



THE BAR  
at  
THE DELAUNAY

SIGNATURE COCKTAILS

**HOLLAND**  
**DELAUNAY MARTINI**

14.75

NUET AQUAVIT, KETEL ONE VODKA,  
AKER DRY APERITIF,  
FINO SHERRY & ABSINTH

An ice-cold Nordic martini served straight from the freezer and poured tableside.



**ITALY**  
**INFERNO**

14.75

HAVANA CLUB 7YR RUM, PUNT E  
MES, CAMPARI, POMEGRANATE,  
CHOCOLATE

Our seasonal twist on a classic Italian negroni combines the richness of Havana Club 7yr Rum with the vibrant flavours of Punt e Mes Vermouth and Campari. A hint of pomegranate and cacao lingers on the finish.



**AUSTRIA**  
**MARRIAGE OF  
MISTAKEN IDENTITY**

14.75

MOZART WHITE CHOCOLATE,  
GREEN CRÈME DE MENTHE,  
BRANCA MENTA, MINT, CREAM

Named after one of Mozart's Marriage of Figaro, this cocktail is equal parts of nostalgia and indulgence. This drink elevates the classic combination of chocolate and mint.



**AUSTRIA**  
**DAWN PATROL**

14.75

COFFEE-INFUSED BULLEIT RYE,  
COCCHI VERMOUTH, LILLET BLANC,  
ORANGE & CHOCOLATE BITTERS

Inspired by both the great American-style cocktail bars and coffee houses in Vienna, this delightful winter cocktail is our seasonal play on the classic Manhattan.



**POLAND**  
**MERCY BROWN**

14.75

BATANGA TEQUILA BLANCO,  
CASAMIGOS MEZCAL, APEROL,  
PEACH, COINTREAU, LIME

Inspired by Krakow's speakeasy burlesque bar, mezcal and tequila are mixed with the easy-going flavours of Aperol and peach to make a fresher-style cocktail.



**HUNGARY**  
**MIDNIGHT OIL**

14.75

2 DRIFTERS SPICED RUM, SASSY FINE  
CALVADOS, LEMON,  
WINTER SPICES, FOAM

Drawing inspiration from the famed New York Café in Budapest, a combination of 2 Drifters Spiced Rum and Sassy Fine Calvados with their rich flavours warms up the season with the addition of winter spices.



CLASSIC COCKTAILS

**1852 - BRANDY CRUSTA - 14.50**

**MARTELL VS COGNAC, COINTREAU, MARASCHINO, LEMON, BITTERS**

Invented by an Italian bartender named Joseph Santini in New Orleans, the Brandy Crusta was one of the city's first true calling card cocktails.



**1881 - BIJOU - 15.00**

**TANQUERAY 10 GIN, ANTICA FORMULA VERMOUTH, GREEN CHARTREUSE, ORANGE BITTERS**

French for 'Jewel', the Bijou is a crisp and herbaceous riff on a Negroni.



**1910 - BOBBY BURNS - 15.50**

**JOHNNIE WALKER BLACK LABEL 12YR SCOTCH, COCCHI TORINO VERMOUTH, BENEDICTINE, ABSINTH**

One of the great classic cocktails made with Scotch whisky and named after the 18th Century Scottish poet, the Bobby Burns is a must-try for Manhattan and Old-Fashioned lovers.



**1937 - 20TH CENTURY - 14.50**

**NO3 GIN, LILLET BLANC, CRÈME DE CACAO, LEMON**

Back when train travel was the premier method of travel, a passenger train called the '20th Century Limited' had it all, from a barbershop to an in-house maid service. This classic from 1937 mellows the sharp combination of gin and lemon with the smoothness of Crème de Cacao.



**1962 - CHARLIE CHAPLIN - 14.50**

**PLYMOUTH SLOE GIN, APRICOT, LIME**

Zesty, fruity and with a deep ruby colour, the Charlie Chaplin is an uplifting aperitif. Named after the great film actor who lived just outside Geneva during the 1960s, this classic cocktail is a glimmer of Old Hollywood.



CHAMPAGNE COCKTAILS

19.75

**ALL THAT JAZZ**

APRICOT EAU-DE-VIE, LEMON, HONEY,  
POMMERY BRUT CHAMPAGNE



**CHAMPAGNE MARTINI**

KETEL ONE VODKA, CHAMPAGNE  
CORDIAL, ORANGE BITTERS,  
POMMERY BRUT CHAMPAGNE



LOW ABV

11.75

**SOUL DE FRAISE**

SUZE, CHAMBERYZETTE A LA FRAISE,  
LIME, FEVER-TREE GINGER ALE



**ORCHARD SPRITZ**

30&40 APPLE APERITIF, FIG & SASSY  
PEAR CIDER



0% ABV

9.75

**HUMMINGBIRD**

EVERLEAF MOUNTAIN, LIME, SPICED  
BERRY SYRUP, FEVER-TREE GINGER BEER



**HAUS-FIZZ**

SEEDLIP GARDEN, ELDERFLOWER,  
GRAPEFRUIT, FEVER-TREE LIGHT TONIC

