

Please Kindly note our menu is changing based on the seasonal products and the bartenders' inspiration

BLOODY BALAGAN

*VIDA MEZCAL, PUNT E MES, SHERRY VINEGAR, AQUAFABA,
BEET SYRUP, LIME AND CILANTRO*

14

LE PERSIFLEUR

*PLYMOUTH GIN, ELDERFLOWER CORDIAL, CUCUMBER, LIME,
PARSLEY, CUMIN AND ESPELETTE PEPPER*

15

LE RENDEZ-VOUS

*KNOB CREEK BOURBON, MEMPHIS BARBECUE BITTER,
VERJUS AND DATE MEDJOL*

13

DILL DONG

*DEL PROFESORE WHITE VERMOUTH,
GRANNY SMITH, DILL, LEMON AND SODA WATER*

13

HYPOLITE LE CORSAIRE

*PLANTATION DARK RUM, ARDBEG 10 WHISKY,
GINGER, LEMON AND HONEY*

15

ANI MALKAH

*DON GONZALO OLOROSSO SHERRY, CAMPARI,
PASSIONFRUIT, ORGEAT AND LEMON*

14

HASHPPLE

*DROUIN SELECTION CALVADOS, BAROLO CHINATO RED
VERMOUTH AND LAPHROAIG 10 WHISKY*

15

ZAZAMI

*NIKKA FROM THE BARREL WHISKY, QUINQUINOIX
AND SESAME MILK*

13

RUE DE LA ROQUETTE

*PISCO, COCCHI TORINO VERMOUTH, GREEN CARDAMOME
BITTER, ARUGULA, LEMON AND HONEY*

14

PONDISHERRY MULE

*FAIR VODKA, ANGOSTURA BITTER, GREEN CARDAMOME,
LIME AND GINGER BEER*

15

MOCKTAILS

GREEN SIDE

*GRANNY SMITH, CUCUMBER, VERJUS, ELDERFLOWER
AND GINGER BEER*

9

KING OF THE BONGO

PASSIONFRUIT, LIME, ORGEAT AND TONIC WATER

9

DRINKS

COCKTAILS