

Champagne

vintage | price
NV | 675

Brut Rosé

Fluteau – Aube, Champagne - France
100% Pinot Noir

Sparkling Wine - White

Kruner Sider - Hardanger, Norway

Aroma & Gravenstein Apples

2008 | 375

Monterosso Val d'Arda «Sur Lie»

♥ **Croci Tenuta Vitivinicola – Emilia Romagna, Italy (organic)**

50% Malvasia/Moscato 30% Trebbiano 20% Ortrugo/Sauvignon Blanc

2008 | 395

Prosecco di Valdobbiadene Brut

♥ **Silvano Follador - Veneto, Italy (biodynamic)**

2009 | 500

Spumante Metodo Classico Non Dosage

Murgo - Mt. Etna (Sicilia), Italy

100% Nerello Mascalese

2006 | 495

SO2 Les Années Folles

♥ **L'Opéra des Vins, Jean-Pierre Robinot - Loire (natural)**

100% Gamay

2009 | 495

SO2 Fête Em Bulles

♥ **Les Vignes de L'Ange Vin, Jean-Pierre Robinot - Loire (natural)**

100% Chenin Blanc

2009 | 495

SO2 St. Geneviève Extra Brut

♥ **Clos des Vignes du Maynes- Burgundy (Biodynamic)**

NV | 550

Sparkling Wine – Orange

Malvasia Secco

♥ **Camillo Donati - Emilia Romagna, Italy (natural – 14 days on the skins)**

2008 | 450

Sparkling Wine – Rosé

Crémant de Bourgogne Brut

♥ **René Lamy - Burgundy, France (organic)**

100% Pinot Noir

NV | 495

Sparkling Wine – Red

Rosso della Bandita

♥ **Camillo Donati - Emilia Romagna, Italy (natural)**

Blend of Barbera, Lambrusco, Malvasia & Trebbiano - Fresh and lightly sparkling red wine with aromas of red berries, flowers & a hint of grass. Very fresh also in the mouth, with a nice mousse, fine acidity, good length with a clean, dry finish. Fun!

2006 | 395

White Wine

	vintage	price
France		
Chablis		
♥ <i>Domaine Pattes Loup/Thomas Pico – Burgundy (organic)</i>	2007	525
Bourgogne Chitry		
♥ <i>Alice et Olivier De Moor – Burgundy (organic)</i>	2008	550
Ⓢⓐ Mâcon Cruzille	2007	575
♥ <i>Clos des Vignes du Maynes- Burgundy (Biodynamic)</i> <i>100 % Chardonnay</i>		
Riesling Les Éléments	2008	495
♥ <i>Domaine Bott Geyl - Alsace (biodynamic)</i>		
Riesling Schlossberg - Grand Cru	2008	675
♥ <i>Domaine Bott Geyl - Alsace (biodynamic)</i>		
Gewurztraminer Steinert - Grand Cru	2003	595
♥ <i>Pierre Frick - Alsace (biodynamic)</i>		
Pinot Gris Clos Saint-Théobald Rangén de Thann	2007	800
♥ <i>Domaine Schoffit - Alsace Grand Cru (biodynamic)</i>		
Sauvignon No2	2009	550
♥ <i>Clos Roche Blanche - Loire (biodynamic – no sulfur at bottling)</i>		
Le Grand Blanc	2007	550
♥ <i>Henri Milan - Provence (organic – a little sulfur at bottling)</i> <i>Grenache Blanc, Rolle, Roussane, Chardonnay, Muscat Petit Grains</i>		
Le Carée	2007	550
♥ <i>Henri Milan - Provence (organic – a little sulfur at bottling)</i> <i>Roussane</i>		
La Serre	2009	475
♥ <i>Domaine Sainte Croix – Languedoc-Roussillon (organic)</i> <i>60% Grenache Blanc 40% Grenache Gris (fewer than 1000 bottles made)</i>		
Germany		
Graacher Himmelreich Riesling Kabinett	2009	375
<i>Dr. Ernst Loosen - Mosel-Saar-Ruwer</i>		
Riesling Trocken	2009	450
♥ <i>Clemens Busch – Mosel-Saar-Ruwer (biodynamic)</i>		
Wachenheimer Riesling Trocken	2008	450
♥ <i>Dr. Bürklin-Wolf – Pfalz (biodynamic)</i>		
Riesling Basis	2009	425
♥ <i>Weingut Battenfeld-Spanier - Rheinhessen (biodynamic)</i> <i>Fresh, clean and floral with aromas of apples & a hint of peach & minerals. Light & fresh with good acidity & crisp finish</i>		



White Wine



	vintage	price
Germany		
Riesling C		
♥ Weingut Kühling-Gillot - Rheinhessen (biodynamic) <i>Fresh and floral with apple & mineral overtones. Good acidity with apples also on the palate with a dry finish.</i>	2005	575
Oppenheim Sackträger Riesling	2005	625
♥ Weingut Kühling-Gillot - Rheinhessen (biodynamic)		
Nackenheim Rothenberg Riesling - G.G.	2007	800
♥ Weingut Gunderloch - Rheinhessen		
Austria		
Grüner Veltliner Hoher Rain	2009	475
♥ Geyerhof – Kremstal (biodynamic)		
Italy		
Roero Arneis	2008	400
♥ Filippo Gallino - Piemonte (organic)		
Arcese	2008	475
♥ Bera Vittorio e Figli - Piemonte (organic – no sulfur at bottling) <i>60% Cortese 20% Arneis 20% Favorita</i>		
Verdicchio di Matelica	2009	400
♥ Colle Stefano – Marche (organic)		
Catarratto	2008	450
♥ Porta del Vento – Sicily (natural)	2007	
Spain		
Rupestris	2009	450
♥ Celler Pardas – Penedès, Spain (organic)		
Igrexario de Saiar Albariño	2009	450
♥ Benito Santos – Rias Baixas (Organic)		
Hungary		
Tokaji Muskotáli Száraz (Dry)	2008	450
♥ Pendits – Tokaj (Biodynamic)		
Lebanon		
Jeune	2007	450
♥ Chateau Musar – Bekaa Valley (Organic) <i>Viognier-Chardonnay-Vermentino</i>		

Orange Wine

A «new» term given to wines made from white grapes where the juice of the grapes is kept in contact with the grape skins for a period of time after crushing. The resulting wines are orange-colored, often very aromatic, yet bone dry on the palate. Great with food!

	vintage	price
Italy		
 Sassaia	2009	475
 La Biancara - Angiolino Maule- Veneto (natural – 48 hours on the skins)		
 Verduzzo Friulano	2006	575
 Bressan - Friuli-Venezia Giulia (natural – 14 days on the skins)		
 Carat	2004	575
 Bressan - Friuli-Venezia Giulia (natural – 20-25 days on the skins) Friulano, Malvasia, Ribolla Gialla	2006	
Bianco (sold out)		695
 Dario Prinčič - Friuli-Venezia Giulia (natural – 8-15 days on the skins) Pinot Grigio, Chardonnay, Sauvignon Blanc		
EXtrò 3 (sold out)	Solera	695
 Edi Kante - Friuli-Venezia Giulia (organic – 7-20 days on the skins) Vitovska, Malvasia, Chardonnay		
 Vitovska (amphora)	2006	695
 Vodopivec - Friuli-Venezia Giulia (natural – 60-70 days on the skins)		
Malvasia Piume	2006	450
 Azienda Agricola Martilde di Antonella Tacci- Lombardia (Biodynamic – 7 days on the skins)		
Solea	2003	575
 Luca Roagna- Piemonte (natural – 14 days on the skins) Chardonnay, Nebbiolo		
 Ageno	2006	600
 La Stoppa - Emilia Romagna (natural – 10-11 months on the skins)		
 Santa Chiara	2008	695
 Paolo Bea – Umbria (natural – 20 days on the skins) 20% Grechetto, 20% Malvasia, 20% Sauvignon Blanc, 20% Garganega, 2% Chardonnay		
 Saharay	2008	675
 Porta del Vento – Sicily (natural – two weeks on the skins) 100% Catarratto		
 Serragghia Bianco	2007	725
 Gabrio Bini – Sicily (natural – 6 months on the skins) 100% Zibbibo (Moscato d'Alessandria)		
Slovenia		
Rebula Selekcija	2003	575
 Borut Blazic - Goriška Brda (organic – 7 days on the skins)		
Malvazija	2007	625
 Klinec – Medana Brda (organic – 10 days on the skins)		
Jakot	2007	625
 Klinec – Medana Brda (organic – 8 days on the skins)		
Rebula Selekcija	2006	650
 Marjan Simčič - Goriška Brda (organic – 6 months on the skins)		

Rosé Wine

	vintage	price
Sumol Rosat		
♥ <i>Celler Pardas – Penedès, Spain (organic)</i>	2009	450
SO2 Coule Douce		
♥ <i>La Treille Muscate (Catherine Marin-Pestel) - Languedoc-Roussillon (natural)</i>	2009	450

Red Wine

France

biojô nuovo ;-) (Beaujolais-Villages Nouveau)	2009	475
♥ <i>Crêt de Ruyère/Cathy & Jean-Luc Gauthier (with Jean-Marc Brignot) - Burgundy (biodynamic)</i> 100% Gamay - Only 4 grams/liter of Sulfur Dioxide added to tanks before grapes arrived into the winery. No detectable sulfur at time of bottling. Made by perhaps the greatest natural wine maker in France		
Marsannay Cuvée Marie Ragonneau	2008	550
♥ <i>Domaine Charles Audoin - Burgundy (organic)</i> 100% Pinot Noir - Warm rich notes of cherry, plum and wild berry. A nice and balanced pinot noir with lingering aftertaste.		
Volnay "Les Robardelles" - Magnum	2007	1795
♥ <i>Domaine Huber-Verdereau - Burgundy (Biodynamic)</i> 100% Pinot Noir - Fresh, clean & exciting Burgundy with sublime fruit with aromas of raspberries, flowers and a hint of oak. Well-structured & fruity wine with good acidity, good fruit & good length with a silky finish.		
SO2 Mâcon Cruzille	2007	575
♥ <i>Clos des Vignes du Maynes- Burgundy (Biodynamic)</i> 100% Gamay		
SO2 Poulsard Vieilles Vignes	2007	525
♥ <i>Stéphane Tissot - Jura (biodynamic)</i>		
Côtes du Rhône	2005	475
♥ <i>Domaine de La Gramière - Southern Rhône (natural - just a pinch of sulfur at beginning)</i> 80% Grenache 15% Syrah 5% Mourvèdre		
Peter's Vineyard Syrah	2007	475
♥ <i>Domaine de La Gramière - Southern Rhône (natural - just a pinch of sulfur at beginning)</i> 90% Syrah 10% Grenache		
Fontanilles	2006	450
♥ <i>Domaine des 2 Ânes - Corbieres, Languedoc-Roussillon (organic)</i>		
Faugères Cuvée Papillon	2008	400
♥ <i>Domaine Raymond Roque - Faugères, Languedoc-Roussillon (organic)</i> 60% Grenache 30% Syrah 10% Mourvèdre		
SO2 L'Effrontée – Magnum	2007	850
♥ <i>La Treille Muscate (Catherine Marin-Pestel) - Languedoc-Roussillon (natural)</i> 100% Carignan		

Red Wine




	vintage	price
France		
Cuvée Pif		
♥ Clos Roche Blanche - Loire (biodynamic – no sulfur added at bottling) 50% Côt 50% Cabernet Franc	2008	400
Bourgueil Trinch!	2006	450
♥ Catherine & Pierre Breton - Loire (organic – minimal sulfur added only at bottling) 100% Cabernet Franc		
P'tite Gâterie	2007	475
SO2 ♥ Domaine Griottes - Loire (natural) 40% Pineau d'Aunis 30% Cabernet Franc 30% Gamay		
Concerto d'Oniss	2009	475
SO2 ♥ L'Opéra des Vins, Jean-Pierre Robinot - Loire (natural) 100% Pineau d'Aunis	2006	
Le Regard du Loir	2009	575
SO2 ♥ Les Vignes de L'Ange Vin, Jean-Pierre Robinot - Loire (natural)		
Rouge Sans Soufre Ajouté	2009	500
SO2 ♥ Henri Milan - Provence (organic) Grenache Noir, Syrah, Cabernet Sauvignon		
Italy		
Barbera d'Asti Asinoi	2009	425
♥ Carussin - Piemonte (biodynamic) Fresh, clean and typical Barbera with aromas of cherries, flowers, humus and a hint of barn. Fruity, acidic and structured with good concentration & length.		
SO2 ♥ Semplicemente Vino Bellotti Rosso Cascina degli Ulivi - Piemonte (natural) Dolcetto & Barbera	2009	425
SO2 ♥ Dolcetto Diogene Valle Unite - Piemonte	2009	450
SO2 ♥ Dolcetto d'Alba Sant'Anna Ferdinando Principiano - Piemonte (biodynamic)	2009	475
Barolo Serralunga	2005	550
♥ Ferdinando Principiano - Piemonte (biodynamic) 100% Nebbiolo		
Barolo Vigna Rocche	1999	1250
♥ Erbaluna - Piemonte (Biodynamic)		
Sassella Ultimi Raggi – Magnum	2004	1700
♥ Ar. Pe. Pe. - Lombardia (organic)		
Sassella Rocce Rosse – Magnum	1999	1800
♥ Ar. Pe. Pe. - Lombardia (organic)		
Schioppettino	2004	625
SO2 ♥ Bressan - Friuli-Venezia Giulia (natural)		
Pignol	1999	875
SO2 ♥ Bressan - Friuli-Venezia Giulia (natural)		

Red Wine

Italy

	Rosso Masieri <i>Angiolino Maule / La Bianca - Veneto (natural)</i> 100% Merlot	2009	475
			
	Orcia Rosso Selvarella <i>Podere Sante Marie - Toscana (natural)</i> 100% Sangiovese	2009	500
			
	Chianti Colli Senesi <i>Azienda Agricola Pacina - Toscana (organic)</i>	2005	525
			
	Aglianico Zi Filicella <i>Ciro Picariello - Campania</i>	2007	475
			
	Maqué <i>Porta del Vento - Sicilia (natural)</i>	2009	450
			
	Rosso del Contadino 6 <i>Frank Cornelissen - Sicilia (natural)</i>	2008	500
			
	Il Frappato <i>Arianna Occhipinti - Sicilia (organic)</i>	2006 2007	575
			

Spain

	Rayos Uva <i>Olivier Rivière - Rioja (Organic)</i> Tempranillo & Grenache	2009	400
			
	Casar de Valdaiga <i>Peréz Caramés - Bierzo (Organic)</i> 100% Mencía	2009	400
			
	7 Fuentes <i>Soagranorte - Valle de la Orotava, Tererife - Canary Islands (Organic)</i> 100% Listan Negro	2009	425
			

Lebanon

	Jeune (sold out) <i>Chateau Musar - Bekaa Valley (Organic)</i> Cinsault-Syrah-Cabernet Sauvignon	2007	475
			

New World

	Four Thirteen <i>Donkey & Goat - Berkley, California (Organic)</i> 46% Syrah 33% Grenache 18% Mourvèdre 3% Cunoise	2008	500
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Dessert & Fortified Wine

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BAR & KJØKKEN
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	vintage	price
Malvasia Dolce Frizzante		
♥ <i>La Stoppa – Emilia Romagna, Italy</i>	2009	350
	g/l	55
Moscato d' Asti		
♥ <i>Bera Vittorio e Figli - Piemonte, Italy</i>	2008	425
100% Moscato	g/l	55
Passito di Refrontolo (37,5cl) – (Red)		
<i>Vincenzo Toffoli- Veneto, Italy</i>	2005	570
100% Marzemino	g/l	95
☉ Recioto della Valpolicella (50 cl) – (Orange)		
♥ <i>La Biancara - Angiolino Maule- Veneto, Italy (natural)</i>	2004	650
100% Garganega	g/l	90
Sorie della Maremma Toscana (37,5cl) – (White)		
♥ <i>Campi Nuovi- Toscana, Italy (organic)</i>	2006	510
100% Ansonica	g/l	85
Zwiegelt Schilfwein (37.5cl) – (Rosé)		
<i>Angerhof Tschida - Burgenland, Austria</i>	2004	570
	g/l	95
Tokaji Aszú 4 Puttonyos (50,cl)		
♥ <i>Pendits – Tokaj (Biodynamic)</i>	2001	625
100% Furmint	g/l	90
La Gitana Manzanilla (50cl)		
<i>Bodegas Hidalgo - Sanlúcar de Barrameda, Spain</i>	NV	400
100% Palomino - Light, fresh with hints of the sea. Very dry. Pairs well with many foods. Try it!	g/l	55
Oloroso (37,5cl)		
<i>Herederos de Argüeso - Sanlúcar de Barrameda, Spain</i>	NV	400
100% Palomino	g/l	65

organic, biodynamic or natural wine!

Alcohol Free Choices



Discovery Apple Juice

Spildegarden - Hardanger, Norway

100% Discovery Apples- Pasteurized, non-filtered. The juice is very fruity, fresh and acidic. Great as an aperitif or with food

vintage

2010

price

145

Alcohol Free Red/White 55,-

Wine Director & Sommelier - Joseph R. Di Blasi
Sommelier - Monica Berge