# Van der Valk Hotel Cuijk-Nijmegen has been around for 25 years



For 25 years, we have been providing hospitality and unforgettable moments! A quarter century filled with warmth, comfort, and unique experiences for our valued guests.

We look back on these 25 years with pride and satisfaction. But this anniversary is not just about our past; it is also a promise for the future. We will continue to dedicate ourselves, innovate, and ensure even more unforgettable experiences for our guests in the future.

To celebrate this anniversary, we are treating our guests to the classic dishes of yesteryear.

Due to success, extended until February 28th 2025. Anniversary Menu for € 25,00 (max. 20 people).

Hotel Cuijk

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#### DUE TO SUCCESS EXTENDED

We are treating our guests with our anniversary menu until February 28, 2025, featuring the familiar classic dishes from the past (max. 20 people).



# ANNIVERSARY MENU € 25,00

#### STARTER

Tomato soup with balls

**Russian salad** egg | pickle | ham

**Patty** with chicken ragout

#### MAIN

Veal liver bacon | onion | potato croquettes

**Schnitzel** fried potatoes | peas | mushroom cream sauce

**Cod** sweet potato | parsnip | hollandaise sauce

#### DESSERT

vanilla ice cream | warm chocolate sauce | whipped cream | almond shavings

#### Sorbet

fresh fruit | strawberry sauce | sprite | sorbet ice cream | whipped cream

Hotel Cuijk

# LUNCH

1118	Naan bread chicken chicken thigh   little gem   bean sprouts	
	avocado   crispy onion   sesame kecap mayonnaise	14,50
	<b>Quiche</b> Ø kale   onion   tomato   picalilly   farmer's cheese	17,50
	<b>SANDWICHES</b> You can choose the following bread: brown bread   white bread   spelt bread	
	Smoked salmon avocado   boiled egg   red onion   mixed salad	13,50
The	Carpaccio Reypenaer cheese   pesto   truffle cream   mixed seeds   arugula   red onion	13,50
	<b>Toast Burrata</b> <i>G</i> spinach   king mushroom   cherry tomato   pine nuts   sriracha mayonnaise	13,50
	<b>Club Sandwich</b> chicken   Parma ham   egg salad   young cheese   herb mayonnaise   nacho's	14, <sup>50</sup>
	Fried free range eggs 3 eggs   cheese   ham   bacon   roasted beef	11,50
	Farmers omelet vegetables   bacon	11,00
	Omelet healthy salmon   spinach	13,50
	<b>Dutch croquettes</b> bread   mustard Can also be ordered with vegetable or veal croquette	10, <sup>50</sup>
	Shrimp croquette bread   lime mayonnaise	13,50

### 12 O'CLOCK

<b>Classic</b> choice of soup   mini fried egg with ham   dutch beef croquette	14,00
Deluxe choice of soup   sandwich carpaccio   shrimp croquette   lime mayonnaise	16,50
<b>Veggie</b> <i>©</i> choice of soup   sandwich hummus and grilled vegetables   vegetable croquette	13, <sup>50</sup>

## SALADS

<b>Caesar salad</b> crispy chicken   little gem   tomato   croutons   parmesan cheese   boiled egg   caesar dressing	small 11, <sup>50</sup>  large 14, <sup>50</sup>
<b>Salad with grilled king mushroom</b> <i>P</i> Roquefort   figs   chicory   parsnip   pumpkin   Blueberry vinaigrette	small 12, <sup>50</sup>   large 15, <sup>50</sup>

#### Piri-piri shrimp salad ಖ

spinach | mango | pepper | avocado | cucumber

small 12,<sup>50</sup> | large 15,<sup>50</sup>

In our kitchen we work with allergens. Do you have a food allergy? Please let our staff know so we can coordinate this with the kitchen.

## BURGERS

**Classic burger** 100% angus beef | barbecue sauce | Old Amsterdam | tomato | little gem | bacon | pickle | caramelized onion | fries

**Falafel burger** ♥ ♪♪♪ little gem | red onion | avocado | pickle | tomato | sriracha mayonnaise

**Chicken burger** *ff* crispy chicken | chili mayonnaise | mango | avocado | bell pepper | little gem | fries

## POKÉ BOWLS

sushi rice | avocado | cucumber | bean sprouts | tomato | soybeans | mango

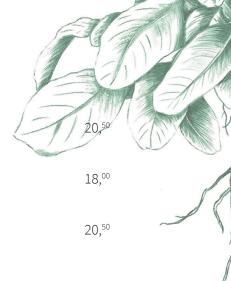
<b>Choose your favorite topping:</b> oriental chicken thighs   oriental mayonnaise	15, <sup>50</sup>
fresh salmon   lime mayonnaise	17,50
falafel   sriracha mayonnaise 🌚 🌶 🖄	14,50



<b>Beef carpaccio</b> Reypenaer cheese   arugula   pesto   truffle mayonnaise   pine nuts   red onion	14,50
Smoked duck grilled little gem   figs   garlic croutons   orange lime compote	14,50
<b>Lentils</b> mesclum   colored carrots   roasted pepper   pomegranate   feta   harissa cream	12, <sup>50</sup>
Beef tataki roasted shiitake   soybean   hazelnut   ponzu dressing   sesame seeds	15,50
<b>Carpaccio of celeriac</b> @ Old Amsterdam bitterbal   mustard cream   arugula   roasted hazelnut	12,50
Smoked trout brioche   lamb's lettuce   pear   fennel   radish   tarragon mayonnaise	13,50
Breadplatter 🕢 sourdough break bread   tapenade   aioli   herb butter	6,50

#### SOUPS served with bread and butter

	Tomato soup meatballs	7,50
	Clear chicken soup chicken   vegetables	7,50
1	<b>Onion soup</b> $\mathscr{D}$ crouton with thyme and parmesan cheese	7,50
	Mustard soup @ spring onion	7,50
	Goulash soup	8,50
1	Wild mushroom soup @ mushrooms	7,50



# MAIN DISHES

All main dishes will be served with fries, mayonnaise and appel sauce. Would you like some warm vegetables and salad? That's possible without extra costs, ask our staff.

## FISH

	Dover sole romanesco   lime   hollandaise sauce	46,50
	Salmon risotto   fennel   bimi   dill   white wine sauce	26,50
The second	<b>Fish palette</b> salmon   cod   shrimp skewer   roasted carrot   mini corn   hollandaise -bruchetta sauce	26,50
	Cod herb crust   chorizo   celeriac cream  romanesco   coarse mustard sauce	25,50

### MEAT

Chicken satay crispy onions   prawn crackers   roasted vegetables	20,50
Schnitzel Brussels sprouts   bacon   onion   mushroom cream sauce   roseval potato	20,50
Pork tenderloin bacon   mushrooms   onion   brussels sprouts   mushroom cream sauce	23,50
<b>Mixed grill</b> steak   chicken thigh   spare rib   roasted vegetables  roseval potato   Red wine sauce	27,50
Duck breast caramelized chicory   carrot cream   beetroot   balsamic gravy	24,50
Bavette celeriac cream   bimi   cherry tomatoes   red wine sauce	33,50
Guinea fowl supreme gnocci   spinach   mushrooms   truffle cream sauce	22,50
Chateaubriand 450 gr. 2 persons roseval potato   roasted vegetables   mushroom cream sauce   pepper sauce	67, <sup>50</sup>
Tournedos roseval potato   grilled eggplant   shiitake   gravy with black garlic and soy	33,50

# VEGETARIAN

<b>Quiche</b> 🔗 kale   onion   tomato   picalilly   farmer's cheese	17,50
Mushroom risotto @ truffle   mushrooms   Parmesan cheese   arugula	20, <sup>50</sup>
<b>Roasted cauliflower</b> @ pearl couscous   cherry tomatoes   roquefort sauce   nut crunch	19, <sup>50</sup>



# DESSERTS

Deconstructed cheesecake salted caramel   bastogne   dark chocolate ice cream8,50Apple tarte tatin syrup waffle ice cream   vanilla cream8,50Dame blanche vanilla ice cream   warm chocolate sauce   whipped cream   almond shavings8,50Senior ice cream walnut ice cream   eggnog   whipped cream8,50Van der Valk Sorbet sorbet ice cream   fruits   strawberry sauce   whipped cream8,50Grand dessert combination of 4 small desserts10,50Cheese platter Gouda old cheese   port salute   bleu d'auvergne  hard goat cheese   fis bread   sbuttory12,50	Orange mousse base of carrot cake   cinnamon ice cream   chai cream	8,50	C
Dame blanche vanilla ice cream   warm chocolate sauce   whipped cream   almond shavings8,50Senior ice cream walnut ice cream   eggnog   whipped cream8,00Van der Valk Sorbet sorbet ice cream   fruits   strawberry sauce   whipped cream8,50Grand dessert combination of 4 small desserts10,50Cheese platter Gouda old cheese   port salute   bleu d'auvergne  hard goat cheese	Deconstructed cheesecake salted caramel   bastogne   dark chocolate ice cream	8,50	
almond shavings8,50Senior ice cream walnut ice cream   eggnog   whipped cream8,00Van der Valk Sorbet sorbet ice cream   fruits   strawberry sauce   whipped cream8,50Grand dessert combination of 4 small desserts10,50Cheese platter Gouda old cheese   port salute   bleu d'auvergne  hard goat cheese	Apple tarte tatin syrup waffle ice cream   vanilla cream	8, <sup>50</sup>	~
Van der Valk Sorbet sorbet ice cream   fruits   strawberry sauce   whipped cream       8,50         Grand dessert combination of 4 small desserts       10,50         Cheese platter Gouda old cheese   port salute   bleu d'auvergne  hard goat cheese		8,50	
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Cheese platter Gouda old cheese   port salute   bleu d'auvergne  hard goat cheese	Van der Valk Sorbet sorbet ice cream   fruits   strawberry sauce   whipped cream	8, <sup>50</sup>	
-	Grand dessert combination of 4 small desserts	10, <sup>50</sup>	
ng bread   chuthey	<b>Cheese platter</b> Gouda old cheese   port salute   bleu d'auvergne  hard goat cheese   fig bread   chutney	12,50	

# KOFFIE SPECIAAL

Kuukse Coffee 🕲 coffee   Cuijk's walnut liqueur 'Nootklökske'   whipped cream	8,00
Irish Coffee coffee   Jameson whisky   whipped cream	8,00
French Coffee   Grand Marnier   whipped cream	8,00
Spanish Coffee coffee   Licor 43   whipped cream	8,00
Italian Coffee coffee   Amaretto   whipped cream	8,00
Calypso Coffee   Tia Maria   whipped cream	8,00

# NICE FOR COFFEE

Baileys	5, <sup>00</sup> 5, <sup>00</sup>
	5 OO
Café Marakesh	J,
D.O.M Benedictine	5,00
Drambuie	5,00
Frangelico	5,00
Kahlua	5,00
Nootklökske 🛽	5,00
Tia Maria	5,00
Amaretto	<b>5</b> , <sup>25</sup>
Cointreau	<b>5</b> , <sup>25</sup>
Grand Marnier	<b>5</b> , <sup>25</sup>
Licor 43	5, <sup>25</sup>
Sambuca	5, <sup>25</sup>

# DRINKS

# **GIN TONIC**

<b>Terra Gin - The Netherlands</b> Elderflower Fever Tree tonic   orange   rosemary	14,50
Hendrick's - Scotland Elderflower Fever Tree tonic   cucumber	13,00
Bombay Pressé London dry gin - Engeland Indian Fever Tree tonic   citroen	10,50
Bombay Sapphire London dry gin - England Finley tonic   lime	8, <sup>50</sup>
<b>Gin Mare Mediterranean - Spain</b> Mediterranean Fever Tree tonic   juniper berries   rosemary	14,00
Bombay Bramble gin - Engeland Indian Fever Tree tonic   red fruit	11,50
<b>Arduenna Organic Gin - Belgie</b> Indian Fever Tree tonic   rosemary   lemon	13 , <sup>50</sup>

# COCKTAILS

Espresso Martini vodka   coffee liqueur   espresso	11,00
Ocean Breeze malibu   blue curacao   sprite   cherry	11,00
Whisky sour whiskey   lemon juice   sugar syrup	11,00
Margarita cointreau   tequila   sugar syrup   lime juice   lime	11,00
Aperol Spritz Aperol   prosecco   sparkling water   orange	9,00
Limoncello spritz limoncello   sparkling wine   lemon   mint	7,50
<b>Mojito</b> rum   lime   sparkling water   mint	11, <sup>50</sup>
Raspberry Cosmopolitan vodka   raspberry   cranberries   lime	11,00
Pornstar martini vodka   vanilla   passion fruit   lime	11,00

## MOCKTAILS

Virgin Mojito sprite   lime   sparkling water   mint	8, <sup>50</sup>
Virgin Aperol spritz Crodino   0% sparkling wine   orange	8, <sup>50</sup>
<b>Seedlip Garden - Engeland</b> Mediterranean fever tree tonic   osemary   orange	7,50
Seedlip Spice - Engeland Indian fever tree tonic   lemon	7,50

# DRINKS

## SOFT DRINKS

Spa Reine   Sparkling 25 cl	2,90
Spa plat   bruisend 1 l	6,25
Cola   Cola zero   Fanta   Cassis   Sprite	3,20
Fuze Tea   sparkling lemon black tea	3,20
Fuze Tea Green   mango chamomile	3,20
Rivella	3,50
Finley Bitter Lemon   Finley Ginger Ale   Finley tonic	3,50
Indian Fever Tree tonic	5,50
Elderflower Fever Tree tonic	5,50
Mediterranean Fever Tree tonic	5,50
<b>Diary</b> Fristi   Cold chocolatemilk Milk   Buttermilk	3, <sup>20</sup> 2, <sup>90</sup>

#### Juices

Tomato juice   Apple juice 'de Appelear'	3,50
Fresh orange juice	4, <sup>50</sup>

3,<sup>10</sup> 3,<sup>50</sup> 3,<sup>75</sup>

3,<sup>10</sup> 3,<sup>50</sup> 3,<sup>10</sup> 3,<sup>75</sup>

3,<sup>75</sup>

4,<sup>50</sup>

+0,<sup>50</sup> +0,<sup>50</sup>

## HOT BEVERAGES

Coffee |Espresso Cappuccino Latte Macchiatto | White coffee Decafé coffee Hot chocolate Tea Fresh mint tea with honey Fresh ginger tea with orange Pastries

Caramel- or vanila syrup Soy, oat or almond milk Whipped cream

# DRINKS

### **STRONG LIQUORS**

#### Whisky

willsky	
blended Scotch whisky	
Ballantines	5,00
Johnnie Walker Red	5, <sup>00</sup>
Clan McGregor	5,50
Dimple	5,50
Famous Grouse	5,50
J&B	5,50
Chivas Regal 12 years	6,00
Johnnie Walker Black	7,00
Dewars whisky 12 years	7,50
bourbon VS	
Four Roses	5, <sup>50</sup>
Jim Beam	5, <sup>50</sup>
single malt Scotch whisky	
Glenfiddich	6,50
Aberfeldy 12 years	9,50
Tenesse whiskey	
Jack Daniels	5,50
blended Irish whiskey	
Jameson	5,00
Cognac	
Cles de ducs Armagnac	6,00
Calvados	5,50
Courvoisier	6,00
Joseph Guy	6,00
Hennesy	6, <sup>50</sup>
Domy Martin VCOD	7 50

#### BEERS

Swinckels'	25 cl   50 cl	3,50	6,50
Heineken			4,00
Palm			4,00
Cornet			6,50
Omer			4, <sup>75</sup>
La Chouffe			6,00
't IJ Zatte tripel			5, <sup>75</sup>
't IJ IJwit			5, <sup>75</sup>
Weihenstephaner	30 cl   50 cl	4,75	7,00
La Trappe Witte Trappis			5,00
La Trappe Blond			5,50
La Trappe Dubbel			5,50
La Trappe Isid'Or			6,00
La Trappe Tripel			6,00
La Trappe Quadrupel			6,50
Brewdog Punk IPA			6,50
Bavaria Radler Lemon 2	.0		3,75
Liefmans			4,50
Corona			4, <sup>50</sup>
Non-alcoholic			
Bavaria IPA 0.0			3,75
Swinckels' 0.0			4,25
Bavaria Radler 0.0			3,50
Bavaria Wit 0.0			3,50
Palm 0.0			4,00

#### MAASDORST BEERS

Remy Martin VSOP

Bacardi Añejo Cuatro

Bacardi Carta Blanca

Martell VSOP

Bacardi Black

Rum

Maasdorst, craft regional beer, brewed on the banks of the Maas. Shaped by the rugged nature of primeval area of the Maashorst.

7,<sup>50</sup>

7,50

5,75 5,00

5,00

<b>Weizent   30cl</b> This fresh Weizen contains notes of banana and cloves, which gives the beer a sweet, creamy taste	7, <sup>95</sup>
<b>Blonde Buzzard   30cl</b> This raptor-like beer brings a surprising amount of love with it. Cloudy beer with a soft spicy, sweet taste with a woody touch.	7,95
<b>Tripel Tauros   30cl</b> The Triple Tauros reflects the rugged character of the primeval area Maashorst. A sturdy tripel, amber colored with tones of herbs and wood.	8,50
<b>Ipaardje   30cl</b> A fruity beer among the animals of Maashorst. ocher yellow in color, with a mix of tropical aromas. Galloping across the sandy plains the hoppy nature of the Ipaardje comes to the fore.	8, <sup>50</sup>

# WINE

# SPARKLING

<b>M Selection   Cuvée Prestige</b> Aromas of apple and citrus fruit. Delicate and dry, slightly acidic with fine, lively bubbles.	4,75   23,50
<b>Venetio Murrina prosecco doc   Glera   Veneto   Italy</b> Lively, slightly sweet and fruity in taste with a fine bubble.	6,00   28,50
<b>Briza del Mar   Cava Brut   Spain</b> Straw yellow with green highlights. Fresh and expressive aromas. Primary fruity flavours combined with those from ageing on lees.	
<b>Pommery   Champagne   Brut Silver</b> A lively aroma of white fruit, pear and grapefruit. Tastes of apple, pear and citrus fruit.	75, <sup>00</sup>
<b>Pommery   Champagne   Brut Rosé</b> An aroma of red fruit, raspberry and strawberry. Fresh, fruit and s	ubtly in flavour. 75,00
ROSE	
<b>M Selection   Rosé   house wine</b> Rich aromas of red berries and pear candy. A rounded flavour, with a good length, full body and deliciously fruity character.	4, <sup>75</sup>   22, <sup>50</sup>

# Pasqua 11 Minutes Rosé | Carmenere | Corvina | Syrah | Italy Pale pink in color and consists of a floral bouquet with impressions of red fruit. Fresh and lively taste with a spicy touch. 7,<sup>50</sup> | 35,<sup>00</sup> Château Cavalier | Cuvée Marafiance | France Herbs de Provence, pepper, cherry and raspberry. A firm, juicy, ripe and also fresh flavour. 5,<sup>50</sup> | 27,<sup>50</sup>

# FROM OUR OWN VINEYARD

#### Terra Ceuclum Solaris

Taste our own wine! This white wine is made from the solarisgrape. It's a dry, full wine with aroma's of ripe fruit and flower with a fresh, long aftertast. The wine can be bought at our reception.



# WHITE WINE

# FRESH AND FRUITY

<b>M Selection   Sauvignon blanc   house wine</b> Aromas of orchard fruit, mainly pear and apricot. A hint of tropical fruit and flowers. Round taste, full of crisp white fruit.	4, <sup>75</sup>   22, <sup>50</sup>	~
<b>Botania   Verdejo   Rueda   Spain</b> Notes of white fruit and crisp citrus. Sparkling with a touch of ripe stone fruit and grapefruit.	5,50   27,50	
<b>Pouilly-Fumé   Saint-Andelain 2022   Sauvignon Blanc   France</b> Wonderfully fresh with aromas of exotic fruit, gooseberries and ripe pear. Nice and dry, juicy and with some citrus.	42,50	
La di Motte   Pinot Grigio   Italy An elegant aroma of white flowers and stone fruit. Round, juicy and mild taste, with ripe white fruit.	6, <sup>00</sup>   28, <sup>50</sup>	
Malvasia Spain Intense, fruity with a typical nutty aroma.	6,50   32,50	
<b>Domaine Gayda   Cépage   Viognier   France</b> Fine wine with tropical fruit like mango, nectarine and peach. It's modern wine with tonic acids	5,00  25,00	
<b>Sonsierra Tempranillo Blanco 2021   Tempranillo   Spain</b> This wine is very expressive on the nose with diverse aromas of tropical fruits and stone fruit with a beautiful spiciness and floral notes. Silky soft and fresh on the palate with a long fruity aftertaste.	6,00   27,50	

# INTENS AND REFINED

	<b>M Selection   Chardonnay   house wine</b> Elegant, floral aromas with citrus fruit. Very lively, but mild in flavour.	4,75   22,50
	<b>Domaine Gérald Talmard   Macon Blanc Uchizy   France</b> Fresh, full wine, rich with citrus, apricot and vanilla. Round and mild with a fine freshness in the aftertaste.	37, <sup>50</sup>
	<b>Bellingham   The Bernard Series   Old Vine Chenin Blanc   South Africa</b> Wide sens of honey, pear, peach, apricots, citrus, mandarin, lychees, vanilla, flowers and herbs. Beautifully deep and powerful, soft and rich, opulent, ripe and full of flavour.	6,50   32,50
1	Noble Vines   446   Chardonnay   United States A powerful fragrance, with honey, butter, brioche, coconut and a tempting wood tone. Firm and round-bodied.	37, <sup>50</sup>
	<b>Patriarche   Meursault   France</b> Lovely aromas of roasted almonds and brioche. Full-bodied, with apricot and yellow plums, with a long aftertaste.	82, <sup>95</sup>
	Vieilles Vignes 2020   Chablis   France Deep golden yellow color and offers mineral notes in the nose, supplemented with aromas of lemon, dried herbs, hay and a hint of vanilla.	45, <sup>00</sup>

# RED WINE

# SUPPLE AND FRUITY

<b>M Selection   Merlot   house wine</b> An attractive aroma of blackberry and a hint of liquorice. A delicious palette of ripe fruit and a mild aftertaste.	4,75   22,50
Petit Verdot   Médoc   France Spicy, full and complex.	45,00
<b>Domaine de la Clapière   Gatefer Rouge   France</b> Lovely aromas of blackcurrant and blackberry. Tasting of forest fruit, a bit of cinnamon, bay leaf, and fresh.	32,50
<b>Sancerre AOP 2022   Pinot Noir   France</b> A powerful nose with aromas of red and black berries, cherries, raspberries and blackberries. A nice summer wine, served chilled.	42, <sup>50</sup>
FIRM AND POWERFULL	
<b>M Selection   Cabernet Sauvignon   house wine</b> Aromas of blackcurrant and red berry. Rich and powerful taste.	4,75   22,50
<b>Bellingham   The Homestead Series Shiraz   South Africa</b> Beautiful fragrance of plums, herbs, liquorice and vanilla. The taste is firm. The wine contains refreshing acids and has a fine spiciness.	27, <sup>50</sup>
<b>Constantia Glen Five   Western Cape   South Africa</b> Full red, elegant wine in Bordeaux style. Dark fruit flavors with excellent freshness and depth.	57, <sup>50</sup>
<b>Casajus   Ribera del Duero   Spain</b> Blackberry and blueberry aromas, floral note, silky taste, balanced tannins.	38,50
Marqués de Cáceres   Excellence   Rioja Reserva   Spain Fragrances of blackcurrant, plum, currant and other dark fruit. A firm, powerful and intense taste.	37, <sup>50</sup>
<b>Châteauneuf-du-Pape   Rhone Region   France</b> Delicious spicy, aromatic red wine with a lot of body.	100,00
<b>Noble Vines   337   Cabernet Sauvignon   United States</b> Fragrance with a lot of red and black fruit. A firm, powerful and ripe taste with some spiciness, and blackcurrant, blackberry and white pepper in the finale.	37,50
<b>La Sonrisa del Nómada   Tinta de Toro   Toro   Spain</b> Red fruits, forest fruits, spicy notes, full, round, beautiful integrated tannins	7, <sup>50</sup>   35, <sup>00</sup>



# WINE



# SWEET AND FORTIFIED

<b>M Selection   Moelleux sweet</b> Aroma of tasty ripe yellow fruit. The taste is crisp, fresh and deliciously sweet.	4, <sup>75</sup>   22, <sup>50</sup>	~7
Weltevrede Estate   Ouma se Wyn   South Africa Pleasantly open and aromatic, with blossom, citrus fruit, honey and raisins. Sweet, full and rich.	6,00   30,00	
Weltevrede Estate   Oupa se Wyn   South Africa An aromatic wine with a fragrance of cherry and raisins. Rich, sweet and powerful.	6,00   30,00	
PORT		
<b>Barros   White Port   Portugal</b> Aromas of citrus, apricot, yellow apple and a bit of honey and nuttiness. Velvety flavour, with hints of herbs and almonds.	5, <sup>25</sup>	
<b>Barros   Ruby Port   Portugal</b> Intense nose of black fruit. Sensual and firm taste, with plum, black cherry and blackberry.	5, <sup>25</sup>	
<b>Barros   Tawny Port   Portugal</b> Fragrance of plum and raisin. A firm port, with tones of herbs, currant, chocolate, spices and figs.	7,00	

# NON-ALCOHOLIC

	Crodino	5,50
	<b>Michel Schneider   Rosé   Merlot</b> Semi-dry, fruity, particularly fresh and uncomplicated.	4, <sup>95</sup>
1	<b>Light Live   Sparkling White</b> Flowery and open, pear and ripe apple, juicy, invigorating and powerful mousse, clear acidity, lively glass of bubbles.	4, <sup>95</sup>
1	Michel Schneider   Wit   Chardonnay The aromas of this Chardonnay are carefully extracted and refined dealcoholization applied again. A delicious, fresh and friendly wine.	4, <sup>95</sup>
	Michel Schneider   Red   Cabernet Sauvignon Aromas of confiture, strawberry and cherry. A tasty fruity wine.	4, <sup>95</sup>