



Betalingsvoorwaarden

Payment policy

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detail betalingsvoorwaarden.

Please refer to the last page  
for our detail payment policy.

# Sparkling Wines



US\$

<b>moët &amp; chandon   nectar impérial demi sec champagne   france</b> crisp bubbles, great acidity, nice body   tasting notes: peach, apple, minerals, citrus, honey	114.70
<b>dom pérignon   rosé brut champagne   france</b> full bodied, good acidity, good fizz   tasting notes: brioche, orange, apple, vanilla, butter, raisins, minerals	510.20
<b>laurent-perrier   rosé brut champagne   france</b> crisp mousse and smooth   tasting notes: brioche, minerals, apple, vanilla, rose petals, fig, red berries and spice notes	114. -
<b>koechlin tradition   brut champagne   france   375ml</b> smooth bubbles, medium acidity   tasting notes: apple, peach, pineapple, brioche	43.25
<b>koechlin tradition   brut champagne   france   750ml</b> smooth bubbles, medium acidity   tasting notes: apple, peach, pineapple, brioche	52.20
<b>koechlin   rosé brut champagne   france   750ml</b> bubbly and smooth, medium acidity   tasting notes: strawberries, raspberries, apple, brioche	58.30
<b>lisennes   blanc brut crémant de bordeaux   france</b> medium bodied, good fizz, medium acidity   tasting notes: minerals, apple, melon, floral, toast, vanilla	35. -
<b>schlumberger méthode traditionnelle   austria</b> good balance of tart and sweetness   tasting notes: floral, vanilla, minerals, apple, pear, tangerine	42.50
<b>graham beck   brut méthode cap classique   south africa</b> fine bubbles, creamy and floral on the nose   tasting notes: brioche, butter, vanilla, minerals, vegetal, figs, raisins	37.90
<b>vilarnau   blanco brut cava   spain</b> medium fizz, fruity and dry   tasting notes: green apple, citrus, minerals, anise	38.20
<b>vilarnau   rosé brut cava   spain</b> medium bodied, medium acidity, good fizz   tasting notes: citrus peel, toast, watermelon, peach, light bodied	38.20
<b>mvsa   brut cava   spain</b> medium bodied, medium acidity, good fizz   tasting notes: green apple, pear, citrus, brioche, orange blossom, honey, caramel	40.90
<b>mvsa   rosé brut cava   spain</b> medium bodied, medium acidity, good fizz   tasting notes: apple, pear, strawberry, raspberry, brioche, banana, honey, citrus	41.30
<b>astoria galie   prosecco   italy</b> fine bubbles, light bodied, medium acidity   tasting notes: green apple, citrus, pineapple, earthy, minerals, vegetal	38.60
<b>astoria   fashion victim rosé   italy</b> extra dry   tasting notes: strawberry, raspberry, peach, toasted bread, tangerine, earthy, vegetal	38.60

# White Wines



US\$



US\$

## arte noble | chardonnay | chile

medium to full bodied, slightly acidic, medium dry to medium sweet | tasting notes: vanilla, lime, pineapple, tropical fruit

7.45

36. -

## dupont-fahn | chardonnay | france

medium bodied, dry and medium acidity | tasting notes: buttery, oaky, vanilla, cream, apple, anise, almond, honey

10.25

50. -

## gran appasso | chardonnay | italy

medium to full bodied, semi-dry, soft to medium acidity | tasting notes: pear, apple, citrus, minerals, pineapple, cream, vegetal

7.65

36.95

## s.delafont | viognier | france

medium bodied, semi-dry, soft acidity | tasting notes: apple, pear, vanilla, hazelnut, citrus, floral, earthy

9.55

46.45

## libre cours | s.delafont | viognier, vermentino | france

medium bodied, dry, medium acidity | tasting notes: lemon, grapefruit, peach, apricot, tobacco, vanilla, minerals, floral

8.25

39.85

## châteauneuf-du-pape | cote de l'ange | roussanne, grenache blanc, clairette | france

medium bodied, dry, medium acidity | tasting notes: pear, peach, toffee, cinnamon, honey, tropical, floral

12.75

62.50

## ra nui | sauvignon blanc | new zeeland

medium bodied, dry, good acidity | tasting notes: passion fruit, citrus, pineapple, apple, vegetal, minerals, oaky

8.35

40.50

## louis max | mâcon-milly-lamartine | chardonnay | france

medium bodied, dry, medium acidity | tasting notes: citrus, vanilla, oaky, green apple, peach, passion fruit, nutty, vegetal

9.15

44.35

## st.martin | rivaner | luxembourg

medium bodied, dry, medium acidity | tasting notes: kiwi, lychee, apple, pear, grapefruit, minerals, vegetal

7.75

37.30

## chablis | passy le clou | chardonnay | france

medium bodied, dry, medium to high acidity | tasting notes: lemon, grapefruit, green apple, minerals, vanilla, pineapple, brioche, vegetal, floral

9.55

46.45

## pouilly fumé | domaine seguin | sauvignon blanc | france

medium bodied, dry, medium to high acidity | tasting notes: lemon, grapefruit, green apple, brioche, minerals, pepper, vegetal, floral

10.45

50.80

## la catherinette | côtes du rhône | viognier, rousanne, marsanne | france

medium bodied, dry, medium to high acidity | tasting notes: peach, apple, lemon, minerals, vanilla, tobacco, pepper

8.35

40.50

# White Wines



US\$



US\$

**taiac | puy-servain | sauvignon blanc | france**

medium bodied, dry, medium acidity | tasting notes: lemon, grapefruit, peach, pear, passion fruit, minerals

7.50

36.10

**kim crawford | sauvignon blanc | new zealand**

medium bodied, dry, good acidity | tasting notes: grapefruit, lemon, pineapple, passion fruit, green apple, vanilla, pepper, vegetal, floral

7.65

37. -

**fleur de coucou | sauvignon blanc | france**

medium bodied, medium dry, good acidity | tasting notes: apple, peach, cantaloupe, citrus, vegetal

8.45

40.90



US\$



US\$

**beringer white zinfandel rosé | zinfandel | usa**

medium bodied, medium sweet, medium acidity | tasting notes: strawberry, raspberry, peach, apple, grapefruit, orange, pineapple, nutmeg, vegetal

6.45

31.-

**opale | grenache, syrah, cinsault | france**

medium bodied, dry, good acidity | tasting notes: strawberry, raspberry, peach, melon, pear, lychee, toffee, orange, floral

8.85

42.80

# Red Wines



US\$



US\$

**arte noble | cabernet sauvignon | chile**

medium to full bodied, medium tannins, dry, medium acidity | tasting notes: dark fruit, oaky, earthy, honey

7.45

36. -

**quota 29 | primitivo | italy**

medium to full bodied, semi-smooth tannins, medium dry, soft acidity | tasting notes: strawberry, cherry, orange peel, apple, vanilla, chocolate, earthy, pepper, dried fruit

8.20

39.70

**beringer | bourbon barrel | cabernet sauvignon | usa**

full bodied, medium tannins, dry, medium acidity | tasting notes: vanilla, chocolate, plum, earthy, toast, hazelnut, apple, cinnamon

7.45

36. -

**ammasso rosso | barone montalto | nero d'avola | italy**

full bodied, medium tannins, medium dry, medium acidity | tasting notes: oaky, vanilla, chocolate, floral, vegetal, toast, prunes, pepper, licorice

11.40

55.60

**san rocco tedeschi | valpolicella ripasso | italy**

medium to full bodied, medium tannic, medium dry, medium acidity | tasting notes: vanilla, prunes, oak, dried prunes, raspberries, pepper, vegetal, nutty, earthy

10.60

51.60

**le crosare lenotti | valpolicella ripasso | italy**

medium to full bodied, medium tannins, medium dry, medium acidity | tasting notes: vanilla, coffee, oak, dried prunes, pepper, cream, almonds, lemon, floral

9.85

47.90

**casa al pruno | valpolicella ripasso | italy**

medium to full bodied, medium tannins, medium dry, soft to medium acidity | tasting notes: cherry, cranberry, vanilla, plum, dried fig, earthy

8.25

39.90

**astoria | amarone della valpolicella | italy**

full bodied, semi-smooth, medium dry, medium acidity | tasting notes: black fruit, chocolate, vanilla, cherry, cinnamon, pepper, licorice, floral

11.20

54.75

**casa al pruno | amarone della valpolicella | italy**

full bodied, smooth to medium tannins, medium dry to medium sweet, medium acidity | tasting notes: black berry, cacao, coffee, chocolate, licorice, raisins, cherry, oaky

10.55

51.35

**louis max | pommard | france**

medium bodied, smooth to medium tannins, dry, medium acidity | tasting notes: cherry, strawberry, oaky, pear, honey, earthy

14.55

71.50

**seguin-manuel | pommard | france**

medium bodied, medium tannins, medium dry, medium acidity | tasting notes: ripe strawberry, raspberry, tobacco, earthy, oaky

17.05

83.80

**marietta | malbec | argentina**

medium bodied, medium tannins, medium dry, medium acidity | tasting notes: chocolate, blackberry, tobacco, cherry, licorice, pepper, earthy

7.75

37.45

# Red Wines



US\$



US\$

**château prieuré-lichine | margaux grand cru classé | france**

medium bodied, medium tannins, dry, medium acidity | tasting notes: blackberry, cassis, cherry, raspberry, floral, prune, fig, cinnamon, pepper, orange, earthy, smokey, vegetal

18. -

88.70

**beyer ranch | merlot | usa**

full bodied, smooth, semi-dry, soft acidic | tasting notes: caramel, earthy, pepper, cherries, strawberry

10.45

50.80

**terre avare | negroamaro del salento | italy**

medium bodied, medium tannins, medium dry, medium acidity | tasting notes: cherry, cranberry, chocolate, licorice, plum, earthy

7.50

36.10

**beringer | founder's estate | pinot noir | usa**

medium bodied, smooth, dry, medium acidity | tasting notes: oaky, chocolate, black cherries, pepper, earthy

7.05

34. -

**casa santiago | carmenère | chile**

full bodied, medium tannins, semi-dry, medium acidity | tasting notes: blackberry, plum, clove, tobacco, cinnamon, earthy, vegetal

7.30

35.10

# Dessert Wines



US\$

<b>sauternes   château partarrieu   sauvignon, sémillon, muscadelle   france</b> full bodied, sweet, good acidity   tasting notes: honey, minerals, apricot, orange peel, lemon	9.60
<b>rivesaltes tuile   sweet emotion   grenache noir   france</b> full bodied, sweet, medium acidity   tasting notes: caramel, chocolate, honey, strawberry, vegetal	6.90
<b>rivesaltes ambré   sweet emotion   grenache, macabeo   france</b> full bodied, sweet, medium acidity   tasting notes: hazelnut, honey, orange, chocolate, apple, raisins, cinnamon, vegetal	6.90
<b>elysium   black muscat   usa</b> full bodied, sweet, medium acidity   tasting notes: cherry, raspberry, vanilla, rose petals, orange, honey, apple, almond	6.90
<b>offley   ruby porto   touriga nacional   portugal</b> full bodied, sweet, medium acidity   tasting notes: chocolate, red fruit, dried red fruit, toast, hazelnut, honey, cacao	4.60
<b>gonzales-byass   sherry   pedro ximénez   spain</b> full bodied, sweet, medium acidity   tasting notes: dried figs, caramel, honey, cinnamon, pepper, apple, cherry, citrus, orange, floral	4.60
<b>lustau   sherry   pedro ximénez   spain</b> full bodied, sweet, medium acidity   tasting notes: dried figs, caramel, orange blossom, mango, citrus, honey, coffee, marmalade	5.40
<b>pastora   sherry   pedro ximénez   spain</b> full bodied, sweet, medium acidity   tasting notes: raisins, dried prunes, chocolate, vanilla	7.20
<b>slanghoek noble   chenin blanc, muscat blanc   south africa</b> full bodied, sweet, medium acidity   tasting notes: lemon, orange, honey, apricot, cinnamon, cinnamon, raisins	6.90
<b>visciole velenosi   lacrima   italy</b> medium bodied, medium sweet, medium acidity, some tannins   tasting notes: chocolate, floral, prunes, almond, cinnamon, blue berries	6.90

# Other beverages

	US\$		US\$
<b>water:</b>		<b>whisky single malt:</b>	
perrier large	13.70	glenfiddich 15 years	13.10
perrier small	7.40	glenfiddich 18 years	24.30
Carafe infused filtered	2.40	oban 14 years	14.70
local spring water (free refill)			
<b>soda's:</b>		<b>gin:</b>	
coca-cola	1.25	bombay sapphire	6.80
coca-cola zero	1.25	gordon's	6.30
sprite	1.25	brockman's	9.70
tonic	2.40	monkey 47	24.70
various juices	2.90		
<b>tea and coffee:</b>		<b>liqueurs:</b>	
tea	2.50	bailey's	5.60
coffee	2.40	kahlua	4.90
espresso	1.60	safari	4.30
espresso doppio	2.50	sambuca	8.20
cappuccino	2.50	campari	3.10
late macchiato	3. -	amaretto disaronno	6.60
		grand marnier	11.60
		cointreau	9.30
<b>rum:</b>		<b>tequila:</b>	
borgoe gold	2.90	jose cuervo gold	4.10
borgoe extra	3.50	jose cuervo silver	4.10
borgoe 8 years	7.40	patron silver	18.20
borgoe 12 years	9.90		
borgoe 15 years	12.10	<b>cognac:</b>	
bacardi superior	3.30	courvoissier vsop	18.20
bacardi limon	4.40	hennessy vsop	17.10
ron zacapa 23 years	20.30	remy martin vsop	11.40
ron zacapa xo	38.50	remy martin xo	46.80
eldorado 12 years	10.30	martell vsop	19.20
diplomatico	14.40	martell xo	46.30
flor de caña 7 years	14.40		
<b>whisky blended:</b>		<b>jenever:</b>	
hibiki suntory	17.60	ketel 1	3.90
johnnie walker black label	7.40	bokma	3.50
johnnie walker double black	9.70		
johnnie walker gold label	19. -	<b>vodka:</b>	
johnnie walker 18 years	15.90	absolut	4. -
johnnie walker blue label	35.50	belvedere	7.40
john walker & sons 21 years	17.60	grey goose	7.40
buchanan 18 years	27.80		
chivas regal 12 years	6.60	<b>beer:</b>	
chivas regal 18 years	18.20	heineken	6.80
jack daniels	6.90	parbo	4.90
jameson	6.90		

## House cocktails

	US\$
<b>razzle dazzle (non-alcoholic)</b> raspberry puree, mango puree, passion fruit juice, cranberry juice, syrup, lime juice	5.50
<b>limoncello slinger</b> homemade limoncello, coconut cream, pineapple puree, syrup	9.25
<b>bahía à l'hermitage</b> safari, amaretto, cachaça, pineapple puree, angostura	8.50
<b>raspberry mojito</b> raspberry puree, bacardi, lime, fresh mint, syrup, sparkling water	6.75

## Mainstream cocktails

<b>gin &amp; tonic</b> bombay sapphire, tonic, infusion of your choice infusions: angostura, lime, cucumber, strawberry, raspberry, ginger, orange, mint leaves	9.25
<b>muddslide</b> kahlua, bailey's, vodka	7.50
<b>caipirinha</b> cachaça, lime, syrup	4.50
<b>whisky sour</b> jack daniels, lime juice, syrup, angostura	7.25
<b>amaretto sour</b> amaretto, lime juice, syrup, angostura	7.25
<b>moscow mule</b> vodka, lime juice, ginger, syrup, sparkling water	8. -
<b>classic mojito</b> bacardi, lime, fresh mint, syrup, sparkling water	5.75
<b>margarita</b> tequila silver, triple sec, lime juice, salt	6. -



### Betalingsvoorwaarden

De verkoopprijzen van onze gerechten en dranken luiden in US\$ en zijn exclusief 10% service charge en 10% BTW. Op de kassa ticket wordt derhalve standaard 10% service charge over de verkoopprijs gecalculeerd. BTW dient te worden berekend en afgedragen over de verkoopprijs plus de service charge.

Betaling mag geschieden contant of via pinpas en Visa en Mastercard. Bij gebruik van een credit card zonder EMV chip/pincode zijn wij genoodzaakt een foto van uw ID bewijs te maken en zullen wij u ook vragen om onze kopie van de transactievoucher te ondertekenen. Credit card transacties met handmatige invoer van het kaartnummer zijn niet toegestaan. Ernstig gevlekte, verouderde of gescheurde biljetten of biljetten die onze vals-gelddetector niet passeren worden niet geaccepteerd. Wij accepteren de volgende series van US\$ biljetten: US\$100 vanaf serie 2013, US\$50 vanaf serie 2014, US\$20 vanaf serie 2003, US\$10 vanaf serie 2006, US\$5 vanaf serie 2008, US\$1 vanaf serie 1963.

### Payment policy

Our food and drinks and services are priced in US dollars. At settlement of your bill we add a standard service charge of 10% over the listed prices. Suriname fiscal regime demands we charge a 10% VAT over food, drink and service charges.

Payment is possible by means of cash, local debit card and international Visa and Mastercard. When offered a non-EMV Chip/pincode credit card we are required to take a picture of your ID and have you place your signature on the merchant copy of the transaction voucher. We do not allow credit card transactions initiated by manual input of the card number. Bills that are torn, heavily tainted, mutilated or otherwise damaged will not be accepted, because our bank in turn will not accept these. We accept the following US\$ bills: US\$100 from series 2013 and up, US\$50 from series 2014 and up, US\$20 from series 2003 and up, US\$10 from series 2006 and up, US\$5 from series 2008 and up, US\$1 from series 1963 and up.