

Breakfast or brunch until 1PM

Breakfast	fruit juice, coffee or tea, bread, cheese, ham, jam, chocolate spread and breakfast cereals	11,00
Brunch	breakfast + egg, sausage and bacon	15,00

An appetizer?

Portion of olives	mixed, green and black olives, marinated	6,00
“Bitterballen”	crunchy deep-fried beef meatballs 6 pcs	6,00
Mini spring rolls	6 pcs, chili sauce	6,00
Spicy drumsticks	6 pcs, deep-fried, chili sauce	8,00
Assortment of warm snacks		11,00
“Charcuterie” plate	assortment of charcuterie and cheese	11,00

Starters

Fresh soup		6,00
Fresh soup with small meatballs		8,00
Cheese croquette(s)	of our own production, also multiple pieces possible	8,00
Shrimp croquette(s)	of our own production, also multiple pieces possible	10,00
Shrimp cocktail		16,00
Smoked salmon	from Scotland, hand-cut	15,00
Tomato mozzarella	with balsamic and olive oil	12,00
Beef carpaccio	with Parmesan cheese	14,00
Scampi	4 pcs, oriental, with garlic or Scottish style	17,00
Scampi salad small	as a starter	17,00
Prawns	1,5 pcs, in the oven with fresh garlic and olive oil	18,00

Salads

Southern salad	with seafood	24,00
Scampi salad	with 7 fried scampi	24,00
Neptune salad	with cod and salmon, tagliatelli	20,00
Salad with salmon	fresh lukewarm salmon and cocktail sauce	25,00
Shrimp stuffed tomato	2 skinned tomatoes with North Sea shrimps	19,50
Salmon tartare	finely chopped salmon tartare with garnish and fries	25,00
Steak tartare	finely chopped beef steak tartare with garnish and fries	19,50
Salad with bacon	with lukewarm bacon bits, apple and dressing	14,50
Chef's Waldorf Salad	with apples, cheese, ham, walnuts	15,50
Salad with goat cheese	goat cheese, with caramel honey	17,50
Exotic salad	with fresh fruit and lukewarm chicken breast	18,00
Stuffed pineapple	half pineapple with lukewarm chickenfillet and dressing	18,00
Supplements	mashed potatoes, fries, croquettes, rice or pasta	3,00

Pasta

Spaghetti Bolognese		13,50
Spaghetti Bolognese small		11,50
Spaghetti Bolognese gratiné topped with a browned cheese crust		14,50
Spaghetti seafood	wok stir fried, with seafood, spicy tomato sauce	22,00
Spaghetti contadino	wok stir fried, with olive oil, pesto, bacon bits	17,00
Tagliatelle exotique	with chicken, pineapple and curry cream, gratiné	16,00
Tagliatelle with smoked salmon and a spicy Scottish sauce		16,50
Tagliatelle with scampi	4 pcs, wok stir fried, with fish fond and vegetables	20,00
Linguine vongole	with clams	16,00
Penne with bacon bits		16,00
Macaroni with ham	gratiné	16,00
Lasagne	with ham, Bolognese and cream	14,50

Chef's menu

Consult our colleagues or take a look at the suggestion boards!

Meat (includes: mashed potatoes, fries, croquettes, rice or pasta) €

Vol-au-vent	with chicken, mushrooms and small meatballs	17,50
Flemish stew	with abbey beer and fries	17,50
Flemish ham rolls	with “witloof” and mashed potatoes	17,50
Rabbit	with croquettes	19,50
Spareribs		23,00
Chicken breast	sauce at your choice	19,00
Chicken breast Hawaii	peach, pineapple, cheese, gratiné, curry cream	21,00
Beef steak	sauce at your choice	21,00
Beef fillet	sauce at your choice	31,00
Mixed grill	chicken, beef, pork and a sausage	24,00
Ossobuco	veal shank cooked with chopped vegetables	24,50

Meat sauces

Béarnaise, curry cream, mushroom sauce, peper cream sauce flambéed, tomato sauce, meat gravy

Fish (includes: mashed potatoes, fries, croquettes, rice or pasta) €

Cod fillet	with sauce at your choice or gratiné	25,00
Chef's cod fillet	pan-fried on the skin, with vegetables	27,50
Salmon fillet	with sauce at your choice or gratiné	25,00
Chef's salmon fillet	pan-fried on the skin, with vegetables	27,50
Fishpan	sauce at your choice	25,00
Mediterranean stew	with a selection of fish and shellfish	27,50
Scampi	7 pcs, oriental, with garlic or Scottish style; with rice	26,00
Prawns in the oven	3 pcs, with fresh garlic and fries	31,00

Fish sauces

Béarnaise, curry cream, butter sauce, Hollandaise, Scottish sauce, Timory sauce

Vegi €

Salad tomato mozzarella	with buffalo mozzarella, basil and olive oil	16,00
Salad with goat cheese	without bacon	17,50
No-chicken exotic salad	with chicken substitute, fresh fruit, lettuce and dressing	23,00
Spicy vegetable dish	upon availability, with potatoes, oven-baked	18,00
No-chicken spicy vegetable dish	with soy-based chicken substitute	23,00
Vegetarian lasagne	upon availability, with tomato sauce and cream	14,50
Ravioli	stuffed with truffle and wild mushrooms	17,00
Cannelloni	with spinach and ricotta	17,00
Tagliatelle with basil	and tomato sauce	14,00
Spaghetti no-beef	with spicy tomato sauce and soy-based mince	17,00
No-chicken club sandwich	with soy-based chicken substitute	16,00
Beyondburger	with pea protein-based meat substitute, on a soft bun with sesame, lettuce, tomato, onion, fries	16,00

Supplement side dishes €

Mashed potatoes, fries, croquettes, rice or pasta	3,00
Warm vegetables	8,00
Tomato salad or mixed salad	6,00
Supplement mayonnaise	1,50

Highly recommended: mussels!!!

Mussels	1 kg	1,5 kg
(includes: mashed potatoes, fries, croquettes, rice or pasta)		
Nature	22,00	29,00
Cream	23,00	30,00
Garlic	23,00	30,00
Garlic and cream	24,00	31,00
White wine	24,00	31,00
Hoegaarden wheat beer	24,00	31,00
Thai	24,00	31,00

Pasta with mussels € 23,00

Burgers

(includes: fries)		€
The Classic	with Irish Black Angus beef, lettuce, onion, tomatoes, bacon, mustard, ketchup	16,00
The Cheeseburger	the Classic, but with extra cheddar	17,00
The Chickenburger	with chicken breast and honey mustard sauce	16,00
The Beyondburger	our vegetarian alternative	16,00
The Timoryburger	our house burger, consult our colleague	20,00

Toast €

Croque monsieur		9,00
Croque cheval	with fried egg	12,00
Croque Timory	with tomato, onion and cucumber	12,00
Southern croque	with mozzarella, tomato, basil, Parma ham	13,00
Croque Bologna	with Bolognese sauce, gratiné	13,00
Toast Hawaii	with pineapple, gratiné	12,00
Toast Melba	with peach, gratiné	12,00
Toast with mushrooms	pan-fried in garlic butter	13,00
Toast with mushroom sauce with cream, without garlic		13,00
Toast vol-au-vent gratiné		13,50
Croque smoked salmon and brie		14,50
Supplement mashed potatoes, fries, croquettes, rice or pasta		3,00

Delicious giant Waldkorn bun or white bun €

Waldkorn with ham	8,00	
Waldkorn with Gouda cheese	8,00	
Waldkorn with Gouda cheese and ham	9,00	
Waldkorn with brie cheese	10,00	
Waldkorn chevreuse	with goat cheese	10,00
Waldkorn smoked salmon	12,00	
Waldkorn Italian	with Parma ham and rucola	11,00
Waldkorn club with Gouda cheese, ham, lukewarm chicken, lettuce	12,00	

Cheese and shrimp croquettes €

Cheese croquette	of our own production	8,00
Shrimp croquette	of our own production	10,00
Cheese and shrimp croquette		17,00
Extra cheese croquette		7,50
Extra shrimp croquette		9,50

EN

Freshly made ice cream

Coupe vanilla	6,00
Coupe mocha	6,00
Dame blanche	vanilla, stracciatella, chocolate sauce 7,00
Dame noire	chocolate ice cream, chocolate sauce 7,00
Coupe caramel	vanilla, mocha, caramel 7,00
Coupe Brésilienne	vanilla, mocha, caramel, roasted nuts 8,00
Rainbow	six flavours of ice cream, three sauces 12,00
Café glacé	vanilla, coffee, whipped cream 7,00
Chocolat Liégeois	chocolate milk, vanilla, whipped cream 7,00
Coupe advocaat	vanilla, pistachio ice cream, advocaat (egg brandy) 7,00
Banane royale	vanilla, stracciatella, banana ice cream, banana and chocolate sauce 8,00
Banana split	vanilla, strawberry ice cream, banana ice cream, banana and strawberry sauce 8,00
Drizzled banana	vanilla, pistachio, banana ice cream, banana, advocaat (egg brandy) 10,00
Banana flip	vanilla, forest fruit ice cream, banana ice cream, banana, banana liqueur 10,00
Emanuelle	vanilla, stracciatella, banana ice cream, banana, banana liqueur, chocolate sauce 10,00
Coupe Hawaii	vanilla, forest fruit ice cream, pineapple, strawberry sauce 9,00
Poire belle Hélène	vanilla, stracciatella, pear, chocolate sauce 9,00
Pêche Melba	vanilla, strawberry ice cream, peach, almond, strawberry sauce 9,00
Pêche brandy	vanilla, strawberry ice cream, peach, peach brandy 10,00
Pêche chocolat	vanilla, mocha, chocolate ice cream, peach, chocolate sauce 9,00
Coupe strawberries	vanilla, strawberry ice cream, strawberries, strawberry sauce 10,00
Coupe exotique	vanilla, pistachio, forest fruit ice cream, strawberry ice cream, fruit, advocaat (egg brandy), banana liqueur 11,00
Coupe warm cherries	vanilla, strawberry ice cream, warm cherries 9,00
Tutti frutti	vanilla, forest fruit ice cream, strawberry ice cream, fruit, strawberry sauce, meringue 10,00
Coupe Black Forest	vanilla, forest fruit ice cream, strawberry ice cream, forest fruit coulis, meringue 10,00
Monkey see...	vanilla, chocomousse ice cream, banana, advocaat (egg brandy) 10,00
Coupe speculoos	or "Biscoff": speculoos ice cream, speculoos crumble, speculoos topping 9,00
Coupe Timory	vanilla, mocha, strawberry ice cream, pistachio, mixed fruit, advocaat (egg brandy), cherry sauce 12,00

Pastries

Make your choice from the photos at the front or consult our colleagues.

Extra whipped cream?

Supplement whipped cream € 2,00

Waffles

Waffle with sugar	6,00
Waffle with butter	5,50
Waffle with whipped cream	7,00
Waffle North Pole	vanilla 6,50
Waffle negrita	vanilla, chocolate sauce 7,50
Waffle negresco	mocha, chocolate sauce 7,50
Nordic waffle	vanilla, warm cherries 8,50
Waffle Hawaii	pineapple and fresh strawberry sauce 8,50
Waffle with strawberries and fresh strawberry sauce	9,50
Waffle fresh fruit	10,00
Waffle fresh fruit and advocaat (egg brandy)	12,00

Pancakes

Pancake sugar	4,50
Pancake butter	5,00
Pancake syrup	with Liège syrup or sugar candy syrup 5,00
Pancake "confituur"	strawberry jam 5,00
Pancake pole nord	vanilla ice cream 6,00
Pancake negrita	vanilla, chocolate sauce 7,00
Pancake negresco	mocha, chocolate sauce 7,00
Pancake Siberienne	vanilla, flambéed with Grand Marnier 8,50
Nordic pancake	vanilla, warm cherries 8,00
Pancake Suzette	orange sauce 8,00
Comédie Française	vanilla, orange sauce, flambéed with Grand Marnier 10,50
Pancake flambé	flambéed with Grand Marnier 6,50
Pancake strawberries	strawberries and fresh strawberry sauce 9,00
Pancake Brasilia	brésilienne, caramel sauce 7,50
Pancake apple	7,50
Pancake apple flambé	flambéed with Calvados (apple/pear brandy) 9,50
Pancake Normande	apple, sugar, caramelized 11,50
Normande flambé	Normande flambéed with Calvados 13,50
Pancake Chiquita	banana, chocolate sauce 9,00
Pancake fresh fruit	9,50
Pancake fruit and advocaat (egg brandy)	11,50
Pancake Black Forest	vanilla, meringue, forest fruit coulis 11,50

Extra whipped cream?

Supplement whipped cream € 2,00

On demand only

Sole Meunière
Lamb fillet
Pork tenderloin

All dishes are available as take-out. Allergies? Please inform our colleague.

Create your own ice cream

vanilla, mocha, stracciatella, chocolate, chocomousse, strawberry, banana, forest fruit, pistachio, speculoos, sorbets upon availability...		€ EN
Coupe single	1 scoop	4,00
Coupe duo	2 scoops	5,00
Coupe trio	3 scoops	6,50
Coupe panaché	4 scoops	8,00
Coupe luxe	5 scoops	9,50
Coupe extreme	6 scoops	11,00
Strawberry sauce	freshly made strawberry sauce	2,00
Advocaat	(egg brandy)	2,00
Caramel sauce		2,00
Fresh chocolate sauce		3,00
Orange sauce		3,00
Forest fruit coulis		3,00
Speculoos topping		2,00
Speculoos crumble		2,00
Strawberries		4,00
Pineapple, apple, banana, grapes, kiwi, pear, peach, brésilienne	each kind	3,00
Fresh pineapple		5,50
Melon		4,50
Fresh fruit mix		9,00
Dessert?		€
Warm apple pie		8,50
Warme apple pie with ice cream and whipped cream		10,00
Plate with mixed fruits		10,00
Plate with strawberries		10,00
Profiteroles Timory	three cream puffs filled with vanilla, mocha, chocolate ice cream, with warm chocolate sauce and whipped cream	9,00
Chocomousse		7,00
Tarte Tatin	warm caramelized apples on a pie crust with a scoop of vanille ice	11,00
Especially for our youngest customers		€
Fries with mayonnaise		8,00
Kids spaghetti		10,00
Kids macaroni		10,00
Kids steak	with fries, mayonnaise or ketchup	14,00
Cheese croquette	with fries, mayonnaise or ketchup	11,00
Chicken breast with apple sauce	with fries	14,00
Vol-au-vent	with fries	13,00
"Currywurst"	frikandel with fries	10,00
Chicken Nuggets	with fries and mayonnaise	10,00

Apéritifs

Champagne by the bottle	60,00
Cava Brut by the glass	6,00
Cava Brut by the bottle	30,00
Kir (Royal + €2,00)	7,00
Campari	7,00
Campari orange (fresh orange juice + €3,00)	9,00
Gancia, Martini Bianco, Martini Rosso, Pineau de Charentes	7,00
Red or white porto, dry or medium sherry	7,00
Ricard	9,00
Picon (white wine + €2,50)	9,00
Pisang orange, Passoa orange	9,00
Aperol Spritz	10,00

Mocktails

Fantasia	orange juice, pineapple juice, mint	9,00
Horizon	orange juice, apple juice, grapefruit juice, pineapple juice, grenadine	9,00
Lemon Squash	fresh orange juice, lemon juice, grenadine	11,00
Pacific	orange juice, passion fruit puree	9,00
Pink Panther	pineapple juice, sparkling water, raspberry puree	9,00
Red and bitter	pineapple juice, grapefruit juice, raspberry puree	9,00
Serenade	pineapple juice, apple juice, mint and grenadine	9,00
Shirley Temple	pineapple juice, Gini, passion fruit puree	9,00
Cardinal Punch	orange juice, fresh lemon juice, raspberry puree	9,00
Virgin Mojito	non-alcoholic Mojito	9,00

Cocktails

Tequila Sunrise	tequila, orange juice, grenadine	9,00
Anti Hangover	wodka, apple juice, Canada Dry	9,00
Alaska Icetea	Cointreau, Blue Curaçao, rum, gin, Sprite	14,00
Blue Lady	gin, lemon, blue Curaçao, orange juice	11,00
La vie en rose	tequila, Cointreau, wodka, grapefruit juice, grenadine	12,00
Try Me	passion fruit puree, lemon, gin, Canada Dry	9,00
B-52	Grand Marnier, Baileys, mocha liqueur	12,00
Blue Lagoon	wodka, blue Curaçao, lemon	12,00
Passion Fatale	tequila, grapefruit juice, passion fruit puree	9,00
Rob Roy	whisky, Martini, Campari	12,00
Margarita	tequila, Cointreau, lemon, salt	11,00
Cuba Libre	rum, lime, Coca Cola	9,00
Pina Colada	rum, coconut milk, pineapple juice	11,00
Moi et Toi	rum, amaretto, lime	11,00
Mojito	rum, lime, mint	11,00
Dry Martini	gin, vermouth, olive	11,00
Daiquiri	rum, Cointreau, lime	11,00
Yellow Bubbles	mandarin, bubbles	10,00
Passion Bubbles	passion fruit puree, bubbles	10,00
Cocktail Timory	wodka, rum, pisang, pineapple juice, crème de cassis	14,00
Cocktail Hugo	cava, elderflower sirup, sparkling water	9,00

Soft drinks

Spa sparkling or still	2,50
Spa 0,5l sparkling or still	4,70
Vittel or Perrier	3,00
Coca Cola, Cola zero, Cola light, Fanta, Sprite	3,00
Lipton Ice Tea, Ice Tea Green	3,00
Fruit juice orange, grapefruit, pineapple or apple	3,00
Fristi, Cecemel	3,50
Schweppes Tonic, Schweppes Agrum	3,50
Gini, Canada Dry	3,50
Schweppes Tonic Pink Pepper	4,50
Fresh fruit juice orange juice or lemon juice	10,00
Tönissteiner Vruchtenkorf, Zitronen or Orange	3,50
Homemade Ice Tea	3,50

Beers

Stella Artois draft		
25 cl, 5,2% our pride in Leuven, pils beer	3,50	
33 cl, 5,2% our pride in Leuven, pils beer	4,00	
Leffe blonde draft		
6,6% full and fruity taste, powerfull aftertaste	5,00	
Tripel Karmeliet draft		
8,4% strong, balanced, blond, three-grain beer	5,50	
Vedett pils 5,2% slightly malty, deliciously sparkling	4,50	
Stella 0.0% non-alcoholic pils beer	3,50	
Leffe Blond 0.0% alcoholvrij	5,00	
Hoegaarden wheat beer 4,9% classic wheat beer	3,50	
Bolleke (De Koninck)		
5,2% amber with a refreshing taste	4,00	
Kriek Lindemans 3,5% sweet kriek, Lambiek based	4,50	
Gouden Carolus Classic		
8,5% fruity, brown, sweet with a warm aftertaste	5,90	
Westmalle Dubbel 7,0% aromas of malt and caramel, slightly bitter brown Trappist beer	4,50	
Westmalle Tripel 9,5% strong blond Trappist, scent of banana	5,90	
Chimay Bleue 9,0% brown-red Trappist, aromas of caramel	5,90	
Duvel 8,5% strong blond, with fruity bitterness	5,60	
Omer 8% blond, fine, fruity with subtle bitterness	4,90	
Suggested beers!		
La Trappe Quadrupel		
10% amber, full taste, intense, sweet Trappist	5,90	
Orval 6,2% amber Trappist, hoppy, fresh aroma	5,90	
Cornet 8,5% blond, oaked, hints of vanilla	5,90	
Rochefort 6 7,5% mild, herbal, malty Trappist beer	4,90	

Coffee and other hot drinks

Coffee lungo, deca, americano, espresso or ristretto	3,00
Doppio double strong espresso	3,50
Timory with mocha-chocolate whipped cream	4,00
Cappucino with whipped cream	4,00
Caffè Marocchino lungo with a layer of milk froth	4,00
Latte frothed milk with an espresso	4,00
Caramel Macchiato latte with a touch of caramel	4,00
Caffè Macchiato espresso with a layer of milk froth	3,50
Ice Latte Macchiato with choice of vanilla, caramel or speculoos	4,00
Hot chocolate chocolate melted in hot milk	3,50
Hot chocolate with whipped cream	4,00
Hot chocolate Timory with mocha-chocolate whipped cream	4,00
Hot milk	3,50

Special coffees with alcohol and whipped cream €

Italian coffee with grappa or amaretto	9,00
French coffee with cognac or Grand Marnier	9,00
Irish coffee with Irish whiskey	9,00
Russian coffee with wodka	9,00
Swiss coffee with pear liqueur	9,00
Hasselt coffee with jenever (Belgian gin)	9,00
Aztec fire with red wine and tequila	9,00
Tote Tante or "Lumumba", hot chocolate with rum	9,00
Devil's coffee with cognac and Grand Marnier	9,00
Pharisee coffee with rum and cocoa	9,00
Imperial mocha with Mandarine Napoleon and cognac	9,00
Baileys coffee with Baileys Irish cream	9,00
Mocha Flip Chicago with cognac and mocha liqueur	9,00
Tropical coffee with rum and cinnamon	9,00
Cossack coffee with red wine and wodka	9,00

Top quality loose-leaf tea €

English Breakfast black tea	4,00
Lady Grey black tea flavoured with Bergamot	4,00
Pai Mu Tan white tea	4,00
Gunpowder green tea from Shanghai	4,00
Groene lemon tea green tea with lemon peel and lemon grass	4,00
Ginger green tea with a calming effect	4,00
Fresh mint with fresh Moroccan mint	4,00
Kiwi-Kiwi fruit infusion of kiwi and peach	4,00
Cosy together fruit infusion tutti frutti	4,00
Stargold fruit infusion with orange peel, apple, mandarin, pear and marigold blossom	4,00
Summer bliss fruit infusion with red and blue berries, hibiscus, apple, blackcurrant and raspberry	4,00
Seasonal bliss herbal infusion with lemon grass, chamomile, rosehip, lemon peel and safflower	4,00
Chamomile herbal infusion, decaf, relaxing effect	4,00
Rosehip herbal infusion with hibiscus	4,00
Rooibos orange cinnamon rooibos, clove, orange and cinnamon	4,00
Rooibos lavender rooibos, lavender, roses, beetroot and blackberry	4,00
King Berry orange peel, almond, cranberry, cinnamon, strawberry and raspberry	4,00

White

White France Pays d'Oc

Plaisance

Our house wine

Chardonnay, Viognier

Round taste, fruity with a nice structure

Glass	¼	½	Bottle
4,00	7,50	14,30	20,00

White France Chablis

Domaine Des Geneves

100 % Chardonnay

Light and dry, with floral nose and hints of apples and citrus

Glass	¼	½	Bottle
			29,00

White France

Novelum

Superior sweetness, côtes de Bergerac

Glass	¼	½	Bottle
4,40	8,00	15,70	22,00

White Italy Veneto

Lugana

Trebbiano

Intense aromas of citrus fruits; fruity and well balanced; a winner with fish, crustaceans and shellfish

Glass	¼	½	Bottle
4,40	8,00	15,70	22,00

White New Zealand Marlborough

Moroki

100% Sauvignon Blanc

Nose: very intense aroma of passion fruit and exotic flowers; broad pallet in the mouth: some passion fruit, ripe pineapple and a hint of grapefruit

Glass	¼	½	Bottle
5,00	9,00	18,00	26,00

White Spain

Pago de Cirsus

100% Chardonnay

The grapes are hand harvested; aged for 12 months in oak barrels; powerful but fine, fresh and fruity; a winner with fish, chicken and vegetable dishes

Glass	¼	½	Bottle
5,00	9,00	18,00	26,00

Wines

Rosé

Rosé Spain

Torre Oria To Rosado

100% Bobal

Fresh, red fruit aromas and very flavourful

Glass	¼	½	Bottle
4,50	8,00	15,70	22,00

Gris (Rosé) France

Gris

100% Cinsault

The name Gris refers to the colour

Glass	¼	½	Bottle
4,40	8,00	15,70	

Gin

Tanqueray Flor de Sevilla	tonic, orange zest	15,00
Hendrick's	pepper tonic, mint, peppercorns, cucumber	15,00
Mare	tonic, laurel, peppercorns, lemon	15,00
Bombay Sapphire	tonic, apple, strawberry, peppercorns	15,00
Tanqueray 0.0%	alcoholfree alternative of Tanqueray gin	15,00

Digestieven

Amaretto	9,00
Baileys	9,00
Cognac VS	12,00
Calvados VSOP	12,00
Cointreau	11,00
Grand Marnier	11,00
Mandarine Napoleon	11,00
Limoncello	7,00

Grappa	12,00
Poire Williams	10,00
Grain Jenever (gin)	9,00
Rum	10,00
Whisky house brand	10,00
Jameson Irish whiskey	10,00
Single Malt whisky upon availability	15,00

All dishes are available as take-out. Allergies? Please inform our colleague.

Red

Red France **Les 5 Vallees**

Our house wine

Merlot and Grenache Noir

The grapes are harvested in the region of Uzès; soft tannins, a nice round wine

Glass	¼	½	Bottle
4,00	7,50	14,30	20,00

Red France **La Vilette**

Pinot Noir

Smooth palate, ripe red fruit, mixed with light spices; the finish is worthy of a Burgundy

Glass	¼	½	Bottle
			26,00

Red US California (Lodi)

Home Run

100% Zinfandel (primitivo)

Aromas of red berries, ripe strawberries, hint of cinnamon

Glass	¼	½	Bottle
4,60	8,20	16,40	23,00

Red Italy Sicilia

Baglio Gibellina

100% Nero d'Avola

A well balanced and fruity taste; aromas of blackcurrant, chocolate and hazelnut, organically grown

Glass	¼	½	Bottle
5,00	9,00	18,00	26,00

Red Italy Montepulciano d'Abruzzo

Conti Sani Passo Perfetto

Montepulciano, Cabernet, Merlot

Three months of wood aging; notes of Morello cherries and blueberries; refined and pleasant; ideal with pasta and meat!

Glass	¼	½	Bottle
4,60	8,20	16,40	23,00

Red Italy Toscane

Il messo Governo Rosso

Sangiovese, Merlot

According to a 14th century technique, partly dried grapes are added to the must; this gives the wine more power, depth and fruitiness; full, complex and aromatic with aromas of cherries in the nose, forest fruits and cloves; great with pasta!

Glass	¼	½	Bottle
4,60	8,20	16,40	23,00

