



Drinks Menu



Ici,
Chaque boisson est magnifique
- Here, Every Drink Is Magnificent

Food Allergies and Intolerances

Please ask your server about ingredients
when making your order

* contains egg



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Classique

Margherita La Mure

8.25

Cazcabel Blanco Tequila, Triple Sec, Crème de Cassis, fresh lime juice and a Simple Syrup shaken with muddled fresh blackberries. Garnished with a single skewered blackberry and edible flowers.

Peach and Hibiscus Bramble

8.50

Boë Peach & Hibiscus Gin, Chambord, fresh lemon juice and Simple Syrup. Garnished with Gypsophila, dehydrated lemon & a pair of fresh berries.

L'Elderflower Royale

8.25

JJ Whitley London Dry Gin, St. Germain, strawberry Syrup, egg white*, rose water and a spray of fresh lemon, topped with Prosecco & garnished with rose petals and edible flowers.

Noir Old Fashioned

8.50

Buffalo Trace Bourbon, brown sugar muddled with Angostura Orange Bitters, house-infused Camomile Syrup and activated charcoal come together to create a drink to take you back to the 1940's. Garnished with a peacock feather and our own branded orange peel.

The Parisian Sour

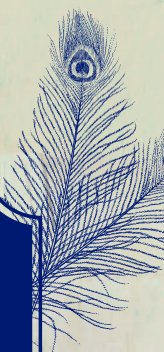
8.25

Hennessy Brandy, Disaronno, egg white*, fresh lemon juice, French vanilla Syrup garnished with a flaming lime.

Negroni Dubon

8.25

Peaky Blinders Spiced Gin, Crème De Pêche, Aperol and Dubonnet garnished with a skewered peach & cherry.



Pot-Pourri

8.50

Edinburgh Rhubarb & Ginger Gin, Limoncello, mint and muddled fresh limes with ginger Syrup. Topped with Ginger beer and garnished with our edible compost mixture and real flowers to create your own secret garden.

Café Au Lait

8.50

JJ Whitley Vanilla Vodka, Kahlua Coffee Liqueur, French vanilla syrup and pure Espresso. Topped with Parisian Foam*, sprinkled chocolate and coffee beans.

Madam Claude's Pornstar Martini

7.50

JJ Whitley Vanilla Vodka, Passoa Passion Fruit Liqueur, fresh lime juice and French vanilla Syrup. Shaken up & served with our signature Blue Tea Prosecco shot.

The Cuban Mojito

7.50

Cazcabel Reposado Tequila, Spiced Syrup, mint and muddled fresh limes. Topped with Ginger Beer & garnished with a Tequila-soaked salted lime wedge.

Classique Bacardi Mojito

7.50

Bacardi Carta Blanca Rum, Mint, Fresh Lime, Sugar & Soda.

Raspberry Mojito

7.50

Bacardi Carta Blanca Rum, Fresh Lime, Puree'd Raspberry Sugar, Mint & A Splash of Soda.

Blueberry Mojito

7.50

Bacardi Spiced Rum, Ginger Syrup, Fresh Lime, Mint & Blueberry, Topped With A Dash of Soda.

Magnifique

Fleur-de-lis

8.50

JJ Whitley Raspberry Vodka, Whitley Neil Sloe Gin, fresh lemon juice, raspberry & basil and lychee Syrups garnished with Gypsophila, dehydrated lemon and a fresh raspberry.

The Mona Lisa

8.95

JJ Whitley Artisanal Vodka, Crème De Pêche, French vanilla Syrup, fresh lemon & apple juices, egg white* and muddled Lavender. Garnished with a paint brush and edible paint to create your very own pièce de résistance as well as the Mona Lisa herself.

Ooh La La

8.50

Bacardi Spiced Rum, Cherry Brandy, fresh lemon juice, pomegranate Syrup, fresh mint leaves and muddled grapes. Garnished with fresh grapes, a dehydrated lemon and Gypsophila.

Champs-Élysées

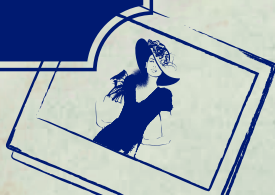
8.50

Remy Martin Brandy, Cointreau Noir, fresh lemon juice, egg white* and French vanilla Syrup garnished with Parisian Foam* and a sprinkle of Orange zest.

Oogue

9.25

Grey Goose L'orange, Cointreau Blood Orange, Cranberry Juice, Lime Juice, French Vanilla Syrup, Blood Orange.





Moulin Rouge

9.95

Remy Martin Brandy, Dubonnet, Absinthe & Simple Syrup and served in a Magnifique fishnetted wine glass, garnished to make you the star of the show.



C'est Magique

8.50

Bacardi Carta Blanca, Cherry Brandy, fresh lime juice, cherry Syrup and French vanilla Syrup shaken with smoked Thyme. Garnished with fresh lemon, a cherry & flaming Thyme.



The Eiffel Tower

8.95

JJ Whitley Raspberry Vodka, Chambord, fresh lemon & cranberry juices shaken with strawberry, French vanilla & elderflower Syrups. Garnished with fresh flowers and your very own Eiffel Tower keyring.

Potion d'amour

8.50

JJ Whitley Elderflower Gin, Fresh Mint, Cucumber Ribbons, Monin Elderflower Syrup and edible glitter and topped with lemonade. Garnished with juniper berries and a mint sprig.

Flutes

Kir Royale

6.95

Chambord, Prosecco.

Spectacular Spectacular

6.95

Pink Gin, Strawberry and Elderflower Syrups, Fresh Lemon Juice.
Topped with Rose Lemonade, garnished with strawberry pebbles
and edible flowers.

French 75

6.95

EG Rhubarb & Ginger Gin, Lemon Juice, Rhubarb Syrup, Egg White*,
Topped with Prosecco.

White Peach Bellini

6.50

Puree'd peach and Prosecco.

Ooila`

6.50

Violet Gin, Butterfly Blue Tea, Prosecco.



La Pâtisserie Collection

Monsieur Gingerbread

8.50

Disaronno Amaretto, Frangelico, Rum Chata and muddled fresh ginger with Simple Syrup. Garnished with Speculoos biscuit, a gingerbread man & dehydrated lemon.

Crème Brûlée

8.50

JJ Whitley Vanilla Vodka, Mozart White Chocolate Liqueur, caramel, French vanilla & white chocolate Syrups and a splash of Crème Brûlée*. Topped with toasted Parisian Foam* and a sprinkle of icing sugar.

Mon Cheri

8.50

Jack Daniels Honey, Limoncello, fresh lemon juice and a balance of ginger & Simple syrup. Garnished with Gypsophila, a fresh lemon slice and melted honeycomb drizzled over a honeystick.



La vie est une fleur dont l'amour est le miel. – Victor Hugo

Life is a flower of which love is the honey.

Velvet Rouge

8.50

Mozart White & Milk Chocolate Liqueurs, cherry & raspberry purées, cherry Syrup & double cream. Topped with Parisian Foam and a sprinkle of chocolate.

Bière au Beurre (Butter Beer)

8.50

JJ Whitley Vanilla Vodka, Jack Daniels Honey, apple juice, egg white*, caramel Syrup and a dash of Lager. Comes brewed with caramel bubbles*.

Spiced Cherry Gateau

8.50

Old J Dark Spiced Rum, Cherry Brandy, fresh lime juice, cherry & spiced Syrups. Topped with a toasted Parisian Foam*, a sprinkle of Icing Sugar finished with a cherry on top.



Affiches d'histoire. E. MONNIER & Co. 10, rue des Vosges, Paris

LITH. F. APPEL, 12, rue de la Harpe, Paris

LES AFFICHES ILLUSTRÉES

G. BOUDET, Éditeur

IMPRIMERIE CHAIX

Vin Blanc

La Cour Des Dames

13.00 / 5.00 / 4.00

Authentique Pinot Gris

This wine is floral and fruity on the nose with notes of roses, lychees, lemons and grapefruit mingle with a touch of white pepper. On the palate, the wine is smooth and fresh, lovely and lively, and shows mineral notes on the finish.

Canyon Road Pinot Grigio

13.50 / 5.20 / 4.40

This medium-bodied wine has hints of green apple, citrus, white peach and floral blossom. crisp, the pinot grigio leaves a refreshing and revitalizing finish on your palate.

Ropiteau Sauvignon Blanc

16.00 / 6.00 / 4.80

Classic southern French Sauvignon Blanc with its racy acidity and abundance of tropical fruit aromas. Hints of white blossoms, citrus fruits and tropical fruits on the palate create a delicious and rounded wine.

Macon Villages 'Reserve Personelle'

22.00

Typically Burgundian Chardonnay that is upfront and full with a hint of buttery shortbread and a bit of hazelnut on the mid palate, this wine shows elegance, finesse and style. Unoaked, pure green apple fruit is framed in appealing acidity.

Pfaffenheim Black Tie

27.00

A beautiful blend of Riesling and Pinot Gris - excellent with spiced food. Hints of pineapple, orange peel, and lemon zest.

Langlois Pouilly Fume

30.00

Wonderfully fruity with classic gunflint notes, fresh white blossoms, light lemon peel and a hint of tropical fruits.

Vin Rosé

La Cour Des Dames Grenache Rosé

13.00 / 5.00 / 4.00

Very fruity, aromatic wine, with scents of fruit drops, raspberries, strawberries and grenadine, together with floral aromas of roses and lavender.

Langlois Chateau Saumur Rosé

16.00 / 6.00 / 4.80

Fresh red fruit and sour candies, deliciously juicy on the palette, fruity and long-lasting. A delightful dry rosé to pair with charcuterie or fish grilled prawns.

Canyon Road White Zinfandel 13.50 / 5.20 / 4.40

This wine is light-bodied and sweet with hints of strawberry, cherry and watermelon flavours and a smooth crisp finish.



Vin Rouge

La Cour Des Dames Malbec 13.00 / 5.00 / 4.00

This Malbec is ruby-red coloured with red hues. Elegant, with a spicy and refined nose, it is soft and well-structured on the palate with fruity flavours and the tannins that bring elegant length.

Canyon Road Merlot 13.50 / 5.20 / 4.40

With a soft and elegant mouthfeel, this wine has deep flavours of rich cherries and jammy blackberries, followed by hints of vanilla and spice.

Ropiteau Merlot 16.00

Soft, fresh and juicy wine with ripe plums and cedar spice on the nose. Fine tannins, freshness and enticing red fruits of black plums, cherries and summer strawberries create a very balanced wine.

Domaine Lambisque 17.00 *Cotes Du Rhone*

Made mainly from the Grenache, Cinsault, Carignan and Syrah grape varieties, are deep, fruity and well-balanced with a fresh hint of liquorice. Light ageing in oak adds a touch of complexity.

Ropiteau Bourgogne Pinot Noir 26.00

Predominantly fruity aromas of cherries and preserved fruit with a hint of lime and mint. Its complexity is typical of Pinot Noir. A round wine with bold fruit underscored by a delicate touch of oak. Good length. Soft and well-balanced.



Champagne

Oeuve Cliquot Yellow Label NV

65.00

A true classic, well renowned and much respected.

Oeuve Cliquot Rosé

75.00

A generous fine nose and charms through fresh, fruity hints of raspberry, forest fruits and ripe cherries.

Laurent Perrier Brut NV

85.00

A stylish, elegant Chardonnay based champagne with great complexity and freshness.

Don Perignon Vintage

200.00

An exploration of ripeness striving for the ideal, Dom Pérignon has been synonymous with vintage champagne and prestige cuvées since the release of its first bottle.

Chio Prosecco

4.50/15.00

Refreshing and crisp, this wine is fantastic on its own or enjoy with some olives and cured meats.

Messieurs!! voulez-vous conquérir les cœurs!

CHAMPAGNE DE LA JARRETIÈRE

OFFREZ LE



Exiger la superbe PAIRE de JARRETIÈRES avec chaque bouteille

Bière

Peroni Nastro Azzurro - 5.1%

5.50

Since 1963 Peroni Nastro Azzurro has been created by Italians with craftsmanship, passion and flair to offer a delicate balance of bitterness and citrus aromatic notes with a surprisingly quick & dry finish.

Parisian Pale Ale - 3.7%

4.20

A refreshing golden ale to quench a thirst! A more-is combination entices you with a fragrant, grapefruit citrus hop aroma mingling with the taste of red apples and malt, leaving you wanting more.

Parisian Pilsner- 4.2%

4.10

Crisp, mild with a hint of sweetness, soft hops.

Blue Moon - 5.4%

4.70

A wheat beer brewed with orange peel for a subtle sweetness and bright, citrus aroma

Atlantic Pale Ale - 5.4%

4.20

Atlantic showcases the citrus aromas and flavours of American hops without the intense bitterness, sometimes associated with New World pale ales.

Pravha- 4%

4.00

Pravha is the draught 4% premium lager from Staropramen that has all the iconic flavour and gentle bitterness of a high quality Czech pilsner, but is unexpectedly crisp, light and refreshing.

Cidre

Aspall Suffolk

4.10

Fruity, dry, racy, thirst-quenching, lip-smacking.

Rekorderlig

4.20

Strawberry and lime



Bottled Bière & Cidre

<i>Punk IPA - 5.6%</i>	<i>4.40</i>
<i>Asahi Super Dry - 5.2%</i>	<i>4.50</i>
<i>Modelo - 4.5%</i>	<i>4.20</i>
<i>Peroni (GF)</i>	<i>4.00</i>
<i>Peroni Libera</i>	<i>3.80</i>
<i>Desperados - 5.9%</i>	<i>4.20</i>
<i>Rekorderlig Botanical</i>	<i>4.00</i>
<i>Rekorderlig Mixed Berries</i>	<i>4.30</i>
<i>Rekorderlig Mango & Raspberry - 4%</i>	<i>4.30</i>
<i>Brothers Parma Violet - 4%</i>	<i>4.30</i>
<i>Brothers Toffee Apple - 4%</i>	<i>4.30</i>
<i>Rattler Original - 6%</i>	<i>4.30</i>

Zero Alcohol

Espresso Martino

6.95

Espresso, Vanilla, Cream.

Spiced Mule

6.95

Virgin Eiffel Tower

6.95

Virgin Mojito

4.00

Parisian Punch

4.00

Orange, Pineapple, Strawberry, Blood Orange Syrup
and Lime Juice.

Red Bull

3.00

San Pellegrino Lemonata

2.50

San Pellegrino Blood Orange

2.50



Shooters

Black Rose

Tequila Rosé & Black Vodka.

S'more

Marshmallow Vodka, Chocolate, Flaming Marshmallow.

Jager bomb

C'est classique.

Limoncello Bonfire

Limoncello & Tiki Fire.

Lemon Meringue

Limoncello, Fangelico Topped with Foam*.

Pornstar Shot

Absolute Vanilla, Passoa & Prosecco Combo.

4.00 each / 3 for 10.00 / 6 for 18.00

The Tricolour Shooters Set - 10.00

Red - Fireball and Cherry Old J Rum

White - Mozart White Chocolate

Blue - Blue Curaco, Lime Juice And Banana Liquer.