

## Wine by the glass / Prosecco

### White

Chardonnay Rosière	10cl	Sfr. 6.00
Maienfelder Riesling & Silvaner	10cl	Sfr. 6.00
Samétégal Yvorne Chablais AOC	10cl	Sfr. 6.00
Sparkled white wine sweet or sour	20cl	Sfr. 6.50
Prosecco D.O.C., extra dry	10cl	Sfr. 7.50

### Rosé

Calmelo Rosato di Puglia	10cl	Sfr. 6.00
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### Red

Maienfelder Blauburgunder	10cl	Sfr. 6.00
Rioja El Coto	10cl	Sfr. 6.00
Montepulciano Santavenere	10cl	Sfr. 6.00

# White wines

## **Maienfelder Riesling-Silvaner**

**50cl**

**Sfr. 25.00**

Origin: Enderlin Weine, Maienfeld

Grape variety: Riesling-Silvaner

Character: Pale lemon yellow color. The typical spicy nutmeg note is wonderfully complemented by a potpourri of ripe yellow stone fruits and fresh lemon tones. This stimulating variety of aromas is also present on the palate and plays around the very balanced, medium-strong body. The slightly salty aftertaste stimulates to continue drinking. A successful typical Riesling-Silvaner: fresh, fruity and lively.

Pairs well with: Fish, spicy food, asparagus, ideal as an aperitif

## **Amedeo Episcopalis Riesling-Sylvaner x S**

**75cl**

**Sfr. 44.00**

Origin: Bischöfliche Domaine, Chur

Grape variety: Riesling-Sylvaner

Character: Bright colour with greenish shimmer. In the nose very pleasing and spicy. On the palate refreshing aromas of citrus and exotic fruits. Wonderful combination of fruit aromas and very exciting acidity.

Pairs well with: Aperitif, cheesecake, cheese fondue, light meat dishes (chicken, turkey, pork, veal)

## **Pinot Blanc Malans**

**75cl**

**Sfr. 49.00**

Origin: Malans

Grape variety: Pinot Blanc

Character: The Pinot Blanc is a mutation from the Pinot Gris grape. The light golden colour is typical for this wine. In the nose discreet scent of fresh exotic fruits. On the palate strong aromas of Golden Delicious and pears.

Pairs well with: Apéro, soft cheese, vegetable dishes

## **Maienfelder Weissburgunder**

**50cl**

**Sfr. 29.00**

**75cl**

**Sfr. 42.00**

Origin: Enderlin Weine, Maienfeld

Grape variety: Weissburgunder

Character: Green pear, apricot and citrus fruit aromas. A light wine with a soft and unobtrusive acidity, it is a wine that is often enjoyed with food.

Pairs well with: Light dishes, salads, fish, poultry and pasta

# White wines

## «Lürlibad» Chardonnay Reserve Chur 75cl Sfr. 56.00

Origin: Chur  
Grape variety: Chardonnay  
Character: The Lürlibad Chardonnay Reserve Chur has a dark yellow colour, the bouquet has a pleasant hint of white melon and pineapple, reminiscent of exotic sensations, while the typical Chardonnay aromas of green apple on the palate are accompanied by the intense taste of vanilla, which is the result of ageing in oak. Long and persistent aftertaste.  
Pairs well with: White meat dishes, hard cheese, shellfish, grilled fish

## Yvorne Clos du Rocher Grand Cru 37,5cl Sfr. 29.00 75cl Sfr. 56.00

Origin: Chablais AOC  
Grape variety: Chasselas  
Character: Light yellow, golden accents. In the nose dry, fruity, deep and complex. On the palate well balanced, flattering, with mineral notes, combines fullness, distinction and breeding.  
Pairs well with: Marinated antipasti, shellfish terrine, asparagus dishes, fillets of zander, white meat, mountain cheese, Hobelkäse, Vacherin Mont d'Or, Fondue Vacherin

## Samétégal Yvorne 75cl Sfr. 42.00

Origin: Chablais AOC  
Grape variety: Chasselas  
Character: Gold accents. In the nose dry and fruity. Balanced and flattering on the palate, with mineral notes, it combines fullness, distinction and breeding.  
Pairs well with: Seafood terrine, whitefish fillet, dishes with cream sauce, mushroom slices, cheese and onion tart

## Chardonnay Rosière yres 75cl Sfr. 42.00

Origin: France  
Grape variety: Viognier, Chardonnay  
Character: A wine that convinces with its intense, full bouquet, fruity elegance and a lovely aftertaste. A true flatterer for palate and soul.  
Pairs well with: Aperitif wine, fish terrines, river or sea fish dishes, white meat, plates of cheese or a plate of Hobelkäse

## White wines

**Dézaley Clos des Abbayes** 75cl Sfr. 68.00  
**Ville de Lausanne Grand Cru**

Origin: Lavaux AOC  
Grape variety: Gutedel, Chasselas, Aging in large oak barrels  
Character: Notes of ripe nectarines, reseda and white flowers. Exceptionally full aroma, full-bodied. Typical representative of its terroir.  
Pairs well with: Aperitif wine, fish terrines, river or sea fish dishes, white meat, cheese platters or a plate of Hobelkäse

**Dézaley Grand Cru 2015** 75cl Sfr. 54.00  
**Domaine de la Chenalettaz**

Origin: Lavaux AOC  
Grape variety: Chasselas  
Character: Chasselas is a grape variety that produces fine, strong and spicy wines, leaving a long-lasting good taste in the mouth and well reflecting the characteristics of its origin.  
Pairs well with: Aperitif wine, cheese dishes, fish

## Rosé

**Tetuna Rosé** 75cl Sfr. 54.00

Origin: Burgenland, Austria  
Grape variety: Gutedel, Chasselas, Aging in large oak barrels  
Character: Semi-dry, enormous berry fruit, full of finesse, ideal aperitif, sparkling and refreshing on the palate.  
Pairs well with: Light meals, salads and also as aperitif

**Calmelo Rosato di Puglia** 75cl Sfr. 42.00

Origin: Apulia, Italy  
Grape variety: Assemblage  
Character: Fresh and fruity.  
Pairs well with: Aperitif, asian dishes, poultry, appetizers

## Prosecco / Champagne

### **Prosecco D.O.C., extra dry** **75cl** **Sfr. 48.00**

Origin: Italy

Grape variety: Prosecco

Character: Pale yellow. Wonderfully floral beginning, which announces a delicate Prosecco. On the palate a strong mousse and a lot of freshness with fruity nuances. A classic of its kind, perfectly suited to an aperitif.

Pairs well with: As an aperitif

### **Veuve Clicquot** **75cl** **Sfr. 98.00**

Origin: Champagne, France

Grape variety: Pinot Noir, Pinot Meunier, Chardonnay

Character: Yellow with golden reflections, powerful and complex, beautiful harmony and pleasant freshness with notes of fruit and brioche.

Pairs well with: Aperitif, fish, oysters

### **Champagne Moët & Chandon** **75cl** **Sfr. 98.00**

Origin: Champagne, France

Grape variety: Pinot Noir, Chardonnay, Pinot Meunier

Character: The pearls of the Brut Impérial are of legendary finesse. The brioche bouquet is underlined by a few floral accents and ends with a pleasant freshness.

Pairs well with: Light starters, fish dishes, ideal as an aperitif

## Red wines Switzerland

**Maienfelder Blauburgunder** 50cl Sfr. 29.00  
75cl Sfr. 42.00

Origin: Enderlin Weine, Maienfeld

Grape variety: Blauburgunder

Character: Medium crimson. A stimulating and very engaging potpourri of red and dark berries flows from the glass. The flattering light pinot sweetness of the elegant body is perfectly complemented by the present tannin and fruit acid structure and is rounded off to a whole. A juicy, stimulating wine.

Pairs well with: Meat, cold plates, specialities from the Grisons

**Pinot Noir Halde Chur** 75cl Sfr. 67.00

Origin: Chur

Grape variety: Pinot Noir

Character: Ruby colour to brick red with a medium intensity appropriate to this elegant wine. In the nose aromas of liquorice and cranberries with a distinct fruity note. Very fine and supple on the tongue. In the background a few ripe tannins. Fruit aromas - variations of liquorice, wild strawberries and some nougat. Long pleasant smoothness on the palate.

Pairs well with: Strong dark meat, roast veal, game dishes, duck, goose

**Amedeo Primus Pinot Noir Auslese Barrique** 75cl Sfr. 48.00

Origin: Bischöfliche Domaine, Chur

Grape variety: Pinot Noir

Character: Strong dark red. In the nose subtle wood aroma with blackberry and cassis aromas. In the palate powerful broad fruit with notes of tobacco and vanilla. Long lasting finish with well integrated tannins and well balanced acidity.

Pairs well with: Red meats, lamb, game dishes, capuns, pizokels

**Churer Schiller** 75cl Sfr. 42.00

Origin: Chur

Grape variety: Pinot Gris, Pinot Noir

Character: Iridescent light red color. Youthful fresh scent of currants on the nose. Fresh acidity on the palate. A nice summer wine.

Pairs well with: Aperitif, salad, vegetable dishes, light meat dishes, sushi

## Red wines Italy

### **Jarno Castorani** **75cl** **Sfr. 79.00**

Origin: Abruzzo  
Grape variety: Montepulciano  
Character: Dry red wine, intense ruby red with violet reflections, notes of small forest fruits, liquorice, chocolate, a hint of vanilla and tobacco. Harmonious tannins, well structured and elegant, long aftertaste. Jarno Trulli, ex Formula 1 racing driver, named this wine.  
Pairs well with: Italian dishes, meat dishes

### **Montepulciano Santavenere 2009** **75cl** **Sfr. 42.00**

Origin: Abruzzo  
Grape variety: Montepulciano  
Character: The color is a wonderful ruby red with garnet reflections. Intense and persistent scent of ripe red fruits, plums and a light vanilla note. Well balanced body, pleasant tannins, soft and harmonious overall impression.  
Pairs well with: Appetizers, meat, fish, cheese

### **Le Volte dell'Ornellaia** **75cl** **Sfr. 48.00**

Origin: Tuscany  
Grape variety: Cabernet Sauvignon, Sangiovese, Merlot  
Character: Very dense, deep ruby red. In the nose it has scents of dark berries, black cherries, violets and a hint of chocolate and tobacco. On the palate silky structure with aromas reminiscent of dark berries and elegant roast aromas.  
Pairs well with: Grilled food, lamb, pasta, game dishes

### **Primitivo Salento IGT amabile Calmelo** **75cl** **Sfr. 46.00**

Origin: Apulia  
Grape variety: Primitivo  
Character: A full-bodied red wine with a pleasant residual sweetness and a complex range of aromas. Intensive aromas of blackberry fruit, well integrated notes of wood. Elegant nuances of dried plums on the palate.  
Pairs well with: Grilled food, lamb, pasta, game dishes

# Red wines Italy

## Barbera Appassimento

75cl

Sfr. 42.00

Origin: Piedmont

Grape variety: Barbera

Character: Wonderful ruby red. Fruity, fresh bouquet with notes of red forest berries. Elegant, round and tasty on the palate with a pleasant aftertaste. An uncomplicated Barbera for every occasion.

Pairs well with: pasta, risotto, chicken, ripened cheese

## Barolo Batasiolo

75cl

Sfr. 59.00

Origin: Piedmont

Grape variety: Nebbiolo

Character: Medium garnet red with purple reflections. In the nose elegant spicy notes, dried fruit and ripe cherries. On the palate, fine fruit nuts in the beginning, dried rose blossoms, plums, forest herbs and dried fruit. The wine shows a strong structure.

Pairs well with: Roasts, grilled meats, roast beef, braised beef, spicy cheese

## Bricco dell'Uccellone, 2016

75cl

Sfr. 79.00

Origin: Braida, Piedmont

Grape variety: Barbera d'Asti DOCG.

Character: Intense ruby with purple reflections. Complex, seductive nose with lots of ripe, dark fruit, toasted notes, dark chocolate and some pepper. Full and firm on the palate. Voluminous, with a dense structure. Again dark fruit, cherries, notes of warm spices. Long, juicy and very harmonious aftertaste.

Pairs well with: Meat dishes, a pleasure with Piedmontese specialties

## Pipoli Aglianico del Vulture

75cl

Sfr. 42.00

Origin: Potenza

Grape variety: Aglianico

Character: Intense inky red color. Fine cherry notes with vanilla and spicy notes. Spicy and strong, with a slightly sweet beginning and a fine taste of cocoa and tobacco with a balanced structure, ripe tannins and a fine melt, it ends in an aromatic finale.

Pairs well with: Pasta dishes with meat, red meat or game dishes

## Red wines Italy / Portugal

### **Amarone della Valpolicella Villa Borghett** **75cl** **Sfr. 68.00**

Origin: Veneto  
Grape variety: Rondinella, Corvina  
Character: Dark, dense ruby red. Spicy in the nose, jam aromas of black berries and plums. On the palate, a fruity beginning with a pleasant fruity sweetness, strong structure, full-bodied with good length.  
Pairs well with: Roasts, grilled meats, roast beef, braised beef, spicy cheese

### **Masi Costasera Amarone** **75cl** **Sfr. 78.00**

Origin: Veneto  
Grape variety: 70% Corvina, 25% Rondinella, 5% Molinara  
Character: A deep ruby red color with violet reflections. Powerful and complex in the nose, rather soft on the palate with a taste of fruit. Long and full-bodied aftertaste with soft tannins.  
Pairs well with: Grilled meat, red meat, game dishes, cheese

### **Gran Masetto Dolomiti IGT** **75cl** **Sfr. 89.00**

Origin: Trentino  
Grape variety: Teroldego  
Character: Deep, almost impenetrable ruby. Vanilla, butterscotch and roasted aromas in the nose. An explosion of fruity aromas and ripe berries on the palate. Rich in extracts, powerful and long lasting finish. A delicacy! A gently matured wine can be enjoyed alone after a meal.  
Pairs well with: Pork knuckle from the oven, spicy venison ragout, venison chop with wild thyme, beef, veal, poultry

### **Quinta do Pinto** **75cl** **Sfr. 48.00**

Origin: Estremadura, Portugal  
Grape variety: Syrah, Merlot  
Character: Deep ruby color. Intense aroma of black currants, plums and notes of tobacco, coffee and dark chocolate. On the palate, ripe fruit and perfect harmony between tannins, fruit and acidity. The finish is intense and elegant.  
Pairs well with: Beef, pasta, veal, poultry

# Red wines Spain

## Aalto, 2018

75cl

Sfr. 89.00

Origin: Ribera del Duero, Spain

Grape variety: Tinta Fina

Character: Rich purple, black berry marked aromatics, fine herbal notes, precious wood and some tobacco. Grandiose freshness on the palate, elegant texture, harmonious acidity and tannin structure with a long and intense finish.

Pairs well with: Heavy and spicy dishes such as roast meats, grilled meats, roast beef, stew or spicy cheese

## Rioja El Coto

75cl

Sfr. 42.00

Origin: Rioja Alta and Rioja Alavesa, Spain

Grape variety: Tempranillo

Character: A wine with intense ruby red colour. A bouquet of red fruits and nuances of new American oak with a balanced vanilla taste, smooth with a long lasting aftertaste.

Pairs well with: Chicken, cheese, pasta

## LAN Rioja

75cl

Sfr. 44.00

Origin: Upper Ebro, Spain

Grape variety: Tempranillo

Character: Elegant cherry red with plum shimmer. Complex bouquet with harmonious notes of precious wood and forest berries. Full-bodied, smooth, complex wine; elegantly structured with soft and well integrated tannins.

Pairs well with: Fish, entrecôte, cheese

## Mauro, 2017

75cl

Sfr. 86.00

Origin: Castilla y Leon, Spain

Grape variety: Syrah, Tempranillo

Character: Dark ruby red, discreet bouquet of ripe black forest berries, blackberry jam, rum pot, light herbal notes, mocha and pickled plums, strong body with ripe, present tannins, present earthy aromatics.

Pairs well with: Heavy and spicy dishes such as roast meats, grilled meats, roast beef, stew or spicy cheese

## Rotweine

<b>Unsere Bordeaux Raritäten solange Vorrat</b>		<b>Sfr.</b>
<b>Château Lafon Rocher 1998</b>	<b>75cl</b>	<b>120.00</b>
<b>Château Lafon Rocher 1999</b>	<b>75cl</b>	<b>120.00</b>
<b>Château Lagranges 1998</b>	<b>75cl</b>	<b>170.00</b>
<b>Château Lascombes 1998</b>	<b>75cl</b>	<b>175.00</b>
<b>Château Lascombes 1999</b>	<b>75cl</b>	<b>170.00</b>
<b>Château le Ormes de Pez 1999</b>	<b>75cl</b>	<b>130.00</b>
<b>Château le Ormes de Pez 2001</b>	<b>75cl</b>	<b>130.00</b>
<b>Château Lynch Moussas 2000</b>	<b>75cl</b>	<b>150.00</b>
<b>Château Pontet Canet 2001</b>	<b>75cl</b>	<b>180.00</b>
<b>Château Prieure Lichine 4e cru 1999</b>	<b>75cl</b>	<b>150.00</b>
<b>Julien Lagrange 2000</b>	<b>75cl</b>	<b>180.00</b>
<b>Margaux Château Siran Magnum 1999</b>	<b>75cl</b>	<b>160.00</b>
<b>Margaux Château Siran Magnum 2001</b>	<b>75cl</b>	<b>180.00</b>
<b>Margaux Château Siran 2000</b>	<b>75cl</b>	<b>110.00</b>
<b>St. Emilion Château Laroque 1998</b>	<b>75cl</b>	<b>110.00</b>