

## APERITIVE WINES

### CHAMPAGNES

#### MOËT & CHANDON BRUT IMPÉRIAL

R\$ 790,00



Country



France

Region

Champagne



Grapes

Pinot noir, Chardonnay, Pinot Meunier

With a perfume of fresh, delicately lush flowers; an early note of Vienna flowers. Its aromas are refined and balanced. It is a sparkling wine that causes an impression of harmony, of subtlety.

Pairing: Carpaccio, Salmon, Seafood, white fish, roasted poultry, citrus desserts.

#### MOËT & CHANDON IMPERIAL ICE

R\$ 860,00



Country



France

Region

Champagne



Grapes

Pinot noir, Chardonnay, Pinot Meunier

Moët Ice Impérial is the first champagne created to be enjoyed on ice. Champagne with deep gold color with amber nuances. Aroma composed of the powerful flavor of tropical fruits. The palate is a broad and voluptuous arrangement of fresh fruit flavor with the sweetness of caramel and quince jam. The refreshing acidity of blackcurrant and ginger notes complete the mix of sensations.

Pairing: cheeses, sausage, raw ham, sweets with citrus fruits and milk cream.

#### MOËT & CHANDON BRUT ROSÉ

R\$ 790,00



Country



France

Region

Champagne



Grapes

Pinot noir, Chardonnay, Pinot Meunier

Pink champagne with amber touches. Its aroma is a vivid and intense bouquet of red fruits such as strawberry, raspberry and cherry, floral nuances of roses and a slight peppery touch.

Pairing: Meat or tuna carpaccio, fish and meat in general, strawberry or red fruit pie.

#### VEUVE CLICQUOT BRUT

R\$ 800,00



Country



France

Region

Reims



Grapes

Pinot noir, Chardonnay, Pinot Meunier

The perfect balance between intensity and elegance, the complexity of the noblest French variety, Pinot Noir. Straw yellow in color, it has fine perlage, intense aromas of apple, pear and peach, as well as toasted notes and vanilla. On the palate, the characteristic minerality appears, the freshness is elegant and creamy.

Pairing: seafood, duck, salmon, fish tartare and parmesan.

#### DOM PÉRIGNON

R\$ 2.565,00



Country



France

Region

Champagne



Grapes

Pinot noir, Chardonnay

The olfactory bouquet is complex and luminous, mixing white flowers, citrus fruits and stone fruits. The whole is enhanced by the freshness of anise and crushed mint. On the palate, the fruity aspect manifests itself intensely and clearly. The persistence is essentially aromatic, intoxicating, smoky and imposing.

Pairing: Fish and seafood, white meats, red meats.

#### CATTIER BRUT VINTAGE PREMIER CRU

R\$ 3.200,00



Country



France

Region

Reims



Grapes

Pinot noir, Chardonnay, Pinot Meunier

Straw yellow in color with fine perlage, it has intense aromas of spiced biscuits, acacia flowers, and notes of fig and plum. The palate is as intense as the aromas, with notes of brioche, peach, and a hint of citrus fruits. These flavors are followed by a touch of nuts, notes of acacia honey, and forest fruits. The finish is long and surprisingly fresh. Pairing: White meats, appetizers and desserts.

\*All our rates include a 12% service charge.

## ESPUMANTE & SPARKLING



### CHANDON RÉSERVE BRUT

R\$ 220,00

Country  
Brazil



Region  
Garibaldi



Grapes

Chardonnay Pinot noir, Riesling Italiceo

A vibrant and lively classic sparkling wine. Refreshing, fruity and easy to drink. Elegant and crisp aromas, with notes of citrus fruits, dried fruits, white flowers and touches of fresh bread. Pairing: Seafood; light cheeses.



### CHANDON PASSION ROSÉ

R\$ 230,00

Country  
Brazil



Region  
Garibaldi



Grapes

Moscato Canelli, Malvasia de Cândia, Pinot noir

Chandon Passion has a unique and intense personality, with notes of passion fruit, peach, lychee, plus hints of roses; and an unmistakable pink color. Pairing: Sweet and sour or spicy dishes; fish with sauces; desserts.



### CHANDON BRUT ROSÉ

R\$ 220,00

Country  
Brazil



Region  
Garibaldi



Grapes

Chardonnay Pinot noir, Riesling Italiceo

A sparkling wine with the Pinot Noir brand, it is a refreshing and vibrant aperitif, with a silky and velvety finish, and subtle aromas of strawberry and cherry. Pairing: Carpaccio; salads; cold cuts board; red fruits.



### VICTORIA GEISSE EXTRA BRUT VINTAGE

R\$ 270,00

Country  
Brazil



Region  
Pinto Bandeiro



Grapes

Chardonnay, Pinot noir

Made by the traditional method, the same used in Champagne, it remained for 12 months on the fine lees. Releasing aromas of fermentation, it demonstrates great creaminess, vivid acidity, striking and persistent in the mouth. Pairing: White meats, Seafood, Cheeses, Salads and appetizers.



### VICTORIA GEISSE ROSÉ EXTRA BRUT VINTAGE

R\$ 270,00

Country  
Brazil



Region  
Pinto Bandeiro



Grapes

Pinot noir

Made by the traditional method, the same used in Champagne, it remained for 12 months on the fine lees. Light cherry pink hue, aromas of red fruits and spices, with good structure with intense perlage. Pairing: Pies, quiches and pasta with light sauce.

## NON-ALCOHOLIC WHITE WINE



### L.A. ZERO BUBBLE

R\$ 215,00

Country  
Brazil



Region  
Flores da Cunha – RS



Grapes

Chardonnay (50%) / Riesling (40%)

The process occurs through nanofiltration and low-temperature, vacuum distillation. The alcohol is removed under very delicate conditions, avoiding excessive heat and preserving: flavors, primary and secondary aromas, freshness, texture, and varietal identity. 100% Terroir and 100% Vegan. Only 35 Calories per Glass!



### NATUREO o ALCOHOL TORRES

R\$ 130,00

Country  
Spain



Region  
Catalonia



Grapes

Moscato of Alexandria

Fermentation in stainless steel at 14–16 °C for 2 weeks; dealcoholization process by centrifugation at the end. Delicate aromas of white fruits and flowers (muscatel), with a light sweetness balanced by acidity. On the palate it is fresh, aromatic and smooth. Pairing: Salads, fish dishes, seafood and light desserts.

\*All our rates include a 12% service charge.

## WHITE WINES

### REBGARTEN RIESLING

R\$ 170,00



Country  
Germany



Region  
Nabe Region



Grapes  
Riesling

This region in Germany with beautiful landscapes, rock formations and a mild climate. It presents aromas of peach, white fruits and notes of honey. In the mouth sweet touches, pleasant acidity, and a lot of creaminess. Maturation 6 months in stainless steel tanks. Pairing: Seafood, Asian dishes, cheeses and salads.

### KLEINKLOOF CHENIN BLANC

R\$ 155,00



Country  
South Africa



Region  
Paarl



Grapes  
Chenin Blanc

After crushing, the must is in contact with the grape skins for 4 hours before fermentation begins at 15°C. The whole process takes three weeks. Tasting notes: Very attractive nose with notes of fruits such as pineapple, guava and citrus in general. Pairing: Seafood, fish, Japanese food and salads.

### FUZION CHARDONNAY

R\$ 180,00



Country  
Argentina



Region  
Mendoza



Grapes  
Chardonnay

Made from grapes grown in the best vineyards of the Zuccardi family, it is a perfect wine to celebrate the good times of everyday life. Revealing a medium body and a buttery finish full in the mouth, it presents aromas of tropical fruits, honey and lemon. Pairing: white fish, seafood, salads with cheese and roasted poultry.

### ZUCCARDI SERIE A TORRONTÉS

R\$ 260,00



Country  
Argentina



Region  
Cafayate, Salta



Grapes  
Torrontés

Manual harvesting, from vineyards at an altitude of 1800 m., With aromas of apples and pears, it brings notes of lemon, in addition to the floral touch. Extremely fruity on the palate, light, fresh, full-bodied and medium acidity. Matured for 6 months in stainless steel.

### GEWURZTRAMINER | L.A. JOVEM

R\$ 215,00



Country  
Brazil



Region  
Flores da Cunha – RS



Grapes  
Gewurztraminer

A balanced, fresh, and light wine with a delicate aroma, typical and exotic for the varietal, reminiscent of flowers such as jasmine and roses. On the palate, it offers balanced acidity and alcohol, good mouthfeel, and is fresh and light. Pairing: Dishes with rich aromas and spices, Asian cuisine.

### SAUVIGNON BLANC | L.A. JOVEM

R\$ 215,00



Country  
Brazil



Region  
Flores da Cunha – RS



Grapes  
Sauvignon Blanc

This Sauvignon Blanc is elegant, youthful, and refreshing The aromas are very intense, reminiscent of tropical fruits such as passion fruit and banana. On the palate, it is elegant, youthful, and refreshing, with good acidity and persistence. Pairing: fish with citrus sauces and Japanese cuisine.

### SIEGEL'S RESERVE CHARDONNAY

R\$ 110,00



Country  
Chile



Region  
Colchagua Valley



Grapes  
Chardonnay

Its freshness, elegance and balance stand out, it presents intense aromas of tropical fruits, such as pineapple and mango, in the mouth it is very light, delicate acidity and a persistent and pleasant finish.

\*All our rates include a 12% service charge.

### LEYDA RESERVA SAUVIGNON BLANC

R\$ 200,00



Country  
Chile



Region  
Leyda Valley



Grapes  
Sauvignon Blanc

In addition to representing the terroir of the Leyda Valley, this wine respects the identity of each grape variety, giving rise to expressive, fresh and juicy wines. This is the case of this Sauvignon Blanc created with grapes harvested manually, matured on the lees, and with a marked citrus character, with notes of limes and tangerines. Pairing: Ideal with ceviche and Caesar Salad.

### ERRAZURIZ RESERVA ESTATE PINOT GRIGIO

R\$ 190,00



Country  
Chile



Region  
Aconcagua Valley



Grapes  
Pinot Grigio

With a distinct fruity character, it develops a pleasant texture with citrus notes reminiscent of lemon and tangerine, as well as a soft floral touch. In the mouth it is harmonious with what is perceived on the nose, the citrus flavors dominate. Good structure framed in a refreshing acidity.

### ALBACLARA PIRQUE STUD FARMS

R\$ 165,00



Country  
Chile



Region  
Leyda Valley



Grapes  
Sauvignon Blanc

Straw yellow color, clear and bright with greenish tones. Marked notes of citrus fruits such as lemon, green apple and fresh herbs. In the mouth it is light, with marked acidity, very fresh and mineral. It goes perfectly with aromatic dishes such as those of Asian cuisine, as well as with seafood and fresh fish.

### STAG'S LEAP KAIRA CHARDONNAY

R\$ 850,00



Country  
USA



Region  
Napa Valley



Grapes  
Chardonnay

An elegant Chardonnay, which reveals aromas of ripe mango, melon and peach, accompanied by subtle notes of lemon pie, apple and delicate floral nuances. Medium-bodied, it has a vibrant and expressive palate, marked by intense fruits and a touch of creamy vanilla spice and citrus touches.

### MAISON CASTEL BORDEAUX AOC SAUVIGNON BLANC

R\$ 340,00



Country  
France



Region  
Bordeaux



Grapes  
Sauvignon Blanc

Medium-bodied French classic, extremely elegant, with intense aromas of citrus fruits and tropical fruits. complex, with good freshness, fruity notes and a long finish. **Vegan wine.**  
Pairing: Ceviche, shrimp salad with avocado, salmon.

### PIERRE ANDRÉ PETIT CHABLIS

R\$ 530,00



Country  
France



Region  
Burgundy



Grapes  
Chardonnay

This elegant specimen, extracts unique characteristics, on the nose it is mineral, with floral touches of jasmine and orange blossom. In the mouth good acidity and flavors of lime and tea. Pairing: light and delicate dishes due to its high acidity and mineral notes, seafood, poultry and salads.

### PIERRE ANDRÉ CHABLIS

R\$ 530,00



Country  
France



Region  
Burgundy



Grapes  
Chardonnay

The Chablis region is a limestone plateau cut by valleys. The soil dates to 155 million years BC. The wine remains 3 months in contact with the fine lees to gain depth and complexity. On the nose of white fruits with good minerality and complexity. The palate is well balanced and the finish refers to lemon.



\*All our rates include a 12% service charge.

**VILLA ANTINORI TOSCANA BIANCO IGT** R\$ 200,00

Country  Region  Grapes  
 Italy Tuscany Trebbiano, Malvasia, Pinot Bianco, Pinot Grigio and Riesling

Pale lemon yellow in color, with green reflections, it brings aromas of orange blossom, pineapple, apple and banana. On the palate it is fresh, with a mineral finish. Pairing: Grilled shrimp, roasted fish, caprese salad, cheeses and poultry.

**PRUNOTTO MOSCATO D'ASTI DOCG** R\$ 350,00

Country  Region  Grapes  
 Italy Piedmont White Canelli Moscato



On the nose it presents the characteristic aroma of the Muscat Blanc grape variety along with notes of acacia honey and hawthorn flowers. In the mouth it is vigorous and elegant with a pleasant and balanced finish. Pairing: Appetizers, fruits, desserts. Wine with low alcohol content, sparkling and refreshing.

**VINEYARDS OF THE WHITE ALENTEJO CONVENT** R\$ 150,00

Country  Region  Grapes  
 Portugal Alentejo Wardrobe, Fernão Pires and Arinto

With aromas that predominate the notes of tropical fruit with citrus nuances. harmonious flavor, in a fresh, balanced and vibrant set. Pairing: Grilled fish, seafood, appetizers and white meats.



**VINHO VERDE PORTA NOVA LEVE** R\$ 135,00

Country  Region  Grapes  
 Portugal Green Region Laurel and Trajadura

Vineyards located in Póvoa de Lanhoso, in the sub-region of Ave, with granitic soils. cool climate, influenced by the Atlantic Sea breezes. Fermentation takes place in stainless steel vats with controlled temperature.


## ROSÉ WINES

**ROSÉ AUDREY | L.A. JOVEM** R\$ 215,00

Country  Region  Grapes  
 Brazil Flores da Cunha – RS Pinot Noir, Shiraz

O aroma apresenta uma grande diversidade de frutas. De cor delicada e elegante. No paladar, ele se apresenta equilibrado de media estrutura e retrogosto marcando intensamente o frutado. Harmonização: aperitivos, culinária japonesa e pratos leves.

**ESTANDON BRISE MARINE ROSÉ** R\$ 200,00

Country  Region  Grapes  
 France Provence 50% cinsault, 30% grenache noir and 20% syrah

It stands out for its lightness, freshness, and fruity aromas, making it a perfect choice for hot days and relaxed moments. In the mouth a well-balanced, pleasant and easy to drink wine. Pairing: White meat or grilled fish, with vegetables and salad.

**XAVIER VIGNON CÔTES DU RHÔNE ROSÉ** R\$ 320,00

Country  Region  Grapes  
 France Rhône Valley 40% Cinsault, 30% Syrah, 30% Grenache Noir

Delicate, medium-bodied, on the nose it elegantly brings the aromas of raspberry and notes of wild strawberry. In the mouth it is generous and fruity, long and fresh finish.

\*All our rates include a 12% service charge.



### TUZKO KÉKFRANKOS ROSÉ

R\$ 210,00

Country  
Hungary



Region  
Pannon



Grapes  
Kékfrankos

#### DESCRIPTION

With a bright pink color, it has fruity aromas, with notes of strawberries and raspberries. The palate is fresh and mineral. Pairing: Salads and dishes based on white meats, such as chicken or duck.



### BARONE MONTALTO PINOT GRIGIO BLUSH ROSÉ

R\$ 240,00

Country  
Italy



Region  
Sicily



Grapes  
Pinot Grigio

It is a fragrant and balanced rosé, which has citrus notes and good acidity, with notes of fresh red fruits. on the palate fresh, intense and elegant.

## RED WINES



### KLEINKLOOF - PINOTAGE

R\$ 230,00

Country  
South Africa



Region  
Paarl



Grapes  
Pinotage

Aroma of red and black fruits, with a slight note of herbs and spicy touches. Ripe banana is also noticed! Intense and persistent wine. Rich and balanced palate. Pairing: Red meats, pasta, appetizers and cold cuts.



### FUSION ORGANIC MALBEC

R\$ 220,00

Country  
Argentina



Region  
Mendoza



Grapes  
Malbec

Organic agriculture is a production system that maintains the health of the soil, the ecosystem and people, instead of the use of chemical inputs. Fruity aroma, with notes of ripe red fruits, such as blackberry, strawberries and plums. Soft and pleasant with silky tannins and balanced acidity.



### ZERO G - ZEIGELT

R\$ 250,00

Country  
Austria



Region  
Wagram



Grapes  
Zweigelt

Vibrant Austrian wine, with aromas of sour cherry, raspberry, violet and mild spices. In the mouth, it shows medium body, soft tannins, good acidity and freshness that makes it very pleasant and easy to drink. It pairs well with white meats, delicate vegetarian dishes or mild cheeses.



### RED AUDREY | L.A. JOVEM

R\$ 215,00

Country  
Brazil



Region  
Flores da Cunha – RS

Grapes  
Friulano

With an intense aroma of ripe cherries, raspberries, and a delicate touch of white flowers, this wine is light with balanced acidity, good persistence, and a light fruitiness with a pleasant aftertaste. Pairing: Cheeses and light meats, risottos and pasta.



### LEYDA RÉSERVE PINOT NOIR

R\$ 220,00

Country  
Chile



Region  
Vale Leyda



Grapes  
Pinot Noir

Finally, 20% pass through used French oak barrels for 6 months. malolactic fermentation was carried out. ruby red. notes of cherries, raspberries, blackberries, with a touch of spices and herbaceous. fresh, silky textured and round tannins.

\*All our rates include a 12% service charge.



### ERRAZURIZ ESTATE SERIES BOOKING SYRAH

R\$ 200,00

<b>Country</b>		<b>Region</b>		<b>Grapes</b>
Chile		Aconcagua Shiraz Valley		

Aromas of red and black fruits, as well as a soft floral note reminiscent of lavender and black pepper. In the mouth it is a wine of good acidity with soft tannins, with good volume and medium persistence. 65% of the wine aged in barrels for 7 months.



### SIEGEL RESERVE S CARMENÈRE

R\$ 110,00

<b>Country</b>		<b>Region</b>		<b>Grapes</b>
Chile		Central Valley		Carmenère

The grapes of this wine come from the demarcated area of the central valley designation of origin. The winery adopts sustainable actions. The elaboration of this wine preserves its fruity aromas and soft tannins. on the nose it has notes of black fruit and pepper. In the mouth the tannins are soft and have good persistence.



### HUSSONET CABERNET SAUVIGNON PIRQUE STUD FARM

R\$ 150,00

<b>Country</b>		<b>Region</b>		<b>Grapes</b>
Chile		Maipo Valley		85% Cabernet Sauvignon 15% Carménère

On the nose, a high concentration of black fruits, notes of spices such as cinnamon, bay leaf and mint join toasted touches and chocolate. In the mouth it is full-bodied, with tannins present, but silky, great balance and persistence. Pairing: Red meats, roasted and grilled. Roasted vegetables and vegetables.



### ANCIANO NO. 3 TEMPRANILLO RIOJA DOC

R\$ 185,00



<b>Country</b>		<b>Region</b>		<b>Grapes</b>
Spain		Rioja		Tempranillo

After 6 months of maturation in oak barrels, the result is a soft, silky red, with round tannins and a persistent finish, which reveals intense aromas of ripe wild fruits, cherry, fennel, and nuances of spices. 6 months in American oak barrels.



### XAVIER VIGNON COTES DU RHONE VILLAGES

R\$ 380,00

<b>Country</b>		<b>Region</b>		<b>Grapes</b>
France		Rhône Valley		75% Syrah, 10% Mourvèdre, 10% Grenache, 3% Viognier

Aromas of red raspberries, black cherries and vanilla combine on the nose. On the palate of medium to full-bodied palate, driven by a rich, velvety texture and leading to a long, smooth finish. About 20% of the wine goes through barrels, while 80% in wooden and concrete vats.



### SIMONNET-FEBVRE IRANCY PARADIS

R\$ 600,00

<b>Country</b>		<b>Region</b>		<b>Grapes</b>
France		Bourgogne		95% Pinot Noir, 5% Cesar

Ruby red colour of medium intensity, violet reflections, shiny. Intense nose, with red fruits, such as cherry and blackberries. On the palate it has medium body, present and well-polished tannins, mixes its power and elegance. The balance and softness stand out in the set, the finish maintains the fruity and gastronomic profile. Pairing: Accompanies every meal, appetizers, charcuterie, roasted red meat.



### L'ORATOIRE DES PAPES (CHATÉAUNEUF DU PAPE)



R\$ 1.150,00

<b>Country</b>		<b>Region</b>		<b>Grapes</b>
France		Lancuedoc		Grenache, Syrah, Cineseault, Mourvèdre

This wine displays a deep cherry color, with a subtle and elegant aroma, predominantly of fresh red fruits, enriched by floral notes. It has the typical spice note of this region, with a hint of fresh pepper in its youth, while aging will reveal riper fruits and deeper spices. The palate is refined and balanced, with flavors of crushed raspberry, currant, blueberry and touches of licorice and floral notes. Pairing: Red meats and pasta.

\*All our rates include a 12% service charge.

**BARONE MONTALTO ROSSO** R\$ 205,00


**Country**  **Region** **Grapes**  
 Italy Sicily 50% nero d'avola and 50% syrah



The Mediterranean climate and the unique soils give the wines unmistakable characteristics. A Sicilian red for every day, soft presenting with elegance and freshness, aromas of red fruits and notes of pepper. In the mouth good structure and acidity and medium body.

**FANTI BRUNELLO DI MONTALCINO DOCG** R\$ 910,00


**Country**  **Region** **Grapes**  
 Italy Montalcino, Tuscany Sangiovese

Age of the vines between 20 and 30 years, ripe notes of cherry, liquorice, bay tobacco, tannins are dense. Medium and final medium to long acidity. Passage for 24 months in French oak barrels, then another 18 months in the bottle.

**PALAGETTO CHIANTI SENESI** R\$ 220,00


**Country**  **Region** **Grapes**  
 Italy Chianti, Tuscany 85% sangiovese, 5% merlot, 5% canaiolo and 5% colorino



A very pleasant and easy to drink wine, it shows the typicality, Intense fruitiness very fresh, with soft floral notes Good acidity, soft and moderately tannic. Brief aging in oak barrels.

**VILLA ANTINORI ROSSO** R\$ 310,00


**Country**  **Region** **Grapes**  
 Italy Tuscany Cabernet Sauvignon, Merlot, Sangiovese, Syrah



Ruby in color, it brings aromas of cherry and blackcurrant, as well as cocoa, coffee and spices. In the mouth, it has medium tannins and good acidity. Pairing: Filet mignon, roast lamb, pasta bolognese and cheeses.

**ALLEGRI VALPOLICELLA CLASSIC DOC** R\$ 310,00


**Country**  **Region** **Grapes**  
 Italy Valpolicella, Veneto 70% Corvina Veronese, 30% Rondinella

Its aromatic profile is elegant, with notes of sour cherry, strawberry and a delicate floral touch of violet. On the palate, it is fresh, balanced, with good acidity that gives liveliness and well-integrated tannins that sustain the whole. Pairing: Pasta, roasts, meats and seafood.

**QUADRIFOLIA RED BY VALLADO** R\$ 220,00


**Country**  **Region** **Grapes**  
 Portugal Douro Touriga Franca, Tinta Roriz and other Portuguese grapes

One of the oldest and most famous estates in the Douro Valley, Quinta do Vallado is more than 300 years old, the grapes, coming from vines that are about 20 years old. With aromas of red fruits such as blackberries, cherries, raspberries and currants. In the mouth it is young and fruity. medium body with soft and round tannins.

**PIZZORNO DON PRÓSPERO TANNAT-MERLOT** R\$ 380,00


**Country**  **Region** **Grapes**  
 Uruguay Cannelloni Tannat

The Tannat grape, native to the French Southwest, found in Uruguay the perfect climate and soil to put down roots and conceive wines full of life. This Pizzorno Don Próspero Tannat 2012 brings bottled the fullness of this variety translated into aromas of dried figs, flowers, ripe plums, raspberry jam, anise and oak. In the mouth, it is full-bodied, round and exuberant, perfect to accompany food.

\*All our rates include a 12% service charge.

## SMALL VOLUMES

MANCURA ETNIA SAUVIGNON BLANC 375ML	R\$ 93,00
MANCURA ETNIA CABERNET SAUVIGNON 375ML	R\$ 93,00
SELECCION DE PARCELAS SAUVIGNON BLANC 187ML	R\$ 59,00
SELECT OF ROSÉ PLOTS 187ML	R\$ 59,00
SELECCION DE PARCELAS CARMENÈRE 187ML	R\$ 59,00
BABY CHANDON 187ML	R\$ 95,00
BABY CHANDON ROSÉ 187ML	R\$ 95,00

Corkage fees:

R\$ 120,00 for wines

R\$ 140,00 for spirits

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