



4 PORY ROKU
RESTAURACJA

WINE LIST

SPARKLING WINE AND CHAMPAGNE

glass 125ml / bottle

WHITE WINE BY THE GLASS

glass 125ml / bottle

Riesling Peter & Peter <i>Mozela, Germany</i>	PLN 27 / 145
Albarinho „Genio y Figura” <i>Rias Baixas, Spain</i>	PLN 27 / 145
Torrontes „Bodega Colomé” <i>Salta, Argentina</i>	PLN 28 / 150
Chardonnay Black Stalion <i>Napa Valley AVA, California, USA</i>	PLN 39 / 245
Esk Valley Sauvignon Blanc <i>Marlborough, New Zealand</i>	PLN 32 / 185
Solaris „Turnau Vineyard” <i>Baniewice, Poland</i>	PLN 35 / 195
Pinot Grigio, Verduzzo Masianco <i>Veneto, Italy</i>	PLN 30 / 170
Riesling Scharzhofberger Feinherb <i>Mozela, Germany</i>	PLN 46 / 275
Chenin Blanc Reserve Ken Forrester <i>Stellenbosch, RPA</i>	PLN 34 / 190

RED WINE BY THE GLASS

glass 125ml / bottle

Tempranillo „Vendima Seccionada” Cosecha <i>Duero Valley, Spain</i>	PLN 30 / 170
Simonsig Pinotage <i>Stellenbosch, RPA</i>	PLN 34 / 190
Primitivo Di Manduria „Epicuro” <i>Puglia, Italy</i>	PLN 29 / 155
Pinot Noir „Edna Valley” <i>San Luis Obispo + Monterey AVA, California, USA</i>	PLN 36 / 210
Malbec „Bodega Colome” <i>Mendoza, Argentina</i>	PLN 34 / 195
3 Finger Jack Old Vine Zinfandel <i>California, USA</i>	PLN 39 / 230
Ventisquero Grey Carmenere <i>Maipo Valley, Chile</i>	PLN 35 / 200
Cabernet Sauvignon „Louis Martini” <i>Napa Valley, California, USA</i>	PLN 45 / 270

NON-ALCOHOLIC WINES

glass 125ml / bottle

Villa Bellucci Free <i>Veneto, Italy</i>	PLN 23 / 130
Ebony Vale Chardonnay <i>Rhine Valley, Germany</i>	PLN 20 / 110
Ebony Vale Cabernet Sauvignon <i>Rhine Valley, Germany</i>	PLN 20 / 110

Cava „Bonaval” Brut Nature <i>Catalonia, Spain</i>	PLN 25 / 140
Levante Prosecco Rive Extra Dry <i>Treviso, Veneto, Italy</i>	PLN 35 / 195
Prosecco Cartizze „Mionetto MO” <i>Veneto, Glera, Italy</i>	PLN 175
Moët & Chandon Brut Imperial Rose <i>Champagne, France</i>	PLN 69 / 400
Moët & Chandon Ice Imperial Demi Sec <i>Champagne, France</i>	PLN 69 / 400
Moët & Chandon Ice Imperial Rose <i>Champagne, France</i>	PLN 69 / 410
Ruinart „Blanc de blanc” Champagne <i>Champagne, Pinot Noir, Pinot Meunier, Chardonnay, France</i>	PLN 650
Taittinger Champagne Prestige Rose <i>Champagne, Pinot Noir, Pinot Meunier, Chardonnay, France</i>	PLN 750
Dom Perignon Vintage 2012 <i>Champagne, Pinot Noir, Pinot Meunier, Chardonnay, France</i>	PLN 1900

WHITE WINE

bottle

Riesling Peter & Peter <i>Mozela, Germany</i>	PLN 145
Albarinho „Genio y Figura” <i>Rias Baixas, Spain</i>	PLN 145
Chardonnay Black Stalion <i>Napa Valley AVA, California, USA</i>	PLN 245
Torrontes „Bodega Colomé” <i>Salta, Argentina</i>	PLN 150
Esk Valley Sauvignon Blanc <i>Marlborough, New Zealand</i>	PLN 185
Rioja Muga Blanco <i>Rioja, Viura, Spain</i>	PLN 180
Chenin Blanc Reserve Ken Forrester <i>Stellenbosch, RPA</i>	PLN 190
Solaris „Turnau Vineyard” <i>Baniewice, Poland</i>	PLN 195
Pinot Grigio, Verduzzo Masianco <i>Veneto, Italy</i>	PLN 170
Gewurztraminer „Hugel” <i>Alsace, France</i>	PLN 195
Riesling Scharzhofberger Feinherb <i>Mozela, Germany</i>	PLN 275
Sauvignon Blanc „Pascal Jolivet” <i>Loara Valley, AOC, Pouilly Fume, France</i>	PLN 295
Riesling „Schloss Vollrads GG” <i>Rheingau, Germany</i>	PLN 295
Chardonnay „Isole e Olena Collezione Privata” <i>Tuscany, Italy</i>	PLN 500

RED WINE

	bottle
Pinotage Simonsig <i>Stellenbosch, RPA</i>	PLN 190
Montepulciano d'Abruzzo „Castellani Elitaio” <i>Abruzzo, Italy</i>	PLN 95
Primitivo Di Manduria „Epicuro” <i>Puglia, Italy</i>	PLN 155
Pinot Noir „Edna Valley” <i>San Luis Obispo + Monterey AVA, California, USA</i>	PLN 210
Portrait Shiraz „Peter Lehmann” <i>Barossa Valley, Australia</i>	PLN 170
Rioja Reserva „Viña Bujanda” <i>Rioja, Spain</i>	PLN 175
Merlot „Chateau Clinet Ronan by Clinet” <i>Bordeaux, France</i>	PLN 185
Tempranillo „Tierra Aranda” Crianza <i>Duero Valley, Spain</i>	PLN 185
Carmenere Ventisquero Grey <i>Maipo Valley, Chile</i>	PLN 200
Côtes du Rhône Parallele 45' Paul Jabolet <i>Syrah, Grenache, Mourvedre</i> <i>Rhône Valley, France</i>	PLN 230
Pinot Noir „Joseph Faiveley” <i>AOC Burgundy, France</i>	PLN 230
Malbec „Bodega Colome” <i>Mendoza, Argentina</i>	PLN 195
Malbec „Finca El Origen” Gran Reserva <i>Uco Valley, Mendoza, Argentina</i>	PLN 250
Chianti Classico DOCG „Peppoli” <i>Sangiovese, Merlot, Syrah</i> <i>Tuscany, Italy</i>	PLN 195
Tempranillo „Cruz Sagra” <i>Castillo de Penaranda, Spain</i>	PLN 230
3 Finger Jack Old Vine Zinfandel <i>California, USA</i>	PLN 230
„Chateau Franc Pipeau” <i>Merlot, Cabernet Sauvignon, Cabernet Franc</i> <i>Grand Cru St-Emilion, Bordeaux, France</i>	PLN 290
Cabernet Sauvignon „Louis Martini” <i>Napa Valley, California, USA</i>	PLN 270
„Châteauneuf-du-Pape” Ogier (BIO) <i>Grenache, Cinsault, Mourvedre, Syrah</i> <i>Rhône Valley, France</i>	PLN 310
„Amarone Della Valpolicella Classico DOCG” <i>Corvina, Rondinella</i> <i>Veneto, Italy</i>	PLN 325
„Bersano Nirvasco” Barolo DOC <i>Piedmont, Nebbiolo, Italy</i>	PLN 335

ROSE | SWEET | FORTIFIED WINES

	glass 125ml / bottle 0,75l
Whispering Angel Cotes de Provence Rose <i>Cinsault, Grenache, Vermentino</i> <i>Var, Provence, France</i>	PLN 39 / 230
Sauternes La Fleur Renaissance <i>Semillon, Sauvignon Blanc</i> <i>Antoine Moueix, Bordeaux, France</i>	bottle 0,375l PLN 115
Graham`s Fine Ruby Porto <i>Touriga Nacional, Tinta Barroca</i> <i>Douro Valley, Portugal</i>	glass 80ml / bottle 0,75l PLN 22 / 190
Tokaji „Szamorodni Oremus” <i>Oremus, Furmint, Hungary</i>	bottle 0,5l PLN 170

WINE CELLAR

	bottle
Chablis 1-er Cru Domaine Fevre <i>AOC Chablis 1-er Cru, Burgundy, France</i> <i>Chardonnay</i> <i>The famous French wine from the Chablis region, which is the capital of Chardonnay. Intense, round, vegetable-fruity with a discreet toast note. On the palette, full with a creamy texture with strongly marked minerality. Velvety and extremely persistent aftertaste.</i>	PLN 390
Malbec „Luigi Bosca Finca Los Nobles” <i>Mendoza, Argentina</i> <i>Fruity and spicy with a strong structure and intense tannins. Expressive, noble and lasting in aftertaste. The wine is aged 20 months in a barrel.</i>	PLN 395
Sangiovese „Isole e Olena, Cepparello” <i>Tuscany, Italy</i> <i>Luminous ruby, with a fragrance dominated by the aromas of ripe red fruits. Spicy, rich, elegant and perfectly structured. The wine is aged 20 months in a barrel.</i>	PLN 465
Pinot Noir „Joseph Drouhin Closs des Mouches” Beaune 1-er Cru <i>Burgundy, France</i> <i>Impressive luster, ruby color, subtle notes of cherries, flowers, pices, toasts and ground, mild tannins, balanced and juicy. The wine is aged 14-18 months in a barrel.</i>	PLN 695
Syrah Jaboulet Hermitage „La Chapelle” <i>Rhône Valley, France</i> <i>A wide bouquet of intense aromas of cherry flavors, smoked plums, roasted meat, forest fleece, pepper, chocolate and tobacco, melted into sweet tannins.</i>	PLN 950
„Chateau Pontet” Canet Pauillac Grand Cru Classe <i>Pauillac, France</i> <i>Very attractive, full of creamy black currant fruit. The finish is refreshing and full of deep fruit and sweet citrus freshness. The wine is aged 16-18 months in a barrel.</i>	PLN 1000
„Vega Sicilia Unico” Gran Reserva <i>Ribera del Duero, Spain</i> <i>The unique, characteristic of traditional wine growing. In a wide range of aromas we find an unbelievably many impressions. Sweetness of spices, tobacco, leather and coffee. Powerful, noble, unobvious and wonderfully close to history. The wine is aged 8 years in a barrel.</i>	PLN 2500

**Wines above are also offered for sale by the glass CORAVIN device.
Ask staff for more details.**