

BOSTANI

FARM TO TABLE

TUESDAY

HOMEMADE BREAD

Sourdough bread on a grill | Cape olive oil VG|DF|NF|EF|SF

GREEK DIPS

Tzatziki | Tyrokafteri | Fava V|GF|NF|EF|SF

GREEK TRADISIONAL SALAD

Tomato | cucumber | Kalamata olives | PDO feta
Cape olive oil | dry oregano V|GF|NF|EF|SF

MEZEDES

Hortopita | wild greens | PDO feta | onion V|NF|SF
Eggplants skordostoupi | tomato | garlic | ladotyri cheese V|GF|NF|EF|SF

GREEK SPECIALS

Pork kontosouvli | spit roasted over charcoal | served with lemon roasted potatoes GF|DF|NF|EF|SF
Chicken sartsa | slow cooked | tomato | onion | hilopites pasta | baked in wood fired oven DF|NF|SF
Zucchini | rice | herbs | avgolemono sauce | baked in wood fired oven V|GF|DF|NF|SF

DESSERT

Ravani | Sweet semolina cake with syrup V|NF

65€ PER PERSON

The menu may be modified to the seasonality and availability of selected ingredients.
For more vegan or gluten free options, please let us know.

V= Vegetarian | VG=Vegan | GF=Gluten Free | DF=Dairy Free
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BOSTANI

FARM TO TABLE

WEDNESDAY

HOMEMADE BREAD

Sourdough bread on a grill | Cape olive oil VG|DF|NF|EF|SF

GREEK DIPS

Tzatziki | Tyrokafteri | Fava V|GF|NF|EF|SF

GREEK TRADISIONAL SALAD

Tomato | cucumber | Kalamata olives | PDO feta
Cape olive oil | dry oregano V|GF|NF|EF|SF

MEZEDES

Hortopita | wild greens | PDO feta | onion V|NF|SF
Eggplants skordostoupi | tomato | garlic | ladotyri cheese V|GF|NF|EF|SF

GREEK SPECIALS

Chicken kontosouvli | spit roasted over charcoal | served with lemon roasted potatoes GF|DF|NF|EF|SF
Beef giouvetsi | slow cooked beef stew | red wine
tomato | herbs | orzo pasta | baked in wood fired oven DF|NF|EF|SF
Briam (ratatouille) | PDO feta | baked in wood fired oven V|GF|NF|EF|SF

DESSERT

Walnut pie | Sweet walnut cake with syrup V

65€ PER PERSON

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BOSTANI

FARM TO TABLE

THURSDAY

HOMEMADE BREAD

Sourdough bread on a grill | Cape olive oil VG|DF|NF|EF|SF

GREEK DIPS

Tzatziki | Tyrokafteri | Fava V|GF|NF|EF|SF

GREEK TRADISIONAL SALAD

Tomato | cucumber | Kalamata olives | PDO feta
Cape olive oil | dry oregano V|GF|NF|EF|SF

MEZEDES

Hortopita | wild greens | PDO feta | onion V|NF|SF
Eggplants skordostoupi | tomato | garlic | ladotyri cheese V|GF|NF|EF|SF

GREEK SPECIALS

Pork kontosouvli | spit roasted over charcoal | served with lemon roasted potatoes GF|DF|NF|EF|SF
Polpette sartsa | slow cooked meatballs | red wine | tomato | baked in wood fired oven DF|NF|SF
Gemista | stuffed tomatoes | rice | herbs | baked in wood fired oven V|GF|DF|NF|EF|SF

DESSERT

Orange pie | Sweet orange cake with syrup V|NF

65€ PER PERSON

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BOSTANI

FARM TO TABLE

SATURDAY

HOMEMADE BREAD

Sourdough bread on a grill | Cape olive oil VG|DF|NF|EF|SF

GREEK DIPS

Tzatziki | Tyrokafteri | Fava V|GF|NF|EF|SF

GREEK TRADISIONAL SALAD

Tomato | cucumber | Kalamata olives | PDO feta
Cape olive oil | dry oregano V|GF|NF|EF|SF

MEZEDES

Hortopita | wild greens | PDO feta | onion V|NF|SF
Eggplants skordostoupi | tomato | garlic | ladotyri cheese V|GF|NF|EF|SF

GREEK SPECIALS

Pork kontosouvli | spit roasted over charcoal | served with lemon roasted potatoes GF|DF|NF|EF|SF
Sofigadoura | slow cooked beef | tomato | eggplant | baked in wood fired oven GF|DF|NF|EF|SF
Imam Bayildi | stuffed eggplants | tomato | onion | PDO feta | baked in wood fired oven V|GF|NF|EF|SF

DESSERT

Galatopita | Milk pie V|NF

65€ PER PERSON

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BOSTANI

FARM TO TABLE

SUNDAY

HOMEMADE BREAD

Sourdough bread on a grill | Cape olive oil VG|DF|NF|EF|SF

GREEK DIPS

Tzatziki | Tyrokafteri | Fava V|GF|NF|EF|SF

GREEK TRADISIONAL SALAD

Tomato | cucumber | Kalamata olives | PDO feta
Cape olive oil | dry oregano V|GF|NF|EF|SF

MEZEDES

Hortopita | wild greens | PDO feta | onion V|NF|SF
Eggplants skordostoupi | tomato | garlic | ladotyri cheese V|GF|NF|EF|SF

GREEK SPECIALS

Chicken kontosouvli | spit roasted over charcoal | served with lemon roasted potatoes GF|DF|NF|EF|SF
Lamb giouvetsi | slow cooked | red wine | tomato | herbs | orzo pasta | baked in wood fired oven DF|NF|EF|SF
Gemista | stuffed tomatoes | rice | herbs | baked in wood fired oven V|GF|DF|NF|EF|SF

DESSERT

Sokolatopita | Sweet cake with chocolate V

65€ PER PERSON

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For Our Younger Guests
(Smaller portions, thoughtfully prepared)

FRESH & SIMPLE

MINI GREEK SALAD 12€

Tomato | cucumber | PDO feta | olives | Cape olive oil | VG|NF|EF|SF

CHICKEN SALAD 14€

Green leafy | grilled chicken | tomato | parmesan
croutons | Cape olive oil | NF|EF|SF

ZAKYNTHIAN FRENCH FRIES 6€

VG|GF|DF|NF|EF|SF

PDO feta +3€ | VG|NF|EF|SF

Tzatziki +3€ | VG|NF|EF|SF

GARDEN VEGETABLE PUREE 6€

Nourishing vegetable cream for infants up to 6-12 months
(Sweet potato | broccoli | zucchini | potato | carrots) | VG|GF|DF|NF|EF|SF

**PASTA "COQUILLETES"
TOMATO** 15€

Organic tomato sauce | Cape olive oil | VG|NF|EF|SF

BOLOGNESE 18€

Beef ragu | tomato sauce | NF|EF|SF

A LA CREME 15€

Parmesan | cream sauce | NF|EF|SF

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FISH, MEAT & A BIT MORE

GRILLED SEA BASS FILLET 18€

Hand-cut fries GF|DF|NF|EF|SF

FISH & CHIPS 18€

Homemade fish sticks | hand-cut fries DF|NF|SF

BEEF RAGU 18€

Slow cooked beef | tomato sauce | mashed potatoes DF|NF|EF|SF

CHICKEN NUGGETS 15€

Hand-cut fries DF|NF|SF

GRILLED CHICKEN FILLET 15€

Hand-cut fries GF|DF|NF|EF|SF

TO FINISH

SEASONAL FRUITS SELECTION 12€

VG|GF|DF|NF|EF|SF

HOMEMADE ICE CREAM per scoop / 6€

Vanilla Madagascar | Chocolate | Butter Caramel V|GF

HOMEMADE SORBET per scoop / 6€

Strawberry | Mango VG|GF|DF|NF|EF

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*V.A.T. and all taxes are included.

Consumer is not obliged to pay if the notice of payment has not been received (receipt-invoice).

*For more vegan or gluten free options, please let us know.

*You are kindly requested to contact the restaurant manager if you suffer from any food allergy or intolerance to any product or substance. We will be happy to inform you about the ingredients we use to prepare the dishes or, if you prefer, we can prepare a substitute dish for you.

Responsible: Vithoukias Dionisios.



LESANTE CAPE

Zakynthos, Greece

CAVA

A Story in Every Glass

Wine has always been part of life in Zakynthos.

Long before menus and labels, before borders and appellations, wine was poured here as an act of welcome shared at family tables, village celebrations, and evenings that stretched slowly into night.

This island has known poets and sailors, farmers and dreamers.

It has known Venetian rule, Ionian elegance, and the resilience of people who learned to rebuild, replant, and begin again. From these layers of history comes a quiet philosophy:

"life is meant to be tasted, not rushed"

This list is not about rules or perfection.

It is about stories, moments, and the pleasure of discovery, and as Plato once wrote,

"Wine is the mirror of the soul"

Pour slowly. Sip thoughtfully.

And let the journey begin.

CHAMPAGNE

REIMS



Palmer & Co Reserve Brut NV
Chardonnay, Pinot Noir, Pinot Meunier

24€

135€

250€

Palmer & Co Rose Solera NV
Pinot Noir, Chardonnay, Pinot Meunier

26€

195€

Veuve Cliquot Brut NV
Pinot Noir, Chardonnay, Pinot Meunier

220€

420 €

Louis Roederer Collection 245 Brut NV
Chardonnay, Pinot Noir, Pinot Meunier

240€

Krug 170eme Grande Cuvee NV
Pinot Noir, Chardonnay, Pinot Meunier

790€

Louis Roederer Cristal
Pinot Noir, Chardonnay

850€

Armand De Brignac Brut Gold NV
Pinot Noir, Chardonnay, Pinot Meunier

940€

AY

Deutz Brut Classic NV
Chardonnay, Pinot Noir, Pinot Meunier

195€

370€

TOURS-SUR-MARNE

Laurent-Perrier Cuvee Rose NV
Pinot Noir, Chrdonnay

320€

CHAMPAGNE

EPERNAY



Moët & Chandon Brut Imperial
Pinot Noir, Pinot Meunier, Chardonnay

270€

Moët & Chandon Ice Imperial
Pinot Noir, Pinot Meunier, Chardonnay

170€

Dom Perignon Brut
Pinot Noir, Chardonnay

680€

SPARKLING WINES

GREECE

Karanika Brut Champagne Method NV
Xinomavro

13€

78€

Amalia Rose Ktima Tselepos
Moschofilero

15€

89€

ITALY

Moscato d'Asti Dolceoro
Moscato Bianco

11€

51€

Val d'Oca Brut DOC Prosecco
Glera

9€

47 €

Prosecco Castelmare Rose Extra Dry
Glera, Pinot Noir

45€

GREEK BLANCS

ZAKYNTHOS



The Rare Zakynthino

Zakynthino 100%

84€

Allegro Grampsas Winery

Skiadopoulo, Moscatella

9€

49€

Novita Grampsas Winery

Goustolidi

54€

The Contessa Grampsas Winery

Makrypodia

65€

Limited Edition Lesante

Goustolidi

60€

KEFALONIA

Robola Sarris Wines

Robola

79€

SANTORINI

Santorini Estate Karamolegkos

Assyrtiko

145€

270€

Nycteri Karamolegkos

Assyrtiko

139€

Kavalieros Domaine Sigalas

Assyrtiko

195€

Pure Volcanic Slopes

Assyrtiko

225€

Thalassitis Submerged

Assyrtiko

550€

Far below the sparkling surface of the Aegean Sea, the Submerged Thalassitis rests quietly among gentle currents and sunken light. At depths of 20-50 meters, the bottles spend 6-12 months enveloped in darkness, caressed by the cool, steady embrace of the sea. Here, far from the distractions of the shore, the wine evolves slowly, its natural acidity preserved and its mineral character sharpened. Each bottle captures the dialogue between volcanic soil and saline waters, delivering an Assyrtiko of remarkable tension, clarity, and poise, an underwater symphony of earth, sea, and time.

GREEK BLANCS

NORTHERN GREECE

Estate Alpha
Sauvignon Blanc



81€

Palpo Kir Gianni Wines
Chardonnay

88€

Velour White, Ioannis Grampsas
Sauvignon Blanc

62€

Chateau Julia Costa Lazaridi
Chardonnay

14€

78€

Alpha Estate Malagouzia
Malagouzia

56€

Ovilos Estate Biblia Chora
Semillon, Assyrtiko

138€

260€

THESSALY

Sauvignon Blanc, Euampelos Gi
Sauvignon Blanc

62€

PELOPONNESE

Armyra, Domaine Skouras
Chardonnay, Malagouzia

58€

Eclectique Domaine Skouras
Viogner

129€

Orange Kydonitsa Gkofa Winery
Kydonitsa

110€

ATTICA

Malagouzia, Domaine Markou
Malagouzia

12€

59€

CRETE

Aspros Lagos, Douloufakis Winery
Vidiano

65€

GLOBAL BLANCS

FRANCE



BURGUNDY

Joseph Drouhin, Beaune Chablis A.C. 115€
Chardonnay

Jean Brocard Chablis Bougros Grand Cru 310€
Chardonnay

Louis Jadot Chassagne-Montrachet 1er cru 390€
Chardonnay

Chateau Fuisse Le Clos Monopole 260€
Chardonnay

BORDEAUX

Chateau Carbonniex Pessac Leognan 205€
Semillon, Sauvignon Blanc

RHONE

Condrieu e. Guigal Viognier 280€
Viognier

COTES DU RHONE

Viognier Delas Freres 53€
Viognier

LOIRE

Henri Bourgeois Sancerre Baronnes 96€
Sauvignon Blanc

GLOBAL BLANCS

ITALY



Giuseppe Campagnola Pinot Grigio, Veneto
Pinot Grigio

46€

Bidoli DOC Pinot Grigio, Friuli
Pinot Grigio

16€

89€

AUSTRIA

Federspiel Terrassen Domaine Wachau
Riesling

76€

USA

Duckhorn Vineyard Napa Valley
Chardonnay

175€

NEW ZEALAND

Two Rivers Black Cottage
Sauvignon Blanc

65€

ARGENTINA

Broquel, Trapiche Vineyard
Torrontes

64€

CHILE

Errazuriz Wild Ferment
Chardonnay

86€

GREEK ROSÉS

ZAKYNTHOS

The Sun Rose Grampsa Winery
Avgoustiatis



11€



55€



Lesante Rose, Zakythos
Avgousiatis

54€

NORTHERN GREECE

Alpha Estate Xinomavro Rose
Xinomavro

72€

145€

Apla, Domaine Oenops
Xinomavro, Limniona, Mavroudi

70€

CRETE

Venerata Rosa IDAIA
Liatiko, Moschato Spinas

16€

77€

CENTRAL GREECE

Idylle La Tour Melas
Grenache, Syrah, Agiorgitiko

69€

135€

Kleftra Kissa, Estate Kokkotos
Merlot, Cabernet Sauvignon

78€

PELEPONNESE

Ombre Oinotropai Estate
Merlot

13€

53€

Akres, Domaine Skouras
Moscofilero, Agiorgitiko

9€

49€

N.O.W Lafazanis Winery 6.5% Alc.
Moscofilero, Roditis

54€

GLOBAL ROSÉS

FRANCE



Chateau D'Esclans Whispering Angel
Syrah, Grenanche, Cinsault, Mourverde

92€

Chateau Miraval
Syrah, Grenanche Rouge, Cinsault, Rolle

120€

Bandol Domaine Ott
Syrah, Grenanche, Cinsault

155€

300€

ITALY

Planeta rose DOC Sicilia Bio
Nero d'Avola, Syrah

81€

Delle Venezie DOC
Pino Grigio

67€

GREEK ROUGES

ZAKYNTHOS



Root Of The Mountain Grampsa Winery
Avgoustiatis

14€

69€

Lesante Red Zakynthos
Avgoustiatis

49€

Lesante Red Zakynthos Limited Edition
Avgoustiatis

54€

Nefeli Grampsa Winery
Avgoustiatis

210€

NORTHERN GREECE

Naked King Eratini
Syrah, Kolindrino

145€

Magiko Vouno Nico Lazaridi
Cabernet Sauvignon, Cabernet Franc, Merlot

155€

Strofi Single Vineyard Estate Alpha
Pinot Noir

90€

Ramnista Single Vineyard Kyr-Yianni
Xinomavro

82€

Paliokalias, Domaine Kokkinos, Naousa
Xinomavro

285€

Avaton Domaine Gerovasileiou
Limnio, Mavrotragano, Mavroudi

91€

Evangelo Domaine Gerovasileiou
Syrah, Viogner

135€

Ovilos Biblia Chora Winery
Cabernet Sauvignon

175€

Syrah Neratzi
Syrah

115€

GREEK ROUGES

THESSALY



Theopetra Estate
Limniona

105€

Rapsani Old Vines Dougos Winery
Xinomavro, Stavroto, Krasato

82€

ATTICA

Emeis, Domaine Markou
Mantilaria, Agiorgitiko

9€

48€

PELOPONNESE

Le Roi Des Montagnes Cuvee
Mavrodafni, Touriga National, Cabernet Sauvignon

110€

Oinari Domaine Varvarousis
Merlot

11€

59€

Monograph, Gaia Winery
Agiorgitiko

45€

Grand Cuvee Domaine Skouras
Agiorgitiko

84€

Portes Domaine Skouras
Merlot

12€

57€

Ichnos Palivou Winery
Merlot

135€

Labyrinth 9921 Solera Domaine Skouras
Cabernet Sauvignon, Agiorgitiko

410€

Armakas Aivalis Winery
Merlot, Syrah, Agiorgitiko

440€

CRETE

Hestia Idaia Winery
Mandilari

67€

SANTORINI

Mavrotragano Karamolegos Winery
Mavrotragano

139€

GLOBAL ROUGES

FRANCE



BURGUNDY

Louis Jadot Clos Vougeot Grand Cru
Pinot Noir

510€

BORDEAUX

Chateau Cantenac Brown Margaux 3eme Grand Cru Classe
Cabernet Sauvignon, Merlot, Cabernet Franc, Carmenerere

290€

Chateau Phelan Segur
Cabernet Sauvignonon, Merlot

285€

Chateau Juguet Grand Cru
Merlot, Cabernet Franc

165€

Chateau Latour de By
Cabernet Sauvignon, Merlot, Petit Verdot

155€

Chateau Latour Martillac Grand Cru Classe
Merlot, Cabernet Sauvignon

210€

RHONE VALLEY

Haute-Pierre Delas Chateauneuf-Du-Pape
Chateauneuf Du Pape Blend

270€

GLOBAL ROUGES

ITALY



PIEDMONT

Pio Cesare Barbaresco
Nebbiolo

250€

VENETO

Valpolicella Classico ZONIN
Corvina, Rondinella, Molinara

52€

Zenato Amarone Della Valpolicella
Corvina, Rondinella, Croatina

230€

TUSCANY

Cappanelle Chianti Classico
Sangiovese

180€

Casanova Brunello Di Montalcino
Sangiovese

245€

SICILY

Tenuta Delle Terre Nere Etna Rosso
Nerello, Cappuccio, Nerello Mascalese

190€

SPAIN

Bodega Muga Rioja Reserve
Garnacha, Tempranillo

110€

NEW WORLD ROUGES

ARGENTINA



Bodega Krontiras Dona Silvina Family Selection
Malbec

91€

AUSTRALIA

Two Hands Wines Secret Block Barossa Valley
Shiraz

360€

NEW ZEALAND

Villa Maria Pinot Noir
Pinot Noir

95€

DE-ALCOHOLIZED WINES

WHITE

Augustin Sans
Sauvignon Blanc, Semillon

10€

43€

ROSE

Augustin Sans
Cabernet Franc, Merlot

12€

45€

RED

Augustin Sans
Merlot

14€

56€

SPARKLING

Mille Bolle Spumante
Chardonnay

16€

60€

DESSERT WINES

GREECE

Estate Argyros Vinsanto 4 Y.O.
Assyrtiko, Athiri, Aidani



24€



135€



Samos Grand Cru
Moscato Samou

10€

47€

Domaine Gerovasileiou Malagouzia
Malagouzia

17€

110€

FORTIFIED WINES

Fonseca Port 10yo
Port

24€

130€

THE CELLAR COLLECTION

Hetszolo Tokaji Essencia 2001 375ml

1.350€

Furmint, Harslevelu, Muskat Lunel

Tokaji, Hungary

There are sweet wines... and then there is Esszencia. Northeastern Hungary, where volcanic soils meet the Bodrog and Tisza rivers. Morning fog blankets the vineyards, afternoon sun dries the grapes — the perfect alchemy for botrytis. For centuries, Tokaji was called "The Wine of Kings, the King of Wines."

Clos d' Oratoire Bertrand

610€

Syrah, Grenache, Mourvèdre

Languedoc-Roussillon, France

Nearly two thousand years ago, the Romans recognized the potential of these terraces. Later, during the Middle Ages, the land became associated with the Knights Templar, the powerful medieval order who cultivated vineyards across southern France.

Ornellaia Tenuta

630€

Cabernet Franc, Cabernet Sauvignon, Merlot, Petit Verdot

Tuscani, Italy

Sun-soaked hills of Bolgheri cradle cypress-lined vineyards, kissed by Tyrrhenian winds. Ornellaia rises from this land, where Cabernet, Merlot, Cabernet Franc, and Petit Verdot unite. Deep ruby in the glass, it carries sun, sea, and Tuscan herbs on the palate. A wine of power and grace Tuscany captured in every measured, radiant sip.

Sassicaia Bolgheri Tenuta San Guido

760€

Cabernet Franc, Cabernet Sauvignon

Tuscani, Italy

Sunlit hills of Bolgheri stretch to the Tuscan sea, guarded by cypress and wind. Sassicaia rises from Cabernet Sauvignon and Cabernet Franc, strong and elegant. Deep ruby in the glass, it carries blackcurrant, spice, and coastal herbs. A wine of balance and grace Tuscany captured in every enduring, radiant sip.

Massetino Masseto IGT

880€

Cabernet Franc, Merlot

Tuscani, Italy

Along the sun-warmed slopes of Bolgheri, the vines of Massetino reach for the sky, nourished by sea breeze and sun. Cabernet Franc and Merlot weave together, creating a wine of depth, tension, and refined richness. The glass reveals dark fruits, subtle spice, and earthy Mediterranean whispers. Massetino is Tuscany embodied bold, elegant, and endlessly captivating.

Chateau Latour 1er Grand Cru Classe AOC Puisseux

2.780€

Cabernet Franc, Merlot

Bordeaux, France

On the gravelly slopes of Château Latour, centuries of dedication have shaped vines into symbols of power and patience. Cabernet Franc and Merlot thrive here, drawing structure from the deep soils and finesse from the misty Gironde mornings. In the glass, Latour unfolds blackcurrant, graphite, cedar, and a whisper of tobacco, rich yet precise. It is a wine of authority and elegance, Bordeaux's heritage captured in every measured, enduring sip.

THE CELLAR COLLECTION

Purple Angel Montes D.O. Colchagua Valley 2021

560€

Carmenere, Petit Verdot

Apalta, Chile

Sunlight drapes the hills of Apalta, where Andes shadows guard the vineyards.

Purple Angel 2021 rises from Carmenère and Petit Verdot, dark, bold, and mysterious.

The glass glows ruby, exhaling blackberry, plum, cocoa, and whispers of smoke.

Chile captured in a sip, untamed, elegant, and unforgettable.

Almaviva 2022 D.O. Maipo Valley

640€

Cabernet Franc, Cabernet Sauvignon, Carmenere, Petit Verdot

Puente Alto, Chile

Almaviva rises from Cabernet, Carmenère, and Petit Verdot, bold and elegant.

The glass glows ruby-black, exhaling blackcurrant, cherry, cocoa, and spice.

Chile captured in a sip, powerful, refined, and unforgettable.

Bin 798 RWT Penfolds 2018

600€

Syraz

Magill, Australia

The Barossa sun burns like fire over Magill's old stone walls, painting the earth in ochre and gold. Somewhere among these ancient vineyards, Bin 798 RWT 2018 was born, a Syrah with a soul as untamed as the Australian landscape. It does not arrive politely. It sweeps in with dark blackberry and smoked meat, carries the scent of scorched earth and wild herbs, and lingers like the heat of the afternoon sun long after it has set. Each sip is a story of extremes: boldness tempered by elegance, power softened by velvet, a dance of shadow and light. This is not merely a wine; it is a journey across the Barossa, wild, visceral, and unforgettable, the land itself distilled into a glass of dark ruby fire.

Opus One R. Mondavi & Baron Ph. de Rothschild 2018

1.470€

Cabernet Franc, Cabernet Sauvignon, Merlot, Petit Verdot

California, USA

Opus One was born from a visionary collaboration between Mondavi and Rothschild. Cabernet Sauvignon, Cabernet Franc, Merlot, and Petit Verdot come together like a symphony, each grape a voice in perfect harmony. The 2018 vintage glows deep garnet, releasing aromas of cassis, violet, and a hint of cedar, layered with spice and mineral whispers. On the palate, it flows like a river of silk and power, structured, precise, yet expressive, a wine that balances the warmth of California sun with the elegance of Old World artistry. Opus One is not just a wine; it is a dialogue between continents, a masterpiece in liquid form, and an invitation to taste history, vision, and craftsmanship in every sip.



LESANTE CAPE
Zakynthos, Greece