

WINE LIST

OPENING HOURS

THURSDAY 8 PM - 3 AM FRIDAY 8 PM - 3 AM SATURDAY 8 PM - 3 AM



RED WINES





HANAMI 2022

Fresh fruit on the palate meets green pepper and earthy notes on the nose. Perfect for ending the evening.

COLOUR: RED

GRAPE: CABERNET FRANC

METHOD: BIOLOGICAL

12.5% / 75CL

MAIS PAS QUE

Grown-up party juice.
Alpine Gamay. Lively
wine, with notes of
refreshing cherry
crunch.

COLOUR: RED GRAPE: GAMAY

METHOD: BIOLOGICAL

12% / 75CL

RED WINES

€50 -





LE PUY

For the classical drinkers. Benchmark right bank Bordeaux. Instead of hiding it in the cellar, pop it open.

COLOUR: RED GRAPE: MERLOT

METHOD: BIODYNAMIC

11.5% / 75CL

ZENITUDE

2016

If a wine was ever worth your buck, it is this one. Glou-glou feel to it. But with 14.5% 2 per person should be enough.

COLOUR: RED

GRAPE: CINSAULT

METHOD: BIOLOGICAL

WHITE WINES





€37 -

LA MONTAGNERE

Buy 6, get everyone sorted. Fresh, fun, and easy-drinking—perfect for natural wine newcomers.

COLOUR: WHITE

GRAPE: BLEND OF 4 METHOD: BIODYNAMIC

12.5% / 75CL

LE GRAND BLANC

The Great White.
Acidity, depth, and
texture with vibrant
fruit. Long aftertaste.
Ideal for a solo treat.

COLOUR: WHITE

GRAPE: BLEND OF 6 METHOD: BIOLOGICAL

WHITE WINES

€23 -





WILDE WITTE

2022

Wine from Brabant.
Support your (almost)
locals by drinking
this. Think cider +.
Conversation starter.

COLOUR: WHITE

GRAPE: SOLARIS, JOHANITTER

METHOD: BIOLOGICAL

ROSE/ PET NAT WINES





HARU 2023

Atypical Provence rosé, but truly delicious. Fresh and fruity to keep you going through the night.

COLOUR: ROSE

GRAPE: BLEND OF 3 METHOD: BIOLOGICAL

12.5% / 75CL

ROSA ROSE

2023

Bubbly Pet Nat with delightful strawberry notes and a lively sparkle. Perfect for the park or aperitivo.

COLOUR: ROSE

GRAPE: BLEND OF 3 METHOD: BIOLOGICAL

ORANGE WINES







MINE DE RIEN 2021

A delightful Roussillon orange wine with a rare balance. Floral notes and lively charm. A true crowd-pleaser.

COLOUR: ORANGE GRAPE: MUSCAT

METHOD: BIODYNAMIC

CHAMPAGNE

€60 -





CUVEE TRADITION

NON VINTAGE

Champagne from Vrigny.
Textbook champagne in a
green jacket. Brioche,
fruit and a balanced
acidity.

COLOUR: WHITE

GRAPE: THE CLASSIC 3 METHOD: BIOLOGICAL