

# 27. CL UB

THE PALACE HOTEL

MADRID

1912

A LEGENDARY PLACE FOR  
GREAT MINDS

VG – Vegan, V – Vegetarian

The raw fish that is used in our dishes is previously frozen, as established by the current legislation for the prevention of anisakis (R.D. 1021/2022).

Consuming raw or uncooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

If you have any allergies or food intolerance, a menu with allergens is at your disposal.

Take away containers are provided by the establishment for customers wishing to take their meal to-go.

We are committed to sourcing sustainable seafood and locally grown produce whenever possible.

The coffee and tea we serve are sourced from sustainable farming.

According to local law alcohol consumption by persons under 18 years of age is prohibited.


Prices with VAT included. Prices in Euros.

## TAPAS




|  |    |
|--|----|
| <b>IBERIAN HAM CROQUETTES,</b><br>with Iberian pork lardo veil (4 units)         | 16 |
| <b>POTATO MILLE-FEUILLE,</b><br>brava sauce, and black garlic aioli (V)          | 12 |
| <b>COD CHURRO,</b><br>peri-peri seaweed salt, and tartar sauce                   | 12 |
| <b>CANTABRIAN ANCHOVIES,</b><br>brioche, and seaweed butter                      | 16 |
| <b>“GILDA MATRIMÓNIO”,</b><br>olives, piparra, white anchovy, and anchovy skewer | 5  |
| <b>“OCTOPUS GILDA”,</b><br>potato, pickled onion, and smoked paprika             | 7  |
| <b>NORMANDY OYSTERS NO. 3,</b><br>green apple and herb sauce, and caviar         | 9  |
| <b>IBERIAN HAM BIKINI,</b><br>mozzarella, and truffle                            | 16 |

## CAVIAR



|  |     |
|--|-----|
| <b>“REAL CAVIAR” SERVED WITH BLINIS AND SOUR CREAM</b> |     |
| <b>BAERI 30G</b>                                       | 125 |
| <b>AMUR BELUGA 30G</b>                                 | 145 |
| <b>AMUR OSCIETRA 30G</b>                               | 145 |
| <b>OSCIETRA AHUMADO 30G</b>                            | 190 |
| <b>ALBINO 30G</b>                                      | 245 |
| <b>SUPPLEMENT 5G BAERI CAVIAR</b>                      | 20  |





## LIGHT

|   |    |
|---|----|
| <b>LA CÚPULA RUSSIAN SALAD,</b><br>gordal olives, piparra, and tuna belly                     | 18 |
| <b>CARROT TARTAR WITH ORANGE,</b><br>buckwheat, nasturtium, and carrot-ginger sauce (VG)      | 16 |
| <b>STEAK STARTAR,</b><br>toasted brioche roll, pickled mushrooms, black garlic, and egg yolk  | 26 |
| <b>ERNEST'S RUSSIAN SALAD,</b><br>white prawns, and roasted garlic alioli                     | 29 |
| <b>100% IBERIAN ACORN-FED<br/>"IBÉRICOS TORREÓN" HAM,</b><br>cristal bread, and grated tomato | 42 |
| <b>SELECTION OF 3 SPANISH CHEESES,</b><br>seasonal marmalade, and crackers (V)                | 21 |
| <b>GREEN LEAF SALAD,</b><br>seeds, grapes, apple, and yogurt-walnut dressing (V)              | 16 |
| <b>CAESAR SALAD THE PALACE,</b><br>mollet egg, croutons, bacon, and Mahón cheese              | 18 |
| <b>CHICKEN BREAST</b>   | 6* |
| <b>LOBSTER</b>  | 21 |

## SANDWICHES

"SERVED WITH FRENCH FRIES

|   |    |
|---|----|
| <b>BEEF BURGER,</b><br>with piquillo pepper mayonnaise, manchego cheese,<br>and pickled cucumber        | 28 |
| <b>PERI-PERI CHICKEN CIABATTA,</b><br>tartare sauce, romaine lettuce, and tomato                        | 22 |
| <b>OCTOPUS ROLL,</b><br>sun dried tomato-chickpea spread, and basil (VG)                                | 28 |
| <b>ZUCCHINI CIABATTA,</b><br>sun-dried tomato hummus, and basil (VG)                                    | 20 |
| <b>THE PALACE CLUB SANDWICH,</b><br>Caesar dressing, chicken breast, mahón cheese, bacon, and fried egg | 26 |





OUR COCKTAIL MENU PAYS TRIBUTE  
TO THE PROHIBITION ERA,  
REINTERPRETING TIMELESS CLASSICS  
WITH AN INNOVATIVE TWIST.

**PRE-PROHIBITION COCKTAILS**  
**1880-1918**

**1912 JOHN COLLINS**

22

Tanqueray, chamomile, lemon & pomegranate

The Collins cocktail originated in early 19th-century London at venues like the Garrick Club and Limmer's Hotel, where a shortened Gin Punch with ice and sparkling water was served. It was named after John Collins, head bartender at Limmer's. Originally made with Genever, the drink later evolved to include whiskey, while the gin version became known as the "Tom Collins," named after Old Tom gin and a popular 1870s American joke involving a fictional man spreading rumors from bar to bar.

**DALI COBBLER**

22

Amontillado 12yo, maraschino, orange oleo-saccharum & pineapple

The Sherry Cobbler, first recorded in 1837, was one of the key drinks that popularized American iced beverages in the 1830s when ice was still a novelty. Simple to prepare, it offers rich flavor and aroma with low alcohol content, making it a great choice for those who prefer a flavorful drink without a strong alcohol taste.

**OLD SCHOOL**

22

Diplomatico Reserva Ex, Amontillado 12yo, chestnut & black walnut Bitter

As the Manhattan and Martini rose in popularity, the original "Cocktail" faced extinction. In 1886, editor Leander Richardson criticised its growing complexity, prompting some drinkers to request their cocktails the "old fashioned way"—simple, without absinthe, vermouth, or garnishes. This preference became a standard recipe, but over time, creative touches returned. By the end of Prohibition, the Old Fashioned included muddled fruit to soften the whisky. Though purists resisted, they were few. Today, the simpler Old Fashioned has regained popularity, but trends will continue to shift.





## PROHIBITION COCKTAILS 1919-1932

### WHISKY SOUR 1927

22

Woodford Reserve, Amontillado 12yo, lemon & chamomile foam

In the early 1800s, Americans shifted from drinking punch in bowls to using large tumblers. As tastes changed, some preferred their tumblers only half full, leading to new cocktail styles: the Fix (with ice and elaborate garnishes) and the Sour (no ice, simple garnish). The Sour became especially popular, and by the late 1850s, it was a staple in American bars. Over time, it blended with cocktail traditions, influencing drinks.

### CARIBBEAN COCKTAIL CHAMPAGNE

22

Aged Caribbean rum, passion fruit syrup, Turkish Tobacco bitter & Champagne

Inspired: Champagne This classic recipe dates back to the 1850s and is one of the few cocktail variations included in Jerry Thomas' 1862 book *How to mix drinks*, still going strong today.

### UN AMERICANO EN EL PRADO

22

Campari, Antica Formula, Petroni aperitivo & soda water

The Negroni's roots trace back to the Vermouth Cocktail, created by Americans after the Civil War by stirring vermouth with ice and bitters. Italians adapted this, using their own bitter aperitivo, creating the "Americano." By 1900, the drink had spread across Italy, with no set formula. In the 1910s, Count Camilo Negroni, after time in the American West, asked bartender Fosco Scarselli in Florence to add gin to his Americano, creating the Negroni. Similar mixes appeared in Paris in the 1920s, like the Boulevardier. The Negroni gained widespread popularity after WWII, thanks to American tourists.





## COCKTAILS

### NEGRONI

**IL NEGRONI DEL PROFESSORE** 20  
Gin, Vermouth & Bitter del Professore

**WHITE NEGRONI** 20  
Amontillado Viña AB, Vermut La Copa Blanco,  
Suze, Genepi, Mushroom Liqueur & black walnut bitter

**NEGRONI MADRILEÑO** 20  
Martin Sesse Gin, Vermouth La Villa, Campari & Bitter

### OLD FASHIONED

**OLD STYLE** 20  
Woodford Reserve, Duppy Share, Panela & Turkish Tobacco bitter

**BITTERED SLING** 20  
Woodford Rye, Whiskey barrel-aged Bitter,  
Demerara Sugar & Smoked Cherry

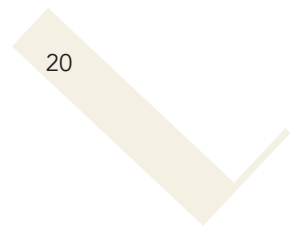
**AZTECA FASHIONED** 20  
Diplomatico Reserve Ex, Fig Honey & Aztec Chocolate Bitter

### MARGARITA

**LOLITA LINDA** 18  
Alipus Destilado en Barro mezcal, Cointreau, lime & agave

**ORALE MARGARITA** 18  
Don Julio Silver, Cointreau, Chipotle, lime & mango

**WHERE IS MY RITA** 18  
Herradura Silver, 400 Conejos Oaxaca, lime & passion fruit



## CONTEMPORARY

### BLOODY MARY

Vodka, tomato, lemon, Worcestershire,  
Tabasco, Celery salt & black pepper

18

### COSMOPOLITAN

Vodka, Cointreau, lime & cranberry

18

### HEMINGWAY DAIQUIRI

Caribbean Rum, Maraschino, lime & grapefruit

18

### MOJITO

White rum, lime, sugar, mint & soda water

18

### MOSCOW MULE

Vodka, lime, homemade ginger syrup & ginger beer

18

### PISCO SOUR

Pisco, lime, egg white & bitter angostura

18

### ESPRESSO MARTINI

Vodka, Espresso, Italian Coffee liqueur & vanilla

18

### GIN BASIL SMASH

London Dry Gin, basil & lime

18

### NAKED & FAMOUS

Aperol, Chartreuse Jaune, Mezcal & lime

18

### PALOMA

Tequila, Mezcal, lime, grapefruit soda & tajín

18

### PORNSTAR MARTINI 2.0

Vodka, lime, white chocolate, passion fruit,  
egg white & champagne

18

### APEROL SPRITZ

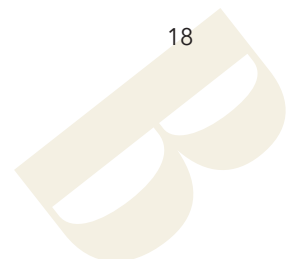
Aperol, soda water & cava

18

### HUGO SPRITZ

St Germain, soda water & cava

18





**LOW-ALCOHOL COCKTAILS**

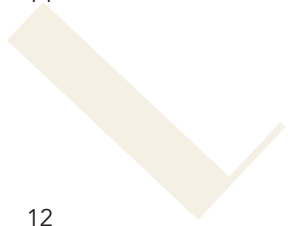
|   |    |
|---|----|
| <b>THE PALACE GARDEN</b>  | 14 |
| Blueberries, grapefruit & Cibeles Blonde Ale craft beer (Madrid)              |    |
| <b>UMESHU LEE</b>   | 14 |
| Kaffir lime–infused Gin, Calvados, hibiscus & ginger syrup, topped with tonic |    |
| <b>GOLDEN MISH</b>  | 14 |
| Yellow Chartreuse, alcohol-free gin (0.0) & lemon                             |    |

**NON-ALCOHOLIC COCKTAILS**

|   |    |
|---|----|
| <b>MI JOLIE</b>   | 12 |
| Seedlip, lemon & blackberry                                 |    |
| <b>MI-TO 0%0</b>  | 12 |
| Sparkling red bitter, Martini Vibrante & soda water         |    |
| <b>U-G-O</b>  | 12 |
| Martini Floral, elderflower syrup, lemon, mint & soda water |    |
| <b>EL JARDÍN DEL PRADO</b>                                  | 12 |
| Strawberry, basil, Agave & lemon                            |    |

**GIN**

|                         |    |
|-------------------------|----|
| <b>GERMANY</b>          |    |
| <b>MONKEY 47</b>        | 22 |
| <b>SCOTLAND</b>         |    |
| <b>HENDRICK'S</b>       | 20 |
| <b>HENDRICK'S LUNAR</b> | 25 |
| <b>THE BOTANIST</b>     | 25 |
| <b>SPAIN</b>            |    |
| <b>GIN MARE</b>         | 18 |
| <b>LE TRIBUTE</b>       | 25 |



MARTÍN SESSE SINGULAR 18  
NORDÉS 18

**FRANCE**

G'VINE 22  
THE GARDENER FRENCH RIVIERA 24

**ITALY**

MALFY ORIGINALE 18

**ENGLAND**

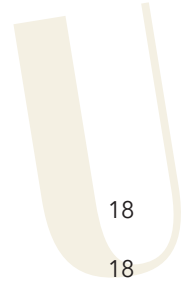
BEEFEATER LONDON DRY 18  
BEEFEATER CROWN JEWEL 20  
BROCKMANS 25  
LONDON Nº1 18  
MARTIN MILLER'S 9 MOONS 22  
SOLERA RESERVE  
MARTIN MILLER'S 18  
PLYMOUTH 20  
SEVENTY ONE EAU DE NUIT 45  
TANQUERAY TEN 24

**JAPAN**

ROKU 20  
KI.NO.BI 24

**VENEZUELA**

CANAÍMA 24



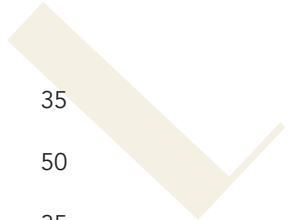


## MEZCAL

|                          |    |
|--------------------------|----|
| CASAMIGOS JOVEN          | 22 |
| ALÍPUS SAN JUAN          | 24 |
| SIETE MISTERIOS DOBA-YEJ | 22 |
| 400 CONEJOS JOVEN        | 18 |

## TEQUILA

|                        |     |
|------------------------|-----|
| CASA DRAGONES BLANCO   | 35  |
| CLASE AZUL REPOSADO    | 50  |
| CLASE AZUL PLATA       | 35  |
| DON JULIO BLANCO       | 20  |
| DON JULIO REPOSADO     | 22  |
| DON JULIO ROSADO       | 55  |
| DON JULIO 1942 AÑEJO   | 80  |
| HERRADURA REPOSADO     | 20  |
| MAESTRO DOBEL DIAMANTE | 32  |
| MAESTRO DOBEL 50       | 130 |
| CRISTALINO EXTRA AÑEJO |     |
| OLMECA ALTOS PLATA     | 18  |
| PATRÓN SILVER          | 25  |
| PATRÓN REPOSADO        | 28  |
| 1800 CRISTALINO        | 25  |
| 1800 MILENIO           | 88  |



## COCUY

### VENEZUELA

|                                     |    |
|-------------------------------------|----|
| COCUY SAROCHE, AGAVE COCUI TRELEASE | 28 |
|-------------------------------------|----|





## VODKA

### UNITED STATES

TITO'S 18

HANGAR 1 CITRON 20

SQUARE ONE CUCUMBER 20

### FRANCE

GREY GOOSE 24

### POLAND

BELVEDERE ORGANIC 20

### SWEDEN

ABSOLUT ELYX 25

## ARMAGNAC

BAS-ARMAGNAC DARTIGALONGUE 2012 24

## COGNAC

HENNESY XO 84

MARTELL XO 65

REMY MARTIN XO 70

REMY MARTIN LOUIS XIII (1CL) 120



## BRANDY

1866 SOLERA GRAN RESERVA 20

CARLOS I SOLERA GRAN RESERVA 18

PEINADO 20 SOLERA GRAN RESERVA 35





PEINADO 100 SOLERA GRAN RESERVA 75

TORRES 10 RESERVA IMPERIAL 14

**RUM**

**DOMINICAN REPUBLIC**

MATUSALEM 15 AÑOS 20

MATUSALEM 10 AÑOS 16

BARCELÓ IMPERIAL 20

**GUATEMALA**

ZACAPA ROYAL 104

ZACAPA XO 56

ZACAPA 25 22

**NICARAGUA**

FLOR DE CAÑA 18 20

FLOR DE CAÑA 12 16

**VENEZUELA**

DIPLOMATICO AMBASSADOR SELECTION 77

DIPLOMATICO RESERVA EXCLUSIVA 20

SANTA TERESA SOLERA 1796 18

**JAMAICA**

HAMPDEN STATE HLCF CLASSIC 24

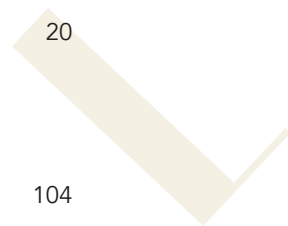
APPLENTON ESTATE SIGNATURE 20

**COLLECTION LIMITED EDITIONS**

PLANTATION PANAMA VINTAGE 2010 24

PLANTATION FIJI VINTAGE 2004 21

PLANTATION JAMAICA VINTAGE 1996 22



## WHISKY

### SCOTLAND

#### SINGLE MALT

##### SPEYSIDE

|                              |    |
|------------------------------|----|
| GLENFIDDICH 12               | 20 |
| THE GLENLIVET 12 DOUBLE CASK | 20 |

##### HIGHLAND

|   |      |
|---|------|
| GLENMORANGIE 10 BOURBON CASKS                             | 18   |
| THE MACALLAN 12 DOUBLE CASK (50ML)                        | 30   |
| THE MACALLAN 15 DOUBLE CASK (50ML)                        | 51   |
| THE MACALLAN 18 DOUBLE CASK (50ML)                        | 91   |
| THE MACALLAN TIME SPACE MASTERY<br>200 ANNIVERSARY (50ML) | 450  |
| THE MACALLAN 25 SHERRY OAK (50ML)                         | 595  |
| THE MACALLAN 30 DOUBLE CASK (10ML)                        | 190  |
| THE MACALLAN 30 DOUBLE CASK (30ML)                        | 570  |
| THE MACALLAN 30 DOUBLE CASK (50ML)                        | 950  |
| THE MACALLAN 40 "BOTTLED IN 2025" (10ML)                  | 440  |
| THE MACALLAN 40 "BOTTLED IN 2025" (30ML)                  | 1320 |
| THE MACALLAN 40 "BOTTLED IN 2025" (50ML)                  | 2200 |
| THE MACALLAN M DECANTER<br>ANUAL RELEASE 2023 (10ML)      | 390  |
| THE MACALLAN M DECANTER<br>ANUAL RELEASE 2023 (30ML)      | 1170 |
| THE MACALLAN M DECANTER<br>ANUAL RELEASE 2023 (50ML)      | 1950 |



**ISLAY**

LAPHROAIG 25 250

ARDBEG 10 26

LAGAVULIN 16 24

**OBAN**

OBAN 14 24

**BLENDED**

BUCHANAN'S DELUXE 12 20

CHIVAS REGAL 12 18

CHIVAS REGAL 18 32

CHIVAS REGAL ROYAL SALUTE 21 58

JOHNNIE WALKER BLUE LABEL 58

JOHNNIE WALKER GOLD LABEL RESERVE 20

JOHNNIE WALKER BLACK LABEL 12 YO 18

GRAND OLD PARR 12 18

**UNITED STATES**

**BOURBON**

**KENTUCKY**

MAKER'S MARK FULLY MATURED 18

WOODFORD RESERVE MASTER COLLETION 20

BLANTON'S SINGLE BARREL 30

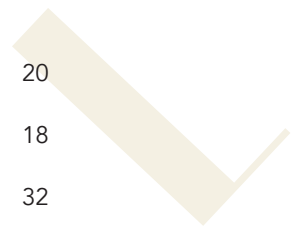
**TENNESSEE**

JACK DANIEL'S GENTLEMAN JACK 30

**RYE**

SAZERAC RYE 20

WOODFORD RESERVE RYE 20





## **JAPAN**

### **SINGLE MALT**

|                             |     |
|-----------------------------|-----|
| THE HAKUSHU 12 SINGLE MALT  | 52  |
| THE HAKUSHU 18 SINGLE MALT  | 250 |
| THE YAMAZAKI 12 SINGLE MALT | 48  |

### **BLENDED**

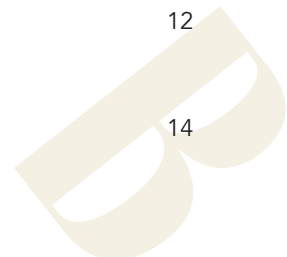
|                       |      |
|-----------------------|------|
| HIBIKI 21 (50ML)      | 185  |
| HIBIKI 30 (50ML)      | 1570 |
| NIKKA FROM THE BARREL | 24   |

### **APÉRITIF**

|                |    |
|----------------|----|
| APEROL         | 12 |
| CAMPARI        | 12 |
| PETRONI BITTER | 12 |
| LILLET BLANC   | 12 |
| SUZE           | 12 |

### **VERMOUTH**


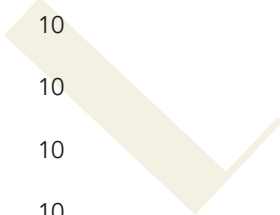
|  |    |
|--|----|
| LAVILLA ROJO - MADRID                                    | 8  |
| FOT-LI 19 BOTÁNICOS - REUS                               | 8  |
| VALDESPINO (BASE DE OLOROSO)<br>JEREZ DE LA FRONTERA     | 10 |
| GONZÁLEZ BYASS LA COPA BLANCO<br>JEREZ DE LA FRONTERA    | 8  |
| GIUSEPPE B. CARPANO,<br>ANTICA FORMULA - TORINO          | 12 |
| DEL PROFESSORE VERMOTUH<br>DI TORINO CLASSICO - PIEMONTE | 14 |






## DIGESTIF & FINE LIQUORS

|  |    |
|--|----|
| AMARO MONTENEGRO                                 | 10 |
| AMARO SICILIANO AVERNA                           | 10 |
| FERNET BRANCA                                    | 10 |
| JÄGERMEISTER                                     | 10 |
| MARTIN CODAX BLANCO                              | 10 |
| RUAVIEJA AGUARDIENTE DE ORUJO                    | 10 |
| RUAVIEJA LICOR DE HIERBAS                        | 10 |
| RUAVIEJA CREMA DE ORUJO                          | 10 |
| BAILEYS' THE ORIGINAL IRISH CREAM                | 10 |
| GRAND MARNIER CORDON ROUGE                       | 10 |
| GRAPPA NONINO 43°                                | 14 |
| GRAPPA SASSICAIA POLI IL<br>BARRILI DI SASSICAIA | 32 |
| CHARTREUSE JAUNE (AMARILLO)                      | 15 |
| CHARTREUSE VERTE (VERDE)                         | 15 |



## BEERS

|                                    |    |
|------------------------------------|----|
| MAHOU 5 ESTRELLAS CAÑA             | 8  |
| MAHOU 5 ESTRELLAS PALE LAGER 33CL  | 10 |
| MAHOU SIN GLUTEN PALE LAGER 33CL   | 10 |
| MAHOU 0,0 TOSTADA AMBER LAGER 33CL | 10 |
| MAHOU 5 ESTRELLAS DOUBLE           | 15 |
| ALHAMBRA 1925 PILSNER 33CL         | 10 |
| CIBELES RUBIA PALE ALE 33CL        | 10 |
| CIBELES STOUT 33CL                 | 10 |



## BEVERAGES & WATERS





|                               |   |
|-------------------------------|---|
| PEPSI                         | 8 |
| PEPSI MAX                     | 8 |
| SCHWEPPES TONIC               | 8 |
| FEVER TREE TONIC              | 8 |
| MONDARIZ WATER 33CL           | 5 |
| MONDARIZ SPARKLING WATER 33CL | 5 |
| MONDARIZ WATER 75CL           | 9 |
| MONDARIZ SPARKLING WATER 75CL | 9 |
| PERRIER 33CL                  | 6 |
| SAN PELLEGRINO 50CL           | 8 |
| VICHY CATALN 50 CL            | 8 |

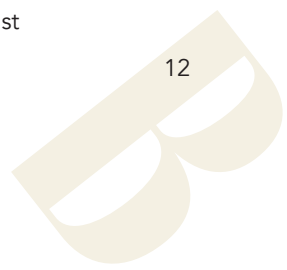
## JUICES

|                           |    |
|---------------------------|----|
| CARROT, ORANGE & GINGER   | 10 |
| LEMON, SPINACH & CUCUMBER | 10 |
| LEMON, MANGO              | 10 |

## COFFEE



|   |    |
|---|----|
| ESPRESSO COFFEE   | 8  |
| CAPPUCCINO  | 8  |
| IRISH COFFEE,<br>Irish whiskey, coffee, brown sugar & cream                   | 14 |
| PALACE COFFEE,<br>coffee, coffee liqueur, hazelnut liqueur & cream            | 14 |
| 1912 COFFEE,<br>coffee, cacao liqueur, Grand Marnier, chocolate & orange zest | 12 |
| MEXICAN CARAJILLO,<br>coffee & Licor 43                                       | 12 |





## CARAJILLO.

coffee & brandy

12

Selección de leche: desnatada, semidesnatada, entera, sin lactosa

Selección de leche vegetal: de almendras, de avena, de soja

## TEA & INFUSIONS

JADE SWORD ORGANIC GUNPOWDER

11

LEMONGRASS AND GINGER

11

CURRANT AND HIBISCUS FLOWERS

11



## SPARKLING WINES & CHAMPAGNES

|  |      | Glass | Bottle |
|--|------|-------|--------|
| <b>BLANC</b>                                   |      |       |        |
| CELLER KRIPTA UBAC GRAN RESERVA                | 2019 | 12    | 65     |
| Macabeo, Xarel·lo & Parellada / Corpinnat      |      |       |        |
| PERRIER JOUËT GRAND BRUT                       | MV   | 23    | 105    |
| P. Noir, Meunier & Chardonnay / AOC. Champagne |      |       |        |
| CHAVOST BLANC D'ASSEMBLAGE                     | MV   | 23    | 105    |
| BRUT NATURE                                    |      |       |        |
| Chardonnay & Meunier / AOC. Champagne          |      |       |        |
| JM SÉLÈQUE, SOLESSENCE EXTRA BRUT              | MV   | 23    | 105    |
| Chardonnay, P. Noir & Meunier / AOC. Champagne |      |       |        |
| ETIENNE CALSAC, L'ÉCHAPPÉE BELLE               | MV   | 25    | 120    |
| EXTRA BRUT BLANC DE BLANCS                     |      |       |        |
| Chardonnay / AOC. Champagne                    |      |       |        |
| <b>ROSÉ</b>                                    |      |       |        |
| CELLER KRIPTA ROSAT BRUT RESERVA               | 2022 | 12    | 65     |
| Trepas / Corpinnat                             |      |       |        |

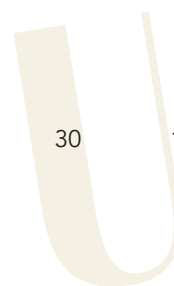


**PERRIER JOUËT, BLASON ROSÉ**  
P. Noir, Chardonnay & Meunier / AOC. Champagne

MV

30

145



## WHITE WINES

|  |      | Glass | Bottle |
|--|------|-------|--------|
| <b>VEIGA SERANTES, VAL DO SALNÉS</b><br>Albariño. DO. Rías Baixas              | 2023 | 12    | 55     |
| <b>BIDEONA, CABEZADAS - CUVÉE DEL<br/>SOMMELIER THE PALACE HOTEL</b><br>Viura  | 2023 | 11    | 45     |
| <b>CANTALAPIEDRA VITICULTORES,<br/>CANTAYANO</b><br>Verdejo / Castilla y León  | 2023 | 12    | 55     |
| <b>JEAN LEÓN, VINYA GIGI</b><br>Chardonnay / DO. Penedès                       | 2023 | 14    | 65     |
| <b>FRITZ HAAG, BRAUNEBERGER<br/>J TROCKEN.</b><br>Riesling / DOP. Mosel        | 2020 | 17    | 80     |
| <b>SAMUEL BILLAUD,<br/>LES GRANDS TERROIS</b><br>Chardonnay / AOC. Chablis     | 2022 | 20    | 95     |
| <b>DOMAINE DE CIGALUS</b><br>Chardonnay, Viognier & Sauvignon B. IGP Pays d'Oc | 2022 | 22    | 105    |

## RED WINES

|  |      | Glass | Bottle |
|--|------|-------|--------|
| <b>DOMINIO DE ANZA,<br/>SELECCIÓN DE PARCELAS</b><br>Mencía / DO. Bierzo     | 2023 | 12    | 55     |
| <b>BODEGAS CONTADOR,<br/>PREDICADOR</b><br>Tempranillo & Otras / DOCa. Rioja | 2021 | 14    | 65     |





|   |      |    |     |
|---|------|----|-----|
| <b>COMANDO G, LA BRUJA</b><br>Garnacha / DO. Vinos de Madrid                              | 2023 | 16 | 70  |
| <b>SAN ROMÁN BODEGAS Y VIÑEDOS</b><br>Tinta de Toro / DO. Toro                            | 2021 | 17 | 80  |
| <b>MATTHIEU BARRET - DOMAINE DU COULET, NO WINE'S LAND</b><br>Syrah / AOC. Côtes du Rhone | 2023 | 18 | 85  |
| <b>DOMAINE JACQUES PRIEUR, BOURGOGNE</b><br>Pinot Noir / AOC. Bourgogne                   | 2021 | 26 | 130 |
| <b>DOMAINE DE MONTILLE, BOURGOGNE</b><br>Pinot Noir                                       | 2023 | 24 | 115 |
| <b>BIDEONA, LADERAS - CUVÉE DEL SOMMELIER THE PALACE HOTEL</b><br>Tempranillo             | 2023 | 11 | 45  |

## ROSÉ WINES

|   |      | Glass | Bottle |
|---|------|-------|--------|
| <b>CHIVITE LAS FINCAS</b><br>Garnacha tinta & tempranillo / IGP. 3 Riberas                | 2021 | 12    | 45     |
| <b>GÉRARD BERTRAND, SOURCE OF JOY</b><br>Grenache noir, Syrah & Cinsault / AOC. Languedoc | 2021 | 14    | 50     |

