 BIODYNAMIC  
WINE MAY CONTAINS SULFITES



## SOMMELIER'S SUGGESTION SMALL BITES

		GLASS/NOK
		125ml
Løymrom	<b>Ayala Rose</b> – <i>Brut Majeur</i>	225
Shallot Tart	<b>Eric Legrand</b> – <i>Champagne Cuvée Prestige</i>	250
Kraftkar Mousse	<b>Veuve Clicquot</b> – <i>Brut Carte Jaune (0.375 L)</i>	750
Reindeer Heart	<b>Morel Père &amp; Fils</b> – <i>Rosé de Saignée</i>	290

## STARTERS

		GLASS/NOK
		150ml
Chatt	<b>Mud House</b> – <i>Sauvignon Blanc Rose</i>	170
Zucchini	<b>Domaine des Buissonnes</b> – <i>Sauvignon Blanc</i>	190
Ravioli	<b>Lerchenberg</b> – <i>Pinot gris</i> 🍷	180
Venison	<b>Benanti Etna Rosato</b> – <i>Nerello Mascalese</i>	175
Cod	<b>Filipa De Lancastre</b> – <i>Vinho Verde, Alvarinho</i>	170

## MAIN COURSES

		GLASS/NOK
		150ml
Cod	<b>Feudi di San Gregorio</b> – <i>Greco di Tufo DOCG</i>	180
Entrecôte	<b>Post Scriptum de Chryseia</b> – <i>Douro</i>	180
Celeriac	<b>Johannes Zillinger JZ Velue</b> , <i>Biodynamic</i> – <i>Zweigelt</i>	170
Duck	<b>Georg Breuer Rouge</b> – <i>Spätburgender</i>	170

## FUNKEN SIGNATURE

		BOTTLE/NOK
		750ml
King crab	<b>Georg Breuer Rottland</b> – <i>Rheingau, Riesling Trocken</i>	1 600
Côte de boeuf	<b>Castello Banfi SummuS</b> – <i>Tuscany DOCG 2016</i>	1 500

## DESSERT & CHEESE

		GLASS/NOK
		40ml
Blackcurrant	<b>Niepoort</b> – <i>Porto 20 Years Old Tawny</i>	125
Yuzu	<b>Royal Tokaji</b> – <i>Late Harvest</i>	120
Sea Buckthorn	<b>Alambre</b> – <i>Moscatel de Setubal DOC</i>	65
Cheese	<b>Kopke</b> – <i>10 Years Old White Port</i>	130



## HOUSE SELECTION

GLASS/NOK    BOTTLE/NOK

### CHAMPAGNE

<b>Moët &amp; Chandon</b> – Imperial <i>Brut – Chardonnay, Pinot Noir, Pinot Meunier</i>	NV	240	1 440
<b>Ayala Rose</b> – Brut Majeur <i>Brut – Chardonnay, Pinot Noir, Pinot Meunier</i>	NV	225	1 350

### WHITE WINE

<b>Weingut Georg Breuer</b> – Sauvage <i>Germany, Rheinhessen – Riesling</i>	2022	150	750
<b>Domaine Franck Millet</b> - Sancerre <i>France, Sancerre – Sauvignon Blanc</i>	2022	170	850
<b>Jean Marc Brocard</b> – Chablis <i>France, Chablis - Chardonnay</i>	2022	180	900

### ROSÉ WINE

<b>Domaine Haut Gleon</b> <i>France, Languedoc – Grenache Noir, Carignan, Cabernet Franc</i>	2021	150	750
<b>Mud House</b> <i>New Zealand, Marlborough – Sauvignon Blanc Rose</i>	2021	170	850

### RED WINE

<b>Valle Reale Montepulciano d’Abruzzo</b> <i>Italy, Abruzzo - Montepulciano</i>	2022	150	750
<b>3 Finger Jack</b> – Lodi <i>USA, California – Zinfandel</i>	2022	160	800
<b>Ramòn Bilbao</b> – Limited Edition <i>Spain, Rioja – Tempranillo</i>	2020	170	850



# CHAMPAGNE

## BLANC DE BLANC

BOTTLE/NOK

<b>Andre Jacquart</b> – Mesnil Expérience Grand Cru, Brut nature, <i>Blanc de Blancs – Chardonnay</i>	NV	2 120
<b>Éric Legrand</b> – Cuvée Prestige, Brut <i>Blanc de Blancs – Chardonnay</i>	NV	1 500
<b>Liebart Regnier</b> – Blancs de Blanche, Brut <i>Blanc de Blancs – Chardonnay</i>	NV	1 500
<b>Laherte Frère</b> – Brut Nature <i>Blanc de Blancs – Chardonnay</i>	NV	2 200
<b>Moutard Père et Fils</b> – Cépage Arbane Brut, Vieilles Vignes <i>Blanc de Blancs Rare Cuvées – Arbane</i>	2006	2 200
<b>Pascal Doquet</b> – Cœur de Terroir Le Mesnil-Sur-Oger Brut Grand Cru, <i>Blanc de Blancs – Chardonnay</i>	1995	1 975
<b>Pierre Gimonnet &amp; Fils</b> – Spécial Club Grands Terroirs Brut Premier Cru, <i>Blanc de Blancs – Chardonnay</i>	1989	3 400
<b>Pierre Gimonnet &amp; Fils</b> – Spécial Club Grands Terroirs Brut Premier Cru, <i>Blanc de Blancs – Chardonnay</i>	1996	2 480
<b>Pierre Gimonnet &amp; Fils</b> – Cuvée Brut Premier Cru, <i>Blanc de Blancs – Chardonnay</i>	1996	2 195
<b>Robert Moncuit</b> – Grand Cru, Le Mesnil-Sur-Oger Brut, <i>Blanc de Blancs – Chardonnay</i>	NV	1 775

## BLANC D'ASSEMBLAGE

BOTTLE/NOK

<b>A.D. Coutelas Cuvée 1809</b> <i>Extra Brut – Chardonnay, Pinot Noir</i>	NV	2 650
<b>Alfred Gratien</b> – Brut Millésimé <i>Brut – Chardonnay, Pinot Noir, Pinot Meunier</i>	2007	1 500
<b>Alfred Gratien</b> – Vintage 2015 <i>Brut – Chardonnay, Pinot Noir, Pinot Meunier</i>	2015	2 320
<b>Dom Pérignon</b> – Vintage 2006 <i>Cuvée de Prestige Brut – Chardonnay, Pinot Noir</i>	2006	3 550
<b>Domaine Bérèche et Fils</b> – Brut Reserve <i>Brut – Chardonnay, Pinot Noir, Pinot Meunier</i>	NV	1 760
<b>Gosset</b> – Celebris Vintage 1998 <i>Grand Cru Extra Brut, Cuvée Prestige – Chardonnay, Pinot Noir</i>	1998	2 295
<b>Gosset</b> – Grande Reserve <i>Brut – Chardonnay, Pinot Noir, Pinot Meunier</i>	NV	1 700
<b>Henri Giraud</b> – Argonne <i>Ay Grand Cru Brut, Cuvée Prestige, Rarity – Chardonnay, Pinot Noir</i>	2004	5 240
<b>Jacquart</b> – Brut de Nominé (1,5 L) <i>Grand &amp; Premier Cru Brut, Cuvée Prestige – Chardonnay, Pinot Noir</i>	NV	3 500
<b>Laurent Pierrier</b> – Ultra Brut <i>Brut nature – Chardonnay, Pinot Noir</i>	NV	2 120
<b>Mosimann's</b> – Grand Cru <i>Brut – Pinot Blanc, Chardonnay, Pinot Noir</i>	NV	1 450
<b>Palmer</b> – Brut Reserve <i>Brut – Chardonnay, Pinot Noir, Pinot Meunier</i>	NV	1 800
<b>Pol Roger</b> – Sir Winston Churchill <i>Brut – Chardonnay, Pinot Noir</i>	2012	5 220

## BLANC DE NOIR

BOTTLE/NOK

**Andre Clouet** – Grand Reserve Brut  
*Grand Cru Bouzy – Pinot Noir*

NV 1 650

**Andre Clouet** – Silver Brut Nature  
*Grand Cru Bouzy – Pinot Noir*

NV 1 750

**Andre Clouet** – Un Jour de 1911  
*Grand Cru Bouzy – Pinot Noir*

NV 1 950

**Drappier** – Grande Sendree  
*Cuvée de Prestige Brut – Pinot Noir*

2010 1 995

**Eric Rodez** – Ambonnay Grand Cru  
*Brut – Pinot Noir*

NV 1 845

**Eric Legrand** – Millesimme  
*Brut – Pinot Noir*

2012 1 580

**Gonet Medeville** - 1<sup>er</sup> Cru  
*Blanc De Noir – Pinot Noir*

NV 1 800

**Remy Leroy** – Blanc de Noirs  
*Brut – Pinot Noir*

NV 1 845

**Stesson** – Cuvée Subtile  
*Brut – Pinot Meunier, Pinot Noir*

NV 1 500

## NOIR D'ASSEMBLAGE

BOTTLE/NOK

<b>Autreau de Champillon</b> – Premier Cru <i>Brut – Pinot Noir, Pinot Meunier, Chardonnay</i>	NV	1 475
<b>Billecart-Salmon</b> – Brut Reserve <i>Brut – Pinot Noir, Chardonnay,</i>	NV	1 495
<b>Bollinger</b> – Special Cuvee Brut <i>Special Cuvee – Pinot Noir, Chardonnay, Pinot Meunier</i>	NV	1 685
<b>Bollinger</b> – La Grande Année, Grand & Premier Cru Brut, <i>Longue Maturation – Pinot Noir, Chardonnay</i>	1999	3 400
<b>Bollinger</b> – La Grande Année, Grand & Premier Cru Brut <i>Longue Maturation – Pinot Noir, Chardonnay</i>	2007	3 600
<b>Cossy</b> – Cuvee Vieilles Vignes <i>Extra Brut – Pinot Meunier, Pinot Noir, Chardonnay</i>	2015	2 250
<b>Drappier</b> – Carte D'Or <i>Brut – Pinot Noir, Pinot Meunier, Chardonnay</i>	NV	1 650
<b>Françoise Bedel</b> – Entre Ciel et Terre  <i>Brut Nature – Pinot Meunier, Pinot Noir, Chardonnay</i>	NV	1 960
<b>Henri Giraud</b> – Fût de Chêne MV07 <i>Ay Grand Cru Brut, Cuvée Prestige, Multi Vintage – Pinot Noir, Chardonnay</i>	NV	2 795
<b>Louis Roederer</b> – Vintage 2003 <i>Brut, Long Maturation, Limited Edition, Rarity – Pinot Noir, Chardonnay</i>	2003	1 520
<b>Louis Roederer</b> – Cristal 2004 & 2007  <i>Brut Cuvée Prestige – Pinot Noir, Chardonnay</i>	2004/2007	4 220
<b>Lucie Cheurlin</b> – Brut <i>Pinot Noir, Chardonnay</i>	NV	2 000

## NOIR D'ASSEMBLAGE

BOTTLE/NOK

<p><b>Mailly</b> – Grand Cru Reserve <i>Brut – Pinot Noir, Chardonnay</i></p>	NV	1 480
<p><b>Nicolas Feuillatte</b> – Reserve Exclusive Demi-Sec <i>Demi-Sec – Pinot Noir, Pinot Meunier, Chardonnay</i></p>	NV	1 450
<p><b>Nicolas Feuillatte</b> – Reserve Exclusive <i>Brut – Pinot Noir, Pinot Meunier, Chardonnay</i></p>	NV	1 450
<p><b>Veuve Clicquot</b> – Cave Privée Ponsardin <i>Brut Premier &amp; Grand Cru, Long Maturation – Pinot Noir, Chardonnay</i></p>	1980	4 950
<p><b>Veuve Clicquot</b> – Cave Privée Ponsardin <i>Brut Premier &amp; Grand Cru, Long Maturation – Pinot Noir, Chardonnay, Pinot Meunier</i></p>	1990	2 995
<p><b>Veuve Clicquot</b> – La Grande Dame <i>Brut Grand Cru, Cuvée Prestige – Pinot Noir, Chardonnay</i></p>	2004	2 240
<p><b>Veuve Clicquot</b> – Brut Carte Jaune (0.375 L) <i>Brut, Premier &amp; Grand Cru – Pinot Noir, Chardonnay, Pinot Meunier</i></p>	NV	750





## CHAMPAGNE ROSÉ

BOTTLE/NOK



<b>Alfred Gratien</b> – Cuvée Paradis <i>Brut Rose – Chardonnay, Pinot Noir, Pinot Meunier</i>	NV	2 880
<b>Bollinger</b> – La Grande Année 2007 <i>Brut Rose – Pinot Noir, Chardonnay</i>	2007	6 250
<b>Cossy</b> – Cuvee Elegance <i>Brut Rose – Pinot Noir, Pinot Meunier, Chardonnay</i>	NV	1 860
<b>Deutz</b> – Rose Champagne <i>Brut Rose – Pinot Noir, Chardonnay</i>	NV	1 875
<b>Henri Giraud</b> – Fût de Chêne Rosé MV <i>Aÿ Brut Grand Cru, Fût de Chêne – Pinot Noir, Chardonnay</i>	NV	4 795
<b>Jacquesson</b> – Brut 1997 <i>Brut Premier Cru – Chardonnay, Pinot Noir, Chouilly</i>	1997	2 395
<b>Laurent-Perrier</b> – Brut Cuvee <i>Brut – Pinot Noir</i>	NV	2 445
<b>Louis Roederer</b> – Rosé Vintage <i>Brut Rose – Pinot Noir, Chardonnay</i>	2007	1 640
<b>Morel Père &amp; Fils</b> – Rosé de Saignée <i>Brut Rose – Pinot Noir</i>	NV	1 730
<b>Nicolas Feuillatte</b> – Palmes d'Or Cuvée <i>Brut Rose – Pinot Noir, Pinot Meunier, Chardonnay</i>	2006	4 585
<b>Veuve Clicquot</b> – Cuvee Privé Ponsardin Vintage Rosé <i>Brut Rose – Pinot Noir, Chardonnay</i>	1978	6 295



# WHITE FRANCE

## ALSACE

BOTTLE/NOK

<b>Kritt</b> – Domaine Marc Kreydenweiss  <i>Pinot Blanc</i>	2020	850
<b>Lerchenberg</b> – Domaine Marc Kreydenweiss  <i>Pinot Gris</i>	2021	900
<b>Clos Sainte Hune</b> – Maison Trimbach (1.5 L) <i>Rosacker, Vieilles Vignes – Riesling</i>	2009	7 955
<b>Vignoble du Couvent de Ribauville</b> – Maison Trimbach <i>Grand Cru Geisberg – Riesling</i>	2016	1 900
<b>Domaine Weinbach</b> – Les Treilles du Loup <i>Kaysersberg – Gewurztraminer</i>	2020	1 400

## BURGUNDY

<b>Pascal Renaud</b> – Vieilles Vignes <i>Pouilly-Fuissé – Chardonnay</i>	2020	1 100
<b>Louis Latour</b> – Corton Charlemagne Grand Cru <i>Côte de Beaune – Chardonnay</i>	2017	8 000
<b>Louis Jadot</b> – Les Demoiselles, Chevalier-Montrachet Grand Cru <i>Côte de Beaune – Chardonnay</i>	2017	10 500
<b>Jean-Marc Brocard</b> <i>Chablis – Chardonnay</i>	2022	900

## WHITE WINE

### FRANCE

BOTTLE/NOK

#### LOIRE VALLEY

<b>Château de la Ragotière</b> – Vieilles Vignes <i>Muscadet Sevre Et Maine Sur Lie – Melon De Bourgogne</i>	2022	800
<b>Domaine des Buissonnes</b> <i>Sancerre – Sauvignon Blanc</i>	2022	950
<b>Domaine Frank Millet</b> <i>Sancerre – Sauvignon Blanc</i>	2022	850
<b>Serge Dagueneau</b> – Tradition <i>Pouilly-Fumé – Sauvignon Blanc</i>	2022	1 050

### ITALY

#### TOSCANA

<b>Toscana Bianco</b> – Ornellaia <i>Toscana – Sauvignon Blanc, Viognier</i>	2018	5 700
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#### CAMPANIA

<b>Feudi di san Greforio</b> – Greco di tufo DOCG <i>Campania – Tufi, Greco</i>	2022	900
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#### SICILY

<b>Benanti Etna Bianco</b> <i>Sicily – Carricante</i>	2021	1 100
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### GREECE

#### SANTORINI

<b>Karamolegos 34</b> <i>Santorini – Assyrtiko</i>	2021	1 500
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## WHITE WINE

BOTTLE/NOK

### SPAIN

#### CASTILLA Y LEÓN

**Jose Pariente** – Fermentado En Barrica  
*Rueda – Verdejo*

2020 800

**Alvar de Dios** – Vagüera El Maderal  
*Tora – Doña Blanca*

2018 900

#### ANDALOUSIA

**Bodegas Ximenes-Spinola** – Varietal Fermentacion Lenta  
*Jerez-Xeres-Sherry*

2019 1 250

### PORTUGAL

#### PORTO

**Filipa de Lencastre** – Casa de Vila Nova  
*Premium Vinho Verde – Alvarinho*

2021 850

### GERMANY

#### RHEINGAU

**Berg Rottland** – Georg Breuer  
*Rheingau – Riesling Trocken*

2018 1 600

#### RHEINHESSEN

**Weingut Georg Breuer** – Sauvage  
*Rheinhessen – Riesling*

2022 750

### AUSTRIA

#### WACHAU

**Hoch Obenaus** – Wild and Unfiltered  
*Grüner Veltliner*

2019 800

### SOUTH AFRICA

#### STELLENBOSCH

**Reyneke**   
*Stellenbosch - Chenin Blanc*

2021 1 050



## ROSÉ

BOTTLE/NOK

### FRANCE

#### LANGUEDOC

**Domaine Haut Gleon** – Vallée du Paradis  
*Grenache Noir, Carignan, Cabernet Franc*

2021

750

### ITALY

#### TERRE SICILIANE

**Benanti Etna Rosato**  
*Nerello Mascalese*

2021

875

#### CAMPANIA

**Feudi di san Gregorio** – Rosaura DOC  
*Campania – Aglianico*

2022

750

### GERMANY

#### RHEINHESSEN

**Gysler Natural Selections**   
*Pinot Noir Rosé*

2020

800

### GREECE

#### PAROS

**Thymiopoulos**  
*Naoussa - Rosé de Xinomavro*

2022

800

### NEW ZEALAND

#### MARBOROUGH

**Mud House**  
*Sauvignon Blanc Rosé*

2021

850



## RED

### FRANCE

#### BORDEAUX

##### GRAVES, PESSAC-LEOGNAN

		BOTTLE/NOK
<b>Château Haut-Brion</b> – Domaine Clarence Dillon	1997	18 540
<i>Pessac-Léognan, Premier Grand Cru Classé 1885, Cru Classé de Graves Merlot 44 % Cab Sau 43% Cab Franc 13 %</i>		
<b>Château Haut-Brion</b> – Domaine Clarence Dillon	2006	15 995
<i>Pessac-Léognan, Premier Grand Cru Classé 1885, Cru Classé de Graves Merlot 57 % Cab Sau 41% Cab Franc 2%</i>		
<b>Château Haut-Brion</b> – Domaine Clarence Dillon	2013	7 650
<i>Pessac-Léognan, Premier Grand Cru Classé 1885, Cru Classé de Graves Merlot 50% Cab Sau 45.5% Cab Franc 4.5 %</i>		
<b>Château La Mission Haut-Brion</b> – Domaine Clarence Dillon	1999	14 550
<i>Pessac-Léognan, Grand Cru Classé de Graves Merlot 52 % Cab Sau 40% Cab Franc 8 %</i>		
<b>Château La Mission Haut-Brion</b> – Domaine Clarence Dillon	2006	11 995
<i>Pessac-Léognan, Grand Cru Classé de Graves Merlot 59% Cab Sau 40% Cab Franc 1 %</i>		
<b>Château Latour-Martillac</b> – Domaines Kressmann	1999	3 760
<i>Pessac-Léognan, Grand Cru Classé de Graves Cab Sau 60% Merlot 35% Petit Verdot 5%</i>		

##### MÉDOC, PAUILLAC

<b>Château Lafite Rothschild</b>	1994	15 500
<i>Pauillac, Premier Grand Cru Classé 1855 Cab Sau 87% Merlot 10% Cab Franc 3%</i>		
<b>Château Lafite Rothschild</b>	2006	21 500
<i>Pauillac, Premier Grand Cru Classé 1855 Cab Sau 82% Merlot 16% Cab Franc 2%</i>		
<b>Château Latour</b>	1997	10 150
<i>Pauillac, Premier Grand Cru Classé 1855 Cab Sau 75% Merlot 25%</i>		
<b>Château Mouton-Rothschild</b> – Baronne Philippine de Rothschild	1997	9 990
<i>Pauillac, Premier Grand Cru Classé 1855 Cab Sau 82% Merlot 13% Cab Franc 3% Petit Verdot 2%</i>		
<b>Château Mouton-Rothschild</b> – Baronne Philippine de Rothschild	2006	17 990
<i>Pauillac, Premier Grand Cru Classé 1855 Cab Sau 87% Merlot 13%</i>		
<b>Château Mouton-Rothschild</b> – Baronne Philippine de Rothschild	2013	8 990
<i>Pauillac, Premier Grand Cru Classé 1855 Cab Sau 89% Merlot 7% Cab Franc 4%</i>		

## RED WINE

### MÉDOC, MARGAUX

		BOTTLE/NOK
<b>Château Margaux Grand Vin</b> – Château Margaux <i>Margaux, Premier Grand Cru Classé 1855 – Cab Sauv 80% Merlot 15% Petit Verdot 5%</i>	1997	8 890
<b>Château Margaux Grand Vin</b> – Château Margaux <i>Margaux, Premier Grand Cru Classé 1855 – Cab Sauv 90% Merlot 4% Petit Verdot 4% Cab Franc 2%</i>	2006	14 990
<b>Château Margaux Grand Vin</b> – Château Margaux <i>Margaux, Premier Grand Cru Classé 1855 – Cab Sauv 94% Cab Franc 5% Petit Verdot 1%</i>	2013	9 950

### POMEROL

<b>Pétrus</b> – Château Pétrus <i>Pomerol – Merlot</i>	2006	55 000
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### SAINT-ÉMILION

<b>Château Ausone</b> – Famille Vauhtier <i>Saint-Émilion Grand Cru, Premier Grand Cru Classé A 1955 Cabernet Franc Merlot</i>	2006	19 500
<b>Château Cheval Blanc</b> <i>Saint-Émilion Grand Cru, Premier Grand Cru Classé A 1955 Merlot, Cabernet Franc</i>	2006	17 950
<b>Château Le Tertre Roteboeuf</b> – François & Emilie Mitjavile <i>Saint-Émilion Grand Cru Classé – Merlot, Cabernet Franc</i>	2007	4 250
<b>Château Le Tertre Roteboeuf</b> – François & Emilie Mitjavile <i>Saint-Émilion Grand Cru Classé – Merlot, Cabernet Franc</i>	2008	3 650
<b>Château Le Tertre Roteboeuf</b> – François & Emilie Mitjavile <i>Saint-Émilion Grand Cru Classé – Merlot, Cabernet Franc</i>	2009	3 350
<b>Château Le Tertre Roteboeuf</b> – François & Emilie Mitjavile <i>Saint-Émilion Grand Cru Classé – Merlot, Cabernet Franc</i>	2010	4 150
<b>Château Le Tertre Roteboeuf</b> – François & Emilie Mitjavile <i>Saint-Émilion Grand Cru Classé – Merlot, Cabernet Franc</i>	2011	3 795

## RED WINE

### BURGUNDY

BOTTLE/NOK

#### CÔTE DE BEAUNE

<b>Domaine de Bellène</b> – Les Quartiers de Nuits <i>Vosne-Romanée – Pinot Noir</i>	2021	4 200
<b>Coteaux des Moines</b> – Domaine Bouchard Père & Fils <i>Bourgogne – Pinot Noir</i>	2018	1 050
<b>Patrick Pestre</b> <i>Hautes-Côtes de Beaune – Pinot Noir</i>	2013	1 100

### JURA

<b>Domaine Rolet</b> <i>Arbois - Trousseau</i>	2016	880
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### BEAUJOLAIS

<b>Dominique Piron</b> <i>Beaujolais Villages – Gamay</i>	2020	800
<b>Domaine Jean Claude Lapalu</b> – Beaujolais-Villages <i>Vieilles Vignes – Gamay</i>	2021	800
<b>Château des Jacques</b> – Morgon <i>Cote du Py – Gamay</i>	2018	1 200
<b>Louis Latour</b> – Beaujolais-Villages <i>Chameroy – Gamay</i>	2021	900

### LOIRE VALLEY

<b>Domaine Filliatreau</b> <i>Saumur Champigny</i>	2020	780
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### RHÔNE VALLEY

#### NORTH RHÔNE VALLEY

<b>Les Grandes Places</b> – Jean-Michel Gerin <i>Côte-Rôtie – Syrah</i>	2007	2 150
<b>Saint-Pierre</b> – Gabriel Meffre <i>Crozes-Hermitage – Syrah</i>	2020	780

#### SOUTH RHÔNE VALLEY

<b>Paul Jaboulet</b> – Aîné Gigondas Pierre Aiguille <i>Gigondas – Syrah, Grenache, Mourvedre</i>	2019	950
<b>Château Combet La Serre</b> – Les Peyres Levade <i>Cahors – Malbec</i>	2018	1 350
<b>Ogier</b> – L'Ame <i>Châteauneuf-Du-Pape - Mourvèdre, Grenache, Cinsault, Carignan</i>	2022	1 250




## RED WINE

### ITALY

#### PIEMONTE

BOTTLE/NOK

<b>Paolo Scavino</b> – Bricco Ambrogio Barolo <i>Barolo DOCG – Nebbiolo</i>	2017	1 965
<b>Marchesi di Barolo</b> – Cannubi <i>Barolo DOCG – Nebbiolo</i>	2015	1 850
<b>Giacomo Borgogno &amp; Figli Cannubi</b> – Riserva <i>Barolo DOCG – Nebbiolo</i>	1997	2 650
<b>Alessandro Salvano</b>  <i>Montelupo Albese – Pinot Nero</i>	2022	1 200

#### TOSCANA

<b>SummuS</b> – Castello Banfi <i>Tuscany DOCG – Sangiovese, Syrah, Cabernet Sauvignon</i>	2017/2019	1 500
<b>Isole a Olena</b> <i>Chianti Classico – Sangiovese, Canaiolo, Syrah</i>	2019	800
<b>Le Serre Nuove dell Ornellaia</b> <i>Bolgheri – Merlot, Cabernet Sauvignon, Cabernet Franc, Petit Verdot.</i>	2018	2 125
<b>Cum Laude</b> – Castello Banfi <i>Tuscany DOCG – Merlot, Syrah, Sangiovese, Cabernet Sauvignon</i>	2021	1 400

#### UMBRIA

<b>Scacciadiavoli</b> <i>Montefalco – Sagrantino</i>	2016	1 300
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#### SICILIA

<b>Cortese</b> – Nostru <i>Terre Siciliane – Nerello Mascalese</i>	2021	780
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#### ABRUZZO

<b>Valle Reale Montepulciano d’Abruzzo</b> <i>Montepulciano</i>	2022	750
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## RED WINE

### SPAIN

#### CASTILE AND LEON

		BOTTLE/NOK
<b>Alion</b> – Rbera Del Duero <i>Ribera del Duero – Tempranillo</i>	2018	2 750
<b>Corimbo</b> – Bodegas La Horra <i>Ribera del Duero – Tempranillo</i>	2015	1 100
<b>Hammeken</b> – Oraculo <i>Ribera del Duero – Tempranillo</i>	2019	2 000

#### RIOJA

<b>Roda</b> – Bodegas La Horra <i>Rioja – Tempranillo</i>	2017	1 450
<b>Ramòn Bilbao</b> – Limited Edition <i>Rioja – Tempranillo</i>	2020	850
<b>Izadi</b> – Reserva <i>Rioja – Tempranillo</i>	2022	800

#### TORO

<b>Bodega Numanthia</b> – Numanthia <i>Toro – Tempranillo</i>	2018	1 700
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### PORTUGAL

#### DOURO VALLEY

<b>Charme Amadeus</b> – Niepoort <i>Douro – Touriga Nacional, Touriga Franca, Tinta Amarela</i>	2009	3 750
<b>Post Scriptum de Chryseia</b> – Prats & Symington <i>Douro – Touriga Nacional</i>	2018	900

#### ACORES

<b>Tinto Vulcanico</b> – Azores <i>Syrah, Merlot, Touriga Nacional, Castelao</i>	2019	850
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### LEBANON

#### BEKAA VALLEY

<b>Chateau Musar</b> <i>Bekaa Valley – Cabernet Sauvignon, Carignan, Cinsault</i>	2016	1 850
<b>Domaine des Tourelles</b> - Vieilles Vignes <i>Bekaa Valley – Cinsault</i>	NV?	800

## RED WINE

### GEORGIA

BOTTLE/NOK

#### KAKHETI

**Askaneli** – Qvevri  
*Saperavi* 2021 800

**Rustaveli** – Qvevri  
*Saperavi* 2021 900

### GERMANY

#### BADEN

**Salwey**  
*Spätburgunder* 2020 860

#### RHEINGAU

**Neef-Emmich**  
*St. Laurent Trocken* 2019 760

**Georg Breuer Rouge**  
*Spätburgunder* 2019 850

### AUSTRIA

#### BURGENLAND

**Johannes Zillinger** - JZ Velue  
*Biodynamic – Zweigelt* 2020 850

**Hoch & Obenaus** - Le Vin des Amis  
*Biodynamic – Zweigelt, Blauer Portugieser, St.Laurent* 2020 880

### ARMENIA

#### VAYOTS DZOR

**Zorah** - Karasi  
*Areni noir* 2021 1 100

### GREECE

#### THESSALY

**George Karamitros** - Messenicola  
*Karditsa – Mavrodaphne, Syrah, Carignan* 2019 900

### CHILE

#### MAULE VALLEY

**Odfjell Orzada**  
*Carignan* 2019 850

## RED WINE

BOTTLE/NOK

### ARGENTINA

#### SALTA

**Malbec Estate** – Bodegas Colomé  
*Salta, Calchaqui Valley – Malbec*

2020 800

#### MENDOZA

**Pasarisa**  
*Mendoza – Malbec*

2020 780

### AUSTRALIA

#### YARRA VALEY

**Luke Lambert**  
*Victoria – Syrah*

2022 1 250

### USA


#### CENTRAL VALLEY

**3 Finger Jack**  
*Lodi – Zinfandel*

2020 800

### SOUTH AFRICA

#### STELLENBOSCH

**Reyneke** – Cornerstone   
*Cabernet Franc, Cabernet Sauvignon*

2022 1 150

### JAPAN

#### KAMANASHI-KEN

**Chuo Budoshu** – Grace Akeno  
*100th Anniversary - Merlot, Cabernet Sau, Cabernet Fr, Verdot*

2020 1 450



## SWEET WINE

4cl GLASS/NOK      BOTTLE/NOK

### FRANCE

<b>Château D'Yquem</b> <i>Sauternes Premier Cru Supérieur – Sauvignon blanc, Sémillon</i>	2006		16 500
<b>Castelnaud de Suduiraut</b> <i>Sauternes – Sauvignon blanc, Sémillon</i>	2016	100	1 000

### ITALY

<b>Albino Armani</b> – Recioto (0,5 L) <i>Recioto della Valpolicella- Corvina, Rondinella</i>	2015	100	1 000
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### AUSTRIA

<b>Kracher Trockenbeerenauslese</b> (0,375 L) <i>Burgenland – Gewürztraminer</i>	NV	120	1 300
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### HUNGARY

<b>Royal Tokaji</b> – Aszú 5 Puttonyos (0,5 L) <i>Tokaj – Furmint, Hárslevelu</i>	2016	115	1 250
<b>Royal Tokaji</b> – Late Harvest (0,5 L) <i>Tokaj – Furmint, Moscato Giallo, Hárslevelu</i>	2018	120	1 300

### GERMANY

<b>Fritz Haag</b> – Brauneberger Juffer Sonnenuhr <i>Auslese – Riesling</i>	2012		1 800
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### PORTUGAL

<b>Alambre</b> – J.M Da Fonseca <i>Moscatel De Setubal</i>	2012	65	1 180
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## PORT & SHERRY

### PORTUGAL

#### VINTAGE RUBY

	GLASS/NOK	BOTTLE/NOK
<b>Vintage Port 1980</b> – Niepoort <i>Porto, Duriense – Tinta Roriz, Tinto Cao, Tinta Amarela, Souzao, Tinta Francisca, Touriga Nacional, Touriga Franca</i>	1980	2 445
<b>Vintage Port 1982</b> – Niepoort <i>Porto, Duriense – Tinta Roriz, Tinto Cao, Tinta Amarela, Souzao, Tinta Francisca, Touriga Nacional, Touriga Franca</i>	1982	2 345
<b>Vintage Port 1987</b> – Niepoort <i>Porto, Duriense – Tinta Roriz, Tinto Cao, Tinta Amarela, Souzao, Tinta Francisca, Touriga Nacional, Touriga Franca</i>	1987	1 995
<b>Porto Garrafeira</b> – Niepoort <i>Porto, Duriense – Tinto Cao, Tinta Barroca, Tinta Amarela, Souzao, Tinta Francisca, Touriga Nacional, Touriga Franca, Tinta Roriz</i>	1977	7 500

#### TAWNY

<b>Kopke</b> – 10 Year Old White Port <i>Douro - Arinto, Viosinho, Gouveio, Malvasia Fina</i>	130	2 340
<b>Porto 20 Years Old Tawny N.V.</b> – Niepoort <i>Porto, Duriense – Tinta Roriz, Tinto Cao, Tinta Amarela, Souzao, Tinta Francisca, Touriga Nacional, Touriga Franc</i>	125	2 250

### SPAIN

#### Jerez – Xeres- Sherry

<b>Bodegas Ximenez – Spinola</b> <i>Finest Old Harvest Medium – Pedro Ximenez</i>	100	1 000
<b>Tio Pepe Fino En Rama N.V.</b> <i>Jerez-Xérès-Sherry – Palomino</i>	128	1 300



## CHAMPAGNE CELLAR

Back in the days, the class differences were significant in Longyearbyen. The only place where the miners and officials met on common ground was in the cellar of Funken Lodge. This is where they picked up their monthly quota of alcohol.

Today, the cellar is refurbished and stores Funken Lodge's precious drops of Champagne. Here you can get a private tasting of our exclusive Champagne selection – possibly the largest selection in Norway. The cellar holds bottles from various producers, including vintage Champagnes that are not possible to get anywhere else in the country. You will get to try 3 different Champagnes, accompanied by 3 elegant canapés.

This intimate tasting is held by one of our knowledgeable sommeliers, who also will be happy to share some unique stories about life on Svalbard.

**Tasting price:** NOK 895 - per person      **DURATION:** 1 hour

## WINE CELLAR

Downstairs in Funken Lodge you will find our newly refurbished wine cellar. The cellar holds a large selection of interesting bottles from producers around the world. The vintage collection is extensive, with especially impressive vintages from famous Bordeaux vineyards. We invite you to explore our flavorful treasures down in the cellar. Here you can get an exclusive private wine tasting, held by our highly knowledgeable sommelier.

Together with the sommelier, you will tailor the tasting according to your interests and preferences. You will get to try 5 different wines, accompanied by 5 elegant canapés.

This is a unique, intimate tasting that will leave you with new knowledge and impressions.

**Tasting price:** NOK 1155 - per person      **DURATION:** 1 hour

Tasting is available at 17:00