

THE
CUT & CRAFT
 STEAK RESTAURANTS

NIBBLES

BLACK TRUFFLE CRISPS	4
SMOKED ALMONDS	5
HOUSE MARINATED OLIVES	5
HOMEMADE PRAWN CRACKERS	5
EXMOOR OSCIETRA CAVIAR 30G	120

BOTTLES

CHAMPAGNE 75CL

MOËT & CHANDON IMPERIAL NV	76
VEUVE CLICQUOT BRUT NV	87
DOM PERIGNON	265
CATTIER ARMAND DE BRIGNAC BRUT GOLD	400
Rich with cherries, exotic fruits and a touch of lemon, vanilla & honey. The mouthfeel is soft & creamy, with a hint of toastiness	
LAURENT PERRIER ROSÉ	125
LOUIS ROEDERER CRISTAL	315
MOËT & CHANDON GRAND VINTAGE	175
MOËT & CHANDON ROSÉ	88
RUINART BLANC DE BLANCS NV	140

VODKA 75CL

BELVEDERE	125
Hints of almond, vanilla, and white pepper followed by a smooth velvety finish	
HAKU JAPANESE CRAFT	140
Distilled from fine French grapes with a fresh, fruity taste	

GIN 75CL

TANQUERAY 10	115
Tangy grapefruit and citrus fruits, juniper and chamomile flowers	
SUNTORY ROKU JAPANESE CRAFT	125
Cherry blossoms and green tea, hints of floral-sweet notes and a light spiciness on the finish	

COGNAC 15ML 25ML 25ML 50ML

HENNESSY VS				115
HENNESSY XO				225
LOUIX XIII	50	100	200	

MAGNUMS

MOËT & CHANDON IMPERIAL NV	165
MOËT ROSÉ	185
WHISPERING ANGEL	120
Provence, France	
CLOUDY BAY SAUVIGNON BLANC	145
Marlborough, New Zealand	
TERRAZAS MALBEC	140
Mendoza, Argentina	