

Breakfast

1	Healthy Breakfast • Strawberry yogurt & fresh fruits.	99.-
2	Egg & Bacon Breakfast • 2 fried eggs, middle back bacon & hash brown potato	99.-
2A	Egg & double Bacon Breakfast • 2 fried eggs, double middle back bacon & hash brown potato	145.-
3	Norwegian waffle • Norwegian goat brown cheese, blueberry jam & sour cream	175.-
4	Continental Breakfast • 2 eggs of any style , Paris ham , Gouda cheese , fresh fruits , freshly baked croissant , butter & jam.	185.-
5	Linda's Breakfast • Ham & cheese omelette & fresh fruits	185.-
6	American Breakfast • Scramble egg, middle back bacon, pancakes with sirup & hash brown potato	185.-
6A	Small English Breakfast • 2 fried eggs, middle back bacon, pork sausage, tomato beans mushroom, fried tomato & sautéed potato.	195.-
7	Big English Breakfast • 2 fried eggs, double middle back bacon, 2 pork sausage, lots of tomato beans , mushroom, fried tomato & sautéed potato	265.-
8	Luxury Norwegian Breakfast • Norwegian Smoked Salmon, egg & Mills kaviar, chicken liver with bacon, roast biff with tartar sauce & waffle / brown cheese	265.-
9	Asia Breakfast / ไทยเบรคพัด Rice soup with minced pork / ข้าวต้มหมูสับ	185.-
9A	Corn flakes Breakfast • Serve with milk & sugar	175.-

Bread & salad buffet , coffee or tea , orange juice are included Refilled coffee / tea.....45.-

Addition to the bill. plus 7% goverment tax. No service charge is added, tip is at your discretion

Lunch Menu

12	<i>Beef Stroganoff with mashed potato, rice or fettuccine</i>	195.-
12A	<i>BBQ Pork Spareribs & jasmine rice.</i>	195.-
12B	<i>Chicken Satay, Indonesian salat & peanut sauce.</i>	195.-
12C	<i>Swedish Hash / Pytt I panne.</i>	195.-
13	<i>Grilled chicken leg, garden salad & French fries</i>	195.-
13A	<i>Bacon pancake / Fleskepannekaker</i>	195.-
13B	<i>Norwegian beef soup / Beta Suppe</i>	195.-
14	<i>Norwegian Open Sandwich Plate</i> <ul style="list-style-type: none"> • Norwegian Smoked Salmon & scramble egg • Beef burger with green peas & onion • Shrimp with mayonnaise 	295.-
14A	<i>Ham & Cheese Baguette</i>	235.-
14B	<i>Norwegian Smoked Salmon Baguette</i>	280.-
15	<i>Club Sandwich & French fries</i> <ul style="list-style-type: none"> • chicken , bacon , ham , egg & mayonnaise 	285.-
16	<i>Salmon steak with salad & French fries</i>	265.-
17	<i>Norwegian rice porridge / Risengrynsgrøt</i>	230.-
18	<i>Herring plate / Silde Brikke</i> <ul style="list-style-type: none"> • 4 different kinds of herrings , brown bread & butter. 	285.-
19	<i>Garlic bread</i>	145.-
20	<i>French fries</i>	165.-

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Appetizers

22	<i>Fresh oysters (2 pc.)</i>	195.-
22A	<i>Baked spinach & cheese</i>	160.-
22B	<i>Norwegian cured salmon & dill potato</i>	195.-
22C	<i>Mozzarella Caprese</i> • Mozzarella cheese, tomato & pesto sauce	180.-
23	<i>Bruschetta with tomato & basil</i> • Toasted bread & virgin olive oil	180.-
23A	<i>Baked Italian oysters (3 pc.)</i> • Garlic, onion , mozzarella, parmesan cheese , fresh parsley & lemon	245.-
23B	<i>Herring Plate</i> • 4 different kinds of herrings & brown bread	285.-
23C	<i>Beef Carpaccio</i> • Italian classic appetizer with prime beef & Parma cheese	230.-
24	<i>Duo Norwegian Salmon</i> • Norwegian smoked salmon & gravlax • Dill stewed potato & mustard sauce	265.-
25	<i>Shrimp Cocktail</i>	260.-
26	<i>White wine poached mussels</i> • Garlic , onion, dill & white wine cream sauce	295.-
26A	<i>Garlic shrimp</i> • Oven baked shrimp with garlic butter	260.-
26B	<i>Deep fried shrimp & sweet sour sauce</i>	245.-

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Pizza & Pasta

27	<i>Margarita pizza</i> • Garlic , oregano & mozzarella cheese	295.-
28	<i>Italian salami & pepperoni pizza</i> • Salami , pepperoni , olive , onion , garlic & mozzarella cheese	385.-
28A	<i>4 Seasons pizza</i> • Chicken , salami , beef meatballs , seafood , pineapple , onion , tomato olive , garlic & mozzarella	395.-
29	<i>Spaghetti Bolognese</i> • Italian beef sauce & mozzarella	345.-
30	<i>Spaghetti Carbonara</i> • Bacon , Parmesan & mozzarella cream sauce	345.-
31	<i>Taco dinner</i> • Marinated Australian Beef & chicken in tomato sauce and salat	395.-
32	<i>Australian Beef burger</i> • Served with bacon , cheese & French fries	380.-
32A	<i>Lasagne</i> • Home made lasagne with tomato paste	395.-

Soups

33	<i>French onion soup</i>	195.-
33A	<i>Won ton soup</i>	230.-
33B	<i>Norwegian seafood soup</i>	265.-
34	<i>Asparagus Cream soup</i>	235.-

Salads

35	<i>Caesar salad</i> • Bacon , anchovy , olives , lettuce & Parmesan cheese	235.-
36	<i>Hawaii Chicken salad</i> • Egg , rocked salad , tomato & pineapple	265.-

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Norsk Husmannskost Norwegian traditional dinner

38	<i>Kjøttkaker middag / kålstuing</i> • Beef meatcakes Dinner	360.-
38A	<i>Hjemmelaget Fiskeboller i hvit saus</i> • Home made fish balls in white sauce.	380.-
39	<i>Potetball / komle / vossakorv / m tilbehør</i> • Lamb meat , sausage & potato dumpling	465.-
40	<i>Lapskaus</i> • Pork stew	295.-
41	<i>Flesk & Duppe</i> • Fried pork belly dinner	395.-
42	<i>Sosekjøtt m/ kålstuing & tyttebær</i> • Beef stew	395.-
43	<i>Får i Kål</i> • Lamb in cabbage	495.-
44	<i>Svenske kjøttboller</i> • Swedish Beef meatballs	320.-
45	<i>Lettsaltet torsk m/ bacon & ertestuing</i> • Salted Cod Fillet with bacon	465.-
46	<i>Stekt Laks m/ remulade og kokte poteter</i> • Panfried salmon with tartar sauce	595.-
47	<i>Køkt Laks m/ Sandefjord smør</i> • Poached salmon with cucumber salad	595.-
48	<i>Bacalao</i> • Dry cod from Norway with tomato & onion	695.-
49	<i>Stekt makrell filet i rømme</i> • Fried mackerel with sour cream sauce	485.-
49A	<i>Klippfisk m/ bacon og hvit saus</i> • Dry cod fillet with white sauce	695.-

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Main course / Seafood

50	Norwegian Panfried Salmon • Sautéed spinach , mushroom , white wine sauce & mashed potato	595.-
51	Fish & chips	495.-
52	Grilled Cod Fillet • Crispy bacon , ratatouille, buttercream sauce & potato gratin	495.-
53	Pan fried mackerel with sour cream sauce , cucumber salad and boiled potato	460.-
54	Linda's seafood symphony • Salmon & cod filet , fresh oyster , tiger prawn , squid , mussel stew , garlic & potato gratin	795.-
55	Grilled tiger prawn • Garden salad , asparagus, garlic butter & French fries	695.-
56	Bacalao con natas • Gratin dry cod with garlic , New Zealand mussels , mozzarella cheese & potato	795.-
57	Hot Smoked Norwegian Salmon • Cauliflower stew ,herb vinaigrette & mashed potato	595.-
57A	King Lobster thermidor (850gr) • Serve on butter poached asparagus , baked cheese & baked potato	1,990.-

Lindas special 3 course menu

57B	Norwegian smoked & cured salmon Filet mignon • Topped with bacon , glazed vegetables béarnaise sauce & baked potato Creme caramel • Karamellpudding	795.-
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~ Main course meat ~

58	<i>Schnitzel Cordon Bleu</i> • Pork Cordon Bleu wrapped with ham & cheese , garden salad & French fries	430.-
58A	<i>Slow cooked US short ribs</i> • Root vegetables and mashed potato	495.-
58B	<i>Mix grill</i> • Pork spareribs , crispy pork , lamb sausage , grilled vegetables, béarnaise & BBQ sauce & potato gratin	460.-
59	<i>Fillet Mignon</i> • Bacon , glazed vegetables, béarnaise sauce & French fries.	695.-
60	<i>Linda's pepper steak flame on the table</i> • Imported Australian tenderloin , onion, pepper sauce & baked potato	895.-
60A	<i>Australian Rib eye (250 gr.)</i> • Creamed mushroom & spinach ragu , red wine sauce & baked potato	795.-
61	<i>Surf & Turf</i> • Australian beef tenderloin , tiger prawn , serve with béarnaise sauce , garlic butter & potato gratin	795.-
62	<i>Wagyu beef</i> • Pepper & bearnaise sauce & potato gratin	1,280.-
63	<i>Pork Chop</i> • Glazed onion , gravy & mashed potato	430.-
64	<i>Pork Spareribs (500gr)</i> • Coleslaw ,BBQ sauce & french fries.	595.-
65	<i>Rack of lamb</i> • Mustard creamed vegetables, rosemary sauce & potato gratin	795.-
66	<i>Australian T bone steak (550g)</i> • Garden garden , garlic butter & french fries	990.-

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Thai Menu

70	<i>Green curry Pork / chicken</i> • แกงเขียวหวานหมู / ไก่	295.-
70A	<i>Penang curry chicken / pork</i> • แพนงไก่ / หมู	295.-
70B	<i>“ SWEET & SOUR “ PORK</i> • ผัดเปรี้ยวหวานหมู	330.-
71	<i>Sautéed chicken / garlic ,cashew-nuts & oysters sauce</i> • ไก่ผัดเม็ดมะม่วง	365.-
71A	<i>Fried rice pork / chicken/ crab</i> • ข้าวผัดหมู / ไก่ / ปู	230 / 295.-
71B	<i>Chef’s seafood fried rice in a pineapple</i> • ข้าวผัดซีฟู้ดในลูกสัปรด	330.-
71C	<i>Garlic shrimp / pork</i> • กุ้ง / หมูทอดกระเทียมพริกไทย	295.-
72	<i>Spicy Shrimp Soup</i> • ต้มยำกุ้ง	320.-
72A	<i>Beef on a hot plate / sweet sour sauce</i> • เนื้อกระทะร้อน กับซอสเปรี้ยวหวาน	395.-
72B	<i>Beef oysters sauce & vegetables</i> • เนื้อผัดน้ำมันหอย	365.-
72C	<i>Garlic Pork Spareribs</i> • ซีโครงหมูทอดกระเทียมพริกไทย	345.-
73	<i>Red curry pork / chicken</i> • แกงป่าหมู / ไก่	295.-
73A	<i>A Fried Tiger prawn with garlic & glass noddle</i> • กุ้งลายเสืออบวุ้นเส้น	595.-
73B	<i>Whole steamed seabass with lime sauce (750gr)</i> • ปลากระพงหนึ่งมะนาว	685.-
73C	<i>Deep fried whole seabass with sweet sour sauce (750gr)</i> • ปลากระพงซอสเปรี้ยวหวาน	685.-
73D	<i>Norwegian salmon with broccoli onion oyste sauce & cashew- nuts</i> ปลาซามอลผัดเม็ดมะม่วงน้ำมันหอย	395.-

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Thai Menu

74	Thai Set Menu / ไทยเซ็ทเมนู • Spicy shrimp soup • Beef sweet sour sauce • Chicken satay/ peanut sauce • Fresh fruits & vanilla ice cream	395.-
74A	Thai classic fried noodle with shrimp • ผัดไทยกุ้งสด	345.-
75	Spicy spaghetti seafood • ผัดสปาเก็ตตี้ซีเมาทะเล	360.-
76	Thai Fried noodle with chicken • ผัดซีอิ้วหมู / ไก่ / ทะเล	295.-
77	Thai fried noodle seafood with bean sauce • ราดหน้าทะเล	330.-
78	Papaya Salad with shrimp • ต้มตำกุ้ง	295.-
78A	Spicy seafood salad • ยำรวมมิตรทะเล	295.-
79	Panfried Spicy basil chicken / pork • ผัดกะเพราไก่ / หมู	295.-
80	Fried vegetables with oyster sauce • ผัดผักรวม	220.-
81A	Thai omelet with minced pork • ไข่เจียวหมูสับ	235.-
81B	Thai coconut soup with pork / chicken • ต้มข่าหมู / ไก่	295.-
81C	Yellow curry chicken • แกงกระหรี่ไก่	330.-
81D	Norwegian salmon with asparagus • ผัดหน่อไม้ฝรั่งแอสลมอน	360.-
81E	Chicken satay peanut sauce • ไก่เสเต๊ะ	295.-

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Sweet Temptation

82	<i>Creme caramel</i> • Karamellpudding	180.-
83	<i>Tiramisu</i> • Italian desert with mascarpone cheese , espresso & cocoa	195.-
84	<i>Grand desert</i> • Creme caramel , tiramisu , Norwegian rice cream chocolate mousse & vanilla ice cream	280.-
85	<i>Banana splitt</i> • Vanilla , strawberry , chocolate ice cream & banana	230.-
86	<i>Norwegian hot apple cake</i> • Served with vanilla ice cream and whipping cream	225.-
87	<i>Mix ice cream</i> • Vanilla , strawberry & chocolate ice cream	225.-
88	<i>Norwegian rice cream / Riskrem</i> • Riskrem	235.-
89	<i>Norwegian Pancake</i> • Norsk pannekake m/ iskrem	220.-
89A	<i>Fresh fruits</i>	180.-
89B	<i>Banana Fritters</i>	245.-
89C	<i>Chocolate mousse</i>	195.-

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Imported aperitifs

Imported aperitifs 4 CL

Martini Bianco / Martini Rosso / Campari / Pernod / Fernet Bianca / Under-berg / Jaegermeister / Lysholm Linie Aquavit / Southern Comfort / Grappa Reserver / Sambuca **295.-**

Whisky / Vodka / Gin 4 CL

WHISKY	Chivas (12 Years) / Johnnie Walker Black Label Glennfiddich (12 Year)	195.-
	Jameson / Johnnie Walker red / Ballentine's / Jim Beam Jack Daniels / Canadian Club	170.-
THAI WHISKY	Me Kong / Sang Som	115.-
	Regency	140.-
GIN	Gilbey's	160.-
	Beefeater Dry / Gordon's Dry	185.-
	Tanqueray	245.-
VODKA	Gilbey's	160.-
	Smirnoff / absolute vodka	185.-
TEQUILA	El Toro Tequila	135.-

COGNAC V.S.O.P. / X.O. : 4 CL

COGNAC V.S.O.P.	Hennessy V.S.O.P. / Martell V.S.O.P. / Remy Martin V.S.O.P.	395.-
COGNAC X.O.	Hennessy X.O. / Martell X.O. / Remy Martin X.O.	795.-
BRANDY	Regency / St. Remy V.S.O.P.	140 / 225.-
BEER / BOTTLE	Chang / Singha / Leo	95.-
IMPORTED	Heineken / San Miguel light	135.-
GERMAN BEER	Paulaner Hefe-WeiBbier / Dunkel (0.5Ltr)	345.-
DIVERERSE	Spy Classic / Breezer Lemon / Orange / Strawberry	235.-

Liqueurs

LIQUEURS 4 CL

Bailey Irish Cream / Cointreau / Drambuie / Tia Maria / D.O.M. Benededic / Kahlua / Malibu / Cherry Herring / Grand Marnier / Amaretto / Triple Sec / Blue Curaçao		245.-
Port / Sherry	Marquez Porto / Sandeman dry	235.-
COFFE / TEA	Espresso / Fresh brewed coffee / Hot tea Decaffeinated coffee Cappuccino / Ice coffee / Cafe Latte	65.- 95.-
	Irish Coee / Bailys Coee / Cafe Royal	295.-
SOFT DRINKS	Coke / Fanta Orange, Green, Red / Sprite / Pepsi / Tonic Soda Water / Lipo / Red Bull / Coke Light / Coke Zero / Ice Tea Water	65.- 45.-
SMOOTHIES	1. The sweet dream : Strawberry, pineapple, apple & orange 2. Shady Lady : Banana, Kiwi & fresh mint 3. Linda's favourite : Strawberry, banana, watermelon & yoghurt	165.-
SHAKES	water melon / banana / lime / pineapple / tomato / mixed fruits Chocolate / Strawberry / Vanilla / Coconut	165.-
MILK SHAKE	Chocolate / Strawberry / Vanilla	165.-
FRUIT JUICE	Orange / pineapple / Tomato / Apple / Mango	95.-

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Cocktail



Longdrinks



Shooters

- 88 *Cosmopolitan (Vodka, Triple sec, Cranberry Juice & Lime)*
(Favorite Cocktail From The Four Sassy New Yorkers From Sx and The City)
- 89 *Mojito (Rum, Fresh, Lime, Mint leaves, Brown Sugar, Sprite)*
- 90 *Tyrkisk Peper (Vodka, Tyrkisk Peper)*
- 91 *Daiquiri (Rum, triple sec, lime, syrup)*
- 92 *CAPTIVINA (cachaca, syrup & lime)*
- 93 *Cuba Libre (Rum, Lime Juice & Coke)*
- 94 *Blue Heaven (Rum, Lime Juice & Coke)*
- 95 *San Francisco (Gin, Sweet Vermouth, Orange & Bitter)*
- 96 *Pina Colada (Rum, Malibu, Coconut & Pineapple Juice)*
- 97 *Tjellbekk (Vodka, Aquavit, Lime Juice, Sprite)*
- 98 *Sex on the Beach (Vodka, Peachtree, Cranberry, Pineapple Juice)*
- 99 *White Lady (Gin, Cointreau, Lime Juice)*
- 100 *Gin Fizz (Gin, Triple sec, Lime, Syrup, Soda)*
- 101 *Whisky Sour (Burbon Whisky & Lime)*
- 102 *Mai Tai (Rum, Triple sec, Amaretto, Lime, Grenadine, Orange & Pineapple Juice)*
- 103 *Singapore Sling (Gin, Cherry Heering, Cointreau, D.O.M, Grenadine & Soda)*
- 104 *Margarita (Tequila, Cointrau, Lime Juice)*
- 105 *Long Island Ice Tea (Rum, Tequila, Vodka, Cointreau, Lime Juice, Coke)*
- 106 *Tequila Sunrise (Tequila, Orange Juice, Grenadine)*
- 107 *Blue Hawaii (Blue Curacao, Bacardi, Pineapple Juice)*
- 108 *Bloody Mary (Vodka, Tomato Juice, Tabasco)*
- 109 *Dry Martini (Gin, Dry Vermounth, Green Olive)*
- 110 *7 AND 7 (Canadian Club, Lime Juice & Seven Up)*
- 111 *BOMB-52 (Kahlua, Bailey 's, Cointreau)*
- 112 *Cuba Libre (Rum, Lime Juice & Coke)*
- 113 *Strawberry Daiquiri (Rum, Triple sec & Strawberry)*

All Menu

275.-

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White Wine

Australia White Wine

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| A1 | Moore 's Creek Sauvignon Blanc
With its classic varietal character, this full flavored sauvignon blanc delivers herbal and grassy notes With vibrant, zesty fruit characters | 1,450.- |
| A2 | Element Chardonnay
A Truly varietal Chardonnay. Think peaches and grapefruit and nectarine with notes of lemon and lime. | 1,650.- |

Chilean White Wine

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| A3 | Yali Sauvignon Blanc
A fresh and zesty wine with intense aromas of tropical and citrus. To accompany shellfish fish and white Meat. | 1,450.- |
| A4 | Yali Sauvignon Blanc Reserve
Complex and elegant nose of lime, grapefruit, Pineapple and pear rounded o by delicate floral and mineral touches | 1,650.- |

French White Wine

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| A5 | Jean d' Alibert Sauvignon
Very bright, clear yellow, golden straw color. Powerful yet delicate nose acacia flower. | 1,850.- |
| A6 | Cotes du Rhone "Saint Esprit"
Aroma are reminiscent of white flowers and yellow fruit, enhanced by touchers of exotic and citrus fruit. | 1,650.- |
| A7 | Chablis "Marouettes" 2013
Light Color, aromas of vanilla, peach and hazelnuts, fresh with good structure, complex and exceptional richness. | 2,300.- |

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White Wine

Italian White Wine

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| A8 | <i>Pinot Grigio "Venezia" Doc</i>
Made with organically farmed grapes, this pretty pinot Grigio offers floral aromas of white spring flowers Along with creamy green apple and citrus notes. | 1,650.- |
| A9 | <i>Confini Pinot Grigio Provincia Di Pauia</i>
In northeast Italy it makes a light, crisp and neutral wine. | 1,850.- |
| A10 | <i>Confini "ORVIETO" Classico</i>
Crisp, charming white to put you on the hills of Umbria, inhaling the piquant aroma of nearby olive trees. | 1,650.- |

South African Wine

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| A11 | <i>Robertson Sauvignon Blanc</i>
With a fresh aromatic nose, this is a crisp, dry wine with plenty of zesty gooseberry and green apple flavored. | 1,550.- |
| A12 | <i>Cape Grove White</i>
Well-balanced with great structure and a pleasant finish. Perfect for drinking with seafood and salads. | 990.- |

Sparkling Wine

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| A13 | <i>Prosecco extra Dry Sparkling</i>
This Superior Sparkling treat is bursting with fresh green apples and setting citrus with a clean Dry finish. | 1,650.- |
| A14 | <i>Baron D' Arignac Demi See Sparkling</i>
Fruity, brioche bouquet, plenty of elegance. Color: green yellow, brilliant fine crown | 1,750.- |

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Red Wine

Australia Red Wine

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| A15 | 88th Drop Cabernet Merlot
This wine has a fresh plum bouquet with a rich mouth filling palate of juicy berry fruit flavors. | 1,450.- |
| A16 | Element Shiraz Cabernet
Defines all that is great about this classic Australian blend. Beautiful ripe, sweet and juicy dark berry flavors With hints of Shiraz spiciness and cabernet eucalypt. | 1,650.- |
| A17 | “ Moores Creek “ Cabernet Sauvignon
Aromas of black cherries, wild berries and some spice. A full bodied red its palate is intense. | 1,450.- |

Chile Red Wine

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| A18 | Yali Merlot
This wine has a fresh plum bouquet with a rich mouth filling palate of juicy berry fruit flavors. | 1,450.- |
| A19 | Yali Merlot Reserve
A rich and juicy wine of intense ruby color with aromas of plums raspberries and cherries. | 1,650.- |
| A20 | Yali Cabernet Sauvignon
This wine is balanced and fruity with a bold garnet red color and a very fruity nose. | 1,550.- |

French Red Wine

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| A21 | Chateau De Chateauneuf
Polished and supple, with soft tannins and rich, velvety, cherry and kirsch center. | 1,850.- |
| A22 | Cotes Du Rhone “Saint Esprit”
Possesses an impressive purity in its black fruit, which is embellished with hints of spice on both nose And palate nose and palate. | 1,650.- |
| A23 | Jean d' Alibert Pinot Noir
A fruity medium wine with light Cherry flavor, and licorice hints. | 2,300.- |

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Red Wine

Italian Red Wine

A25	<i>Chianti Barone Ricasoli</i> Ruby red with purplish tinges. Aromatic delicacy of cherry blackberry violet and sweet tobacco.	1,650.-
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South Africa Wine

A26	<i>Cape Grove Red</i> It red wine very full and fruity. Great berry overtones. Roasted and braised meat, game and tasty chees 1	990.-
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A27	<i>Klippenklop Pinotage Dry Red</i> This rose is a fresh, lightly eervescent, and well balanced fruity rose.	1,650.-
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Rose Wine

A28	<i>Mature Rose</i> This wine gives a very beautiful, brilliant color, with attractive fruit.	1,750.-
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A29	<i>Moullin de Roquette Rose</i> Full and round with aromas of crushed red fruit. Lively, vivid rose pink. some salmon glints.	1,750.-
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House Wine

A30	<i>Mature Rose</i> By the glass	149.-
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A31	<i>Mature Rose</i> By carafe ¼ Ltr.	250.-
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A32	<i>Mature Rose</i> By carafe ½ Ltr.	550.-
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