

TIVOLI
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Vistas

RUI SILVESTRE

Wine Pairing

7 Spices Menu:

Essential Pairing ▪ 450 DKK

Premium Pairing ▪ 650 DKK

9 Spices Menu:

Essential Pairing ▪ 700 DKK

Premium Pairing ▪ 1000 DKK

KRUG



Wine List

Champagne

	DKK
NV ▪ Krug Grande Cuvée	3800
NV ▪ Krug Rosé	4300
2008 ▪ Krug Vintage	8250
NV ▪ Ruinart Brut	1100

Portuguese Sparkling Wine

NV ▪ Soalheiro Sparkling Brut ▪ Vinho Verde	720
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White Wine

2021 ▪ Soalheiro Dócil ▪ Vinho Verde	620
2020 ▪ Soalheiro Reserva ▪ Vinho Verde	950
2019 ▪ Soalheiro Terramatter ▪ Vinho Verde	720
2020 ▪ Luís Seabra Granito Cru ▪ Vinho Verde	950
2016 ▪ Dirk Niepoort Redoma ▪ Douro	720
2020 ▪ Quinta da Fonte Souto Florão ▪ Alentejo	450

Red Wine

2020 ▪ Luís Seabra Xisto Ilimitado ▪ Douro	700
2019 ▪ Pombal do Vesúvio ▪ Douro	780
2019 ▪ Quinta do Vesúvio ▪ Douro	1900
2019 ▪ Dirk Niepoort Charme ▪ Douro	1950
2019 ▪ Dirk Niepoort Batuta ▪ Douro	1950
2017 ▪ Quinta da Fonte Souto ▪ Alentejo	900



Wines By The Glass

Champagne	(12,5cl) DKK
NV ▪ Krug Grande Cuvée	650
2008 ▪ Krug Clos du Mesnil <i>(limited amount)</i>	1843
NV ▪ Ruinart Brut	175
Portuguese Sparkling Wine	(12,5cl) DKK
NV ▪ Soalheiro Sparkling Brut ▪ Vinho Verde	150
White Wine	(15cl) DKK
2020 ▪ Luís Seabra Granito Cru ▪ Vinho Verde	190
2020 ▪ Soalheiro Reserva ▪ Vinho Verde	190
2016 ▪ Dirk Niepoort Redoma ▪ Douro	140
2020 ▪ Quinta da Fonte Souto Florão ▪ Alentejo	140
Red Wine	(15cl) DKK
2020 ▪ Luís Seabra Xisto Ilimitado ▪ Douro	150
2019 ▪ Quinta do Vesúvio ▪ Douro	350
2017 ▪ Quinta da Fonte Souto ▪ Alentejo	190
Port Wine	Bottle / (7cl) DKK
NV ▪ Graham's 20 years Tawny	1265 / 130
NV ▪ Rozès White Reserve	1265 / 130
1997 ▪ Graham's Single Harvest	3680 / 370
2018 ▪ Quinta do Vesúvio Vintage	2280 / 230