

## White wines

### 2015, Amaya Verdejo Sauvignn blanc, Spain (€21.50)

Fresh and fruity table wine, made of two varieties of grapes with international fame. The Sauvignon Blanc has aromas of green apple, gooseberries and grapefruit and a whiff of white pepper. These kinds of fruity wines are perfect for cocktail parties and can be combined with salads and fish.

### 2015, Ciro Bianco, Tenuta Iuzzolini, Calabria, Italy (€24.50)

Dry peculiar wine from Italy. The grape of this wine originated in the ancient Greek time, and these days are grown in the southern part of Italy. The producer uses wooden barrels made of chestnut which gives the wine a certain creaminess. Deliciously voluptuous and gastronomic.

### 2015, Picpoul de Pinet, Languedoc, La Croit Gratiot (€29.50)

Picoul de Pinet is a unique grape that is only grown in the Languedoc. The soil where this grape is grown used to be below the sea, which gives this wine a briny scent and flavor. It is dry, has delicious acidity as well as a slight earthy flavor.

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### Dessert wine Passito, Baccardo, Fono Antico (0.5lt) (€24.50)

This amber colored wine is filled with flavors of almond and dried fruit. Made to Sicilian tradition in optima forma in a town called Trapani. The drying of the grapes results in a large quantity of sweetness which is required to make a naturally sweet wine. Sweet with some fruitiness which results in a deliciously complex desert wine.

### Prosecco del Veneto, Casa di Malia bio (€29.50)

Organically produced with the grapes of the vineyards of the producer Botter. This prosecco is mild, gently sparkling and simply delicious.

## Red Wines

### 2014, Albernaos Alentejo, Encosta Guadiana, Portugal (€21.50)

This wine is a blend of multiple Portuguese grape varieties, originated from the southern vineyards of Portugal. This wine has had a short maturation in a wooden barrel. The Albernaos has a perfect balance between sultriness and freshness. In addition this wine is also a little spicy. A true all-rounder.

### 2015, Syrah/Marselan, Vin de Pays d'Oc, Domaine les Charmettes, France (€24.50)

The Marselan is a cross between the Cabernet Sauvignon and the Grenache. The Syrah was imported from the Rhône and grows beautifully here. Due to the fact that the wine is cooled down to a freezing point during the process it has an enormous fresh fruitiness which makes it very distinct. The combination of the fruitiness and the maturing on wood makes this wine an excellent choice to accompany any meat dish.

### 2014, Sangiovese Boira, Marken, Italy (€29.50)

Organically cultivated Sangiovese, especially well known as a base for all Chianti wines with the ever present acidic flavors. You'll recognize prunes, bay leaf, pepper and many other layers of flavors. A beautiful complex wine to accompany any meat dish. Elegance, complexity and the wood aging are the core values of this exquisite wine.

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Beer (Alfa)	€2.50
Port	€4.50
Liquor and digestives	€5.50
Cocktails (at special request)	€7.50
Soft drinks, orange juice, coffee, tea	€2.00
Bottle Panna/San Pellegrino	€5.50



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*Prices are excl. VAT*