

SIGNATURE COCKTAILS

Orange Mecanique- 14€

Jameson Whisky, Drambuie, Angostura bitter, Peychaud's bitter, orange zest infusion

- Structured, bitter sweet, citrus -

Clearly the best - 14€

Havana 3y, Havana 7y, Cointreau, lime juice, almond syrup, ginger juice, milk, spices & herbs.

- Surprising, sweet, exotic -

Poison - 14€

Gin Beefeater, White Lillet, Chartreuse verte, aromatic bitter, infused cardamome.

- Dry, strong, herbal -

Low Alcohol Selection

French crush 9€

Suze, Prune bitter, Indian tonic, basil

Ceci n'est pas une bière 11€

Red Lillet, Select Aperitivo, Créole Bitter, Kombucha Passion, Favori rosé Espuma, lime zest

Café des moines 11€

Byrrh, coffee infused Campari, Elixir des moines, Perrier

L'été Summer 11€

Absolut Vodka, orange juice, homemade tonka and rooibos syrup, Supasawa, orange blossom

JALOUSY COCKTAIL COLLECTION

Negroni - 13€

Gin, spicy red Vermouth, Bitter.

- Classic bitter, spiced, sweet -

Old Fashioned - 13€

Bourbon, Whisky, bitter cacao, bitter Angostura, birch sugar.

-Complex, strong, sweet -

Basil Smash - 13€

Foamy or not – have it your way !

Gin, basil macerate, basil sugar, birch syrup.

- Fresh, herbal, sour -

Jalousy Mule - 13€

Vodka, lavender syrup, birch syrup, ginger, Perrier.

- Ginger, floral, refreshing -

Bramble - 13€

Gin, Infused black current, macerated raspberries, strawberry juice and blackberry liquor

-Redfruity, sour, light -

THE CLASSICS

L'Alex-Clusive - 15€

Beefeater Gin, Peachtree liquor, basil syrup, homemade basil syrup, lime, egg white, fresh basil.

- Floral, spicy, fruity -

Our Dry Martini - 13€

Beefeater Gin, Dollin Dry, bitter orange Angostura.

- Dry, experienced palate, close to spirit -

Daiquiri - 13€

Havana 3y, lime, lemon zest syrup.

- Sour, fresh, short drink -

Sours - 13€

Spirit of your choice, lime, cane sugar,

bitter Angostura, egg white .

- Sour, lightly sweet, foamy -

Manhattan - 14€

Jameson, bitter Angostura, Martini Rubino.

- Dry, close to spirit, whisky style -

Aviation - 14€

Beefeater gin, Supasawa, violet, Maraschino liquor.

- Fresh, herbal, sour -

Long Island - 15€

*Beefeater gin, Havana 3y rum, Olmeca blanco tequila, Absolut Vodka,
Cointreau,
Lemon cordial, Chinotto.*

- Surprising, strong, lemonade -

Our Rossini - 15€

Champagne Laurent Perrier Brut, Red fruit distillate

- Fruity, bubbly and chic -

Margarita - 14€

Olmeca blanco, Cointreau, lime.

- Sour, salty, strong, Tequila style -

Espresso Martini - 13€

Absolut Vodka, Tia Maria, espresso.

- Coffee, easy to drink, digestive -

Cosmopolitan - 14€

Absolut Vodka, Cointreau, lime, cranberry juice.

- Strong, lightly fruity and sour, bitter -

Caipirinha - 13€

Capucana cachaça, cane sugar, lime.

- Sour, exotic, crushed ice -

Mojito - 13€

Havana 3y, fresh mint, lime, Perrier.

- Lemonade, fresh, menthol, crushed ice -

Bloody Mary - 13€

Absolut Vodka, lemon, Big Tom

- Spicy, tomato, voluptuous -

Dark & Stormy - 13€

Havana Spiced, lime juice, bitter Angostura, ginger beer.

- Ginger, spicy, long drink, two-level cocktail -

Peniciline - 14€

Jameson whisky, Laphroaig 10y, honey syrup, lime, ginger.

- Spicy, sour, peaty -

The Mocktails

Bleu de toi - 10€

Apple, ginger, lime, mint, blue spirulina and a dash of Ginger Beer.

- Spicy, sweet and healthy -

GinToniets - 10€

Gin Botaniets 0.0%, served with fever tree and rosemary

-Bitter, fun and alcohol free -

Negroniets - 10€

Gin Botaniets 0.0%, Martini Vibrante, Crodino Bitter

-Bitter, fun and alcohol free -