

Ruckman's

Wine List

Sparkling

Champagne Royale Réserve Brut 690:
Philipponnat NV / Champagne, FRANCE
Fits: Stylish round of champagne for an elegant aperitif, light entrees, classic løjromskanapé and the oyster and seafood au naturel as well as to facilitate fish and seafood dishes.

House sparkling: Ronar Macabeo, Xarel-lo, 245:- 65:
Parellada / Penedès, Catalonia, SPAIN
Compatible with: Aperitif, to appetizers and entrees with the seafood.

White Wines

House: Gallo Family Vineyards Sauvignon 245:- 56:
Blanc Central Valley, California, USA
Fits: Grilled fish and shellfish, a creamy risotto and light salads.

Della Casa Bianco Garganega / Veneto, 495:- 56:
ITALY Note 2 I
Compatible with: Aperitif, seafood, light dishes and salads.

Petit Chablis Domaine Louis Moreau / 395:- 98:
Chablis, FRANCE
Compatible with: Aperitif, ceviche, light seafood dishes, light pasta dishes and goat cheeses.

Caldora Pinot Grigio Terre di Chieti IGT / 295:- 65:
Abruzzo, ITALY
Fits: Grilled fish or grilled seafood such as shrimp with garlic and chilli, to a pasta or a creamy risotto. Grilled or sautéed white meat is also suitable.

Tahbilk Marsanne / Nagambie Lakes, 328:- 79:
Victoria, AUSTRALIA
Fits: Taste Richer seafood dishes and meals of white meats with creamy sauces. Try the dishes from the crossover cuisine, great in Australia.

Cono Sur Visión Chardonnay / El 335:- 75:
Centinella, Casablanca, CHILE
Fits: Seafood Crepes, pasta with seafood or fish, grilled salmon and various dishes of white meat, often with seasonings such as ginger and lime. Goat cheeses and resources stored hard cheeses.

Rosé Wine

Trapiche Cabernet Sauvignon Rosé 245:- 56:
Organic / Cuyo, Mendoza, ARGENTINA
Fits: Drink together with olives and spicy sausage, light meals of fish or shellfish, summery matsallader, light vegetarian

main dishes and easy-to-medium-strong
wok dishes.

Della Casa Rosé Merlot / Veneto, ITALY 495:- 56:
Note 2 I
Fits: Light dishes, fish, light meat dishes.
Or just as it is.

Red Wines

House: Gallo Family Vineyards Merlot 245:- 56:
Central Valley, California, USA
Suitable for: Grilled meat of lamb or pork,
as well as roast loin of pork barrel and
marrow and tasty pasta dishes and chili
con carne.

Della Casa Rosso Merlot / Veneto, ITALY 495:- 56:
Note 2 Liter
Fits: Light dishes, hard cheeses, meat
dishes.

Pater Sangiovese di Toscana IGT / 295:- 65:
Tuscany, ITALY
Fits: Antipasti with cold meats, grilled
flavorful sausages with potato salad,
various pasta dishes with meat sauce,
tacos with accessories and dishes of lamb,
veal or chicken.

Castelgiocondo Brunello di Montalcino 645:
DOCG / Tuscany, ITALY
Suitable for: Heavy meals of red meat,
especially wild game, with rich sauces and
rich accessories.

Glen Carlou Tortoise Hill Red Cab Sauvè,
Zinfandel, Shiraz / Paarl, SOUTH AFRICA 335:- 75:
Fits: Lamb, pork loin and easier game and
pasta dishes with rich sauces.

Dancing Bull Zinfandel / California 335:- 75:
Suitable For: Chili con carne, barbecue and
rich pasta dishes.

Amalaya the Colom 75% Malbec, Cabernet
Sauvignon, Syrah, Tannat / Salta, 335:- 75:
ARGENTINA
Fits: Red meat as beef or wild game, like
grilled and served with tasty sauce or
creamy potato or rotsaksgratäng. Grilled
chicken, spicy with fresh herbs and chilli.
Moderate Strong hard cheeses (pecorino,
manchego, cheddar).

Dessert Wines

Glen Carlou The Welder Chenin Blanc / 385:
Paarl, SOUTH AFRICA
Suitable for: soft blue and green mold
cheeses Gorgonzola dolce. Like the fresh,
red berries with whipped cream. Or as a
dessert in itself.

Tesauo Recioto della Valpolicella DOC / 445:
Veneto, ITALY
Fits: Classic wine to chocolate desserts
and desserts with flavors of vanilla, or as
a dessert in itself. Also suitable for long-
ripened cheeses Parmesan or pecorino.

