65.00
CYPRES DE CLIMENS BARSAC GLASS
2009, SAUTERNES, BORDEAUX  €13.00
Redolent of baked, lightly caramelized apricots drizzled casually with gossamer strands of honey. Balanced with pineapple hints and a touch of coconut. Extremely focused wine that is refreshing and vibrant.

750ML BTL
CHATEAU DE MALLE, 2ème CRU CLASSE 2006,  €149.00
SAUTERNES, BORDEAUX  €16.60
Green apple, toffee and lemon tart aromas open to a dense, full body. Sweet, with caramel, cooked apple and light vanilla flavours & a long and oh so flavourful finish.

CALIFORNIA
375ML BTL
ESSENCIA, ORANGE MUSCAT  €40.00
2012, A. QUADY,  § SAN JOAQUIN VALLEY  €8.00
Aroma reminiscent of Orange Blossom and Apricot, and a lingering refreshing aftertaste. Essensia’s vibrant flavor makes it an excellent accompaniment to desserts, particularly chocolate, almonds, peaches, apples, or apricots.

375ML BTL
ELYSIUM, BLACK MUSCAT  €40.00
2012, A. QUADY,  § SAN JOAQUIN VALLEY  €8.00
Rose-like aroma and litchi like flavor. Wonderful with blue cheeses but also with red fruits, vanilla & dark chocolate desserts.

750ML BTL
CHATEAU DE NAVAILLES  €80.00
2012, A. QUADY,  § SAN JOAQUIN VALLEY  €8.90
Apple nose, fresh, balanced acidity, lively, elegant citrus aftertaste.

GERMANY
750ML BTL
L. GUNTRUM, OPPENHEIMER  €102.00
EISWEIN 1998, RHEINHESSEN GLASS  €20.50
A unique gift from nature. Deep gold in colour with heady aromas of mature yellow fruit, rich apricot and sweet spice, leading a full, sweet palate of vanilla, white chocolate & candied citrus peel, supported by good acidity and a long, lingering.

PORTS BY THE GLASS
DOW’S WHITE PORT,  €5.80
PORTUGAL
COCKBURNS RUBY PORT,  €6.20
PORTUGAL
DOW’S NIRVANA PORT,  €7.60
PORTUGAL

SHERRIES BY THE GLASS
ARGUESO, CREAM  § SANLUCAR DE BARRAMEDA, SPAIN  €5.50
ARGUESO AMONTILLADO  § SANLUCAR DE BARRAMEDA, SPAIN  €5.50
ARGUESO SAN LEON  § SANLUCAR DE BARRAMEDA, SPAIN  €5.50
MANZANILLA  § SANLUCAR DE BARRAMEDA, SPAIN  €5.50
TIO PEPE FINO  § JEREZ, SPAIN  €6.00
HARVEY’S BRISTOL CREAM,  § JEREZ, SPAIN  €6.00
WINTER’S TALE AMONTILLADO  § JEREZ, SPAIN  €6.00
CABALLERO AMONTILLADO  § JEREZ, SPAIN  €6.50

BY THE GLASS

WHITE WINE
MACON-LUGNY,  § SAINT PIERRE 2013, BOUCHARD, BURGUNDY, FRANCE  €12.00
DOUJHINER 2013, SOUTH REGION, FRANCE  €10.00
ZENATO, PINOT GRIGIO 2014, CAMPANIA, ITALY  €9.00
KAPUKA SAUVIGNON 2014, MARLBOROUGH, NEW ZEALAND  €8.00

CHAMPAGNE & SPARKLING
MASOTTINA PROSECCO  § DI TREVISO BRUT N.V., VENETO, ITALY  €9.50
FORGET-BRIMONT, BRUT, CHAMPAGNE, FRANCE  €16.00

ROSE
GOULENE ROSE D’ANJOU, 2014, PAYS D’OC, FRANCE  €8.50

RED WINE
CHINON, CUVEE TERROIR,  C. JOQUET 2010, LOIRE VALLEY, FRANCE  €13.50
CHATEAU PENIN, BORDEAUX SUPERIEUR, BORDEAUX, FRANCE  €10.50
CHATEAU VAUGELAS CORBIERE 2013, LANGUEDOC, FRANCE  €9.50
DOMAINE BOUSQUET, MALBEC 2014, MENDOZA, ARGENTINA.

FRANCE, LOIRE VALLEY
467 GOULENE ROSE D’ANJOU, 2014, PAYS D’OC  €34.00
A medium dry wine with a fruity flavour and a delicate bouquet.

AROMA

FRANCE

375ML BTL
CHATEAU DE CLIMENS,  €65.00
CYPRES DE CLIMENS BARSAC GLASS
2009, SAUTERNES, BORDEAUX  €13.00
Redolent of baked, lightly caramelized apricots drizzled casually with gossamer strands of honey. Balanced with pineapple hints and a touch of coconut. Extremely focused wine that is refreshing and vibrant.

750ML BTL
CHATEAU DE MALLE, 2ème CRU CLASSE 2006,  €149.00
SAUTERNES, BORDEAUX  €16.60
Green apple, toffee and lemon tart aromas open to a dense, full body. Sweet, with caramel, cooked apple and light vanilla flavours & a long and oh so flavourful finish.

CALIFORNIA
375ML BTL
ESSENCIA, ORANGE MUSCAT  €40.00
2012, A. QUADY,  § SAN JOAQUIN VALLEY  €8.00
Aroma reminiscent of Orange Blossom and Apricot, and a lingering refreshing aftertaste. Essensia’s vibrant flavor makes it an excellent accompaniment to desserts, particularly chocolate, almonds, peaches, apples, or apricots.

375ML BTL
ELYSIUM, BLACK MUSCAT  €40.00
2012, A. QUADY,  § SAN JOAQUIN VALLEY  €8.00
Rose-like aroma and litchi like flavor. Wonderful with blue cheeses but also with red fruits, vanilla & dark chocolate desserts.

750ML BTL
CHATEAU DE NAVAILLES  €80.00
2012, A. QUADY,  § SAN JOAQUIN VALLEY  €8.90
Apple nose, fresh, balanced acidity, lively, elegant citrus aftertaste.
CHAMPAGNE & SPARKLING

115  MASOTTINA PROSECCO
DI TREVISO BRUT N.V.,
VENETO ITALY
Aromatic profile is characterized by white peaches, with an occasional soapy note. Light-bodied with a fairly neutral palate.

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BRUT, CHAMPAGNE, FRANCE
Black grapes on nose, with lemon pastry, apple, oyster shell, sourdough and meringue. Structured, weighty and generous with stylish mousse. Long length.

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RUT N.V., REIMS,
CHAMPAGNE, FRANCE
An excellent champagne showing succulent flavours of peaches, exotic fruits, honey & citrus fruits. Round and fresh with a long, lingering finish.

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