Bastible Drinks Menu 2017

Bastible

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## Menus

### Dinner
- Friday & Saturday lunch
- Sunday lunch

### Wine

## Cocktails
- **Dublin 8 Negroni €6.95**
  (Punt e Mes, Dubonnet & Lillet Blanc)
- **White Port & Tonic €7.50**
  (Napolo Dry White Port & Fevertree tonic)
- **Spanish Espresso Martini €5.95**
  (Pedro Ximénez Sherry & espresso shot)
- **Seasonal Bellini €7.25**
  (Cipriano Prosecco Frizzante & raspberry purée)
- **Aperol Spritz €7.75**
  (Aperol, Cipriano Prosecco Frizzante & Soda)
- **Dublin 8 Negroni €6.50**
  (Punt e Mes, Dubonnet & Lillet Blanc)
- **White Port & Tonic €7.50**
  (Napolo Dry White Port & Fevertree tonic)
- **Spanish Espresso Martini €5.95**
  (Pedro Ximénez Sherry & espresso shot)

## Wine

### Champagne & Sparkling Wine
- **Cipriano Prosecco Frizzante NV Veneto, Italy €7.00 / €33.00**
  (Prosecco for grown-ups)
- **Gaston Chiquet NV Brut Sélection Champagne, Franc €14.00 / €78.00**
  (A small producer Champagne with notes of buttered brioche)

### Fine wines by the glass (from the Coravin)
- **Domaine de la Tournelle Fleur de Savagnin, 2013 Jura, France €16.50**
  (Savoury complexity from a region that is taking the wine world by storm)
- **Radikon Slatnik Skin Contact, 2012 Friuli, Italy €17.00**
  (A Sherry-like orange wine by the family that got us talking about all things orange)
- **Sélèction J.L. Chave Hermitage Blanche, 2008 Rhone, France €20.00**
  (Superb aromatics of honeysuckle & white peach with mouthwatering quince, apricot & citrus oil. Ageworthy)
- **Famille Perrin Châteauneuf-du-Pape rouge Les Sinards, 2012, Rhône, France €20.00**
  (Made using Château Beaucastel fruit—this wine is complex & delicious)
- **Mark Haisma, Nuits-Saint-Georges la Charmotte, 2013, Burgundy, France €25.00**
  (A fragrant, elegant Pinot made with real lightness of touch)

### White
- **Pinta Negra Branco, 2015, Lisbon, Portugal €6.95 / €26.00**
  (Crisp & refreshing blend of Fernão Pires, Arinto & Sauvignon Blanc)
- **Saladin Pilastrini, Falerno del Colli Ascolani, 2014, Le Marche, Italy €7.25 / €28.00**
  (Complex & organic with notes of ripe custard apple & fresh pear)
- **Domaine de Ménard Cuvée Marine, 2015, Gascony, France €7.50 / €30.00**
  (Exuberant exotic fruit, supple & refreshing)
- **L’Etang de Sol, Picpoul de Pinet, 2015, Languedoc, France €8.25 / €32.00**
  (Tangy & racy with sea salt & fresh lemon)
Red

Viña Albergada Albizu 2014, Alavesa, Spain €6.50 / €24.50
(Light-bodied, fruity Tempranillo)

Madagali Rossi, Terra di Chieati, 2014, Tollo, Italy €7.25 / €29.00
(Soft, round & juicy)

Quinta do Vallado, Quadrifolia, 2014, Douro, Portugal €7.95 / €32.00
(A juicy red of substance by a serious Port producer)

Domaine la Rouvière, Cuvée Baroque, 2014, Minervois, France €8.50 / €34.00
(Notes of spice and liquorice)

Maretti Langhe Rosso, 2013, Piamonta, Italy €9.25 / €37.00
(Supple, savoury Nebbiolo)

Hacienda Lopez de Haro, Rioja Reserva, 2011, Rioja, Spain €9.95 / €39.00
(Old vine Tempranillo from the heart of Rioja)

Gail Pinot Noir, 2014, Rheinhessen, Germany €40.00
(Vibrant Pinot Noir with bright cherry fruit)

Weingut Josef Ehrmoser Zweigelt, 2013, Wagram, Austria €42.00
(Soft & round with fresh blueberries & damsons)

Château de Villeneuve Saumur-Champigny, 2014, Loire, France €45.00
(Rafreshing & gamey with blackberry & cassis fruit)

Le Grappin Fleurie, 2015, Beaujolais, France €65.00
(Pure, silky-tanned old vine Gamay with persistent length)

JL Chave Selection Crozes-Hermitage Silene, 2014, Rhône, France €67.00
(Silky, aromatic Syrah from the best winemaker in Hermitage)

Corte Sant’Alida Valpolicella Superiore, 2012, Veneto, Italy €75.00
(A fresher take on an Amarone)

Famille Perrin Châteauneuf-du-Pape rouge Les Sinards, 2012, Rhône, France €90.00
(Made using Château Beaucastel fruit-this wine is complex & delicious)
Dessert & Fortified

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<th>Wine</th>
<th>Location</th>
<th>Price</th>
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<tr>
<td>Niepoort Ruby Port Douro, Portugal</td>
<td>Bastible, Dublin</td>
<td>€6.50</td>
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<tr>
<td>Niepoort Tawny Senior, Douro, Portugal</td>
<td>Bastille, Dublin</td>
<td>€8.00</td>
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<tr>
<td>Barbeito Malvasia Reserva, Madeira, Portugal</td>
<td>Bastille, Dublin</td>
<td>€9.50</td>
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<tr>
<td>Zantho, Beerenauslese, Burgenland, Austria</td>
<td>Bastille, Dublin</td>
<td>€10.00</td>
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Please note; many of our wines are unfiltered so sediment may occur.

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For reservations

- Online: Use our online booking page
- Email: reservations@bastible.com
- Call: 011 473 7207

Our reservations team is available Tuesday-Friday 2-5pm

Opening times

<table>
<thead>
<tr>
<th>Day</th>
<th>Time</th>
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<td>Fri</td>
<td>12:00-14:15</td>
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<td>Sun</td>
<td>12:00-15:45</td>
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<td></td>
<td>Last Kitchen Orders at 15:45</td>
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Christmas Opening times

Please click here...