

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

217	<i>Baked spinach & mozzarella cheese</i>	180.-
218	<i>Pan seared Foie Gras</i> • Served with shallot , apple confit , rocket & a balsamic reduction.	330.-
219	<i>Melon with Parma Ham</i>	230.-
220	<i>White wine poached mussels with garlic</i>	260.-
221	<i>Fresh oysters (3pc)</i>	295.-
222	<i>Italian style Baked Oysters (3pc)</i> • Served with Garlic , onion & mozzarella	330.-
223	<i>Garlic & Lemon Scallops</i>	295.-
224	<i>Mozzarella Caprese</i>	195.-
225	<i>Bruschetta with tomato & basil</i>	195.-
226	<i>Herring Plate</i> • 4 different kinds of herrings & brown bread	295.-
227	<i>Norwegian Duo Salmon</i> • Norwegian Smoked and marinated salmon	235.-
228	<i>Garlic Shrimp</i> • Baked shrimp serve with bread and butter	280.-
228A	<i>Shrimp Cocktail & toast</i>	295.-

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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

37	<i>Kjøttkaker middag / kålstuing & tyttebær</i>	395.-
38	<i>Hjemmelaget fiskeboller i hvit saus</i> • Home made fishballs in white sauce	385.-
39	<i>Hjemmelaget Fiskekaker med løk & råkost</i>	395.-
40	<i>Lapskaus / Pork stew</i> • Pork stew	385.-
41	<i>Potetball / Komle m/ tilbehør</i> • Lamb meat , sausage , potato dumpling dinner	465.-
42	<i>Flesk & Duppe</i> • Fried pork belly and boiled potato	435.-
43	<i>Sousekjøtt m/ kålstuing & tyttebær</i> • Beef stew with cabbage stew	395.-
44	<i>Får i kål / lamb in cabbage</i>	495.-
45	<i>Svenske Kjøttboller</i> • Swedish Beef meatballs dinner	365.-
46	<i>Lettsaltet torsk m/ bacon & ertestuing</i> • Salted cod fillet with green bean stew & bacon	595.-
47	<i>Stekt laks m/ remulade og kokte potet</i> • Pan Fried salmon fillet with tartar sauce	695.-
48	<i>Kokt laks m/ Sandefjord smør</i> • Poached salmon fillet with butter sauce	695.-
49	<i>Bacalao</i> • Dry cod fillet with tomato , garlic & onion	795.-
49A	<i>Stekt makrell filet i rømme</i> • Pan Fried mackerel Filet with sour cream	485.-
49B	<i>Klippfisk m/ bacon og hvit saus</i> • Dry cod filet with bacon and white sauce	795.-

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Main course / Seafood

50	Norwegian Panfried Salmon • Sautéed spinach , mushroom , white wine sauce & mashed potato	695.-
51	Grilled Cod Fillet • Crispy bacon , ratatouille, buttercream sauce & potato gratin	695.-
52	Pan fried mackerel with sour cream sauce , cucumber salad and boiled potato	485.-
53	Grilled tiger prawn • Garden salad , asparagus, garlic butter & French fries	795.-
54	Bacalao con natas • Gratin dry cod with garlic , New Zealand mussels , mozzarella cheese & potato	795.-
55	Hot Smoked Norwegian Salmon • Cauliflower stew ,herb vinaigrette & mashed potato	595.-
56	King Lobster Thermidor (850gr) • Serve on butter poached asparagus , baked cheese & baked potato	1,990.-
57	Norwegian homemade fish pudding • serve with shrimps , fresh vegetables, white wine sauce and boiled potato	595.-

Lindas special 3 course menu

58	Norwegian smoked & cured salmon Australian Black Angus / Grass - Fed Filet mignon • Topped with bacon , glazed vegetables béarnaise & baked potato Creme caramel • Karamellpudding	895.-
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Main course meat

59	<i>Schnitzel Cordon Bleu</i> • Pork Cordon Bleu wrapped with ham & cheese , garden salad & French fries	595.-
60	<i>Australian Black Angus Ribeye steak 250gr</i> • Jack Creek winning award grass-fed ribeye • Creamed mushroom & spinach ragu , red wine sauce and French fries.	895.-
61	<i>Italian Veal Osso Bucco</i> • Classic Italian braised veal shanks • Onion, garlic , tomato , white wine & mashed potato	695.-
62	<i>Australian Black Angus Beef Snadder</i> • small cuts of tenderloin Black Angus Beef , fried onion , paprika , béarnaise sauce & French fries	795.-
63	<i>Linda's Pepper Steak</i> • Australian Black Angus Jack Creek Grass Fed tenderloin with pepper sauce & baked potato	995.-
64	<i>Mix grill</i> • Pork Spareribs , crispy pork & rack of lamb • Béarnaise sauce , BBQ sauce & potato gratin with cheese.	695.-
65	<i>Surf & Turf</i> • Australian beef tenderloin , tiger prawn , serve with béarnaise sauce , garlic butter & potato gratin	895.-
66	<i>Australian Jack Creek Wagyu Beef</i> • Garden salad , pepper & béarnaise sauce & French fries	1,290.-
67	<i>Hawaiian Pork Chop</i> • Glazed onion , gravy & mashed potato	495.-
68	<i>Australian Rack Of Lamb</i> • Mustard creamed vegetables, rosemary red wine sauce mint sauce & potato gratin	895.-
69	<i>Australian Jack Creek T Bone Steak 600 gr</i> • Australian Award Grass - Fed Winning Beef • Garden salad , cafe de Paris & French fries	1,190.-
69A	<i>Pork Spareribs (500 gr)</i> • Coleslaw , BBQ sauce , grilled vegetables & French fries.	695.-

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

All Menu
275.-

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

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

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

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

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

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

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

A26	Cape Grove Red 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	Klippenklop Pinotage Dry Red This rose is a fresh, lightly eervescent, and well balanced fruity rose.	1,650.-
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Rose Wine

A28	Mature Rose This wine gives a very beautiful, brilliant color, with attractive fruit.	1,750.-
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A29	Moullin de Roquette Rose 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	Mature Rose By the glass	149.-
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A31	Mature Rose By carafe ¼ Ltr.	250.-
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A32	Mature Rose By carafe ½ Ltr.	550.-
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