

DRINKS

A GLASS OF SPARKLING WINE FOR EACH GUEST

JUICES AND SMOOTHIES

WE WILL MAKE ANY JUICE

orange / carrot / apple / celery / grapefruit / pineapple

JUICE MIXES

Green / apple, celery, cucumber, lime, mint 400

Yellow / orange, grapefruit, pear, grapes 400

Red / strawberry, raspberry, cilantro 450

SMOOTHIES

Berry / strawberry, blueberry, banana, goji 450

Energy / banana, coconut milk, nettle 450

Tropical / mango, pineapple, coconut 450

WARM UP

Cocoa 250

Hot chocolate with marshmallow 350

Raspberry tea 500 ml 380

Ginger with mint 500 ml 380

COFFEE

Ristretto 10 ml 200

Espresso 20 ml 200

Americano 100 ml 230

Macchiato 60 ml 200

Cappuccino 150 ml 280

Latte 250 ml 280

Halavah latte 250 ml 330

Flat White 250 ml 300

Raf coffee 200 ml 340

Orange raf 150 ml 330

CHOOSE THE MILK

almond / soy / low lactose

TEA / 500 ml

Earl Grey / assam / with thyme 300

Dian Hung 350

Jasmine 350

Puer Shu 350

Longjing 350

Milk Oolong 350

Milk Oolong 350

Tieguanyin 350

Gaba Oolong 400

TEA WITHOUT TEA

Ivan-Chay 250

Taiga 250

Rosehip 350

Ginger with pear 380

Sea buckthorn 380

Cranberry & raspberry 380

PORRIDGE / MUESLI / GRANOLA

Buckwheat, oatmeal with milk / water 230

Rice with raisins on milk 300

Millet with pumpkin on milk 350

Muesli with milk 330

Granola with yogurt, berries, banana and nuts 450

MILK

Cow 1,8% yogurt 350

Fermented baked milk, banana and oatmeal milkshake 480

Homemade cottage cheese with fresh raspberries 520

Curd casserole with black currant sauce and sour cream 350

Cheesecakes with cherries and sour cream 350

PANCAKES

Pancakes with sour cream / condensed milk / honey 320

Pancakes with red caviar 550

Pancakes with berries, maple syrup and vanilla sauce 550

Zucchini pancakes with sour cream 550

PASTRY

Classic croissant 290

Served with butter and orange jam

Croissant with almonds and frangipan 350

Grand roll with raisins 290

Curd ring with poppy seed 350

Pie of the day _____ 350

SANDWICHES / TOASTS

Croissant with salmon, cucumber and cream cheese 550

Croissant with mortadella and cheese 510

Croissant with tuna and green apple 510

Sandwich with pastrami 550

TOAST ON OUR BREAD

Avocado toast with cheese / egg / salmon 410 / 410 / 550

Hot rye toast with pastry, cheddar, egg and truffle 450

French toast with ricotta and crushed raspberries 550



BREAKFAST

Daily:
8:00 am - 12:00 am

EGGS

WE USE REGULAR AND ORGANIC EGGS

● regular egg

● organic egg

We will make fried eggs / omelet / scramble and add:

cheese / mushrooms / onions / spinach 150

salmon / pastrami / tomatoes 250

Shakshuka / eggs, tomatoes, yogurt, hot oil, cilantro and toast 410 / 440

Scramble with crab and sour cream 790 / 830

Egg white omelet with tomatoes, goat cheese and parsley 420 / 450

Chorizo hash / fried egg, chorizo, potatoes, Sriracha chili sauce and shallot 420 / 450

POACHED EGG

Benedict / poached egg, pastrami, brioche toast, Hollandaise sauce 590 / 620

Florentine / poached egg, spinach, Hollandaise sauce and brioche toast 390 / 420

Atlantic / poached egg, salted salmon, brioche, Hollandaise sauce 420 / 450

Kim Chi / poached egg, rice, avocado, smoked eel 420 / 450

Grand piano with crab / poached, crab, toast bryosh, Dutch sauce 990 / 1020

HEALTHY EATS

Matcha cappuccino 280

Jasmine cappuccino 280

Gluten-free chocolate banana muffin 150

Chia pudding with mango on coconut milk 330

Acai bowl with strawberries, banana, granola, coconut and chia seeds 650

Quinoa bowl with avocado and salsa 590

Gluten-free sweet potato pancakes with avocado mousse 550

Organic gluten-free oatmeal porridge on coconut milk 550

Carrot cake with pecan and coconut cream 480

BREAKING BAD

Borsch 480

Pho Bo soup with marbled beef 580

Slicing / mortadella and maasdam cheese 450

Vienna sausage with sauerkraut and mustard 450

Sandwich with scramble, Cheddar cheese, onion and Sriracha mayo 450

FRUITS AND BERRIES / 100 g

Raspberry 500

Blueberry 400

Strawberry 250

Banana 250

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SMOOTHIES

Smoothy berry / strawberry, blueberry, banana, goji 450

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Rosehip 350

Ginger with pear 380

Sea buckthorn 380

Cranberry & raspberry 380

MILK

Cow 1,8% yogurt 350

Fermented baked milk, banana and oatmeal milkshake 480

Cottage cheese with sour cream and fresh raspberries 520

Curd casserole with black currant sauce and sour cream 350

Cheesecakes with cherries and sour cream 350

PANCAKES

Pancakes with sour cream / condensed milk / honey 320

Pancakes with red caviar 550

Pancakes with berries, maple syrup and vanilla sauce 550

Zucchini pancakes with sour cream 550

Sweet potato pancakes with avocado mousse 550

EGGS

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cheese / mushrooms / onions / spinach 150

salmon / pastrami / tomatoes 250

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TOAST ON OUR BREAD

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BREAKING BAD

Borsch 480

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Sandwich with scramble, Cheddar cheese, onion and Sriracha mayo 450

FRUITS AND BERRIES / 100 g

Raspberry 500

Blueberry 400

Strawberry 250

Banana 250



BREAKFAST

Daily: 12:00 am - 2:00 pm



BRUNNEN FLAME

- Baked eggplant with crab, yogurt and black pepper sauce 990
- Tom Yam with BBQ shrimp 550
- Braised lentils with vongole, chorizo and poached egg 670
- Baked turkey shin with unagi sauce 550
- Penne Arrabiata with pastrami 690
- Pizza with pastrami, sauerkraut and jalapenos 850
- Minion "Gold Gorynich" 4700
- Warm apple pie with ginger ice cream 490

BREAD

ORGANIC SOUR BREAD FROM OUR FULL CYCLE WOOD STOVE BAKERY. YOU CAN ALSO BUY IT AND TAKE AWAY FOR 350 ROUBLES

Garlic
Seeds

White whole wheat
Borodinsky
Quinoa & chia *gluten free*

Wholegrain ryebread
Rye-wheat

STARTERS

- Oyster / Gilardo Mediterranean 350
- Pickled olives / Sicily, Italy 450
- Cheeses / Camembert and goat cheese with ash, gorgonzola / Smolensk 1150
- Meat delicacies / pancetta, chorizo, speck, parma, bresaola 650
- Smoked eel on baked potato 580
- ✿ Stracchatella with feijoa, lavender sauce and onions sibulet 690
- ✿ Burrata with pear, beetroot BBQ and black currant 590
- Duck liver paté with toast and maple syrup 450
- Sushi with marbled beef & foie gras 490
- Carpaccio of scallops and radish with truffles and ponzo sauce 750
- Carpaccio of Bluefin tuna with tomato bread 950
- Sea bass ceviche with red onion and sriracha sauce 550
- Smoked salmon 650
- Beef tartare with red caviar and potato pita bread 650
- Crab with avocado and bottarga 860

SANDWICHES ON OUR BREAD

- Crab, avocado and chili sauce 650
- Beef, tuna and brussels sprouts 420
- ✿ Eggplant, straciatella, pecan and unagi sauce 400
- Pears, Gorgonzola, prosciutto di parma and fennel 550

PASTA

- Rigatoni with tomatoes 580
- Orecchiette with smoked lamb 530
- Home fetuccini with white mushrooms 610
- Spaghetti with vongole and bottarga 910
- Ravioli with burrata and black truffle 650
- Spaghetti Bolognese 540
- Homemade spaghetti with pesto and smoked salmon 730

SALADS

- Salad from persimmon, goat cheese and pecan 590
- Beetroot salad with hazelnut, bottarga and pita bread 350
- Grilled chicken with couscous, tomatoes and spinach 570
- ✿ Mix of salads with brussels sprouts and curry sauce 410
- ✿ Green salad with asparagus, strawberry, avocado and nuts 510
- Salad with smoked sausages, potatoes, mushrooms 450
- ✿ Spelt, spinach, raspberry, pomegranate and red onion tabouleh 440
- ✿ Radish, apricot, pear, fennel, plum and honey dressing 450
- Seafood, romano salad, tomatoes and potatoes 950

SOUP

- Chicken noodles 430
- Cream of pumpkin soup 450
- Pho Bo 580
- Tomato soup with mussels and vongole 650
- Borscht with beef pastrami and smoked pear 480
- Aspen soup 560

PIZZA

- Margherita 450
- Four cheeses 680
- Gorgonzola cheese and pear 630
- Porcini mushrooms, shiitake and egg 690
- Pepperoni and yellow tomatoes 570
- Burrata and truffle 890
- Eel and spring onion 730
- Shrimps kimchi and teriyaki cucumbers 860
- Pizza "Gorynich" 860
- Mortadella / Gorgonzola and pear / Shrimps kimchi / Burrata and truffle*



GORYNICH

Instagram: @gorynichmoscow
Facebook: #gorynichmoscow
Twitter: #whiterabbitfamily

GRILL*

MEAT / 100gr

- Rib eye steak 830
- Fillet Mignon / Prime 1250
- Fillet Mignon / Choise 950
- Strip loin 710

DRY AGE / 100gr

- Porterhouse 790
- Rib eye on the bone «Cowboy» 950

CHOOSE THE CRUST / 30gr

- Roasted coffee 100
- Black pepper 100
- Onion chips 80

SUPPLEMENT FOR STEAK

- Porcini mushroom 50gr 200
- Foie gras 30gr 300
- Smoked cheese 30gr 200

RIBS / 100g

- Rack of lamb 590
- Pork 350

TONGUES / 100g

- Beef 480
- Lambs 460

SAUCES

- Creamy BBQ 100
- Pepper 100
- Tomato salsa 100
- Blue cheese 200
- Tartar 100

FISH AND SEAFOOD / 100gr

- Crab phalanges 910
- Tiger prawns 690
- Sea scallops 950
- Salmon 550
- Halibut 580
- Octopus 870

SMOKER from 19:00

- dishes are served with pickled cucumbers and jalapenos
- Brisket 350
- Beef ribs 850
- Sausages 350
- Whole sterlet / 400 r 1150

VEGETABLES IQ

- ✿ Broccoli with asian sauce 320
- ✿ Brussels sprouts with pecan 420
- ✿ Truffled french fries 250
- ✿ Potatoes with mushrooms 650
- ✿ Mashed potato with truffle 530
- ✿ Grilled avocado with chimichurri sauce 450
- ✿ Baked young carrots with yogurt and maple syrup 350
- ✿ Grilled vegetables 350
- ✿ Cauliflower with cheese sauce 430
- ✿ Roots with truffle sauce 450

FISH / SEAFOOD

- Cod with mashed potatoes 590
- Vongole with beans and shallots 630
- Crab sausage with avocado and mango mayo 890
- Octopus with baked potatoes and paprika sauce 1170
- Scallops with hummus and baked apples 990
- Crab phalanges in ginger sauce 1750
- Halibut and foie Gras with spinach 1350

MEAT / CHICKEN

- Duck with mashed potato and spinach 790
- Chicken breast with baby carrots and broccoli 560
- Beef burger with foie gras and truffled french fries 710
- Marbled beef burger in salad leaves 550
- Steam turkey cutlets with mushrooms in spinach leaves 570
- Beef cutlet "Gorynich" with lingonberry sauce 720
- Veal cheek with barley 690
- Beef rib with cabbage and onion mousse 950

DESSERTS

- ✿ Semolina pudding with fermented baked milk ice cream 450
- Lemon pie with white chocolate mousse 390
- Sour cream with persimmons and pecans 370
- Chocolate Fondant with Banana Seed 450
- Carrot cake 370
- Honey cake 390
- Chocolate truffles 150
- Pumpkin cheesecake 420



* this section shows the weight of raw products
Free Wi-Fi: Gorynich

WARM UP

Sea-buckthorn mango 500ml 380
 Almond milk
 with spices 250ml 380
 Raspberry tea 500ml 380
 Ginger, pineapple,
 kitchen herbs 500ml 380
 Masala 300ml 380
 Feijoa, sage, grapefruit 500ml 380

SMOOTHIES / 200ml

Banana, coconut
 and peanuts 500
 Mango, condensed milk
 and yogurt 450

COCKTAILS



Mamont mule 150ml 520
 Pumpkin, coconut, light rum 150ml 520
 Vodka northern berries, citrus cordial 100ml 520
 Rum, camomile, honey 100ml 520
 Auchentoshan, elderberry liquor, dry sherry 100ml 690
 Maker's mark, pineapple, mint 150ml 550
 Vodka, tomato water, strawberry, tarragon 100ml 520
 Jim Beam, banana, campari, vermouth 150ml 600
 Vermouth, rum, pineapple, coconut, strawberry 150ml 520
 Wine, white porto, thyme, grapefruit 150ml 520
 Macallan 12 y.o., cherry, tonic 200ml 690
 Macallan 12 y.o., vermouth, apricot liquor 130ml 690

SEASONAL COCKTAILS

Persimmon, banana, white wine 150ml 560
 Pepper vodka, smoked beets, BBQ sauce 220ml 560
 Rum, port with spices, honey pumpkin 120ml 560

HOT COCKTAILS

White mulled wine 200ml 560
 Red mulled wine 200ml 560

APERITIFS / 50ml

Campari 420
 Aperol 420
 Suze 400
 Ricard 400

VODKA / 50ml

Mamont 400
 Onegin 400

POLUGAR / 50ml

White Rabbit Reserve 550
 Wheaten 550
 Rye 600

DISTILLATES / 50ml

Breadbird 400
 Cachaca 410
 Pisco Barsol 550

TEQUILA / 50ml

Sauza Silver 450
 Sauza Tres Generaciones 680
 Casa Montelobos 650
 Don Julio Reposado 950

WHISKEY / 50ml

/ IRELAND

Jameson Cask Mates 580

/ AMERICA

Jim Beam 450
 Jim Beam Double Oak 500
 Maker's Mark 550
 Buffalo Trace 500

/ SCOTLAND

Macallan Triple Cask 12 650
 Macallan 12 y.o. Double Cask 650
 Macallan Fine Oak 18 y.o 1350
 Macallan Fine Oak 21 y.o 3900
 Highland Park 12 y.o 600
 Auchentoshan Three Wood 980
 The Naked Grouse 650
 The Famous Grouse Finest 500
 Monkey Shoulder 550
 Glenfiddich 12 y.o. 790
 Glenmorangie Original 650
 Glenmorangie Nectar 950
 Glenmorangie Signet 2400

/ JAPAN

Hibiki Japanese Harmony 900
 Nikka Pure Malt Black 950

RUM / 50ml

Brugal 1888 970
 Sailor Jerry 460
 Angostura Reserva 400
 Angostura 5 500
 Angostura 7 680
 Angostura 1919 960
 Mezan Jamaica XO 550
 Plantation Pineapple 600
 Botucal Reserva Exclusiva 600
 Zacapa 23 990

GIN / 50ml

Beefeater Dry 500
 Bols Genever 550
 Hendrick's 690
 Kyro Napue 900
 Monkey 47 990
 London Dry Sipsmith 950

COGNAC / BRANDY / 50ml

Courvoisier VSOP 650
 Courvoisier Napoleon 820
 Courvoisier XO 1850
 Hennessy VSOP 900
 Hennessy XO 2950
 Hennessy Paradis 11500

CHINESE TEA / 500ml

Dian Hung 350
 Jasmine 350
 Puer Shu 350
 Longjing 350
 Milk Oolong 350
 Da Hong Pao 350
 Tieguanyin 350
 Gaba Oolong 400

TEA WITHOUT TEA / 500ml

Chamomile 250
 Altai collection 250
 Ivan Chay 250
 Katun 250
 Taiga 250
 Rosehip 350
 Osmanthus 350

COFFEE

Ristretto 10ml 200
 Espresso 20ml 200
 Americano 100ml 230
 Double Espresso 40ml 230

WITH MILK

Macchiato 60ml 200
 Cappuccino 150ml 280
 Latte 250ml 280
 Raf coffee 200ml 340
 Flat White 250ml 300

PORTO WINE / 80ml

Warre's Kings Tawny /
 White Port 490
 Grahams Six Grapes 580

SHERRY / 80ml 550

Valdespino Fino / Cream /
 Amontillado / Oloroso
 Pedro Ximenes

VERMOUTHS / 50ml

Martini Ambrato / Rubino 370
 Byrrh 500

DIGESTIFS / 50ml

Becherovka 420
 Jagermeister 420
 Grand Absente 420
 Fernet Branca 420
 Branca Menta 420
 Amaro Montenegro 420
 Beluga Hunting Berry 400
 Beluga Hunting Herbal 400
 Pacharán 470

LEMONADES / 200ml

Tarragon with cucumber 350
 Raspberries with basil 350
 Watermelon and coconut 400

FRUIT DRINKS / 200ml

Cranberry 250
 Cowberry 270
 Sea-buckthorn 250

FRESH JUICES

DETOX JUICES

Revival / celery, mint, apple 450
 Energy / grapefruit, ginger, mint 450
 Purification / cucumber, pineapple, ginger 450
 Enlightenment / Apple, cucumber, mint 450
 Pleasure / carrot, pineapple, coconut 450
 Grapefruit, apple, orange, carrots 250ml 350
 Celery 250ml 400
 Pineapple 250ml 450

BEER

Bud 330ml 320
 Corona Extra 330ml 470
 Goose Island IPA 347ml 520
 Goose Island Ale 347ml 520
 Becks Blue n/a 330ml 420

DRAFT BEER

Lefe Blonde 330ml 420
 Lefe Brune 330ml 420
 Spaten 500ml 480

CIDER

The Good Cider Peach 250ml 480

WATER 330ml / 750ml

Evian 310 / 520
 Badoit 310 / 520

SOFT / 250ml

Pepsi, 7up, Mirinda, Tonic 250ml 240
 Ginger ale 250ml 240

JUICES

The juice "Ya" 200ml 190
 apple, cherry, orange, tomato



TOP BIT

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 #whiterabbitfamily



Topbitch

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BY GLASS

SPARKLING	
Prosecco Extra Dry, Valdo	450
Ferrari Rose Brut	800
'R' de Ruinat	1600
Ruinart Rose	1800
WHITE	
2016 Pfefferer, Colterenzio, Italy	550
2016 Gruener Veltliner, Ewald Gruber Wein	700
2016 Riesling "Von Unserm", Balthasar Ress, Germany	750
2016 Gavi Il Valentino, La Scolca, Italy	660
2015 Chablis, Domaine Jean Collet et Fils, Bourgogne	1100
ROSE	
2016 M De Minuty, Chateau Minuty, France	600

RED	
2016 Cabernet Franc Likuriya, Lefkadia, Russia	500
2016 Malbec ultra, Kaiken, Argentina	580
2014 Spatburgunder Merdinger Buhl, Heger, Germany	630
2014 Shiraz The Footbolt, D'arenberg, Australia	770
2013 Clarendelle By Haut-Brion, France	900
SWEET	
2016 Kabir Moscato Passito di Pantelleria, Donnafugata	750
2012 Recioto della Valpolicella Classico, Giovanni Allegrini	980
ORANGE LOVE	
2015 Rkatsiteli Dry Amber, Teleda, Georgia	800

SPARKLING

Ferrari, Brut, Italy	4000
Cava Gran Cuvée Brut Reserva, Mont Marcal, Spain	4600
Cremant d'Alsace Brut, Wolfberger	5000
Gruener Veltliner Brut Reserve, Schloss Gobelsburg	5800
Franciacorta, Ca'del Bosco, Italy	6700

PET-NAT

2017 Pet' Nat Tour Des Gendres , Chateau Tour des Gendres, France	3800
2016 Anarchia Constituzinale Moscato sweet, Vigneti Massa, Italy	4400
2016 Flora, Michael Gindl, MG vom Sol, Austria	4700
2016 Pizzicante vino frizzante, Le Coste, Italy	5000
2017 Pet Nat by Pavel Shvets for RAW (in assortment), Russia ...	5300
2016 RedBulles, Domaine des Bodines, France	5500
2015 Theodora Gut Oggau, Austria	6100
2015 Puppet Nat rose, Baptiste Cousin, France	8800

CHAMPAGNE

NV Marguet Pere & Fils Shaman 12 Grand Cru Extra Brut	9900
NV Eric Rodez Blanc de Noirs Brut Ambonnay Grand Cru	10000
NV Chartogne-Taillet Brut	11200
NV Ruinat Blanc De Blancs	12100
NV Pinot Noir Zero Dosage, Champagne Drappier	12800
NV Fracoise Bedel Comme Autrefois Brut	14000
NV Krug Grande Cuvée	32000

ROSE

Piper-Heidsieck, Sauvage Rose	9800
Andre Beaufort. Demi-Sec Rose	14000

VINTAGE

2009 Pierre Peters Cuvee L'esprit Blanc De Blanc Brut Grand Cru	11900
2005 Francoise Bedel L'ame De La Terre Extra-Brut	13000
2009 Cristal, Louis Roderer, France	23500
2006 Taittinger Comtes de Champagne Blanc de Blancs	25000
2009 Dom Pérignon	28000

CIDER

Bouche Brut de Normandie, Christian Drouin, France	1650
Poire Authentique, Eric Bordelet, France.....	2200

0.375 L

WHITE	
2016 Chablis, Domaine Garnier et Fils, France, Bourgogne	2900
2015 Gewurztraminer, Trimbach, France, Alsace	3300
2017 Roero Arneis, Cornarea, Italy, Piemonte	3700
RED	
2016 Valpolicella, Brigaldara, Italy, Veneto	3400
2015 Chateaneuf-du-Pape Telegramme, Vignobles Brunier, France, Rhone ..	4700
2010 Chateau Angludet, Margaux, France, Bordeaux	6400

1.5 L

WHITE	
2015 Petit Chablis, Patrick Piuze, France, Bourgogne	9900
2011 Cervaro della Sala, Castello Della Sala, Italy, Umbria	19500
2008 Riesling Trocken Idig Gg, A. Christmann, Germany, Pfalz	28000
RED	
2017 Camins del Priorat, Bodegas Alvaro Palacios, Spain, Priorat	9500
2010 Sierra Cantabria Reserva, Spain, Rioja	11400
2016 Le Difese, Tenuta San Guido, Italy, Toscana	15500
2014 Primitivo di Manduria Sessantanni, Feudi di San Marzano, Italy, Molise ...	15500
2007 Chateau d'Angludet, Margaux	20900
2009 Barolo Bussia, Prunotto, Italy, Piemonte	28100

DIGESTIFS 50ML

GRAPPA	
Grappa Il Moscato di Nonino	750
Grappa Tignanello, Marchesi Antinori	1500
2009 Grappa Bric del Gaian, Distilleria Berta	2100
DISTILLATES	
Zlatna Dunja	550

CALVADOS	
Calvados 8 Ans d'Age, Roger Groult	1100
ARMAGNAC	
Chateau de Laubade XO	1900
COGNAC	
Hine Antique, XO Premier Cru	2800

WINE

