

2-4-£10
& 2-4-£12
SELECTED COCKTAILS
ALL DAY EVERY DAY

Shots

3 - FOR - £10 / 6 - FOR - £18
MIX & MATCH

JAGER-BOMB
LIMONCELLO BONFIRE
BABY GUINNESS

LEMON MERINGUE
SAMBUCA
TEQUILA ROSE

TEQUILA
PORNSTAR SHOT
BLACK ROSE

Packages & Bottles



BEER BUCKETS 50.00

Includes 12 bottled beers
Pick Between the following:
Corona / Punk IPA / Peroni / Desperados



PROSECCO

Chio 19.95



COCKTAIL TREE 55.00

Includes 12 cocktails
Pick between the following:
Pornstar Martini / French Martini
Espresso Martini



CHAMPAGNE

Moët & Chandon 65.00
Veuve Clicquot Brut Rosé 85.00

Book with us...

MASTERCLASS

Shake up your celebrations with our
Parisian Cocktail Masterclass.

BOTTOMLESS BRUNCH

Our Parisian Bottomless Brunch offers 1 Hour and
30 minutes of Bottomless Pornstar Martini's, Aperol
Spritz, Espresso Martini's or a glass of Prosecco as
well as being served a fine selection of charcuterie
meats, baked savouries, olives, chicken tenders,
artisan bread and humous alongside our fabulous
patisserie cage of desserts!

BOTTOMLESS AFTERNOON TEA

Our Parisian Bottomless Brunch offers 1 Hour and
30 minutes of Bottomless Pornstar Martini's, Aperol
Spritz, Espresso Martini's or a glass of Prosecco as
well as being served a fine selection of charcuterie
meats, baked savouries, olives, chicken tenders,
artisan bread and humous alongside our fabulous
patisserie cage of desserts!

PRIVATE HIRE

Our Aviary Room caters for up to 80 guests and all of
our private hire packages are fully tailor-made to make
your experience one of a kind. Our dedicated events
team are on hand to ensure everything is simply parfait!
Contact us now for your free party consultation.

TO BOOK A TABLE OR BRUNCH OR TO ENQUIRE ABOUT A PRIVATE PARTY
PLEASE VISIT OUR WEBSITE WWW.THEPARISIAN.CO.UK

41 QUEEN SQUARE, WOLVERHAMPTON, WV1 1TX

[THEPARISIANWOLVERHAMPTON](#) [THEPARISIANBAR](#) [THEPARISIANBAR](#)



Drinks Menu

If you have any food allergies or intolerances please ask your server
about ingredients when making an order. *Contains Egg.

Classiques

2-4-£10

ALL DAY EVERY DAY

*Must be the same cocktail



CLASSIQUE AMARETTO SOUR* 7.50
Courvoisier Brandy, Disaronno Amaretto, egg white*, fresh lemon juice, vanilla syrup finished with a flaming lime.
Classique or Raspberry Available.



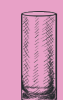
PINK BLOSSOM 6.95
Pink Gin, strawberry and elderflower syrup, fresh lemon juice. Topped with rose lemonade, garnished with strawberry pebbles and edible flowers.



FRENCH MARTINI 7.00
Chambord black raspberry liqueur, JJ Whitley Vodka and pineapple juice.



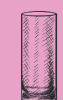
FRENCH 75* 6.95
Edinburgh Rhubarb & Ginger Gin, egg white*, fresh lemon juice, rhubarb syrup topped with Prosecco. Sprinkled with dried rose petals and edible flowers.



CLASSIQUE MOJITO 7.50
Bacardi Carta Blanca Rum, fresh mint, muddled limes with simple syrup topped with soda. Garnished with a mint sprig and lime wedge. *Classique or Raspberry Available.*



STRAWBERRY DAIQUIRI 7.50
Bacardi Carta Blanca Rum, fresh Lime juice, Strawberry syrup garnished with a lime wedge.



SPICED MOJITO 8.00
Bacardi Spiced Rum, simple syrup, fresh mint and muddled limes. Topped with ginger beer and garnished with a mint sprig and lime wedge.



MIDORI SOUR* 8.50
Midori melon liqueur, JJ Whitley Vanilla Vodka, Lychee syrup, egg white* and Lime Juice topped with bubbles.



KIR ROYAL 6.95
Chambord delicately layered with Prosecco garnished with a sprig of fresh rosemary, skewered with raspberries.



APEROL SPRITZ 8.00
Aperol, Prosecco, and Soda. Garnished with an orange slice.



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Signature Cocktails

2-4-£12

ALL DAY EVERY DAY

*Must be the same cocktail



MADAME ROUGE'S PORNSTAR MARTINI 8.00
JJ Whitley Vanilla Vodka, Passoã Passion Fruit liqueur, fresh lime juice and French vanilla syrup. Shaken up & served smoking with blue tea Prosecco shot.



CRÈME BRÛLÉE* 8.00
JJ Whitley Vanilla Vodka, Mozart White Chocolate liqueur, caramel, French vanilla and white chocolate syrup and a splash of Crème Brûlée*. Topped with toasted Parisian Foam* and a sprinkle of icing sugar.



PARISIAN OLD FASHIONED 8.50
Buffalo Trace Bourbon and angostura bitters, muddled in brown sugar, served with a flame, orange twist, cherry and on the rocks.



PEACH & HIBISCUS BRAMBLE 8.50
Boë Peach & Hibiscus gin, chambord, fresh lemon juice and simple syrup. Garnished with a flower, dehydrated lemon and fresh berries.



EIFFEL TOWER 8.00
JJ Whitley Raspberry Vodka, Chambord, fresh lemon & cranberry juices shaken with strawberry, French vanilla & elderflower syrup. Garnished with fresh flowers and your very own Eiffel Tower keyring.



MARGARITA LA MÛRE 8.50
Cazcabel Blanco Tequila, Triple Sec, Crème de Cassis, fresh lime juice and a simple syrup shaken with muddled fresh blackberries. Garnished with skewered blackberries and edible flowers.



VOGUE 8.20
JJ Whitley Blood Orange Vodka, Cointreau Blood Orange, fresh lime and cranberry juice, sweetened with French vanilla and blood orange syrup. Garnished with a floating flower and polaroid picture of yourselves pegged to your glass for you to keep!



LYCHEE MARTINI* 8.00
Bombay Sapphire, Lychee liqueur, Apple juice, Egg white* and Lime Juice. Garnished with rose buds and flower.



MONA LISA* 8.00
JJ Whitley Artisanal Vodka, Crème De Pêche, egg white*, fresh lemon, apple juice, French vanilla syrup and lavender. Garnished with a paint brush and edible paint to create your very own pièce de résistance.



CAFÉ L'ORANGE 8.50
Jameson Orange, Tia Maria, Sugar syrup and fresh espresso. Garnished with coffee beans and orange zest.



LA RUMBLE 8.50
Pineapple Rum, Malibu, Lime Juice topped with Tropical Red bull. Garnished with a Flaming hollow lime.



MARY ROSE* 8.50
JJ Whitley Gin topped with Rose Lemonade, Torched foam, bay leaves, and a blackberry to garnish.