



MILL'FEUILLE

# Food & Beverages



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## MILL'FEUILLE

means 1'000 sheets  
stands for a great diversity:

a restaurant, a bar, a café, a meeting point.

we offer a large choice of newspapers,  
make breakfast daily,  
we serve appetisers, tapas, 5-course dinners,  
we have homemade sodas & cakes,  
cultivate coffee culture,  
we are suitable for couples, lonely souls,  
privates or business groups.



# Food Menu

 dairy-free  gluten-free  vegan

dishes with signs are cooked with this kind of ingredients

All prices in CHF including 8% Vat.



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## Breakfast

from 8 till 12am (Weekend till 6pm)

**Pastries** 1.80 – 3.00  
as long as available - croissant, brioche,  
pain au chocolat, ...

**Basic - à discretion** 7.50  
with butter & homemade jam or homemade hazelnut  
chocolate spread

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**Mill'Feuille Breakfast** 27.00  
a serving of bread à discretion with butter and  
homemade jam or homemade hazelnut chocolate spread  
+ three breakfast meals of your choice

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**„Birchermüesli“** 7.50  
oat flakes, organic quark, cream, fresh fruit  
& roasted hazelnuts

**Curd from the Napf region** 7.50  
with goji berry apple compote & crunchy müesli

**Portion of Cheese** 🌿 7.50  
from the lucerne market

**Portion of ham** 🌿 🌿 7.50  
gammon & cured meat from central Switzerland



|  |      |
|--|------|
| <b>Graved salmon bagel</b>   | 8.50 |
| scottish graved salmon with horse radish foam                                      |      |
| <b>Waffles</b>   | 8.00 |
| freshly made with hot wild berries or<br>goji berry apple compote                  |      |
| <b>Cottage cheese</b> 🌱  | 7.00 |
| with sun dried tomatoes and bread  |      |
| <b>Egg MILL'FEUILLE</b>  | 8.50 |
| soft slow boiled egg, leaf spinach, toast &<br>topped off with a hollandaise sauce |      |
| <b>Egg in a glass</b> 🥄 🌱  | 6.50 |
| two soft slow boiled eggs with chives & a piece of bread                           |      |
| <b>Oven-Egg</b>  | 7.50 |
| in tomato sauce & bacon with bread 🥄 🌱   |      |
| in tomato sauce & grilled vegetables with bread 🥄 🌱                                |      |
| in ham & cream with gruyère cheese and bread 🌱                                     |      |



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## Aperitifs & Snacks

### In a glass with bread

|  |              |
|--|--------------|
| gruyère cheese 🍷                       | 8.00         |
| salametti 🍷 🍷                          | 8.00         |
| marinated olives 🍷 🍷 🍷                 | 7.50         |
| pickled balsamico vinegar onions 🍷 🍷 🍷 | 7.00         |
| dried tomatoes 🍷 🍷 🍷                   | 6.50         |
| <b>all 6 glasses</b>                   | <b>34.00</b> |

### Mini-smörrebröd

|  |              |
|--|--------------|
| Spread made of dried tomatoes with rocket 🍷 🍷  | 3.00         |
| Tzatziki with tomato & cress                   | 3.00         |
| Egg salad with shrimps                         | 3.60         |
| Cream cheese with herbs                        | 2.80         |
| Roastbeef with remulade sauce & roasted onions | 3.60         |
| Cottage cheese with salmon                     | 3.20         |
| <b>all 6 mini-smörrebröd</b>                   | <b>18.50</b> |

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### Smörrebröd

|  |       |
|--|-------|
| Roastbeef with remulade sauce & roasted onions | 11.50 |
| Egg salad with shrimps                         | 9.80  |
| Cottage cheese with salmon                     | 10.50 |

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## Tapas, Salads & Soups

|   |       |
|---|-------|
| <b>Momos (5 pieces)</b> 🍴 🌿   | 15.50 |
| stuffed with vegetables on a tomato- coriander chutney                          |       |
| <b>Egg MILL'FEUILLE</b>   | 8.50  |
| soft slow boiled egg, leaf spinach, toast & topped off with a hollandaise sauce |       |
| <b>Feta al forno</b> 🍴  | 11.50 |
| feta, olive oil, herbs & onions   |       |
| <b>Albondigas (6 pieces)</b> 🍴  | 15.50 |
| Angusbeef-meatballs in smoky tomato sauce with grilled vegetables               |       |
| <b>Herb-Falafel (5 pieces)</b> 🍴 🌿 🍴  | 14.50 |
| in a smoky tomato sauce with grilled vegetables                                 |       |
| <b>Marinated king prawns</b> 🍴 🍴  | 16.50 |
| king prawns with herbs-garlic-oil, ginger, peperoncini, and cherry-tomatoes     |       |
| <b>Scallops</b> 🍴 🍴   | 16.50 |
| on peas puree with bacon, melon   |       |
| <b>Hummus</b> 🍴 🌿 🍴   | 11.50 |
| with flatbread  |       |
| <b>House salad</b> 🍴 🍴 🌿  | 12.80 |
| leaf salad with herbs, sprouts, seeds & house dressing                          |       |



|  |       |
|--|-------|
| <b>Bread salad</b> (🍴 🌿)   | 16.50 |
| with tomatoes, rocket salad, burrata & onions<br>with balsamico dressing |       |
| <b>Artichoke salad</b> 🍴 🌿 🌿   | 14.80 |
| with dried tomatoes, olives & spinach                                    |       |
| <b>Vegetable salad (lukewarm)</b> 🌿                                      | 14.50 |
| with goat cheese & purslane  |       |
| <b>Salad plate</b> 🍴 🌿 🌿   | 18.00 |
| various leaf & seasonal salads<br>with chicken breast stripes 🍴 🌿        | 27.00 |
| <b>Smoked tomato soup warm or cold</b> 🍴 🌿 (🌿)                           | 12.50 |
| with hummus biscuit  |       |
| <hr/>  |       |
| <b>Cheese platter from the market, lucerne</b>                           | 13.00 |
| with homemade fig mustard & fruit cake                                   |       |
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## Mains

### Mill'Feuille classics

|  |       |       |
|--|-------|-------|
| <b>Burger</b>  |       | 26.00 |
| Angus-beef medium, coleslaw, tomato chutney,<br>dijon mustard & rocket with homemade fries or salad                    |       |       |
| <b>Pastry</b>  |       | 28.00 |
| buttery flaky pastry, homemade veal spheres with herbs,<br>veal & porc slices, champignons with rice, peas and carrots |       |       |
| <b>„Knusperli“ (Ø)</b>   |       | 27.00 |
| slices of trout in pankobreadcrumbs & sour cream;<br>served with homemade fries or salad                               |       |       |
| <b>Tatar of free range young cow (Ø ☼)</b>   | 80 g  | 23.00 |
| slightly spicy with cheese & onion mousse  | 160 g | 32.00 |

### Vegetarian

|  |  |       |
|--|--|-------|
| <b>Ravioli filled with herbs &amp; ricotta</b>               |  | 26.00 |
| with cherry tomatoes, zucchini & parmesan                    |  |       |
| <b>Gratinated sweet potato ☼</b>                             |  | 29.00 |
| on marinated grilled vegetables with sour cream & watercress |  |       |
| <b>Grilled avocado (Ø ☼)</b>                                 |  | 27.00 |
| on vegetable couscous with mango-pomegranate-salsa           |  |       |



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## Additional from 6 pm

### Meat & Fish

|  |       |
|--|-------|
| <b>Chicken breast</b> (Ø)  | 34.00 |
| in ham coat stuffed with mushrooms,<br>baked potato, grilled vegetables & sour cream             |       |
| <b>Rump steak of free range beef from central Switzerland</b> 🌿                                  | 44.00 |
| medium, thyme jus, parmesan-truffel-fries &<br>gratinated beefsteak tomato                       |       |
| <b>with pan-fried scallops</b>   | 52.50 |
| <b>Boiled veal with a vinaigrette</b> 🌿 Ø  | 32.00 |
| tender boiled veal, lukewarm<br>with a radish-herb-pickles vinaigrette and potato cucumber salad |       |
| <b>Pan-fried salmon</b> (Ø)  | 33.00 |
| with vegetable couscous, yoghurt-chili sauce & herbs   |       |



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## Mill`Feuille Menu

from 6pm

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**Artichoke salad**   

with dried tomatoes, olives & spinach

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**Smoked tomato soup**   

with mint & hummus biscuit

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**Pan-fried salmon** 

with vegetable couscous, yoghurt-chili sauce & herbs

or

**Grilled avocado**  

on vegetable couscous with mango-pomegranate-salsa

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**Rump steak** 

medium, thyme jus, parmesan-truffel-fries &  
gratinated beefsteak tomato

or

**Gratinated sweet potato** 

on marinated grilled vegetables with sour cream & watercress

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**Coco & chocolate**  

with chili & passion fruit

5 course menu 75.00 // vegetarian 65.00

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## Desserts

|   |       |
|---|-------|
| Seasonal dessert – time of the year dessert                                       | 8.50  |
| Coco & chocolate 🌿 🍷<br>with chili & passion fruit                                | 12.50 |
| „Mill’Feuille“<br>homemade puff pastry cream layer cake                           | 9.00  |
| Rosemary crème brûlée 🌿<br>with marinated berries & yogurt ice cream              | 11.00 |
| Apple strudel<br>with vanilla sauce or vanilla ice cream                          | 9.80  |
| Waffles<br>freshly made with hot wild berries or<br>goji berry apple compote      | 8.00  |
| Cakes – according to daily offer  | 6.50  |
| Cheese platter from the market, lucerne<br>with homemade fig mustard & fruit cake | 13.00 |



MILL'FEUILLE

# Beverages



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## Hot beverages

### Coffee

|  |      |
|--|------|
| Coffee, espresso, ristretto                                | 4.50 |
| Espresso macchiato   | 4.80 |
| double espresso  | 5.60 |
| Cappuccino, milk coffee                                    | 5.00 |
| Caffè latte, milk coffee with 2 espresso-shots             | 5.80 |
| Latte macchiato  | 5.80 |
| Caffè freddo, espresso with milk & ice                     | 5.80 |
| Affogato Mill'Feuille with yogurt ice cream                | 6.50 |
| Hot or cold chocolat or ovomaltine                         | 4.50 |
| Hot chocolate with whipped cream                           | 5.20 |
| Hot or cold milk   | 3.50 |
| <br>   |      |
| Coffee with plum, pomaceous fruit or herb schnaps, Holdrio | 6.50 |
| Coretto Grappa, Chocolate or Tea & rum                     | 6.50 |

### Tea

|   |      |
|---|------|
| Fresh mint  | 5.50 |
| Ginger-tea with lemon and honey   | 5.50 |
| Tea from L'art du thé   | 4.50 |
| mint, rooibos-vanille, assam, earl grey, fruit,<br>green, camomile, verbena, rose hip |      |
| Hot apple juice   | 5.00 |
| Matcha Latte hot / cold   | 6.50 |
| Homemade chai latte hot / cold  | 6.50 |
| Homemade curcuma latte hot / cold   | 6.50 |



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## Cold beverages

### Water, lemonade & Juice

|   |               |           |
|---|---------------|-----------|
| Still or sparkling water from Lucerne                           | 30 cl/50 cl   | 3.50/5.00 |
| Coke  | 30 cl/50 cl   | 4.50/6.00 |
| Apple juice, apple juice with soda                              | 30 cl/50 cl   | 4.50/6.00 |
| Homemade ice tea  | 30 cl/50 cl   | 4.50/6.00 |
| Vivi coke siro  | 33 cl bottle  | 5.00      |
| Lori's roasted mate coffeinated                                 | 33 cl bottle  | 5.50      |
| Bitter lemon fever tree / tonic fever tree                      | 20 cl bottle  | 5.50      |
| Lurisia chinotto  | 27.5cl bottle | 5.50      |
| Fresh orange juice  | 20 cl         | 6.00      |
| Tomato juice  | 20 cl         | 5.00      |
| Homemade soda   | 30 cl/50 cl   | 4.50/6.00 |
| lemon, ginger, blood orange, cranberry-cherry,<br>seasonal soda |               |           |

### Beer & cider

|                                      |              |            |
|--------------------------------------|--------------|------------|
| Einsiedler lager on tap              | 30 cl/50 cl  | 5.00/7.00  |
| Luzerner beer on tap                 | 30 cl/ 50cl  | 5.80/ 7.80 |
| Shandy with lemonade or soda         | 30 cl/50 c   | 5.00/7.00  |
| Shandy with homemade ginger lemonade | 30 cl/50 c   | 5.00/7.00  |
| Wheat beer, Lucerne                  | 50 cl bottle | 8.00       |
| India pale ale, Lucerne              | 33 cl bottle | 6.50       |
| Oak wood red ale doppelu             | 33 cl bottle | 7.50       |
| Belgian triple doppelu               | 33 cl bottle | 7.50       |
| Alcohol-free beer                    | 33 cl bottle | 5.00       |
| Beckenrieder cider with alcohol      | 50 cl bottle | 6.50       |



## Aperitif

|  |     |       |      |
|--|-----|-------|------|
| Ricard                                       | 45% | 4 cl  | 7.00 |
| Montanaro, Vermouth di Torino Bianco / Rosso | 16% | 4 cl  | 7.00 |
| Campari                                      | 23% | 4 cl  | 7.00 |
| Cynar  | 16% | 4 cl  | 7.00 |
| Ramazotti                                    | 30% | 4 cl  | 7.00 |
| Aperol                                       | 11% | 4 cl  | 7.00 |
| + Orange juice                               |     | 10 cl | 2.00 |
| + Soda                                       |     | 10 cl | 1.00 |
| <br>   |     |       |      |
| Aperol Spritz / Veneto                       |     | 20 cl | 9.50 |
| White wine with soda or lemon lemonade       |     | 20 cl | 7.50 |

## Spirits

|                                    |     |      |       |
|------------------------------------|-----|------|-------|
| Gin 27 Switzerland                 | 43% | 4 cl | 9.00  |
| Gin Modernist Switzerland          | 44% | 4 cl | 10.00 |
| Gin Monkey 47                      | 47% | 4 cl | 12.00 |
| Rum Havana Club Añejo              | 40% | 4 cl | 9.00  |
| Rum Havana Club Añejo 3 Años       | 40% | 4 cl | 9.00  |
| Rum Diplomatico                    | 40% | 4 cl | 11.00 |
| Vodka Absolut                      | 40% | 4 cl | 9.00  |
| Vodka Belvedere                    | 40% | 4 cl | 11.00 |
| Whisky Johnny Walker Red Label     | 40% | 4 cl | 9.00  |
| Whisky Oban 14y                    | 43% | 4 cl | 12.00 |
| Whisky Two Ravens Switzerland      | 43% | 4 cl | 12.00 |
| Whisky Nikka from the Barrel Japan | 51% | 4 cl | 12.00 |
| Whisky Vit Hund Sweden             | 46% | 4 cl | 12.00 |
| Amaretto di Saronno                | 28% | 4 cl | 8.00  |
| Baileys                            | 17% | 4 cl | 8.00  |





## Drinks

|   |       |
|---|-------|
| <b>Rebujito</b><br>Sherry, homemade lemon lemonade, mint  | 10.00 |
| <b>Pimmger</b><br>Pimm's No1, homemade ginger lemonade, orange & cucumber                             | 12.00 |
| <b>Port &amp; Tonic</b><br>white port, tonic, lime & mint   | 10.00 |
| <b>Rum &amp; Orange</b><br>Rum, homemade blood orange lemonade, passionfruit, lime                    | 12.00 |
| <b>Cranberry Lillet</b><br>Lillet blanc, homemade cranberry-cherry soda, lime, mint                   | 10.00 |
| <b>Rosé wine with lemon lemonade</b><br>Rosé, homemade lemon lemonade, lime                           | 7.50  |
| <b>Rosso Prosecco</b><br>Vermouth rosso, prosecco, lemon lemonade                                     | 10.00 |
| <b>Cranberry-Passionfruit (alcohol-free)</b><br>Cranberry-Cherrysoda, Passionsfrucht, Limetten, Minze | 7.50  |

## Digestive & liqueur

|   |     |     |       |
|---|-----|-----|-------|
| Grappa di Arneis, Marolo                | 42% | 2cl | 8.50  |
| Grappa di Moscato Après, Marolo         | 42% | 2cl | 9.00  |
| Grappa di Barolo, Marolo                | 50% | 2cl | 12.50 |
| Alte Birne, Haldihof (pear)             | 37% | 2cl | 8.50  |
| Alte Quitte, Haldihof (quince)          | 39% | 2cl | 8.50  |
| Alte Zwetschge, Haldihof (plum)         | 38% | 2cl | 9.00  |
| Parfait Amour Aquavitas, Haldihof       | 30% | 2cl | 7.50  |
| Chilischnouz cinnamon liqueur from Bern | 33% | 4cl | 9.00  |



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## Wine by glass

### Sparkling wine

|  |      | dl   |
|--|------|------|
| <b>Prosecco Millesimato DOC, Ca di Rajo</b><br>Glera, Veneto, Italien            | 2016 | 8.50 |
| <b>Epsilon Pink, Vino Spumante Rosato, Ca di Rajo</b><br>Raboso, Veneto, Italien |      | 9.00 |

### White wine

|  |      |      |
|--|------|------|
| <b>Blanc de noir «Corbeau»</b><br>Pinot Noir, Freienbach, Schweiz  | 2016 | 6.50 |
| <b>Grüner Veltliner, Bründlmayer</b><br>Kamptal DAC, Österreich  | 2015 | 7.50 |
| <b>Verdejo, Val de Vid</b><br>Rueda, Spanien   | 2016 | 7.00 |
| <b>Riesling, Koehler-Ruprecht</b><br><b>Kallstadter Saumagen Kabinett trocken</b><br>Pfalz, Deutschland  | 2014 | 7.80 |
| <b>Cuvée Marine, Domaine de Ménard,</b><br><b>P. Jegerlehner, E. &amp; H. Prativiera</b><br>Sauvignon Blanc & Colombard, Gascogne, Südwestfrankreich | 2016 | 6.50 |



### Rosé

|   |      |      |
|---|------|------|
| <b>Pankraz Rosé, Staatskellerei Zürich</b><br>Pinot Noir, Zürich, Schweiz     | 2016 | 7.50 |
| <b>Coteaux du Pont du Gard, Domaine Chabrier</b><br>Grenache, Südfrankreich   | 2016 | 6.50 |
| <b>Fläscher Federweiss, Fam. Heinz Kunz</b><br>Blauburgunder, Fläsch, Schweiz | 2016 | 7.50 |

### Red wine

|   |      |      |
|---|------|------|
| <b>Compleo Cuvée Noir, Staatskellerei Zürich</b><br>Pinot Noir, Cornalin, Gamaret, Vin de Pays, Schweiz | 2015 | 7.50 |
| <b>Sello del Rey, Muñoz</b><br>Tempranillo, Castilla-La-Mancha, Spanien                                 | 2011 | 7.00 |
| <b>Big John Cuvée Reserve</b><br>Zweigelt, Cabernet Sauvignon, Pinot Noir<br>Burgenland, Österreich     | 2014 | 7.00 |
| <b>Barbera d'Alba DOC, Moccagatta</b><br>Piemont, Italien   | 2015 | 7.50 |



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## Wine by the bottle

### Sparkling wine

|  |      | Fl.   |
|--|------|-------|
| <b>Prosecco Millesimato DOC, Ca di Rajo</b>                  | 2016 | 54.00 |
| Glera, Veneto, Italien                                       |      |       |
| <b>Champagner Brut Réserve, Pol Roger</b>                    |      | 90.00 |
| Chardonnay, Pinot Noir, Pinot Meunier, Champagne, Frankreich |      |       |
| <b>Epsilon Pink, Vino Spumante Rosato, Ca di Rajo</b>        |      | 58.00 |
| Raboso, Veneto, Italien                                      |      |       |

### White wine

|  |      |       |
|--|------|-------|
| <b>Pinot Blanc, Brunner Weinmanufaktur</b>     | 2015 | 55.00 |
| Hitzkirch, Schweiz                             |      |       |
| <b>Blanc de noir «Corbeau»</b>                 | 2016 | 46.00 |
| Pinot Noir, Freienbach, Schweiz                |      |       |
| <b>Grüner Veltliner, Bründlmayer</b>           | 2015 | 52.00 |
| Kamptal DAC, Österreich                        |      |       |
| <b>Chablis 1er Cru Beauroy</b>                 | 2015 | 62.00 |
| Chardonnay, Burgund, Frankreich                |      |       |
| <b>Aligoté Doré, Bouzeron, Olivier Chanzly</b> | 2014 | 54.00 |
| Burgund, Frankreich                            |      |       |



|  |      |       |
|--|------|-------|
| <b>Cuvée Marine, Domaine de Ménard,<br/>P. Jegerlehner, E. &amp; H. Prativiera</b><br>Sauvignon Blanc & Colombard, Gascogne, Südwestfrankreich | 2016 | 46.00 |
| <b>Riesling, Koehler-Ruprecht, Kallstadter Saumagen Kabinett</b><br>Pfalz, Deutschland   | 2014 | 54.00 |
| <b>Riesling Auslese**Weingut Markus Molitor</b><br>Weisse Kapsel Niedermenniger Herrenberg<br>Mosel-Saar-Ruwer, Deutschland                    | 2009 | 75.00 |
| <b>Pomino Bianco DOC, Marchesi de' Frescobaldi</b><br>Chardonnay, Pinot Bianco, Toskana, Italien   | 2015 | 47.00 |
| <b>Arneis Roero DOCG, Bruno Giacosa</b><br>Arneis, Piemont, Italien  | 2016 | 55.00 |
| <b>iL Disperato Bianco delle Venezie IGT</b><br>Garganega, Venetien, Italien   | 2016 | 49.00 |
| <b>Verdejo, Val de Vid</b><br>Rueda, Spanien   | 2016 | 48.00 |
| <b>Rosé</b>  |      |       |
| <b>Pankraz Rosé, Staatskellerei Zürich</b><br>Pinot Noir, Zürich, Schweiz  | 2016 | 51.00 |
| <b>Coteaux du Pont du Gard, Domaine Chabrier</b><br>Grenache, Südfrankreich  | 2016 | 45.00 |
| <b>Fläscher Federweiss, Fam. Heinz Kunz</b><br>Blauburgunder, Fläsch, Schweiz  | 2016 | 51.00 |



## Red wine

|  |      |       |
|--|------|-------|
| <b>Roter Satz, Brunner Weinmanufaktur</b><br>Cabernet Dorsa, Zweigelt, Regent<br>Hitzkirch, Schweiz  | 2016 | 57.00 |
| <b>Compleo Cuvée Noir, Staatskellerei Zürich</b><br>Pinot Noir, Cornalin, Gamaret, Vin de Pays, Schweiz  | 2015 | 51.00 |
| <b>Sottoroccia Tenuta San Giorgio</b><br>Cabernet Franc, Cabernet Sauvignon, Merlot<br>Tessin, Schweiz   | 2013 | 58.00 |
| <b>Sassi Grossi, Gialdi</b><br>Merlot, Tessin AOC, Schweiz   | 2012 | 88.00 |
| <b>Le Rouge Amour, Cave Berthaudin</b><br>Gamay, La Côte, Schweiz  | 2016 | 45.00 |
| <b>Big John Cuvée Reserve, Erich Scheiblhofner</b><br>Zweigelt, Cabernet Sauvignon, Pinot Noir,<br>Burgenland, Österreich                                | 2015 | 46.00 |
| <b>Legends Perfection, Erich Scheiblhofner</b><br>Cabernet Sauvignon, Burgenland Österreich  | 2014 | 78.00 |
| <b>JT Rouge, Château de Nages (BIO)</b><br>Syrah, Mourvèdre<br>Costières de Nîmes AOC, Frankreich  | 2013 | 53.00 |
| <b>Châteauneuf-du-Pape Clos Saint Jean<br/>von den Gebrüder Maurel</b><br>Grenache, Syrah, Mourvèdre, Cinsault, Vaccherese<br>Côtes du Rhône, Frankreich | 2011 | 88.00 |



|  |      |        |
|--|------|--------|
| <b>Croix de Beauséjour, 2ème vin du Château Beauséjour</b><br>Cabernet-Sauvignon, Merlot, Cabernet-Franc<br>St-Emilion, Bordeaux, Frankreich | 2009 | 95.00  |
| <b>Château Le Moulin, Pomerol</b><br>Cabernet-Franc, Merlot, Pomerol, Bordeaux, Frankreich   | 2010 | 120.00 |
| <b>Château Monbrison, Cru Bourgeois</b><br>Cabernet-Sauvignon, Merlot, Cabernet-Franc, Petit-Verdot<br>Margaux, Bordeaux, Frankreich         | 2010 | 78.00  |
| <b>Ripasso iL Bugiardo Valpolicella Superiore DOC</b> 75 cl  | 2013 | 72.00  |
| Corvina, Corvinone, Rondinella, Croatina, Oseleta 150 cl   | 2012 | 137.00 |
| Venetien, Italien  |      |        |
| <b>Amarone della Valpolicella DOCG, Domenico Fraccaroli</b><br>Corvina, Rondinella, Molinara, Venetien, Italien                              | 2009 | 80.00  |
| <b>Barbera d'Alba DOC, Moccagatta</b><br>Piemont, Italien  | 2015 | 51.00  |
| <b>Barbera d'Alba Conca Tre Pile DOC</b><br>Piemont, Italien   | 2013 | 68.00  |
| <b>Sentieri, Marchesi dei Frescobaldi</b><br>Sangiovese, Merlot, Cabernet Sauvignon, Petit Verdot<br>Toskana, Italien                        | 2012 | 51.00  |
| <b>Chianti Riserva Le Baròncole DOCG (BIO)</b><br>Sangiovese, Canaiolo, Toskana, Italien   | 2013 | 74.00  |
| <b>I Sodi di San Niccolò IGT</b><br>Sangiovese, Malvasia Nera, Toskana, Italien  | 2011 | 98.00  |



|  |       |            |
|--|-------|------------|
| <b>Sello del Rey, Muñoz</b><br>Tempranillo, Castilla-La-Mancha, Spanien  | 2011  | 49.00      |
| <b>Baigorri Reserva</b><br>Tempranillo, Rioja DOCa, Spanien  | 2009  | 73.00      |
| <b>Abadia Retuerta, Selección Especial</b><br>Tempranillo, Cabernet Sauvignon, Syrah<br>Castilla y Leon, Spanien | 2012  | 62.00      |
| <b>Ribera del Duero DO, Rolland &amp; Galarreta</b><br>Tempranillo, Merlot, Castilla-Léon, Spanien               | 2012  | 58.00      |
| <b>La Basseta, Bodegas Mas Alta</b><br>Grenache Noir, Carignan<br>Priorat, Katalonien, Spanien                   | 2013  | 108.00     |
| <b>Quinta da Gândara Reserva, Caves da Montanha</b><br>Touriga Nacional, Dão DOC, Portugal                       | 2011  | 59.00      |
| <b>Sweet wine</b>  |       |            |
| <b>Piamater</b><br>Muscat d'Alexandrie, Andalusien, Spanien  | 50 cl | 2012 52.00 |