Craft Restaurant Wine List 2017

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Our menus are totally seasonal letting the ingredients speak for themselves. We source as much Irish and local produce as possible.

The wine list is small and accessible with classic choices and some left field options also.

Sparkling
Carafe Castellargo Frizzante Prosecco, Treppo Grande, Friuli, Italy
Very light, crisp, nose of flowers, apples and pears.

NV JCB by Jean Charles Boisser ‘No. 21` JCB Brut Crémant de Bourgogne
Pale and vibrant in colour, it offers a fresh and fruity nose with almond and white flower aromas.

White

White Carafe of Verdejo, Bodegas Campos Reales Castilla, Spain
A very expressive nose of gooseberry, apple and white fruit opens up to an impressively rich palate

2014 La Cavea, Pinot Bianco/Garganega, Veneto, Italy
Unoaked, fresh and lively with rounded fruit on the palate. 65% Pinot Bianco & 35% Garganega

2014 Corte Giara, Pinot Grigio, Veneto, Italy
Elegant floral notes along with richer hints of golden delicious apples
100% Pinot Grigio

2014 Cento Cavalli Grillo, Sicily, Italy
A Delightful crisp white with hints of green apple and pear
100% Grillo

2014 Baron de Badassière, Picpoul de Pinet, Languedoc, France

€29.00

€68.00

€26.00

€28.00

€32.00

€33.00

€36.00
Ripe yellow plums and greengages and a fresh lime zestyness.
100% Picpoul

### 2014 Burgans, Albariño, Rías Baixas, Spain
Zesty on the palate, with good flavour intensity and great freshness on the long finish.

€38.00

### 2015 Delta, Sauvignon Blanc, Marlborough, New Zealand
Luscious passionfruit and mineral flavours with underlying green herbal notes.
100% Sauvignon Blanc

€40.00

### 2015 Loimer `Langenlois` Grüner Veltliner Kamptal, Austria
The wine has a typical peppery note, supported by mellow yellow fruit and ripe apples.
100% Grüner Veltliner

€48.00

### 2014 David Moret , Rully, Burgundy, France
The palate strikes the characteristically Burgundian balance between freshness and undefined richness, with bright fruits, nuts and notes of honey.
100% Chardonnay

€62.00

## Red

### White Carafe of Verdejo, Bodegas Campos Reales Castilla, Spain
A very expressive nose of gooseberry, apple and white fruit opens up to an impressively rich palate

€26.00
2014 La Cavea, Merlot/Pinot Nero, Veneto, Italy €28.00
Velvety, round and medium to full-bodied on the palate, with hints of green pepper
80% Merlot & 20% Pinot Noir

2013 Kaiken, Malbec Reserve, Mendoza, Argentina €34.00
Ripe strawberries and dry plums with chocolate and vanilla notes from the barrel ageing.
96% Malbec & 4% Cabernet Sauvignon

2015 Christophe Coquard, Beaujolais ‘69’, Burgundy, France €35.00
Fresh fruity aromas with a lovely satin-smooth mouthfeel. Enjoy it gently chilled.
100% Gamay

2014 Château Mahon-Laville, Bordeaux Supérieur, France €39.00
Classic nose with ripe supple fruit, velvety finish.
80% Merlot, 20% Cabernet Sauvignon

2015 ‘Fram’ Shiraz, Swartland, South Africa €40.00
Fresh, lively fruit, ranging from red cherry to the black savouriness of liquorice.

2014 Donnafugata Nero D’Avola Sicily, Italy €42.00
Medium bodied, soft and delicious with hints of blackcurrant and red berries.
100% Nero D’avola

2013 Touronio Douro Cambres, Portugal €44.00
Wines by the Glass

Sparkling and White

Prosecco €7.50

Verdejo €7.50

La Cavea Pinot Bianco €7.50

Pinot Grigio €8.50
Cento Cavalli Grillo  €9.00

Red

Tempranillo  €7.50

La Cavea Merlot/Pinot Nero  €8.00

Kaiken Malbec  €9.00

Beajolais  €9.50

Vintage is subject to availability
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Lunch
Friday - Saturday 12.00pm - 2.30pm

Brunch
Sunday 11.00am - 5.00pm

Dinner
Wednesday - Saturday 5.30pm - 9.30pm

208 HAROLD'S CROSS ROAD,
HAROLD'S CROSS,
DUBLIN 6W

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