

LES COCKTAILS

RECIPES FOR OUR FRIENDS

1889 AMERICANO Martini Ambrato, Suze, Toasted Pineapple, Vanilla and Fever Tree Light Tonic	16
LINDEN ALLEY Saint-Germain, Suze, Sour Linden Tea and Essential Oil	18
EUGÈNE Rémy Martin VSOP, Mancino Rosso, Mandarin Napoleon, Sandalwood and Salted Prunes	19
ROOM 22 Absinthe Fountain with Seasonal Ingredients, To Be Shared Only Available at the Bar	30
TRINITY Bacardi Ocho, Cacao, Strawberry, Islay Honey Water and Bitters	19
LETTRE À COCO Ketel One, Champagne Cordial, Jasmine, Bergamot and Rose	21
PABLO The Botanist, Tarragon, Orange and Mint Cordial	17
BEAUTY & THE BEAST Ketel One, Saint Germain, Yellow Chartreuse, Strawberry and Fennel Cordial	21
ORPHÉE The Botanist, Mastiha, Greek Yogurt, Clementine and Orgeat Cordial	18
CRICQUET DE MILLY White Cacao, Peppermint Liqueur and Coconut Sorbet	16
TUESDAY ESCAPE Calvados, Frangelico, Cointreau and Apple Shrub	17
HOMMAGE Rémy Martin VSOP, Mancino Rosso, Cherry Heering, Coffee and Cacao Nibs	20

PETITS JEAN MOCKTAILS

LE TILLEUL Sour Linden Tea, Elderflower and Gentian	11
COCTEAU LIMONADE Smoked Pineapple, Vanilla, Gentian Flower topped up with Fever Tree Light Tonic	11

LES COCKTAILS

LES SIGNATURES

TOMATINI The Essence of LPM in a Martini Glass	17
LA PALOMA Ocho Blanco shaken with Pink Grapefruit, Agave infused with Rosemary and Hibiscus topped up with Sparkling Water	17
TONIQUE PROVENÇAL The Botanist with Fresh Garden Herbs, Cucumber and Citrus, The Ultimate Gin & Tonic	17
LA FLEUR FIZZ Saint Germain Spritz with a Dash of Grapefruit Bitters	18
VIEUX CARRÉ Michter's Rye, Rémy Martin VSOP, Mancino Rosso Vermouth, DOM Benedictine, Peychaud & Angostura Bitters, Smoked Mist	19

LES MARTINIS

CÂPRE The Botanist Gin, Fino Sherry, Lillet Blanc, Pickled Caperberry	17
FUMÉE The Botanist Gin, Mancino Secco Vermouth, Smoked Pickled Onion	17

SANS ALCOOL

VITAMIN SEA Pink Grapefruit, Salted Agave Infused with Rosemary & Hibiscus, topped with Sparkling Water	11
CLARIFIED MOJITO Lime and Mint Cordial with Soda	11