

VERTIGO'S WINES

By the glass

Red

Le petit de Greg & Juju - 5€/25€

IGP Pays d'OC

Marselan and Syrah - Blackberry chocolate and liquorice.

Primitivo - 6€/29.5€

Italy, Puglia - Primitivo

Black and vanilla fruits

White

Haut de Belloc - 5€/27€

France, IGP Pays d'OC

*Chardonnay, Vermentino, Muscat, Sauvignon
Peach and apple notes, fresh and easy drinking*

"Caprice de Colombelle" - 6€/32€

France - IGP Côtes de Gascogne

*Colombard, gros mandent - Litchee and
passion fruit notes*

Bubbles

Prosecco

Cartemisia (organic) - 8€/37,5€

Champagne

Laurent Perrier La Cuvée - Brut - 15€/90€

Laurent Perrier Ultra Brut (sans sucre) - /115€

Laurent Perrier Rosé - /135€

Laurent Perrier Grand Siècle - /200€

Rosé

Méditerranée Provence - 5€/27€

Côteaux Varois in Provence - Grenache, Syrah
and Cinsault

*Château Favori is cultivated and vinified by the
owners of the restaurant and is truly the house
wine!*

Château Favori - 7,5€/39€

Côteaux Varois in Provence AOP - Grenache,
Syrah ans Rolle.

*Pride and joy of the Favori's domain, this light
colored rosé is dry yet fresh with notes of red fruits
and peach. Definitely worth a try!*

Kindly let the staff know if you have any allergies or dietary restrictions.

*Want to split the bill ? No problem ! However, please note that we can only accept
a maximum of 2 card payments per table. Thank you for your understanding !*



MONKEY 47
SCHWARZWALD DRY GIN

WINES LIST

Rosé

€

Méditerranée Provence

France - Côteaux Varois in Provence - Grenache, Syrah and Cinsault
Château Favori is cultivated and vinified by the owners of the restaurant and is truly the house wine!

27€

Château Favori

France - AOP Côteaux Varois in Provence - Grenache, Syrah and Rolle.
Pride and joy of the Favori's domain, this light colored rosé is dry yet fresh with notes of red fruits and peach. Definitely worth a try!

35€

White

€

"Caprice de Colombelle" - Producteurs Plaimont, 2021

France - IGP Côtes de Gascogne
Attractive and intense aroma of citrus and white peach - fresh and round, leads to a palate full of lemony notes. It has a pleasingly long finish.

32€

Secret de Famille Viognier - Jaboulet Aîné, 2022

France - Vin de France
Yellow flesh, peach, apricot, accompanied by subtle floral aromas.

32€

Fortant "Altitude" - Fortant, 2021

France - IGP Pays d'OC, Chardonnay
Vine peach, Citrus, Hawthorn - Elegant, revealing the purity and aromatic complexity.

35€

Pinot Gris Boeckel - Emile Boeckel, 2021

France - AOC Alsace
A full-bodied wine that is round and long in the mouth, slightly smoky, and opulent.

35€

Miocène Emmanuelle Pageot - Domaine Turner Pageot

France - IGP Languedoc

45€

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MONKEY 47
DRY GIN

WINES LIST

White

€

"Le Chemin de Marloup" - Domaine Jean- Paul Picard, 2022

France - AOC Sancerre blanc - Sauvignon

Bright aromatic notes of exotic fruit and citrus, subtle hints of minerality and orange blossom - Full bodied and balanced with a bright crisp finish.

55€

"Aux Barres" - Domaine Perraud, 2020

France - AOC Pouilly-Loché - Chardonnay

Acacia or hawthorn flowers. Peach and citrus fruit or grapefruit aromas - Opulent and silky or more lively and mineral.

55€

Red

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"Les Granges de la Perrière" - Baudry, Dutour, 2021

France - AOC Chinon - Cabernet Franc "Breton"

Aromatic and appetizing bouquet of cherry, strawberry, and redcurrant - Refreshing, smooth, and easy-drinking.

35€

"Rive droite" - Luc baudet, 2019

France - AOC Côtes du Rhône Rouge

37,5€

Kerasos - Valdibella - 2021

Italy- Sicile - Nero d'Avola biologique en conversion

30€

"Marcel" - Domaine Turner Pageot

France - Vin de Table de France

Very aromatic wild strawberries and blackberries, notes of pepper and garrigue herbs - Balance is focused on freshness, delicious and crunchy fruit, silky and enveloped tannins.

36€

B 815 - Parcelaire - Domaine Turner Pageot, 2015

France - IGP Languedoc

55€

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SCHWARZWALD DRY GIN