

St. Claire's Vineyard

White wines

	bottle 0,5 l	1 dcl
Pinot Gris 2023, dry	250	65
Pinot Gris, 2024, dry	250	65
Botanica 2023, dry	250	65
Botanica 2024, dry	250	65
Müller Thurgau 2024, semi-dry	250	65
Klára 2024, dry	300	75
Traminer 2024, semi-dry	250	65
Riesling 2023, dry, the wine was aged in oak barrel	350	85
Riesling 2024, dry	300	75

Rose wine

	bottle 0,5 l	1 dcl
Klára 2024, dry	250	65

Red wines

	bottle 0,5 l	1 dcl
Pinot Noir 2021, dry	350	85
Neronet 2023, dry	350	85

Sparkling wines

	bottle 0,75 l	
Riesling, brut nature	590	
Riesling blanc de blancs, brut nature	590	
Pinot Noir rosé, brut nature	590	
Pinot Noir blancs de noirs, brut nature	590	

Spirits

	bottle 0,5 l	0,5 dcl
Gin Fata Morgana	850	95
Pomace spirit	490	60

Nonalcoholic beverages

Fizzy drink 0,4 l Maracuja with Jasmine, Elderflower, Lemon with Cucumber, Blueberry	65
Purezza Water 0,35 /0,75 l still / sparkling	35/55
Tonic Sanpellegrino, 0,33 l	70

Hot beverages

Espresso / Americano / Turkish coffee	60
Tea AHMAD black/green/fruit/herbal	60

Refreshments

Poultry liver pate with Armagnac 180 g	170
Pork chilli pate 170 g	170
Tapas - Jamon Serrano, Chorizo, Fuet 120 g	190
Tapas - 3 cheeses - Manchego, Iberico, GOAT'S in red 100 g	190
Tapas - Jamon Serrano, cheese, olives 120 g	190
Tapas - Fuet, Chorizo, cheese 120 g	190
Tapas for 2 people 290g (Baby gouda, pork prosciutto, spicy "Hungarian" sausage)	480
Almonds smoked/salted 50 g/Peanuts salted 70 g	50
Gouda Crackers 100 g	90
Marinated olives with sun-dried tomatoes 70 g	60
Pickled onions / cucumbers 70 g	50/30
Antipasti with fresh cheese 50 g	70
Extra bread	30
Mochi	75

Order at the bar please.
The list of allergens upon request.