



presents "atlantic link"
wine & dine challenge with BERT SEITER

1st of February 2026

AMUSE BOUCHE

Baguette with Peri Bisque Butter & spring onion ❤️

Wine1: 23 Louisa MCC Blanc des Blancs Brut, Pulpit Rock, Swartland

ZA054423 / € 19,95

Wine2: 20 Bairrada Espumante Brut Nature, Quinta das Bageiras, Bairrada

PT050220 / € 17,50

Butternut-Banana-Curry-Cocos Soup ❤️

Wine1: 24 Viognier, Strandveld Winery, Cape Agulhas

ZA003424 / € 16,95

Wine2: 23 Malvasia Fina Dao DOC, Quinta das Maias, Dao

PT002123 / € 13,95

Biltong Ceasar Salad - Peppadew ❤️

Wine1: 19 Verdelho (Bio), Org de Rac Winery, Swartland

ZAW08819 / € 9,95

Wine2: 22 Vilacetinho Rosé, Casa de Vilacetinho, Vinho Verde

PT011722 / € 8,95

Herb Crusted Hake - Lemon & Grain Mustard Velouté ❤️

Wine1: 25 Stamp of Chenin Reserve

ZA000125 / € 14,95

Wine2: 19 Paulo da Silva, Adega Beira Mar, Regiao Lisboa

PT000019 / € 13,95

Ostrich "Sous Vide" - Honey Glazed Carrots - Wild Broccoli - Jus ❤️

Wine1: 22 Private Collection Estate Pinotage, Saxenburg Estate, Stellenbosch

ZAW28222 / € 19,50

Wine2: 16 Touriga Nacional & Syrah, Monte da Capela, Moura

PT028316 / € 13,95

Malva Poeding "Winter Edition" - Rooibos Vla ❤️

Wine1: 21 Louisa Dessert Red, Pulpit Rock Winery, Swartland

ZA0P4421 / € 15,95

Wine2: Ruby Reserve Port, Quinta da Prelada, Douro

PTOP01NV / € 14,90

RESERVATION NECESSARY

Menue, Wines, Coffee & Water **119,00€/p.P.**