



## COCKTAILS

### Classics & Variations

~ 14.00 ~

#### Charlie Chaplin

*sipsmith sloe gin, apricot, lime juice*

#### Hanky Panky

*tanqueray 10 gin, punt e mes, fernet branca*

#### Mezcal Paloma

*casamigos mezcal, lime juice, grapefruit soda, salt*

#### Ruby Adonis

*amontillado sherry, martini rubino, orange bitters*

### Delaunay Favourites

~ 13.50 ~

#### Dutch Dreams

*ketel one vodka, white vermouth, camomile & peach cordial*

#### Hay Fever

*tanqueray gin, bergamot, galliano, lemon juice*

#### Novello

*limoncello, campari, lemon juice, egg white*

#### Cocktail du Monde

*martell VS cognac, lillet blanc, mandarin napoleon, olives*

#### Smoke & Mirrors

*laphroaig islay whisky, mezcal, agave, lemon juice*

#### Café Boulevard

*bulleit bourbon, 30&40 apéritif de normandie, coffee liqueur*

#### Egg Kabarett

*el jimador blanco tequila, pedro ximénez sherry,  
honey, angostura bitters, whole egg*

#### Black Rose

*johnnie walker black whisky, grenadine, peychaud's bitters*

### Sparkling Cocktails

~ 17.75 ~

#### Old Cuban

*havana club 7yr rum, lime juice, mint, angostura bitters,  
pommery brut*

#### Champagne Martini

*ketel one vodka, champagne cordial, orange bitters, pommery brut*

#### Vienna Impérial

*chambord, blaufränkisch, bründlmayer brut*

### Light Alcohol

~ 9.25 ~

#### Spritz Apparent

*lillet blanc, apricot, rhubarb, fever-tree ginger ale*

#### Biergarten

*chamberyette apéritif a la fraise, lime juice, cucumber,  
stiegl weisse bier*

#### Low & Sloe

*rosé vermouth, sipsmith sloe gin, mint, sassy cider 0.0%*

#### Microcar

*dry vermouth, crème de cacao, chocolate bitters*

### Non-Alcoholic

~ 7.25 ~

#### Haus Fizz

*seedlip garden, elderflower cordial, fever-tree tonic, grapefruit bitters*

#### Au Revoir

*pineapple juice, acorn bitter, lemon juice, mint, egg white*

#### Earlday

*earl grey tea, cranberry, fever-tree lemonade*