

DRINKS PAIRING	<p>Drinks pairing €65</p> <p>Pairing wine by the glass €9,50</p> <p>Pairing sake by the glass €11,50</p>
BEERS & COCKTAILS	<p>Butcher's tears, Animal Space, white saison, tap €4,50</p> <p>Bavaria, 0.0% original non alcoholic beer €3,50</p> <p>Ginza fizz - Oyester 44 vodka, yuzu sake, yuzu soda, agroposta lemonade €14</p> <p>Blackcurrant wood gimlet - Roku gin, lime juice, blackcurrant wood syrup and oil €14</p> <p>Sober green fairy - Lyre's non-alco absinthe, ginger syrup, elderflower tonic €7</p>
SAKE	<p>Cloudy, Kawatsuru, Kagawa €9 / €72</p> <p>Junmai Gin-no kurenai, Amabuki Brewery, Saga €10 / €77</p> <p>Junmai Ginjo Tange Sazen, Ikekame, Fukuoka €10,50 / €80</p> <p>Junmai-ginjo Ichigo Kobonama, Amabuki Brewery, Saga €10,50 / €80</p> <p>Junmai Daiginjo, Kawatsuru, Kagawa €13 / €105</p>
SPARKLING	<p>Tradition, Domaine Lelarge Pugeot, Pinot Meunier, Pinot Noir, Chardonnay, NV, Champagne, France €52 (<i>half bottle</i>) / €89</p> <p>Du Riffi à Beaulieu, Domaine Bobinet, Chardonnay, Chenin Blanc, NV, Loire, France €10,50 / €54</p>
WHITE	<p>Piak! Blanc, Domaine Bobinet, Cabernet Franc, 2021, Loire, France €42</p> <p>Rock & Porcelaine, Hubert and Heidi Hausherr, Gewürtztraminer, Pinot Gris, Riesling, 2017/18, Alsace, France €56</p> <p>Blanc, Andréa Calek, Viognier, Chardonnay, 2015, Ardèche, France €72</p> <p>La Carrée, Henri Milan, Roussane, 2016, Provence, France €108</p>
ORANGE	<p>Les Oubliés, Domaine D'ici La, Altesse, 2020, Bugey, France €52</p> <p>Blanc • Noir, Les Frères Soulier, Grenache Blanc, Grenache Noir, 2020, Gard, France €63</p> <p>Luna & Gaia, Domaine Milan, Chardonnay, Muscat Blanc, Vermentino, Roussanne, 2019, Provence, France €65</p>
RED	<p>Terre de Bois, Domaine de Gressac, Grenache, Mouvèdre, 2015, Pays du Gard, France €42</p> <p>Coteaux Bourguignons, Chapuis Frères, Gamay, 2020, Burgundy, France €54</p> <p>C.L.O.S., Domaine Milan, Grenache, Syrah, 2018, Provence, France €72</p>