

# S E N S E S

*restaurant*

## Introduction

The team specializes in creating unconventional menus, which highlight the culinary artistry of the team. Their menus all tell a story and contain unexpected combinations. The dishes are made using the freshest seasonal and where possible sustainable ingredients.

Based on the dishes, the sommelier has made a special selection of wines from all over the world.

Well-known wineries, lesser-known, and special wines are selected for their exceptional quality and durability.

In addition to the wines by the bottle, it is possible to guide you with a wine pairing which stimulates the five senses in combination with the tasting menu:

Wine pairing:

6 - courses € 54

5 - courses € 46

4 - courses € 37

With hospitable regards,

The sommelier

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## Wines by the glass

### Sparkling

<b>N.V - Parés Baltà, Pink Cava</b> Spain, Penedes, Garnatxa, Parellada, Macabeu	10
<b>2017 - Monte Tondo, Vino Spumante Brut DOC</b> Italy, Soave, Garganega	13
<b>N.V - Michel Genet, Grand Cru Blanc de Blancs Brut Spirit</b> France, Champagne, Chardonnay	17

### White

<b>2022 - Hees QBA Trocken Riesling</b> Germany, Nahe, Riesling	8
<b>2022 - Mengoba, "Brezo" Blanco</b> Spain, Castilla y Leon, Godello	8,5
<b>2022 - Nicola Bergaglio, Gavi di Gavi "Minaia"</b> Italy, Piedmont, Cortese	8,5
<b>2022 - Viña la Callejuela, "Las Mercedes"</b> Spain, Jerez, Palomino Fino	9

### Rosé

<b>2021 - Podere don Cataldo, Negroamaro Rosato</b> Italy, Salento, Negroamaro	8
<b>2022 - Weninger, "Rozsa Petsovits"</b> Austria, Mittelburgenland, Syrah, Zweigelt, Pinot noir	8

### Red

<b>2021 - Judith Beck, "INK"</b> Austria, Burgenland, Zweigelt, St Laurent	9
<b>2022 - Cantina di Scansano, "Scantianum"</b> Italy, Toscana, Sangiovese	9

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## Sparkling wines & Champagne

### France

<b>NV Bailly Lapierre, Crémant de Bourgogne, Brut</b> Burgundy, Chardonnay	50
<b>NV Pommery, Brut Silver Royal</b> Champagne, Pinot Noir, Pinot Meunier, Chardonnay	85
<b>NV Michel Genet, GC, Blanc de Blancs, Brut</b> Champagne, Chardonnay	100
<b>NV Jacquesson, Cuvée n744, Extra Brut</b> Champagne, Chardonnay, Pinot Noir, Pinot Meunier	170
<b>2012 Vintage Dom Pérignon</b> Champagne, Chardonnay, Pinot Noir	290

### Italy

<b>2017 Monte Tondo, Vino Spumante Brut</b> Soave, Garganegra	70
<b>2018 Dezzani- DOCG Alta Langa Millesimato Brut</b> Alta Langa, Pinot Noir, Chardonnay	90

### Spain

<b>NV Baltà, Pink Cava</b> Penedès, Garnatxa, Parellada, Macabeu	55
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## White wines

### Germany

<b>2022 Marcus Hees, Riesling Trocken</b> Nahe, Riesling	50
<b>2021 Geierslay, Gewurztraminer Trocken</b> Mosel, Gewurztraminer	50
<b>2017 Weingut Gunderloch, Riesling Nierstein Erste Lage</b> Rheinhessen, Riesling	60

### Austria

<b>2021 Weingut Stadt Krems, Grüner Veltliner Lossterrassen</b> Niederosterich, Grüner Veltliner	50
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### Italy

<b>2021 Scarbolo, Sauvignon</b> Friuli, Sauvignon blanc	50
<b>2022 Nicola Bergaglio, Gavi di Gavi "Minaia"</b> Piedmont, Cortese	50
<b>2020 Monte Tondo, Soave Superiore</b> Piedmont, Garganega	55

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## France

<b>2020 Pierre Clément, Menetou-Salon</b> Loire Valley, Sauvignon Blanc	50
<b>2020 Domaine de Grangeneuve, Viognier "V"</b> Rhône Valley, Viognier	60
<b>2018 Château du Clos, Mâcon-Solotr�-Pouilly</b> Burgundy, Chardonnay	80
<b>2020 Francois Berthenet, 1<sup>er</sup> Cru Montagny Vieilles Vignes</b> Burgundy, Montagny, Chardonnay	90
<b>2019 Ch�teau Maucoil, Ch�teauneuf-du-Pape</b> Rh�ne Valley, Grenache Blanc, Bourboulenc, Clairette	95
<b>2016 La Chablisienne, Chablis 1<sup>er</sup> Cru "Montmains"</b> Chablis, Chardonnay	150
<b>2019 Louis Jadot, Meursault</b> Burgundy, Chardonnay	150

## Spain

<b>2019 F�lix Lorenzo Cachazo, Rueda 'Carrasvi�nas'</b> Rueda, Verdejo	35
<b>2020 Pazo de Seoane, Rosal</b> Rias Baixas, Albarino	50
<b>2022 Gregory Perez, "Brezo"</b> Bierzo, Godello	50
<b>2020 Mas d'en Gil, Bellmunt Priorat Blanco</b> Priorat, Garnacha Blanca, Viognier	60
<b>2020 Cimpa Pedro Ximenez</b> Castilla y Leon, (dry) Pedro Ximenez	80
<b>2010 Angel Sequerios, Albarino Foudre</b> Rias Baixas, Albarino	120

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## United-States

**2019 Bernardus** 50  
California, Chardonnay

## Australia

**2021 Langmeil, Three Gardens** 50  
Barossa Valley, Viogner, Marsanne, Roussanne

## New Zealand

**2021 Misty Coves wines, Sauvignon Gris** 60  
Marlborough, Sauvignon Gris

**2021 Gravel & Loam, Sauvignon Blanc** 50  
Marlborough, Sauvignon Blanc

## Argentina

**2020 Famiglia Bianchi** 50  
Mendoza, Chardonnay

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## Rosé wines

### France

**2020 Domaines Ott Château Romassan** 89  
Bandol, Cinsault, Grenache, Mourvedre

### Italy

**2021 Podere don Cataldo, Negroamaro Rosato** 45  
Salento, Negroamaro

### Austria

**2022 Weninger, "Rózsa Petsovits"** 45  
Mittelburgenland, Zweigelt, Syrah, Blaufrankish

## Orange wines

### Chile

**2020 Animalia, Organic** 60  
Casablanca valley, Sauvignon Blanc

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### Red wines

#### France

##### Burgundy

<b>2018 Nicholas Potel, Côte de Nuits-Villages</b> Côte de Nuits, Pinot Noir	110
<b>2018 Thierry Mortet, Gevrey-Chambertin</b> Côte d'Or, Pinot Noir	120
<b>2016 Oliver Guyot, "La Montagne"</b> Marsannay, Pinot Noir	155
<b>2016 David Duband, Morey-Saint-Denis "Les Broc" 1<sup>er</sup> Cru</b> Morey-saint-Denis, Pinot Noir	195
<b>2018 Louis Jadot, Gevrey-Chambertin</b> Gevrey Chambertin, Pinot Noir	195

##### Bordeaux

<b>2018 Château La Gaffeliere 1<sup>er</sup> Cru Classé</b> Saint-Emilion, Cabernet Sauvignon, Merlot	120
<b>2016 Château Chasse Spleen</b> Moulis en Médoc, Cabernet Sauvignon, Merlot	140
<b>2019 Château Brane-Cantenac, Grand Cru</b> Margaux, Cabernet Sauvignon, Merlot, Cabernet Franc	230
<b>2019 Alter Ego, Château Palmer</b> Margaux, Merlot, Cabernet Sauvignon	250

##### Rhône-Valley

<b>2019 Domaine de Grangeneuve, Vieilles Vignes</b> Rhône Valley, Grenache, Syrah	50
<b>2019 Domaine du Pesquier</b> Gigondas, Grenache, Syrah	55
<b>2020 J.L Chave Sélection, "Mon Cœur"</b> Côtes-du-rhône, Grenache, Syrah	60
<b>2017 Château Maucoil, Châteauneuf-du-Pape</b> Rhône Valley, Grenache, Syrah, Mourvèdre	95

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## Germany

**2017 Weingut Jean Stodden, Spätburgunder JS** 75  
Ahr, Spätburgunder

## Austria

**2021 Judith Beck "INK"** 50  
Burgenland, Zweigelt, Blaufränkisch, Cabernet Sauvignon

**2018 Weingut Dorli Muhr, Samt & Seide** 55  
Carnuntum, Blaufränkisch

**2017 Umathum, Haideboden** 80  
Burgenland, Zweigelt, Blaufränkisch, Cabernet Sauvignon

## Hungary

**2018 Eger 'Merengo' Egri Bikaver Superior** 80  
Eger, Egri Bikave

**2017 Heimann, Barbár** 95  
Skekszárd, Cabernet Franc

## Georgia

**2018 Tbilvino, Saperavi** 55  
Kakheti, Saperavi

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## Italy

<b>2022 Scantianum</b> Tuscany, Sangiovese	<b>50</b>
<b>2019 La Morandina, Barbera d'Asti Zucchetto</b> Piedmont, Barbera	<b>55</b>
<b>2021 Podere don Catalado</b> Salento, Pimitivo	<b>55</b>
<b>2019 Velenosi, Rosso Piceno, Superiore "Solestà"</b> Marche, Montepulciano, Sangiovese	<b>70</b>
<b>2018 Duepalme, Serre Susumaniello</b> Puglia, Susumaniello	<b>70</b>
<b>2020 Mansalto "Butia"</b> Toscana, Sangiovese	<b>80</b>
<b>2018 Tornatore, Etna Rosso, Pietraizzo</b> Etna, Nerello Mascalese	<b>80</b>
<b>2016 Monte Tondo, Amarone Della Valpolicella</b> Veneto, Corvina, Rondinella	<b>90</b>
<b>2015 Monte Tondo, Amarone Della Valpolicella, Riserva</b> Veneto, Corvina, Rondinella	<b>100</b>
<b>2017 Enzo Boglietti, Barolo del Comune di La Morra</b> Piedmont, Nebbiolo	<b>110</b>
<b>2016 La Serena, Brunello di Montalcino</b> Tuscany, Sangiovese	<b>100</b>
<b>2019 Gaja Ca'Marcanda, Promis</b> Tuscany, Merlot, Syrah, Sangiovese	<b>115</b>

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## Spain

<b>2019 Mas D'en Gil, 'Bellmunt'</b> Priorat, Granacha, Cariñena	<b>80</b>
<b>2017 Lo Món</b> Priorat, Granacha, Cariñena	<b>85</b>
<b>2015 La Rioja Alta, Viña Arana</b> Rioja, Tempranillo, Graciano	<b>95</b>
<b>2015 La Rioja Alta, 'Gran Reserva 904' Coshecha</b> Rioja, Tempranillo, Graciano	<b>105</b>
<b>2018 Montecastro, Cococha Reserve</b> Ribera del Duero, Tempranillo	<b>110</b>

## South Africa

<b>2015 Radford Dale, Frankenstein Pinotage</b> Stellenbosch, Pinotage	<b>80</b>
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## Australia

<b>2019 Langmeil, "Valley Floor"</b> Barossa Valley, Syrah	<b>55</b>
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## Sweet wines

### Italy

**2019 Monte Tondo "Recioto di Soave"** (500ml) **48**  
Veneto, Garganega

### France

**2002 Rivesaltes Vin doux Naturel** **90**  
Roussillon, Grenache Blanc, Grenache Gris, Macabeu

### Spain

**2019 Gloria de Moya Dulce** (500ml) **48**  
Valencia, Monastrell

## Port Wine

**Kopke, Fine Ruby Porto** **45**  
Douro, Touriga Nacional, Tinta Barroca, Tinta Roriz

**Kopke, Fine Tawny Porto** **45**  
Douro, Tinta Francesa, Touriga Nacional, Tinta Barroca

**2014 Taylor's Late Bottled Vintage** **90**  
Douro, Tinta Francesa, Tinta Roriz, Touriga Nacional

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### BEERS

#### Brand UP

Draft 25cl 4,50

#### Heinken

Heineken 4,50

Heineken 0.0% 4,50

#### Schwinkels

Superior Pilsener 4,50

Superior 0,0% 4,50

### WHISKEY BLENDS

Jameson 6,00 Monkey Shoulder 8,00

### BOURBON

Maker's Mark 9,00

### WHISKEY SINGLE MALTS

Glenfiddich 12 10,00 Laphroaig 10 13,00

Macallan 12 17,00 Oban 14,00

Highland park 10,00

### COGNAC | ARMAGNAC | CALVADOS

Ch. Montifaus VSOP 10,00 Ch. Du breuil 8,00

Ragnaud-Sabourin no.20 22,00 Vaghi VSOP 12,00

### RUM

Bacardi Carta Blanca 6,00 Havana 3 6,00

Diplomatico 11,00

### VODKA | GIN

The Stillery 8,00 Ketel one vodka 7,00

"The Stillery"- Dutch Nordic Gin 10,00

### SHERRY | PORT | VERMOUTH | Jenever

Taylor's | 10 Old Tawny 11,00 Ketel 1 jonge jenever 6,00

Kopke | Ruby 8,00 Ketel 1 matuur 8,00

Kopke | Tawny 7,50

### GRAPPA

Berta 2014 25,00

Aquavitae 1989 22,00

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## SOFTDRINKS

Coca-Cola   zero	3,50	<b>Earth Mineralwater</b>	
Fanta   Sprite	3,50	33cl flat or sparkling	3,00
Lipton sparkling	3,50	75cl flat or sparkling	6,00
Lipton green tea	3,50		
Apple juice	3,50		
Puur Tomato juice	3,50		

## East Imperial

Indian Tonic	4,50
Ginger Ale	4,50
Ginger Beer	4,50

## LIQUORS

Berta Amaretto	9,50	Drambuie	6,00
Limoncello	7,00	Baileys	6,00
Villa Massa Amaretto	5,00	Kahlua	6,00
Villa Mass Limoncello	5,00	Pernod	6,00
Grand Marnier	7,00	Licor 43	6,00
Cointreau	6,00		
Berta Sambuca	13,00		
Tia Maria	6,00		
Frangelico	6,00		