

SPRING & SUMMER COLLECTION 2011

PARK SPRING

26€

THIS MODERN DRINK WILL DELIGHT YOU WITH ITS APEROL BITTER, SAINT GERMAIN LIQUOR AND FRESHLY SQUEEZED LIME. SERVED IN A SNIFTER GLASS ON THE ROCKS AND TOPPED WITH CHAMPAGNE BRUT, GARNISHED WITH CUCUMBER PEEL.

A MUST TRY!!

APEROL, SAINT GERMAIN, CITRON VERT ET CHAMPAGNE

GLAM SHOT 75

26€

THE FRENCH SENSATION WITH CRÈME DE MÛRE, SAINT GERMAIN LIQUOR, VELVET FALERNUM AND LIME JUICE, SERVED IN A FLUTE WITH CHAMPAGNE BRUT

CRÈME DE MÛRE, SAINT GERMAIN, VELVET FALERNUM ET CHAMPAGNE

SHORT DRINKS

25€

120ML

ENGLISH LESSON

STIRRED BEEFEATER 24 GIN WITH CARPANO FORMULA ANTICA AND EARL GREY INFUSED CHAMBORD. SERVED STRAIGHT IN A CHILLED COCKTAIL GLASS.

BEEFEATER 24, CARAPANO ANTICA FORMULA, THÉ EARL GREY ET CHAMBORD

EL DIABLO

SPICED RUM SHAKEN WITH GINGER, PINEAPPLE AND SPICES SERVED STRAIGHT IN A CHILLED COCKTAIL GLASS.

RHUM FOUR SQUARE SPICED, LIQUEUR DE GINGEMBRE, JUS D'ANANAS ET ÉPICES

BULLES DE FRAMBOISE

EAU DE VIE DE FRAMBOISE WELL BALANCED WITH LITCHI AND SAINT GERMAIN LIQUOR SERVED STRAIGHT.

EAU DE VIE DE FRAMBOISE, SAINT GERMAIN, PURÉE DE LITCHI ET CITRON VERT

SWEET REPUBLICA

A TWIST ON A CLASSIC: PISCO AND CRÈME DE POIRE SHAKEN WITH A DASH OF PEACH BITTER, FRESHLY SQUEEZED LIME JUICE AND VELVET FALERNUM. SERVED STRAIGHT IN A CHILLED COCKTAIL GLASS.

PISCO, CRÈME DE POIRE, BITTER PÊCHE, VELVET FALERNUM ET CITRON VERT

OLD TOM'S BICYCLETTE

A LARGE MEASURE OF OLD TOM GIN WITH A HINT OF YELLOW CHARTREUSE GENTLY ROLLED WITH LIME AND LEMONGRASS CORDIAL AND ORANGE BITTER GARNISHED WITH A LARGE ORANGE PEEL. SERVED IN AN EXTRA CHILLED COCKTAIL GLASS.

OLT TOM GIN, CHARTREUSE JAUNE, LIME & LEMONGRASS CORDIAL ET BITTER ORANGE

HOUSE MARGARITA

A NEW CLASSIC OF A CLASSIC WITH ITS FRESH CELERY MARGARITA HARDLY SHAKEN WITH GRAPEFRUIT BITTER AND SERVED WITH A SHOT OF CORONA BEER ON THE SIDE.

TEQUILA, COINTREAU, CITRON VERT, CÉLERI FRAIS & SHOT DE CORONA

MEDIUM DRINKS (150ML)

25€

THE ALCHEMIST

A HEAVENLY MIX OF FAMOUS ZACAPA 23 AND SANTA TERESA 1796 BALANCED WITH
HOMEMADE PINEAPPLE AND VANILLA SYRUP SERVED ON THE ROCKS.
SANTA TERESA 1796, ZACAPA 23 ANS, SIROP D'ANANAS RÔTI & VANILLE

MR GREEN (MAGIC GARDEN)

AN EXCITING BLEND OF CACHAÇA LEBLON, VELVET FALERNUM AND BASIL BALANCED WITH WHITE CRANBERRY JUICE
AND MINT BITTER SERVED ON CRUSHED ICE.
CACHAÇA LEBLON, CHARTREUSE VERTE, VELVET FALERNUM, BITTER MENTHE, CRANBERRY BLANC & BASILIC FRAIS

BUG SMASH

FRESH SAGE MUDDLED WITH A BLEND OF LIGHT RON AND SILVER TEQUILA, JASMIN SYRUP, FRESH RASPBERRIES AND
A DASH OF "LA FONTAINE" ABSINTH. SERVED IN A JULEP TIN ON CRUSHED ICE.
RON BACARDI, TEQUILA, JASMIN ET ABSINTHE "LA FONTAINE", SAUGE ET FRAMBOISES FRAÎCHES

THE HERBALIZER

OLD TOM GIN WITH LAVANDER SYRUP, MINT AND "LA FONTAINE" ABSINTH
SERVED IN JULEP TIN ON CRUSHED ICE AND GARNISHED WITH RASPBERRIES &
CUCUMBER.
OLD TOM GIN, ABSINTHE, LAVANDE, MENTHE, FRAMBOISE ET CONCOMBRE

LONG DRINKS (200ML)

25€

MRS WIMMER'S MULE

WHO IS SHE? SOME OF US DO KNOW BUT YOU SHOULD TRY OUT HER DRINK: SILVER TEQUILA MIXED
WITH NAVAN LIQUOR, LIME AND LEMON JUICE, DASHES OF "LA FONTAINE" ABSINTH AND TOP OF GINGERBEER
SODA. SERVED TALL FULL OF ICE AND GARNISHED WITH BURNED ORANGE.
TEQUILA, NAVAN, SUCRE, CITRON VERT ET JAUNE, ABSINTHE «LA FONTAINE» ET GINGER BEER

SUMMERTIME COCKTAIL

THIS SUMMER DRINK WILL DELIGHT YOU WITH ITS HENDRICK'S GIN, GINGER LIQUOR, CUCUMBER JUICE, FRESH
WATERMELON AND SPICES AND TOPPED WITH LEMON
BITTER SODA.
HENDRICK'S GIN, LIQUEUR DE GINGEMBRE, BITTER LEMON, PASTÈQUE ET JUS CONCOMBRE FRAIS

LITTLE HAVANA

A REFRESHING CONCOCTION OF CUBAN RON WITH BASIL, PURÉE DE PÊCHE, ORANGE
BITTER AND GINGERBEER SODA. SERVED "FRAPPÉ".
RON HAVANA CLUB, PURÉE DE PÊCHE, BITTER ORANGE, BASILICA ET SODA GINGEMBRE

FISHBRAIN ROCKET

A HEADY MIX OF TWO RUMS, MARASCHINO LIQUOR, APEROL BITTER, ORGEAT SYRUP AND PINEAPPLE JUICE.
SERVED TALL AND GARNISHED WITH PASSION FRUIT.
RHUM CUBAIN ET JAMAICAIN, APEROL, MARASCHINO, JUS D'ANANAS ET SIROP D'ORGEAT

ABRICOT D'ANTAN

ROSEMARY AND APRICOT JAM COMBINED WITH RON ANEJO BLANCO. SERVED FROZEN.
RON HAVANA CLUB, CONFITURE D'ABRICOT ET ROMARIN FRAIS

VINTAGE & FORGOTTEN COCKTAILS

25€

ALEXANDER COCKTAIL

THIS RECIPE APPEARED IN 1915 IN RECIPES FOR MIXED DRINKS BY UGO ENSSLINGIN SHAKEN WITH CRÈME DE CACAO BLANC AND WHITE CREAM. SPRINKLED NUTMEG ON TOP AND SERVED STRAIGHT.
BOMBAY SAPPHIRE, CRÈME DE CACAO, CRÈME FRAÎCHE ET NOIX DE MUSCADE

EL PRESIDENTE

A CUBAN CREATION, THE EL PRESIDENTE WAS THE HOUSE COCKTAIL AT CLUB EL CHICO IN MANHATTAN'S GREENWICH VILLAGE, WHERE AMERICA WAS INTRODUCED TO THE RHUMBA IN 1925. REGULARS CONSIDERED THE EL PRESIDENTE "ELIXIR FOR JADED GULLETS," AND WHO ARE WE TO DISAGREE? HERE'S HOW BARTENDER GEORGE STADELMAN USED TO MAKE THEM: STIRRED LIGHT CUBAN RUM WITH TRIPLE SEC, FRENCH VERMOUTH & GRENADINE, GARNISHED WITH ORANGE PEEL.

RON BACARDI, TRIPLE SEC, VERMOUTH DRY ET SIROP DE GRENADINE

NEW YORK SOUR

TO WHAT WOULD BE AN OTHERWISE REGULAR RYE SOUR, THE TRIPLE SEC ROUNDED OUT THE CITRUS FLAVORS AND ADDED MORE DEPTH. THE WINE FLOAT SURPRISINGLY LINGERED: EVEN THE GLASS WAS EMPTIED, ALBEIT IN DIMINISHED DEPTH. INDEED, THE WINE DID NOT JUST ADD A DELIGHTFUL APPEARANCE TO THE DRINK BUT THE TANNINS SERVED TO DRY OUT THE DRINK SLIGHTLY BESIDES ADDING TO THE FLAVOR. THE EXTRA ATTENTION TO DETAILS IN THE RECIPE LEVITATED THIS DRINK ABOVE A NORMAL WHISKEY SOUR AND MADE IT QUITE A "PLEASANT-LOOKING, RED-HEADED DRINK" (CHICAGO TRIBUNE, 1883).
RYE WHISKEY, SUCRE, CITRON ET VIN ROUGE

DARK'N STORMY

IN BERMUDA, DARK 'N' STORMY IS A REGISTERED TRADEMARK OF GOSLING'S BROTHERS LIMITED. IT IS DESCRIBED AS "BERMUDA'S NATIONAL DRINK" GOSLING RUM, LIME AND SUGAR TOP WITH GINGERBEER.
RHUM GOSLING, CITRON VERT, SUCRE ET GINGER BEER

VINTAGE & FORGOTTEN COCKTAILS

25€

SINGAPORE SLING #3

“THE SINGAPORE SLING WAS CREATED AT RAFFLES HOTEL AT THE TURN-OF-THE-CENTURY BY HAINANESE-CHINESE BARTENDER, MR. NGIAM TONG BOON. IN THE HOTEL’S MUSEUM, VISITORS MAY VIEW THE SAFE IN WHICH MR NGIAM LOCKED AWAY HIS PRECIOUS RECIPE BOOK, AS WELL AS THE SLING RECIPE HASTILY JOTTED ON A BAR-CHIT IN 1936 BY A VISITOR TO THE HOTEL WHO ASKED THE WAITER FOR IT. ORIGINALLY, THE SINGAPORE SLING WAS MEANT AS A WOMAN’S DRINK, HENCE THE ATTRACTIVE PINK COLOUR. TODAY, IT IS DEFINITELY A DRINK ENJOYED BY ALL, WITHOUT WHICH ANY VISIT TO SINGAPORE IS INCOMPLETE.”

BOMBAY SAPPHIRE, CHERRY BRANDY, COINTREAU, BÉNÉDICTINE, CITRON, ANANAS, ANGOSTURA BITTER

MINT JULEP

THE ORIGINS OF THE MINT JULEP ARE CLOUDED AND MAY NEVER BE DEFINITELY KNOWN. THE FIRST APPEARANCE OF A MINT JULEP IN PRINT CAME IN A BOOK BY JOHN DAVIS PUBLISHED IN LONDON IN 1803, WHERE IT WAS DESCRIBED AS "A DRAM OF SPIRITUOUS LIQUOR THAT HAS MINT STEEPED IN IT, TAKEN BY VIRGINIANS OF A MORNING." MINT INFUSED MAKER’S MARK WITH SUGAR AND MINT. SERVED IN A JULEP TIN ON CRUSHED ICE.

MAKER’S MARK INFUSÉ À LA MENTHE FRAÎCHE, MENTHE FRAÎCHE, SUCRE

LES ‘SANS ALCOOL’

30CL

18€

FRUIT PASSEPORT

COCKTAIL DE FRUIT FRAIS

DIET MIX

JUS DE TOMATE, CELERI FRAIS, JUS DE CONCOMBRE ET JUS DE CAROTTE

VIRGIN MOJITO

MENTHE FRAICHE, CITRON VERT, SUCRE ET SODA

VIRGIN COLADA

ANANAS FRAIS, SIROP DE COCO, LAIT

DEGUSTATION AU VERRE (15CL)**CHAMPAGNE****CUVEES BRUT**

BOLLINGER - SPECIALE CUVÉE	26
POMMERY SUMMERTIME BLANC DE BLANCS	29

CUVEES BRUT ROSE

BOLLINGER	29
BILLECART SALMON	29

CUVEES DE PRESTIGE BLANC

KRUG GRANDE CUVÉE	45
DOM PÉRIGNON 2002	45

VINS BLANCS

2010	SANCERRE - LA MOUSSIÈRE - A.MELLOT - VAL DE LOIRE	15
2009	CHABLIS 1ER CRU - MONTEE DE TONNERRE - P.PIUZE	24
2009	CONDRIEU - LES CASSINES - P. JABOULET AINE - COTES DU RHONE	24
2008	MEURSAULT 1ER CRU - LES CHARMES - BOUCHARD PERE ET FILS - BOURGOGNE	30

VINS ROUGES

2006	CLOS DE L'HERMITAGE- J. ALESI - RHONE	16
2007	MOULIN DE LA LAGUNE - HAUT-MEDOC - BORDEAUX	22
2007	ALOXE CORTON 1ER CRU - CLOS DU CHAPITRE - DOMAINE FOLLIN ARBELET - BOURGOGNE	26
2006	LA CHAPELLE DE LA MISSION HAUT-BRION - PESSAC-LEOGNAN - BORDEAUX	35

VIN ROSE

2010	CHATEAU LA TOUR L'EVEQUE 'PETALE DE ROSE' - COTES DE PROVENCE	18
------	---	----

MOELLEUX (10 CL)

2007	CRILLON DES VOSGES - MICHEL MOINE - BLANC MOELLEUX DE RHUBARBE	15
2008	MUSCAT DE RIVESALTES MAS AMIEL - COTES DU ROUSSILON	15

LES CHAMPAGNES

	€	€	€
	37.5 CL	75 CL	150 CL
CUVEES BRUT SANS ANNEE			
LAURENT PERRIER BRUT (VIN CASHER)		190	
ROEDERER BRUT PREMIER		135	
R. DE RUINART		140	
BILLECART SALMON BRUT		140	250
VEUVE CLICQUOT CARTE JAUNE	70	140	
JACQUESSON 734		130	
BOLLINGER SPECIALE CUVÉE		145	
CUVEES BRUT ROSE			
DEUTZ	70	140	
BILLECART SALMON BRUT	85	180	370
RUINART		160	
POMMERY APANAGE		190	
JACQUES SELOSSE		205	
BLANC DE BLANCS, BRUTS MILLESIMES			
DEUTZ BLANC DE BLANCS 2004		170	
CUVÉE NICOLAS FRANÇOIS BILLECART 1998	80		330
CUVÉE NICOLAS FRANÇOIS BILLECART 2000		170	
RUINART BLANC DE BLANCS		160	
JACQUES SELOSSE CUVÉE INITIALE		170	
ROSE DE JEANNE - BLANC DE NOIRS - C. BOUCHARD		145	
ROSE DE JEANNE INFLORESCENCE - BLANC DE NOIRS - C. BOUCHARD		105	
CUVEES DE PRESTIGE BLANC			
AMOUR DE DEUTZ 1999		290	
HENRIOT CUVÉE DES ENCHANTELEURS 1995		280	
BOLLINGER LA GRANDE ANNEE 1999	350		700
BOLLINGER VIEILLES VIGNES FRANÇAISES		2100	
POMMERY CUVÉE LOUISE 1998		325	
POMMERY CUVÉE LOUISE 1990			550
BILLECART SALMON GRANDE CUVÉE 1996		400	
BILLECART SALMON CLOS SAINT HILAIRE 1996		650	
CRISTAL ROEDERER 2002		520	
DOM PÉRIGNON 2002		490	
DOM PÉRIGNON ANDY WARHOL 2000		550	
DOM PÉRIGNON OENOTHÈQUE 1995		830	
KRUG 1995			1200
KRUG 1996		690	1700
KRUG CLOS DU MESNIL 1996		1700	
KRUG CLOS D'AMBONNAY		6500	
KRUG GRANDE CUVÉE	250	550	1150
CUVEES DE PRESTIGE ROSE			
BILLECART SALMON CUVÉE ELISABETH 2000		380	
CRISTAL ROEDERER 2000		850	
KRUG		680	

BAR SOIR

5, rue de la Paix
75002 Paris, France

TELEPHONE + 33 1 58 71 12 34
FACSIMILE + 33 1 58 71 12 35

PUR' TAPAS
DE 18H00 À MINUIT
FROM 6.00 PM TILL MIDNIGHT

€

POUR COMMENCER...

COPEAUX DE COMTE, AFFINE 24 MOIS, DU FORT DE SAINT ANTOINE, PAIN AUX NOISETTES, MARMELADE FIGUE & PRUNEAU <i>'COMTE' CHEESE SHAVINGS, 24 MONTHS RIPENED, FROM SAINT ANTOINE FORT, HAZELNUT BREAD, STEWED FIG & PRUNE</i>	25
CREME BRULEE AU FOIE GRAS DE CANARD, (4 PIECES) PRALIN AU VINAIGRE DE FRAMBOISE <i>DUCK FOIE GRAS CREME BRULEE, (4 PIECES) RASPBERRY VINEGAR PRALIN</i>	18
TATAKI DE SAUMON SAUCE PONZU, (5 TRANCHES) SESAME SOUFFLE & POUSSE DE DAIKON <i>SALMON TATAKI WITH PONZU SAUCE, (5 SLICES) SESAME SOUFFLE & BABY DAIKON</i>	16
GAMBAS CROUSTILLANTES, VINAIGRETTE "THAÏ" (5 PIECES) <i>CRISPY KING PRAWNS WITH "THAI" SAUCE (5 PIECES)</i>	18
MINI CHEESE BURGER (5 PIÈCES)	23
'BENTO' DE SUSHIS & MAKIS (5 PIÈCES) (SAUMON, DORADE ET VÉGÉTARIEN) <i>SUSHIS & MAKIS 'BENTO' (SALMON, SEA BREAM AND VEGETARIAN)</i>	25
DEGUSTATION DE JAMBON IBERIQUE BELLOTA, SEÑORIO DE MONTANERA (80GR) IBERIAN BELLOTA HAM, SEÑORIO DE MONTANERA (80GR)	25
GUACAMOLE & CONDIMENT TOMATE, GRENADE, CORIANDRE, TACOS AU MAÏS GUACAMOLE & TOMATO, POMEGRANATE, CORIANDER CONDIMENT, CORN TACOS	12

POUR FINIR...

TARTELETTES CHOCOLAT ALPACO & FRAMBOISES TULAMEEN <i>ALPACO CHOCOLATE & TULAMEEN RASPBERRIES TARTELET</i>	14
MACARONS DU JOUR <i>MACAROON OF THE DAY</i>	14
VERRINES CHEESECAKE, JUBILE DE CERISES BURLAT <i>CHEESECAKE, BURLAT CHERRIES JUBILEE 'VERRINE'</i>	16
SUCETTES CHOCOLAT/PRALINE NOISETTE <i>CHOCOLATE/HAZELNUT PRALINE LOLLIPOPS</i>	14

BAR SOIR

5, rue de la Paix
75002 Paris, France

TELEPHONE + 33 1 58 71 12 34
FACSIMILE + 33 1 58 71 12 35

LES APERITIFS

7 CL

CAMPARI	18€
DUBONNET	
LILLET BLANC	
MARTINI ROSSO, BIANCO	
NOILLY PRAT	
NOILLY PRAT AMBRE	
PUNT E MES CARPANO	
SUZE	
KIR	
KIR ROYAL	25€
PINEAU DES CHARENTES 1971	35€

LES ANISES

5 CL

PASTIS 51	19€
PASTIS HENRI BARDOUIN	
PERNOD	
RICARD	

LES PORTOS

7 CL

TAYLOR BLANC	19€
TAYLOR LBV	27€
TAYLOR 20 ANS	33€
RAMOS PINTO RESERVA	19€
RAMOS PINTO 30 ANS	30€
BURMESTER COLHEITA	33€

LES SHERRIES

7 CL

TIO PEPE	18€
----------	-----

LES BIÈRES

33 CL

ADELSCOTT	14€
CARLSBERG	
CORONA EXTRA	
HEINEKEN	
HOEGAARDEN BLANCHE	
KRONENBOURG 1664	
PELFORTH BRUNE	

BAR SOIR

5, rue de la Paix
75002 Paris, France

TELEPHONE + 33 1 58 71 12 34
FACSIMILE + 33 1 58 71 12 35

LES ALCOOLS 5 CL

	€
LES GINS	
BEEFEATER 24	23
BOMBAY SAPPHIRE	23
HAYMAN'S OLD TOM GIN	23
TANQUERAY	23
TANQUERAY TEN	26
HENDRICK'S	
LES VODKAS	
VERTICAL	23
ZUBROWKA	23
42 BELOW	23
ABSOLUT LEVEL	26
BELVÈDÈRE	26
GREY GOOSE	26
KETEL ONE	26
U'LUVKA	26
XELLENT	26
RUSSIAN STANDARD PLATINUM	26
STOLICHNAYA ELITE	26
LES TEQUILAS	
HERRADURA SILVER	25
PATRON	28
PATRON PLATINUM	65
JOSE CUERVO FAMILIA RESERVA	40
LES RHUMS	
BACARDI	23
BACARDI RESERVA	25
HAVANA CLUB ANEJO BLANCO	23
HAVANA CLUB ANEJO 3 ANS	25
CACHAÇA LEBLON	25
LES VIEUX RHUMS	
APPLETON ESTATE EXTRA	28
HAVANA CLUB ANEJO 7 ANS	28
HOLEY DOLLAR GOLD	25
GOSLING'S BLACK	25
SANTA TERESA 1796	25
FOURSQUARE SPICED RUM	25
ZACAPA 23 ANS	30
J.M. MILLÉSIMÉ	60

BAR SOIR

5, rue de la Paix
75002 Paris, France

TELEPHONE + 33 1 58 71 12 34
FACSIMILE + 33 1 58 71 12 35

LES WHISKIES 5 CL

€

BLEND ÉCOSSAIS

FAMOUS GROUSE	22
J&B	22
DEWAR'S 12 ANS	26
CHIVAS REGAL 12 ANS	26
DIMPLE 15 ANS	26
JOHNNY WALKER BLACK LABEL	26
JOHNNY WALKER BLUE LABEL	65

IRLANDE

BUSHMILLS ORIGINAL	22
BLACK BUSH	22
REDBREAST 12 ANS	25
BUSHMILLS 16 ANS "THREE WOODS"	26

TENNESSEE

JACK DANIEL'S	24
GENTLEMAN JACK	24

BOURBON

BUFFALO TRACE	23
RITTHENHOUSE RYE	24
MAKER'S MARK	23

CANADA

CANADIAN CLUB	23
CROWN ROYAL	25

JAPON

NIKKA MIYAGIKYO 15 ANS	32
NIKKA YOICHI 20 ANS	60
NIKKA YOICHI SINGLE CASK 1987	45
SUNTORY YAMAZAKI 12 ANS	26
SUNTORY HIBIKI 17 ANS (BLEND)	32

BAR SOIR

5, rue de la Paix
75002 Paris, France

TELEPHONE + 33 1 58 71 12 34
FACSIMILE + 33 1 58 71 12 35

LES SINGLE MALTS ECOSSAIS 5 CL

	€
LOWLANDS	
AUCHENTOSHAN 12 ANS	26
GLENKINCHE DISTILLERS LIMITED EDITION	26
CAMPBELTOWN	
SPRINGBANK 15 ANS	28
LONGROW 10 ANS	28
ISLE OF JURA	
ISLE OF JURA SUPERSTITION	26
ISLE OF ARRAN	
ARRAN 10 ANS	25
ISLE OF ORKNEY	
SCAPA GORDON & MACPHAIL'S MILLÉSIMÉ 1993	26
HIGHLAND PARK 18 ANS	26
ISLE OF SKYE	
TALISKER 18 ANS	28
TALISKER 25 ANS	55
ISLE OF ISLAY	
ARDBEG UIGEADAIL	28
ARDBEG AIRIGH NAM BEIST 1990	35
LAPHROAIG QUARTER CASK	26
CAOL ILA DISTILLERS LIMITED EDITION	26
LAGAVULIN 12 ANS	26
LAGAVULIN DISTILLERS LIMITED EDITION	26
BOWMORE 25 ANS	85

BAR SOIR

5, rue de la Paix
75002 Paris, France

TELEPHONE + 33 1 58 71 12 34
FACSIMILE + 33 1 58 71 12 35

	€
HIGHLANDS	
GLENMORANGIE NECTAR D'OR	26
GLENMORANGIE 18 ANS	33
OBAN D.E	26
BALBLAIR 1997	26
ABERFELDY 21 ANS	28
CLYNELISH 1973	40
OLD PULTENEY 21 ANS	45
BRORA 30 ANS	120
SPEYSIDE	
GLENFIDDICH 12 ANS	23
GLENFIDDICH 21 ANS GRAN RESERVA	35
GLENFIDDICH 40 ANS	240
MACALLAN 15 ANS FINE OAK	28
MACALLAN 30 ANS FINE OAK	130
BALVENIE 15 ANS	28
BALVENIE 21 ANS	35
GLEN GRANT 1965	80
BENRIACH 10 ANS	23
CRAGGANMORE D.E	23
GLENROTHES SPECIAL RESERVE	23
KNOCKANDO 18 ANS	26
CARDHU SPECIAL CASK RESERVE	26
BENROMACH ORGANIC	26
ABERLOUR A BUNADH	26
GLENFARCLAS 15 ANS	26
MORTLACH 15 ANS	26
GLENLIVET 18 ANS	28

BAR SOIR

5, rue de la Paix
75002 Paris, France

TELEPHONE + 33 1 58 71 12 34
FACSIMILE + 33 1 58 71 12 35

LA PART DES ANGES

LES COGNACS

	€	€
	2 CL	5 CL
REMY MARTIN VSOP	24	
HENNESSY FINE	24	
LES ANTIQUAIRES DU COGNAC :		
LEOPOLD GOURMEL L'AGE DES FLEURS	15	30
DELAMAIN VESPER	20	40
HENNESSY XO	23	45
REMY MARTIN XO	23	45
PETITE CHAMPAGNE	30	60
LHERAUD PETITE CHAMPAGNE 1973	30	75
LHERAUD BORDERIES 1970	30	75
LHERAUD GRANDE CHAMPAGNE 1969	32	80
GRANDE CHAMPAGNE	35	70
REMY MARTIN EXTRA	35	70
MOYET TRES VIELLES BORDERIES	44	110
HENNESSY PARADIS	52	130
L'OR DE MARTELL	76	190
HENNESSY RICHARD	88	220
REMY MARTIN LOUIS XIII	124	310

LES ARMAGNACS

LACQUY 1993	15	30
LACQUY RESERVE EXCEPTIONNELLE	20	50
LACQUY 1977	22	55
LACQUY 1961	36	90
YVAN AUBAN 1942	50	100
BARON GASTON LEGRAND 1945	64	160
BARON GASTON LEGRAND 1918	116	290

LES CALVADOS

GROULT 15 ANS	13	25
CHATEAU DU BREUIL FUT 156, 12 ANS	13	25
CHATEAU DU BREUIL ROYAL 25 ANS	17	35

BAR SOIR

5, rue de la Paix
75002 Paris, France

TELEPHONE + 33 1 58 71 12 34
FACSIMILE + 33 1 58 71 12 35

€

21€

LES LIQUEURS

5 CL

AMARETTO DI SARONNO	
CHAMBORD	
BAILEY'S	
ST GERMAIN	
LIQUEUR 43	
MOZART CHOCOLAT BLANC	
MANZANA GIFFARD	
GET 27	
GET 31	
LIMONCELLO PALLINI	
GRAND MARNIER	
COINTREAU	
DRAMBUIE	
SOUTHERN COMFORT	
BENEDICTINE	
PASSOA	
NAVAN	
MALIBU	
KAHLUA	
SOHO	
MIDORI	
SAMBUCA	
ANISETTE MARIE BRIZARD	
FERNET BRANCA	
BRANCA MENTA	
FRANGELICO	
PAMA POMEGRANATE	
CHAR TREUSE VERTE VEP	28€
CHAR TREUSE JAUNE VEP	28€

LES GRAPPAS

5 CL

PO DI POLI "TRAMINER"	25€
"SARPA RISERVA"	25€
JACOPO POLI AMOROSA "VESPAIOLO"	28€
JACOPO POLI AMOROSA "TORCOLATO"	28€

LES EAUX DE VIE BLANCHES

5 CL

FRAMBOISE ETIENNE BRANA	25€
POIRE WILLIAM ETIENNE BRANA	25€
VIEILLE PRUNE ETIENNE BRANA	25€

LES THES NATURE CLASSIQUES
SELECTION PAR BETJEMAN & BARTON
(TEA SELECTION BY BETJEMAN & BARTON)

11€

THE VERT GENMAISHA (JAPON)

MELANGE DE THE VERT, DE RIZ TORREIFIE ET DE MAÏS SOUFFLE. IL DONNE UNE LIQUEUR BRUNE CLAIRE AU GOUT LEGEREMENT SALE ET DOUX. A DÉGUSTER NATURE.

A BLEND OF GREEN TEA, ROASTED RICE AND CORN. THIS GIVES A CLEAR BROWN LIQUOR WITH A SOFT SALTY TASTE. BEST TASTE IT WITHOUT MILK OR SUGAR.

THÉ VERT LUNG CHING (CHINE)

UN THÉ VERT DE CHINE TRÈS PARFUMÉ. SON NOM VEUT DIRE "PUITS DU DRAGON". SEULS UNE FEUILLE ET LES BOURGEONS SONT CUEILLIS, CE QUI DONNE UNE INFUSION COULEUR JADE, LONGUE EN BOUCHE. IL EST FAIBLE EN THEINE MAIS TRES VITAMINE ET TONIFIANT. IL SE DÉGUSTE NATURE.

A GREEN CHINESE TEA STRONGLY PERFUMED. THE NAME MEANS "THE SHAFT OF THE DRAGON". JUST ONE LEAF AND THE BUD ARE HARVESTED, WHICH GIVES A JADE COLOURED INFUSION, LONG IN THE PALATE. THIS TEA IS NOT RICH WITH THEINE BUT IS TONING AND RICH IN VITAMINS. IT IS BETTER DRUNK WITHOUT MILK OR SUGAR.

MOKALBARI EAST (ASSAM)

CE PETIT JARDIN DONNE UN THÉ À L'INFUSION FONCÉE, RICHE EN TANINS MAIS SANS AMERTUME. A DÉGUSTER ACCOMPAGNÉ D'UN NUAGE DE LAIT FROID.

THIS GARDEN GROWS DARK INFUSION TEA, RICH WITH TANNINS BUT NOT BITTER. TO BE FULLY APPRECIATED, IT SHOULD BE DRUNK WITH COLD MILK.

YUNNAN DIAN HONG (CHINE)

C'EST CERTAINEMENT L'UN DES MEILLEURS THES DE YUNNAN, RECOLTE SUR LES PLATEAUX DE GUIZHOU, LA PLUS ANCIENNE REGION DE PRODUCTION DE THE AU MONDE. SEULS SONT RECOLTES LES TRES JEUNES FEUILLES ET LES BOURGEONS. PARFUM TYPIQUE DES THÉS D'ALTITUDE.

IT IS DEFINITELY ONE OF THE BEST TEAS OF YUNNAN, HARVESTED ON THE PLATTERS OF GUIZHOU, ONE OF THE OLDEST TEA PRODUCING REGIONS IN THE WORLD. ONLY THE YOUNG LEAFS AND THE BUDS ARE USED. THE TASTE IS TYPICAL OF THE TEAS OF HIGH ALTITUDE.

DARJEELING TUKVAR (INDE)

UN TRES GRAND JARDIN REPUTE POUR SON THE DE CARACTERE, ROND EN BOUCHE. IL EST TRES AROMATIQUE ET IDEAL POUR LE PETIT-DEJEUNER. A DÉGUSTER NATURE.

A HUGE GARDEN FAMOUS FOR ITS CHARACTER TEA, ROUND IN THE PALATE. IT IS VERY AROMATIC AND IDEAL FOR BREAKFAST. IT IS BETTER DRUNK WITHOUT MILK OR SUGAR.

COOP LANKA (CEYLAN)

THE AUX BELLES FEUILLES AUX POINTES DOREES, PARFUM PRONONCE ET FRUITE. EXCELLENT THÉ DU MATIN.

GOLD HEAD LEAF TEA, HIGHLY PERFUMED AND FRUITY. EXCELLENT MORNING TEA.

BREAKFAST ROYAL

MELANGE DE THES DE CEYLAN ET DE CHINE, C'EST LE BREAKFAST ANGLAIS PAR EXCELLENCE. A DÉGUSTER AVEC DU LAIT, AU PETIT-DÉJEUNER.

THIS BLEND OF CEYLON AND CHINA TEAS IS A PERFECT EXAMPLE OF THE ENGLISH BREAKFAST. IT CAN BE ENJOYED WITH MILK AT BREAKFAST.

THE DETHEINE (CEYLAN)

SE CONSOMME DU MATIN AU SOIR AVEC UNE RONDELLE D'ORANGE ET UNE GOUTTE DE LAIT.

CAN BE CONSUMED ANYTIME OF THE DAY ALONG WITH A SLICE OF ORANGE AND A BIT OF MILK.

BAR SOIR

5, rue de la Paix
75002 Paris, France

TELEPHONE + 33 1 58 71 12 34
FACSIMILE + 33 1 58 71 12 35

€

€

LE CAFE

CAFE AMERICAIN, EXPRESSO, DECAFEINE <i>AMERICAN COFFEE, ESPRESSO, DECAFFEINATED</i>	8
CAPPUCCINO, CAFÉ AU LAIT, DOUBLE EXPRESSO <i>CAPPUCCINO, COFFEE WITH MILK, DOUBLE ESPRESSO</i>	11
LATTE MACCHIATO <i>CREAMY COFFEE MILK</i>	11
MOKACCINO <i>BLEND OF CHOCOLATE AND COFFEE</i>	11
CAFÉ LIÉGEOIS <i>COFFEE WITH ICE CREAM & WHIPPED CREAM</i>	14
CAFÉ VIENNOIS <i>COFFEE WITH WHIPPED CREAM</i>	14

LE CHOCOLAT

CHOCOLAT CHAUD OU FROID <i>HOT OR COLD CHOCOLATE</i>	11
CHOCOLAT VIENNOIS <i>CHOCOLAT WITH WHIPPED CREAM</i>	14
CHOCOLAT LIÉGEOIS <i>CHOCOLATE WITH ICE CREAM & WHIPPED CREAM</i>	14

LES INFUSIONS

(HERBAL TEA)

CAMOMILLE (CAMOMILE)
TILLEUL (LIME BLOSSOM)
TILLEUL-MENTHE (LIME BLOSSOM WITH MINT)
VERVEINE (LEMON VERBENA)
VERVEINE-MENTHE (LEMON VERBENA WITH MINT)
MENTHE POIVRÉE (PEPPERMINT)

BAR SOIR

5, rue de la Paix
75002 Paris, France

TELEPHONE + 33 1 58 71 12 34
FACSIMILE + 33 1 58 71 12 35

A L'ATTENTION DE NOTRE CLIENTELES

SELON L'ARTICLE R 3353-2 DU CODE DE LA SANTE PUBLIQUE:

«LE FAIT POUR LES DEBITANTS DE BOISSONS DE DONNER A BOIRE A DES GENS
MANIFESTEMENT EN ETAT D'EBRIETE OU AYANT CONSOMME UNE TROP GRANDE QUANTITE
D'ALCOOL, OU DE LES RECEVOIR DANS LEURS ETABLISSEMENTS EST PUNI DE L'AMENDE
PREVUE POUR LES CONTRAVENTIONS DE LA 4E CLASSE»

EN CONSEQUENCE, ET AFIN DE PRESERVER LA TRANQUILITE ET LA SANTE DE NOTRE
CLIENTELE, LA DIRECTION SE RESERVE LE DROIT DE REFUSER DE SERVIR DE L'ALCOOL A DES
CLIENTS DONT ELLE CONSIDERERAIT QU'ILS SONT EN ETAT D'EBRIETE OU AYANT TROP
CONSOMME DE BOISSONS ALCOOLISEES.

MERCI DE BIEN VOULOIR NOTER QUE
NOTRE ETABLISSEMENT N'ACCEPTE PAS LES CHEQUES

LA DIRECTION GÉNÉRALE

TO THE ATTENTION OF OUR GUESTS

UNDER THE ARTICLE R 3353-2 OF THE PUBLIC HEALTH CODE:

*“THE FACT FOR BEVERAGE PURVEYORS TO SERVE ALCOHOLIC BEVERAGES TO CLIENTS
UNDER THE INFLUENCE OF ALCOHOL OR TO RECEIVE THEM IN THEIR ESTABLISHMENT IS
PUNISHABLE WITH FINE AS DICTATED BY THE LAW AND STATED IN THE PUBLIC HEALTH
CODE”*

*CONSEQUENTLY, AND TO PRESERVE THE TRANQUILITY AND THE HEALTH OF OUR CLIENTELE,
THE MANAGEMENT OF THE HOTEL DOES RESERVE ITS RIGHT TO SERVE OR NOT ALCOHOL TO
CLIENTS, WHEN IT IS CONSIDERED OR FELT THAT CLIENTS ARE UNDER THE INFLUENCE OF
ALCOHOL, OR HAVE CONSUMED TOO MANY ALCOHOLIC BEVERAGES.*

PLEASE NOTE THAT CHECKS ARE NOT ACCEPTED FOR PAYMENT

THE MANAGEMENT

PARK HYATT PARIS – VENDÔME