

# Aperitif

	Glass	Bottle
<b>White Wine</b>		
Bod. P. Escudero, Valdelagunde, Rueda <i>Verdejo</i>	7	35
<b>Rosé Wine</b>		
Marco Porello, Rosato, Langhe <i>Nebbiolo</i>	8	40
<b>Red Wine</b>		
Clos-St-Jean, Les Calades, Rhône <i>Caladoc, Grenache</i>	6	30
<b>Cava</b>		
Jan Vidal, Honor, Brut, Catalunya <i>Xarel·lo, Parellada, Macabeo</i>	8	40
<b>Champagne</b>		
De Reyve, Brut, Premier cru, Cotes des Blancs <i>Chardonnay</i>	14	70

# Pure

<b>Iberico Bitterbal</b>	6 pieces	12
Truffle mayonaise		
<b>Crispy Shrimp</b>	6 pieces	12
Spicy Tomato Yoghurt		
<b>Prosciutto di San Daniele</b>	40 gr	12
Aged for 12 months		
<b>Oysters*</b>	each	4,5
Cru		5
Au Gratin, Asia		
<b>Loempia Mama Noi</b>	per 2 pieces	8
Free range chicken, Chilisauce		
<b>Canton Dim Sum Selection*</b>	6 piece	25
2x Gyoza, 2x Ha Kau, 2x Siu Mai		
<b>Egg Caviar*</b>	each	16,5
Scrambled eggs & Anna Dutch Caviar		
<b>Pizza Tuna*</b>	each	15
Wasabi		
<b>Bun Softshell*</b>	each	9
Kimchi, Snow Peas		

\* To order till 22:00 hours