



PORTE JAUNE

RESTAURANT

MENU



Breakfast

Ghana Maakye (African salad with akala, portion of ekwegbemi or brukina with choice of bread and butter, jam marmalade)	€125.00
Sweet 'N' Salty Tales (Bagel with soft cheese, dill and smoked salmon. Doughnut with condensed milk mix and spice. Served with a side of rocket leaves and avocado salad)	€165.00
Coco Bowl (Blend of frozen seasonal fruits topped with homemade granola, chai seeds and nuts)	€135.00
All Day Breakfast Classic (Grilled streaky bacon, pan tossed mushroom, grilled tomato, sausage, egg and a classic french salad)	€135.00

Cold Appetizer

Marinated Smoke Salmon (Pink salmon, marinated on a bed of lettuce, radish, Julien carrot and cherry tomato olive oil)	€145.00
Caesar Salad (Grilled chicken breast, iceberg lettuce, parmesan cheese, herbs and garlic bread with a classic ceaser dressing)	€130.00
Son Of The Cobb (Summer grilled vegetables with roasted corn)	€125.00
Summer Set (Mixed lettuce, apple, strawberry, grape, bacon, feta cheese, almond nut with vinaigrette)	€125.00
Niçoise Salad (Classic, niçoise tuna salad with green beans, potatoes, olives, eggs, tomatoes, fresh green mixed lettuce)	€125.00
Fattoush (Organic leaves tossed in sumac lemon dressing, green bell pepper, red radish, yellow pepper, onion, rocket and fresh pomegranate topped with crunchy Arabic bread)	€125.00
Pineapple Salad [V] (Grilled pineapple, prunes and radish with vinaigrette)	€100.00
Hummus Dip With Pita Bread [V] (Cooked, Mashed chickpeas Blended with tahini, lemon juice, garlic. Drizzle of olive oil and splash paprika served with Lebanese bread)	€100.00
Cheese Platter (Finest variety of cheese, cold cuts and fresh fruit, dried fruit and nut, veggies and crackers with bread and spreads)	€475.00
Strawberry Soup (A blend of strawberry and beetroot, lemon zest, coconut cream, bacon crumble and basil leaves)	€100.00

Hot Appetizers

Fish Fingers (Deep fried Crammed white fish, with tartar sauce)	€120.00
Tortilla Cheesy Dip and mushroom cheese dip)	€135.00
Shrimps On Herbs (Shallow fried shrimps with spicy bread basil bread crumb rub)	€125.00
Dynamite Shrimps (Coated fry prawns on lettuce, mix leaves, cherry tomato siracha sauce)	€110.00
Salt & Pepper Squid (Deep fried marinated squid in chili, garlic, herbs finish with soy sesame oil. Served with dipping sauce)	€125.00
Doux Et Epice (Spicy grilled BBQ chicken wings with sweet chili dip)	€95.00

Extras

Omelete	€35.00
Sausage	€30.00
Cereals	€45.00
Waffles	€40.00
Crepe	€100.00

Hot Beverage

Cappuccino	€40.00
Hot Chocolate	€45.00
Latte	€40.00
Espresso	€30.00
Tea	€35.00

Aromas Of The World

Penne Napolitan [V] €115.00
(cheese and garlic bread)

Spaghetti Sea Food €135.00
(Sautec prawns, white fish, calamari in white base drizzle with olive oil)

Bbq Pork Chops €195.00
(Grilled imported pork chop served with crispy sweet potato with chili tomato salsa)

Grilled Imported Lamb Loin Cutlet €205.00
(Grill marinated lamb, garlic potato, green beans Sautec, Red wine jus)

Grilled Imported Beef Fillet Steak €195.00
(Prime fillet beef steak served with cauliflower, broccolini couscous/ sauce harissa)

Beef Bourguignon €150.00
(Renewed slow braised beef in rich red wine gravy with bacon, potatoes, shallot, carrot garnish with **one** chopped parsley)

Beef Ribs €175.00
(Slow oven cooked beef ribs served with sweet and spicy gravy)

Grilled Grouper €195.00
(Grilled fish served with spring vegetables in basil tomato sauce with choice of side)

Grilled King Prawns €200.00
(Grilled Tiger Prawns with freshly mix green salad, garlic bread balsamic garlic butter)

Duck Breast €235.00
(Honey Glaze duck with asparagus fondant potato served with cranberry puree)

Chicken Fricassee €175.00
(Fricassee, a traditional quick French chicken creamy and mushroom stew)

Spicy Grilled Tilapia €155.00
(Grilled tilapia fish served with banku and fresh hot pepper)

Oxtail Mijote €175.00

Nsala Soup €120.00
(Mash of yam in soup broth with traditional herbs, dry fish and offals served with pounded yam)

Okro Soup €195.00
(Homemade okra soup with cat fish, prawns, crab, offal's with choice of eba, semolina, banku)

Akyeke €155.00
(A traditional west African dish made from cassava served with Tilapia or grilled chicken with chili tomato gravy)

Spicy Ghanaian Chicken €135.00
(Peppered grilled chicken with jollof/fried rice with fresh pepper)

Soups

Tomato & Basil Soup €95.00
(Plum tomatoes mixed with basil leaves, fresh cream & grissini bread)

French Onion Soup €100.00
(Caramelized onion prepared in vegetable stock, topped with garlic bread and mozzarella cheese melt)

Ghanian Light Soups

Chicken, Goat & Tilapia €105.00
(Free range chicken, volta catch tilapia, fresh goat meat infused in spiced Ghanaian broth)

Side Dishes

Jollof Rice €45.00

Fried Rice €45.00

Mash Potato €45.00

Yam Chips €35.00

Fried Plantain €35.00

Neat Fufu €30.00

Portion Banku €30.00

Pounded Yam €30.00

Semolina €30.00

Fries €30.00

Sweet Moments

Porte Juane Special	€110.00
Black Forest Gateaux	€105.00
Fruit platter	€105.00
Baked Cheese Cake	€110.00
With Strawberry Coulis Toppings	€110.00



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DRINKS MENU



SOFT DRINKS

Fanta	₺30
Sprite	₺30
Django Tonic	₺30
Django Bitter Lemon	₺30
Django Hibiscus Tonic	₺30
Django Cucumber Tonic	₺30
Django Soda	₺30
Red Bull	₺45
Coke Mixer	₺20
Bell Aqua 330 MI	₺25
Bell Aqua 750 MI	₺30
Voss 800 MI	₺55
San Pellegrino 250ml	₺40
San Pellegrino 750ml	₺45

LQUOR

Aprerol	₺35
Baileys	₺35
Campari	₺35
Martini Rosso	₺35
Martini Extra Dry	₺35
Frangelico	₺35
Disarano Amaretto	₺35
Amarula	₺35

SMOOTHIES

Mango Mania (Frozen Mango ,yogurt, Turmeric Honey, Lemon Zest)	₺85
Spinach Banana (Spinach,banana,honey Chai Seeds Or Oat Seeds)	₺85
Tropifest (Mango, Pineapple Berries ,passion Fruit Yogurt)	₺85

BEER

Club Beer	₺40
Guinness	₺40
Smirnoff Ice	₺40

JUICES

Orange Pineapple	₺35
Pineapple Lime Mint	₺35
Apple Juice	₺35
Cranberry Juice	₺40
Fresh Pineapple	₺40
Fresh Orange	₺40
Beetroot,carrot,watermelon	₺40

SHAKES

Sunny Day (Orange Confit Infused Star Anis & Turmeric, Citrus Ice Cream And Milk)	₺80
Peanut Butter & Jelly (Peanut Butter Soya/almon Milk & Vanilla Ice Cream)	₺80
Rice Pudding (Rice Crisp, Cinamon, Coconut, Ice Cream)	₺80
Vanilla (Vanilla Ice Cream With Milk, Cream)	₺80
Chocolate (Chocolate Ice Cream With Milk, Cream)	₺80
Raspberry (Raspberry ,ice Cream With Milk, Cream)	₺80

@CKTAILS

Frenchi **₱120.00**

(Ketel One Vodka, Raspberry Flavor Cognac, Pineapple Juice, Sparkling Wine)

Mai Guy **₱150.00**

(Tropical Fruit, Sour Mix, Homemade Apricot And Rum)

Enchantee **₱130.00**

(Aperole ,Cointreau , Lemon Juice Homemade Cream)

D'avenue **₱150.00**

(Baileys,cream,pepper Corn Chocolate Syrup, Cointreau 24 Kt Gold Leave)

Cinnamore **₱120.00**

(Vodka, Apple Sour, Homemade Vanilla Cinnamon Syrup,)

Pop Of The Art **₱130.00**

(Blended Whisky ,Pop Corn Syrup, Homemade Sweet Bitters)

Just Boujee **₱130.00**

(Bacon Infused Whisky Lemon Juice Cinnamon Syrup ,bitters)

Oh La **₱130.00**

(Passion Fruit, Lemon, Simple Syrup Citrus Vodka, Side Prosecco)

Kaching' **₱100.00**

(Gin Citrus Fruits, Rosemary, With Pink Tonic)

Classic Cocktails **150.00**

Classic Virgin Cocktails **₱100.00**

CHAMPAGNE

Armand De Brignac Rose **₱9,500**

Laurent Perrier Rose **₱2800**

Laurent Perrier Brut **₱2500**

Veuve Clicquot Rose **₱2500**

Veuve Clicquot Ric **₱2000**

Veuve Clicquot Brut **₱1800**

CHAMPAGNE

Moet Nectar Rose **₱2500**

Moet Nectar Imperial **₱2000**

Moet & Chandon Rose **₱2000**

Moet & Chandon Brut **₱1800**

Bollinge **₱2500**

Taittinger **₱2000**

Cattier Brut **₱2000**

RED WINE

BTL

Chateaneuf De Pape **₱750**

Gerard Bertrand Cigalus Red **₱700**

David And Nadia Grenache **₱700**

Terrazas Malbec **₱550**

Gerard Bertran Narbonne **₱500**

Chateau Tour De Goupin Bordeaux **₱500**

Red By Glass **₱75.00**

WHITE WINE

BTL

Sancerre Terroirs 2020 **₱900**

Chablis Stephanie 2019 **₱600**

Terrazas Chadonnay **₱600**

Marius Vermentino **₱500**

White By Glass **₱70.00**

ROSE WINE

	<i>BTL</i>
Chateau La Sauvageonne Rose	₱950
Mon Plaisir Cotes De Provence	₱450
Chefs Pick Rose	₱400

Rose By Gla ₱65.00

VODKA

	<i>SHOTS</i>	<i>BTL</i>
Grey Goose	₱50	₱750
Ciroc Pine Apple	₱50	₱750
Belvedere	₱50	₱750
Ciroc Original	₱50	₱750
Ketel One	₱40	₱500
Absolute Vodka	₱40	₱500
Stolichnaya Vodka	₱40	₱500

SPARKLING

	<i>BTL</i>
Duchesse	₱800
Duchesse Rose	₱1000
Veuve Du Verney	₱500
Veuve Du Verney Rose	₱600

Sparkling Wine By Glass ₱80.00

GIN

	<i>SHOTS</i>	<i>BTL</i>
The Botanist	₱70.00	₱900
Hendricks	₱60.00	₱850
Tanqueray 10	₱50.00	₱500
Tanqueray	₱45.00	₱400
Bombay Sapphire	₱40.00	₱500
Gordons	₱35.00	₱400
Bull Dog	₱35.00	₱400

TEQUILA

	<i>SHOTS</i>	<i>BTL</i>
Clase Azul Reposado		₱4000
Don Julio 1942	₱220	₱5000
Casamigos Anejo	₱90	₱1800
Patron Coffee	₱55	₱850
Omelca Gold	₱50	₱700

RUM

	<i>SHOTS</i>	<i>BTL</i>
Ron Zaccapa	₱90	₱1800
Havanah Club 7yrs	₱45	₱500
Bacardi White Rum	₱45	₱500
Bacardi Dark Rum	₱45	₱500

@GNAC

Hennessy James	¢250	¢4500
Chabot Amagnac	¢250	¢4500
Hennessy XO	¢250	¢4500
Courvoisier XO	¢200	¢3000
Hennessy VSOP	¢150	¢2000
Remy Martin VSOP	¢120	¢2000
Martel VSOP	¢90	¢1900
D Usse	¢90	¢1900
Hennessy Vs	¢80	¢850

WHISKEY

	<i>SHOTS</i>	<i>BTL</i>
Glemorangie Signet	¢300	¢3000
Glemorangie Original	¢70.00	¢1000
Glenfiddich 21 Yrs	¢250	¢3000
Glenfiddich 18 Yrs	¢200	¢2500
Glenfiddich 15yrs	¢90	¢1500
Johnie Walker Platenuim	¢120	¢2000
Blue Label	¢250	¢3000
Black Label	¢70	¢750
Toguchi	¢100	¢1500
Chivas Regal 18 Yrs	¢80	¢1200
Chivas Regal 12 Yrs	¢50	¢750
Bushmills 10yrs	¢65	¢700
Jameson	¢45	¢550
J&B	¢40	¢500
Wild Turkey Bourbon	¢40	¢500
Jack Daniels NO 7	¢50	¢650
Jack Daniels Honey	¢50	¢600
Makers Mark	¢50	¢600

 030 255 2236

 055 575 5961

 Davenueboutiquehotel

www.davenuehotel.com

ZUBZZ.COM FEB 2023



POOL SIDE

MENU



Breakfast

All day Breakfast Classic ¢135.00

(Grilled streaky bacon, pan tossed mushroom, grilled tomato, sausage, egg, classic French salad)

Comes with your choice of juice or tea or coffee and water.

Cold Appetizers

Marinated smoke salmon salad ¢145.00

(Pink salmon marinated on a bed of lettuce, red radish, Julien carrot, cherry tomato olive oil)

Caesar Salad ¢130.00

(Grilled chicken breast, iceberg lettuce, parmesan cheese, herbs and garlic bread with a classic ceaser dressing)

Son Of The Cobb ¢125.00

(Summer grilled vegetables with roasted corn)

Summer Set ¢125.00

(Mixed lettuce, apple, strawberry, grape, bacon, feta cheese, almond nut with vinaigrette)

Niçoise Salad ¢125.00

(Classic, niçoise tuna salad with green beans, potatoes, olives, eggs, tomatoes, fresh green mixed lettuce)

Fattoush ¢125.00

(Organic leaves tossed in sumac lemon dressing, green bell pepper, red radish, yellow pepper, onion, rocket and fresh pomegranate topped with crunchy Arabic bread)

Pineapple Salad [V] ¢100.00

(Grilled pineapple, prunes and radish with vinaigrette)

Hummus Dip With Pita Bread [V] ¢100.00

(Cooked, Mashed chickpeas Blended with tahini, lemon juice, garlic. Drizzle of olive oil and splash paprika served with Lebanese bread)

Cheese Platter ¢475.00

(Finest variety of cheese, cold cuts and fresh fruit, dried fruit and nut, veggies and crackers with bread and spreads)

Strawberry Soup ¢100.00

(A blend of strawberry and beetroot, lemon zest, coconut cream, bacon crumble and basil leaves)

Hot Appetizers

Fish Fingers ¢120.00

(Deep fried Crammed white fish, with tartar sauce)

Tortilla Cheesy Dip ¢135.00

and mushroom cheese dip)

Shrimps On Herbs ¢125.00

(Shallow fried shrimps with spicy bread basil bread crumb rub)

Dynamite Shrimps ¢110.00

(Coated fry prawns on lettuce, mix leaves, cherry tomato siracha sauce)

Salt & Pepper Squid ¢125.00

(Deep fried marinated squid in chili, garlic, herbs finish with soy sesame oil. Served with dipping sauce)

Doux Et Epice ¢95.00

(Spicy grilled BBQ chicken wings with sweet chili dip)

Asun and Yam Chips ¢110.00

(A western Nigerian delicacy of roasted goat chops in spicy chili gravy)

Ghanian Light Soups

Chicken, Goat, Tilapia ¢105.00

(Free range chicken, volta catch tilapia, fresh goat meat infused in spiced Ghanaian broth)

Sandwich, Wraps And Burger

Chicken wrap ¢110.00

(Grilled chicken wrapped in Tortilla bread or pita bread served with French fries and Garlic Mayo)

Club Sandwich ¢125.00

(Layers of toasted bread, fried egg, breast of chicken bacon, Plum tomato with French fries)

Beef Burger (Deluxe) ¢135.00

(Grilled Beef with bacon, fried egg, melted cheese served with potato chips)

Croque madame ¢125.00

(Creamy melted ham and cheese sandwich served with fries' option of sunny side up egg)

Oxtail Mijote ¢175.00

(Brine oxtail drizzle with a traditional Nigerian spice (aji) with chili soup served with white rice)

Side Dishes

Jollof Rice	¢45.00
Fried Rice	¢45.00
Mash Potato	¢45.00
Yam Chips	¢35.00
Fried Plantain	¢35.00
Neat Fufu	¢30.00
Portion Banku	¢30.00
Pounded Yam	¢30.00
Semolina	¢30.00
Fries	¢30.00

Pizza

Spicy chicken and bacon (Bacon, caramelized onion, green pepper, sundried tomato, parmesan cheese and drizzle with chili flakes)	¢135
All season pizza (Beef fillet, chicken fillet, sausage, oregano mozzarella, slice onion and green pepper)	¢145
Seafood pizza (White fish, squid, shrimps, parmesan, mozzarella and topped with basil leaves)	¢165
Chicken pizza (Chicken fillet, bottom mushroom, sweet corn, oregano and mozzarella cheese)	¢125
Margherita pizza (Tomato, black olives, basil leave, mozzarella and virgin olive drizzle)	¢115
The umami classic (Let take you on a savory, sweet, sour and bitter culinary journey)	¢200

The Grill

The ocean basket (Grilled lobster, squid, shrimps, baby Cassava fish, served with lemon herbs butter And french bread)	¢385
Crow to the coal (Char grilled chicken fillet with yoghurt, paprika, chili flake and cinnamon ma rinade, served with fresh roasted corn and crumble cheese)	¢235
Northern delight (Beef satey served with fried sweet Potato sundried tomato and cucumber)	¢235
Lamb oh genie (Skewed lamb with pitta bread mint Yoghurt and tabouleh)	¢295
The mix grill (Char grilled chicken, beef satey and Offal roasted with onion rings)	¢325

DRINKS MENU



SOFT DRINKS

Fanta	₱30
Sprite	₱30
Django Tonic	₱30
Django Bitter Lemon	₱30
Django Hibiscus Tonic	₱30
Django Cucumber Tonic	₱30
Django Soda	₱30
Red Bull	₱45
Coke Mixer	₱20
Bell Aqua 330 MI	₱25
Bell Aqua 750 MI	₱30
Voss 800 MI	₱55
San Pellegrino 250ml	₱40
San Pellegrino 750ml	₱45

LQUOR

Aprerol	₱35
Baileys	₱35
Campari	₱35
Martini Rosso	₱35
Martini Extra Dry	₱35
Frangelico	₱35
Disarano Amaretto	₱35
Amarula	₱35

SMOOTHIES

Mango Mania (Frozen Mango ,yogurt, Turmeric Honey, Lemon Zest)	₱85
Spinach Banana (Spinach,banana,honey Chai Seeds Or Oat Seeds)	₱85
Tropifest (Mango, Pineapple Berries ,passion Fruit Yogurt)	₱85

BEER

Club Beer	₱40
Guinness	₱40
Smirnoff Ice	₱40

JUICES

Orange Pineapple	₱35
Pineapple Lime Mint	₱35
Apple Juice	₱35
Cranberry Juice	₱40
Fresh Pineapple	₱40
Fresh Orange	₱40
Beetroot,carrot,watermelon	₱40

SHAKES

Sunny Day (Orange Confit Infused Star Anis & Turmeric, Citrus Ice Cream And Milk)	₱80
Peanut Butter & Jelly (Peanut Butter Soya/almon Milk & Vanilla Ice Cream)	₱80
Rice Pudding (Rice Crisp, Cinamon, Coconut, Ice Cream)	₱80
Vanilla (Vanilla Ice Cream With Milk, Cream)	₱80
Chocolate (Chocolate Ice Cream With Milk, Cream)	₱80
Raspberry (Raspberry ,ice Cream With Milk, Cream)	₱80

@CKTAILS

Frenchi **₱120.00**

(Ketel One Vodka, Raspberry Flavor Cognac, Pineapple Juice, Sparkling Wine)

Mai Guy **₱150.00**

(Tropical Fruit, Sour Mix, Homemade Apricot And Rum)

Enchantee **₱130.00**

(Aperole ,Cointreau , Lemon Juice Homemade Cream)

D'avenue **₱150.00**

(Baileys,cream,pepper Corn Chocolate Syrup, Cointreau 24 Kt Gold Leave)

Cinnamore **₱120.00**

(Vodka, Apple Sour, Homemade Vanilla Cinnamon Syrup,)

Pop Of The Art **₱130.00**

(Blended Whisky ,Pop Corn Syrup, Homemade Sweet Bitters)

Just Boujee **₱130.00**

(Bacon Infused Whisky Lemon Juice Cinnamon Syrup ,bitters)

Oh La **₱130.00**

(Passion Fruit, Lemon, Simple Syrup Citrus Vodka, Side Prosecco)

Kaching' **₱100.00**

(Gin Citrus Fruits, Rosemary, With Pink Tonic)

Classic Cocktails **150.00**

Classic Virgin Cocktails **₱100.00**

CHAMPAGNE

Armand De Brignac Rose **₱9,500**

Laurent Perrier Rose **₱2800**

Laurent Perrier Brut **₱2500**

Veuve Clicquot Rose **₱2500**

Veuve Clicquot Ric **₱2000**

Veuve Clicquot Brut **₱1800**

CHAMPAGNE

Moet Nectar Rose **₱2500**

Moet Nectar Imperial **₱2000**

Moet & Chandon Rose **₱2000**

Moet & Chandon Brut **₱1800**

Bollinge **₱2500**

Taittinger **₱2000**

Cattier Brut **₱2000**

RED WINE

BTL

Chateaneuf De Pape **₱750**

Gerard Bertrand Cigalus Red **₱700**

David And Nadia Grenache **₱700**

Terrazas Malbec **₱550**

Gerard Bertran Narbonne **₱500**

Chateau Tour De Goupin Bordeaux **₱500**

Red By Glass **₱75.00**

WHITE WINE

BTL

Sancerre Terroirs 2020 **₱900**

Chablis Stephanie 2019 **₱600**

Terrazas Chadonnay **₱600**

Marius Vermentino **₱500**

White By Glass **₱70.00**

ROSE WINE

	<i>BTL</i>
Chateau La Sauvageonne Rose	₱950
Mon Plaisir Cotes De Provence	₱450
Chefs Pick Rose	₱400

Rose By Gla ₱65.00

VODKA

	<i>SHOTS</i>	<i>BTL</i>
Grey Goose	₱50	₱750
Ciroc Pine Apple	₱50	₱750
Belvedere	₱50	₱750
Ciroc Original	₱50	₱750
Ketel One	₱40	₱500
Absolute Vodka	₱40	₱500
Stolichnaya Vodka	₱40	₱500

SPARKLING

	<i>BTL</i>
Duchesse	₱800
Duchesse Rose	₱1000
Veuve Du Verney	₱500
Veuve Du Verney Rose	₱600

Sparkling Wine By Glass ₱80.00

GIN

	<i>SHOTS</i>	<i>BTL</i>
The Botanist	₱70.00	₱900
Hendricks	₱60.00	₱850
Tanqueray 10	₱50.00	₱500
Tanqueray	₱45.00	₱400
Bombay Sapphire	₱40.00	₱500
Gordons	₱35.00	₱400
Bull Dog	₱35.00	₱400

TEQUILA

	<i>SHOTS</i>	<i>BTL</i>
Clase Azul Reposado		₱4000
Don Julio 1942	₱220	₱5000
Casamigos Anejo	₱90	₱1800
Patron Coffee	₱55	₱850
Omelca Gold	₱50	₱700

RUM

	<i>SHOTS</i>	<i>BTL</i>
Ron Zaccapa	₱90	₱1800
Havanah Club 7yrs	₱45	₱500
Bacardi White Rum	₱45	₱500
Bacardi Dark Rum	₱45	₱500

@GNAC

Hennessy James	¢250	¢4500
Chabot Amagnac	¢250	¢4500
Hennessy XO	¢250	¢4500
Courvoisier XO	¢200	¢3000
Hennessy VSOP	¢150	¢2000
Remy Martin VSOP	¢120	¢2000
Martel VSOP	¢90	¢1900
D Usse	¢90	¢1900
Hennessy Vs	¢80	¢850

WHISKEY

	<i>SHOTS</i>	<i>BTL</i>
Glemorangie Signet	¢300	¢3000
Glemorangie Original	¢70.00	¢1000
Glenfiddich 21 Yrs	¢250	¢3000
Glenfiddich 18 Yrs	¢200	¢2500
Glenfiddich 15yrs	¢90	¢1500
Johnie Walker Platenuim	¢120	¢2000
Blue Label	¢250	¢3000
Black Label	¢70	¢750
Toguchi	¢100	¢1500
Chivas Regal 18 Yrs	¢80	¢1200
Chivas Regal 12 Yrs	¢50	¢750
Bushmills 10yrs	¢65	¢700
Jameson	¢45	¢550
J&B	¢40	¢500
Wild Turkey Bourbon	¢40	¢500
Jack Daniels NO 7	¢50	¢650
Jack Daniels Honey	¢50	¢600
Makers Mark	¢50	¢600



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