

## Wine List

### Red

#### Spain

##### D.O. Catalunya



#### Clos d'Agon (2001)

Bottle (75 cl)

Grape variety: Syrah, Cabernet-Sauvignon

Pairing: Feathered game, Pork at the oven, Grilled Ox

**79,00 €**

##### D.O. Conca de Barberà



#### Intramurs de Poblet (2018)

Bottle (75 cl)

Grape variety: Tempranillo, Merlot, Cabernet-Sauvignon

Pairing: Red meats, Cold meats, Roasts

**17,00 €**



#### Josep Foraster Trepac (2019)

Bottle (75 cl)

Grape variety: Trepac

Pairing: Rice, Pasta, Meats, Creamy Cheese

**19,00 €**



#### Abadia de Poblet (2016)

Bottle (75 cl)

Grape variety: Tempranillo, Red Grenache, Trepac, Monastrell

Pairing: Cold meats, White meats, Red meats

**20,00 €**

#### D.O. Costers del Segre



#### Castell del Remei Gotim Bru 50cl (2018)

50 cl

Grape variety: Cabernet-Sauvignon, Tempranillo, Merlot, Syrah, Garnacha

Pairing: Red meats, Snacks, Stews, Meat Rice

**9,00 €**



#### Vol d'Ànima de Raimat (2018)

Bottle (75 cl)

Grape variety: Cabernet-Sauvignon, Tempranillo, Syrah

Pairing: Meats, Cold meats, Roasts, Cheese, Ham

**15,00 €**



#### Baldomà Selecció (2018)

Bottle (75 cl)

Grape variety: Cabernet-Sauvignon, Merlot, Bobal

Pairing: Soft cheese, White meats, Cold meats, Meat Rice, Eggs

**16,00 €**



#### Castell del Remei Gotim Bru (2018)

Bottle (75 cl)

Grape variety: Cabernet-Sauvignon, Tempranillo, Merlot, Syrah, Garnacha

Pairing: Red meats, Snacks, Stews, Meat Rice

**18,00 €**

# Wine List

## Red



### Algés (2013)

Bottle (75 cl)

Grape variety: Tempranillo, Syrah

Pairing: Grilled meat, Meat Rice

19,00 €



### Bru de Verdú (2017)

Bottle (75 cl)

Grape variety: Merlot, Syrah

Pairing: Rice, White meats, Red meats,  
Lamb, Cold meats

19,00 €



### Comalats Esparver (2018)

Bottle (75 cl)

Grape variety: Cabernet-Sauvignon, Syrah

Pairing: Meats, Semi-cured Cheese, Pates,  
Salads

19,00 €



### Pura vida (2016)

Bottle (75 cl)

Grape variety: Garnacha, Tempranillo, Syrah

Pairing: Red meats, Grilled chicken

19,00 €



### Cérvoles (2016)

Bottle (75 cl)

Grape variety: Tempranillo,  
Cabernet-Sauvignon, Garnacha, Merlot

Pairing: Poultry, Meats

28,00 €

## D.O. Empordà



### Llavors (2017)

Bottle (75 cl)

Grape variety: Cabernet-Sauvignon, Merlot

Pairing: Meat Rice, Cold meats, Red meats,  
Mushrooms, Mature cheeses

15,00 €



### Puntipart (2016)

Bottle (75 cl)

Grape variety: Cabernet-Sauvignon

Pairing: Rice, Roasts, Poultry, Ox, Red  
meats, Chocolates, Grilled lamb, Cold meats

21,00 €



### Castell de Perelada Finca Espolla (2010)

Bottle (75 cl)

Grape variety: Monastrell, Syrah,  
Cabernet-Sauvignon, Garnacha

Pairing: Roasts, Red meats, Duck

25,00 €



### Finca Malaveïna (2017)

Bottle (75 cl)

Grape variety: Merlot, Cabernet-Sauvignon,  
Syrah, Red Grenache

Pairing: Rice

28,00 €

## Wine List

### Red

#### D.O. Montsant



**Finca Cucó (2019)**  
Bottle (75 cl)  
Grape variety: Garnacha  
Pairing: Tuna, Red meats, Roasts

15,00 €



**Boig per tu (2018)**  
Bottle (75 cl)  
Grape variety: Garnacha  
Pairing: Pates, Grilled meat, Red and stewed meat

21,00 €



**Dido (2017)**  
Bottle (75 cl)  
Grape variety: Red Grenache, Merlot, Syrah  
Pairing: Mediterranean Cuisine, Iberian ham, Goat Cheese, Red meats, Rice

25,00 €

#### D.O. Penedès



**Viladellops Garnatxa (2019)**  
Bottle (75 cl)  
Grape variety: Garnacha  
Pairing: Snacks, Mature cheeses, White meats

14,00 €



**Can Sumoi Sumoll-Garnatxa (2018)**  
Bottle (75 cl)  
Grape variety: Sumoll, Garnacha  
Pairing: Snacks, Cold meats, Roasts

18,00 €



**Terral (2015)**  
Bottle (75 cl)  
Grape variety: Cabernet Franc, Syrah, Merlot, Cabernet-Sauvignon  
Pairing: Red meats, Rice, White meats, Cheese, Fish, Smoked

19,00 €



**Torre de Veguer Eclèctic (2016)**  
Bottle (75 cl)  
Grape variety: Cabernet-Sauvignon, Syrah, Garnacha  
Pairing: Salads, Starters, Semi-cured Cheese, Canelloni

20,00 €

#### D.O. Pla de Bages



**Petit Bernat (2019)**  
Bottle (75 cl)  
Grape variety: Syrah, Cabernet Franc, Merlot, Cabernet-Sauvignon  
Pairing: Cold meats, Mature cheeses, Red meats, Stews

17,00 €

# Wine List

## Red



### Abadal Franc (2016)

Bottle (75 cl)

Grape variety: Cabernet Franc, Tempranillo

Pairing: Red meats

18,00 €



### Legaris Crianza (2016)

Bottle (75 cl)

Grape variety: Fine Red

Pairing: Grilled Ox, Cold meats

25,00 €



### Collbaix El sagal (2016)

Bottle (75 cl)

Grape variety: Cabernet-Sauvignon, Red

Grenache, Merlot

Pairing: Red meats, White meats

18,00 €



### Bosque de Matasnos Crianza (2018)

Bottle (75 cl)

Grape variety: Tempranillo, Merlot

Pairing: Red meats, Poultry, Blue fish,

Cheese, Cold meats

28,00 €



### Abadal 3.9 2009 (2015)

Bottle (75 cl)

Grape variety: Cabernet-Sauvignon, Syrah

Pairing: Red meats

26,00 €



### Pago de los Capellanes Crianza (2017)

Bottle (75 cl)

Grape variety: Tempranillo

Pairing: Red meats, Mature cheeses

28,00 €

## D.O. Ribera del Duero



### Valtravieso Roble (2018)

Bottle (75 cl)

Grape variety: Fine Red,

Cabernet-Sauvignon, Merlot

Pairing: Tapas, Starters, Cold meats, White meats

17,00 €



### Dominio de Pingus, PSI (2015)

Bottle (75 cl)

Grape variety: Fine Red

Pairing: Red meats, Mature cheeses

39,00 €



### Pago de Carraovejas Finca y Bodega (2016)

Bottle (75 cl)

Grape variety: Fine Red, Cabernet-Sauvignon

Pairing: Red meats

39,00 €

## Wine List

### Red



**Pingus (2000)**

Bottle (75 cl)

Grape variety: Fine Red

Pairing: Major hunt

**980,00 €**



**Muga Crianza (2016)**

Bottle (75 cl)

Grape variety: Tempranillo, Garnacha, Graciano, Cariñena

Pairing: Roasts, Feathered game, Meat Rice, Cold meats, Red meats, Stews

**30,00 €**

#### D.O. Rioja



**Sierra Cantabria Crianza (2016)**

Bottle (75 cl)

Grape variety: Tempranillo

Pairing: Red meats, Pates, Feathered game, Vegetables (legumes), Semi-cured Cheese, Stews, Roasts

**19,00 €**



**Viña Pomal 106 Barricas Reserva (2016)**

Grape variety: Tempranillo, Graciano, Red Grenache

Pairing: White meats, Mature cheeses, Red meats

**30,00 €**



**Luis Cañas Crianza (2017)**

Bottle (75 cl)

Grape variety: Tempranillo, Graciano, Red Grenache

Pairing: Cold meats, Red meats, Semi-cured Cheese, White meats

**22,00 €**

#### D.O. Somontano



**Allende (2013)**

Bottle (75 cl)

Grape variety: Tempranillo

Pairing: Cold meats, Canelloni, Lentils, Duck magret, Beef with mushrooms

**25,00 €**



**Enate Cabernet Sauvignon Merlot (2016)**

Bottle (75 cl)

Grape variety: Cabernet-Sauvignon, Merlot

Pairing: Mature cheeses, Cold meats

**17,00 €**

# Wine List

## Red

### D.O. Terra alta



#### Primicia Crianza (2017)

Bottle (75 cl)

Grape variety: Red Grenache, Syrah

Pairing: Meats, Lamb, Grilled chicken, Salmon, Salads

12,00 €



#### Naturalis Mer Rouge (2017)

Bottle (75 cl)

Grape variety: Red Grenache, Cabernet-Sauvignon

Pairing: White meats, Lamb, Red and stewed meat, Cheese, Salads

18,00 €



#### LaFou El Sender (2018)

Bottle (75 cl)

Grape variety: Red Grenache, Syrah

Pairing: Red meats, Cold meats, Roasts

21,00 €



#### Tempus (2016)

Bottle (75 cl)

Grape variety: Syrah, Merlot

Pairing: Red meats, Mature cheeses

21,00 €

### D.O. Toro



#### MATSU El Recio (2019)

Bottle (75 cl)

Grape variety: Tinta de Toro

Pairing: Major hunt, Meat Rice, Red meats, Mature cheeses, Roasts

19,00 €

### D.O.Q Priorat



#### GR-174 (2019)

Bottle (75 cl)

Grape variety: Cabernet-Sauvignon, Garnacha, Syrah, Merlot, Cabernet Franc

Pairing: Red meats

19,00 €



#### LES COUSINS L'INCONSCIENT (2019)

Bottle (75 cl)

Grape variety: Cabernet-Sauvignon, Garnacha, Syrah, Viognier, Merlot, White Grenache

Pairing: Cold meats, Red meats, Cheese, Mushrooms

22,00 €



#### Martinet Bru (2018)

Bottle (75 cl)

Grape variety: Syrah, Merlot, Cabernet-Sauvignon

Pairing: Grilled vegetables, Lamb meat, Pork chop

25,00 €



## Wine List

### Red



**Les Brugueres (2017)**

Bottle (75 cl)

Grape variety: Syrah, Red Grenache

Pairing: Red meats, White meats, Snacks,  
Rice, Meat Rice, Roasts, Poultry, Suckling pig

**28,00 €**



**Mas de Masos (2001)**

Bottle (75 cl)

Grape variety: Cabernet-Sauvignon, Shiraz,  
Garnacha

Pairing: Beef, Oben baked rabbit

**39,00 €**



**Camins del Priorat (2019)**

Bottle (75 cl)

Grape variety: Cariñena, Red Grenache,  
Cabernet-Sauvignon, Syrah

Pairing: Red meats, Cold meats, Blue fish

**29,00 €**



**L'Ermita (2000)**

Bottle (75 cl)

Grape variety: Garnacha,  
Cabernet-Sauvignon

Pairing: Red meats, Iberian ham, Dishes with  
truffle, Feathered game

**79,00 €**



**Vall Llach Embruix (2018)**

Grape variety: Cariñena, Red Grenache,  
Cabernet-Sauvignon, Syrah

Pairing: Cold meats, Red meats, Mature  
cheeses, Roasts

**29,00 €**

#### Vino de la Tierra de Cádiz



**Taberner (2015)**

Bottle (75 cl)

Grape variety: Syrah

Pairing: Red meats, Roasts, Risottos, Ham

**31,00 €**



**Les Terrasses (2015)**

Bottle (75 cl)

Grape variety: Cabernet-Sauvignon, Syrah,  
Garnacha

Pairing: Mature cheeses, Roasts, Feathered  
game, Iberian ham

**38,00 €**

#### Vino de la Tierra de Castilla y León



**El Albar (2006)**

Bottle (75 cl)

Grape variety: Tempranillo

Pairing: Red meats, Mature cheeses, Grilled  
pork

**25,00 €**

# Wine List

## Red

### Vino de la Tierra de Extremadura



#### HABLA N°12 (2011)

Bottle (75 cl)

Grape variety: Syrah

Pairing: Red meats, Cold meats, Black chocolate

29,00 €

### France

#### AOC Pauillac



#### Les Carruades de Lafitte (2000)

Grape variety: Cabernet-Sauvignon, Merlot, Cabernet Franc, Petit Verdot

Pairing: Red meats, Mature cheeses

380,00 €

### The United States of America

#### Napa Valley AVA



#### Dominus Napanook (1999)

Bottle (75 cl)

Grape variety: Cabernet-Sauvignon, Cabernet Franc, Petit Verdot

Pairing: Red meats

67,00 €

### Chile

#### Valle de Curicó



#### Manso de Velasco (2001)

Bottle (75 cl)

Grape variety: Cabernet-Sauvignon

Pairing: Red meats

50,00 €

#### Valle del Maipo



#### El Principal (1999)

Bottle (75 cl)

Pairing: Red meats

48,00 €



#### Almaviva (1999)

Grape variety: Cabernet-Sauvignon, Carmenere, Cabernet Franc

Pairing: Red meats

198,00 €



## Wine List

### *Red*

#### Australia

#### Mount Benson



**Domaine Tournon-Mount Benson  
(2003)**

Bottle (75 cl)

Grape variety: Shiraz

Pairing: Red meats

**53,00 €**

# Wine List

## White

### Spain

#### D.O. Ampurdán - Empordà



#### Només Garnatxa Blanca (2018)

Bottle (75 cl)

Grape variety: White Grenache

Pairing: Rice, Whitefish, Seafood

15,00 €

#### D.O. Costers del Segre



#### Busca - Raons (2018)

Bottle (75 cl)

Grape variety: Chardonnay

Price per glass: 2,50 €

10,00 €



#### Vol d'Anima de Raimat Blanc (2019)

Bottle (75 cl)

Grape variety: Chardonnay, Xarel.lo,  
Albariño

Pairing: Creamy Rice, Whitefish, Seafood,  
Bird meat, Tapas

15,00 €



#### Cristiari (2018)

Bottle (75 cl)

Grape variety: Müller-Thurgau

Pairing: Fish, Seafood, Blue Cheese, Fresh  
Cheese, Goat Cheese

18,00 €



#### L'olivera Missenyora (2018)

Bottle (75 cl)

Pairing: Whitefish, Snacks, Goat Cheese, Fish  
rice, Creams, Salads, Smoked

19,00 €



#### Sisquella (2016)

Bottle (75 cl)

Grape variety: White Grenache, Albariño,  
Muscat of Alexandria

Pairing: White meats, Starters, Fish,  
Crustaceans, Molluscs

19,00 €

#### D.O. Penedès



#### Viladellops Xarel·lo (2013)

Bottle (75 cl)

Grape variety: Xarel.lo

Pairing: Fish, Cheese

13,90 €



#### Can Sumoi Perfum (2019)

Bottle (75 cl)

Grape variety: Muscat of Alexandria

Pairing: Fish rice, Smoked, Snacks, Raw  
seafood

19,00 €

## Wine List

### White



**Can Sumoi Xarel·lo (2017)**

Bottle (75 cl)  
Grape variety: Xarel.lo  
Pairing: Fish rice, Codfish

19,00 €



**Gessamí (2020)**

Bottle (75 cl)  
Grape variety: Muscat of Alexandria,  
Sauvignon Blanc, Moscatel small grain  
Pairing: Cheese, PAsta with fish sauce, Asian  
cuisine, Sushi, Snacks, Blue fish

19,00 €



**Gramona La Maca (2019)**

Bottle (75 cl)  
Pairing: Seafood, Semi-cured Cheese

22,00 €



**Jean Leon 3055 Chardonnay (2019)**

Bottle (75 cl)  
Grape variety: Chardonnay  
Pairing: Blue fish, Seafood

25,00 €

#### D.O. Pla de Bages



**Més que paraules blanc (2019)**

Bottle (75 cl)  
Grape variety: Sauvignon Blanc, Chardonnay  
Pairing: Snacks, Whitefish, White meats,  
Salads, Blue fish

15,00 €



**Abadal Blanc (2019)**

Bottle (75 cl)  
Grape variety: Picapoll, Chardonnay,  
Sauvignon Blanc  
Pairing: Fish, Grilled rabbit, Eggs

18,00 €



**Abadal Picapoll (2019)**

Bottle (75 cl)  
Grape variety: Picapoll  
Pairing: Fish, Cold meats, White meats

19,00 €



**Sanmarti 1018 Macabeu Picapoll (2019)**

Bottle (75 cl)  
Grape variety: Picapoll  
Pairing: Seafood, Fish, Snacks

19,00 €

#### D.O. Rias Baixas



**D. Pedro D Soutomaior (2019)**

Bottle (75 cl)  
Grape variety: Albariño  
Pairing: Seafood, Fish, Rice, White meats,  
Fresh Cheese

16,00 €



**Paco & Lola (2019)**

Bottle (75 cl)  
Grape variety: Albariño  
Pairing: Snacks, Sushi, Fish, Seafood, Rice,  
White meats

18,00 €

# Wine List

## White



### El Jardín de Lucia (2020)

Bottle (75 cl)

Grape variety: Albariño

Pairing: Snacks, Starters, Cheese, Seafood

19,00 €



### Pazo de Señorans (2019)

Bottle (75 cl)

Grape variety: Albariño

Pairing: Fish, Starters, Seafood, Cheese,  
White meats

21,00 €

## D.O. Rioja



### Muga Blanco Fermentado en Barrica (2015)

Bottle (75 cl)

Grape variety: Macabeo, Malvasía

Pairing: Smoked, Fish rice, Whitefish, Blue fish

20,00 €

## D.O. Rueda



### Valtravieso Nogara (2019)

Bottle (75 cl)

Grape variety: Verdejo

Pairing: Creamy Rice, Salads, Whitefish

14,00 €



### José Pariente Verdejo (2019)

Bottle (75 cl)

Grape variety: Verdejo

Pairing: Snacks, Rice, Fish, White meats,  
Ham

16,00 €

## D.O. Terra alta



### Primícia Blanc (2020)

Bottle (75 cl)

Pairing: Rice, Risottos, Mushrooms raviolis,  
Pesto Spaghetti, Codfish, White meats

12,00 €



### Naturalis Mer Blanc (2018)

Bottle (75 cl)

Pairing: Rice, Fish, White meats

14,00 €



### Secrets de mar (2018)

Bottle (75 cl)

Grape variety: White Grenache

Pairing: Rice, Fish, Seafood

14,00 €



### Ilercavònia (2018)

Bottle (75 cl)

Grape variety: White Grenache

Pairing: White meats, Fatty Fish, Rice

16,00 €

## Wine List

### White



**Edetària Selecció Blanc (2013)**

Bottle (75 cl)

Grape variety: White Grenache

Pairing: Black Rice, Fatty Fish, White meats,  
Mature cheeses, Fish Stew

**25,00 €**

#### D.O. Valdeorras



**Pagos del Galir (2017)**

Bottle (75 cl)

Grape variety: Godello

Pairing: Fish, Cheese

**19,00 €**

#### VT Valles de Sadacia



**Libalis Frizz 5.5 (2018)**

Bottle (75 cl)

Grape variety: Moscatel small grain,  
Macabeo, Malvasía

Pairing: Snacks, Rice, Vegetables, Starters,  
Goat Cheese

**13,00 €**



**Libalis (2019)**

Bottle (75 cl)

Grape variety: Moscatel small grain,  
Macabeo, Malvasía

Pairing: Rice, Vegetables, Goat Cheese

**15,00 €**

#### France

##### AOC Alsace



**Léon Beyer Riesling (2015)**

Bottle (75 cl)

Grape variety: Riesling

Pairing: Whitefish, Sushi

**22,00 €**

#### Italy

##### DOC Colli Toscana Centrale



**Meriggio (2002)**

Bottle (75 cl)

Grape variety: Pinot Bianco

Pairing: Salads, Starters

**26,00 €**

##### IGT Venezia Giulia



**Pinot Bianco (2003)**

Bottle (75 cl)

Grape variety: Pinot Bianco

Pairing: Fish, Seafood

**25,00 €**

# Wine List

## Rosé

### Spain

#### D.O. Costers del Segre



##### Vol d'Ànima de Raimat Rosat (2019)

Bottle (75 cl)

Grape variety: Chardonnay, Pinot Noir

Pairing: Vegetables, Blue fish, Bird meat

15,00 €



##### Petjades (2018)

Bottle (75 cl)

Grape variety: Merlot

Pairing: Rice, Vegetables

17,00 €



##### Can Sumoi La Rosa (2019)

Bottle (75 cl)

Grape variety: Pinot Noir

Pairing: Fish rice, Roasts, White meats, Risottos, Starters

19,00 €

#### D.O. Penedés



##### Cresta Rosa (2019)

Bottle (75 cl)

Grape variety: Tempranillo, Cariñena, Red Grenache

Pairing: Poultry, White meats, Vegetables, Mushrooms

7,00 €

#### D.O. Pla de Bages



##### Abadal Rosat (2020)

Bottle (75 cl)

Grape variety: Cabernet-Sauvignon, Sumoll

Pairing: Rice, Red meats

17,00 €

#### D.O. Penedès



##### Mustillantrosat

Bottle (75 cl)

Grape variety: Syrah, Merlot

Pairing: Seafood rice, Seafood, Snacks

15,00 €

#### D.O. Ribera del Duero



##### PradoRey Fermentado en Barrica (2018)

Bottle (75 cl)

Grape variety: Merlot, Fine Red

Pairing: Fish, White meats, Rice

16,00 €



## Wine List

### Rosé

#### D.O. Tres Riberas



**Chivite Las Fincas en colaboración con  
Arzak (2019)**

Bottle (75 cl)

Geographical indication: Navarra

Grape variety: Garnacha, Tempranillo

Pairing: Rice, White meats, Roasts

**17,00 €**

#### Chile

#### Valle Central



**Santa Digna Cabernet Sauvignon Rosé  
(2020)**

Bottle (75 cl)

Grape variety: Cabernet-Sauvignon

Pairing: Pasta, Vegetables, Asian cuisine

**18,00 €**

# Wine List

## Sparkling

### France

### AOC Champagne



#### Dom Perignon Vintage Brut (2010)

Bottle (75 cl)

Grape variety: Chardonnay, Pinot Noir

Pairing: Pates, Caviar

195,00 €

## Wine List

### Spain

#### Corpinnat



**Gramona Imperial Brut (2014)**  
Bottle (75 cl)  
Grape variety: Macabeo, Chardonnay, Xarel.lo  
Pairing: Desserts, Snacks, Salads, Meats, Fish  
**25,00 €**



**Recaredo Brut Nature (2013)**  
Bottle (75 cl)  
Grape variety: Xarel.lo, Parellada  
Pairing: Snacks, Starters, Meats, Fish, Desserts  
**25,00 €**



**Gramona III Lustrós (2012)**  
Bottle (75 cl)  
Grape variety: Xarel.lo  
Pairing: Starters, Snacks, Meats, Fish, Desserts  
**30,00 €**

#### D.O. Cava



**Rovellats Premier Brut Nature**  
Bottle (75 cl)  
Grape variety: Xarel.lo, Parellada  
Pairing: Fish, Snacks, Seafood  
**18,00 €**



**Anna de Codorniu Blanc de Blancs Brut Reserva**  
Bottle (75 cl)  
Grape variety: Chardonnay, Parellada, Xarel.lo  
Pairing: Fish, Starters, Seafood, Grilled meat, Desserts  
**19,00 €**



**Rovellats Imperial Brut**  
Bottle (75 cl)  
Grape variety: Xarel.lo, Parellada  
Pairing: Fish, Snacks, Seafood  
**19,00 €**



**Codorniu Reina Maria Cristina**  
Bottle (75 cl)  
Grape variety: Chardonnay, Parellada, Xarel.lo  
Pairing: Snacks  
**20,00 €**



**Juvé & Camps Reserva de la Familia (2016)**  
Bottle (75 cl)  
Grape variety: Xarel.lo, Parellada  
Pairing: Fish, Starters, Meats, Desserts  
**25,00 €**

# Wine List



## Laietà Gran Reserva Brut Nature (2016)

Bottle (75 cl)

Grape variety: Chardonnay, Xarel.lo, Pinot Noir

Pairing: Snacks, Seafood, Whitefish, Smoked

29,00 €



## Kripta (2007)

Bottle (75 cl)

Grape variety: Xarel.lo, Parellada

Pairing: Caviar, Smoked, Fish, Meats, Mature cheeses

60,00 €

## D.O. Clàssic Penedès



## AT Roca Brut Reserva (2017)

Bottle (75 cl)

Grape variety: Parellada, Xarel.lo

Pairing: Snacks, Seafood, Codfish

19,00 €



## AT Roca Rosat Reserva (2018)

Bottle (75 cl)

Grape variety: Monastrell

Pairing: Snacks, Starters, Smoked

20,00 €

## D.O. Conca del Riu Anoia



## Blanc de Blancs (2016)

Bottle (75 cl)

Grape variety: Xarel.lo, Parellada

Pairing: Snacks, Fish, Seafood, Semi-cured Cheese, Desserts

20,00 €



## Raventós i Blanc De Nit Rosat (2017)

Bottle (75 cl)

Grape variety: Xarel.lo, Monastrell, Parellada

Pairing: Snacks, Starters, Meats, Desserts

25,00 €

## France

## AOC Champagne



## POMMERY BRUT ROYAL

Bottle (75 cl)

Grape variety: Chardonnay, Pinot Meunier, Pinot Noir

42,00 €



## Moët & Chandon Brut Imperial

Bottle (75 cl)

Grape variety: Chardonnay, Pinot Noir, Pinot Meunier

Pairing: Sushi, Scallops, Oysters, Whitefish, White meats, White fruit

45,00 €

## Wine List



**Moët & Chandon Grand Vintage (2003)**

Bottle (75 cl)

Grape variety: Chardonnay, Pinot Noir, Pinot Meunier

Pairing: Snacks

**55,00 €**



**Pommery Cuvée Louise Brut (1995)**

Bottle (75 cl)

Grape variety: Chardonnay, Pinot Noir

Pairing: Lamb, Seafood, Camembert, Risottos

**142,00 €**



**Krug Grande Cuvée**

Bottle (75 cl)

Grape variety: Chardonnay, Pinot Meunier, Pinot Noir

Pairing: White meats

**199,00 €**