

COCKTAILS

SIGNATURE COCKTAILS 14

CAFFE' DEL MARINAIO - *Hot mix from the Adriatic Sailors Tradition* - Rum, Anice Liqueur, Espresso, Cinnamon and citrus peel

WHISKEY HIVE - *The Marriage of Flavours* - Whiskey, Royal Canadian Honey, honeycomb

POINT D'ORGUE - *As the Best part of the Opera* - Amaretto, egg's white, coffee powder

BEFORE DINNER COCKTAILS..... 14

COSMOPOLITAN - *Cheryl Cook in South Beach, Miami, 1958* - Premium Vodka, Cointreau, lime juice, cranberry juice

MANHATTAN - *The Manhattan Club, New York, for Lady Churchill, 1874* - Crown Royal Whiskey, stirred with sweet Vermouth, bitters

MILANO-TORINO FAMILY - *Between Milan and Turin, second half of 1800* - Sweet Vermouth and Campari. Available in its other versions as The Americano and The Negroni

THE MARTINIS - *Mr. Martini, Knickerbocker Hotel, New York, 1910* - Your favourite Gin or Vodka, stirred with or without Vermouth, in any style and version you prefer

ANY TIME COCKTAILS..... 14

AVIATION - *The one and only, from Hugo Ensslin, 1916* - London Dry Gin, fresh lemon juice, Maraschino and Crème de Violette

OLD FASHIONED - *Popularized at the Pendennis Club, Louisville, Kentucky, 1928* - Bourbon or your favourite Whiskey, sugar cube, orange slice and Angostura

RAMOS GIN FIZZ - *Henry C. Ramos, Meyer Restaurant, New Orleans, 1888* - London Dry Gin, fresh lemon and lime juice, egg's white, cream, sugar and soda

SCREWDRIVER - *Origin lost in time. The engineer inventor actually used to stir it with a screwdriver. Around 1920* - Premium Vodka, Fresh Orange Juice

SAZERAC - *Antoine Amédée Peychaud, Sazerac House, New Orleans, 1850* - Bourbon, sugar cube, Peychaud's Bitter, Pastis

WHISKEY SOUR - *Thousands of different versions, but near the creation of the Bourbon itself, around 1800* - Bourbon or your favourite Whiskey, egg's white, fresh lemon juice, sugar

AFTER DINNER COCKTAILS 14

BRANDY ALEXANDER - *Royal Family Wedding, London, 1922* - Cognac, crème de cacao and cream

SIDE-CAR - *Harry MacElhone, Harry's New York Bar, Paris, 1931* - Cognac, Cointreau and fresh lemon juice

STINGER - *Uncertain origins, the first information were found on a cocktail guide in 1915* - Cognac and mint liquor

CHAMPAGNE COCKTAILS..... 14

TINTORETTO - *Giuseppe Cipriani, Harry's Bar, Venice, 1948* - Pomegranate fresh juice topped with Prosecco

CHAMPAGNE COCKTAIL - *Mr. John Dougherty, New York, 1889* - Sugar cube with Angostura Bitters, Cognac and Champagne

FRENCH 75 - *MacGarry, Buck's Club, London, during WWI* - London Dry Gin, sugar, fresh lemon juice and Champagne

GRAND MIMOSA - *Ritz Hotel, Paris, 1925* - Fresh orange juice, topped with Champagne and crowned with Grand Marnier

KIR ROYAL - *Felix Adrien Kir, Dijon, 1950* - Crème de Cassis topped with Champagne

APPETIZERS

JERUSALEM ARTICHOKE SOUP 10

parsley pistou, crème fraîche, flax cracker

DUCK LIVER PATE 16

brioche, concord grape mustard, roasted grapes

SMOKED SALMON GRAVLAX 16

radish, fennel and celery slaw, citrus

MUSHROOM TOAST 14

sourdough, wild mushrooms, crème fraîche, garlic confit, fresh herbs

SQUASH SALAD 14

roasted squash, ricotta, mustard greens, pickled mushroom, wild rice

BEEF TATAKI 18

rare tenderloin, watercress, sesame, enoki mushrooms

MAINS

DUCK BREAST 34

charred endive, celeriac puree, roasted fig, tamarind jus

MOULES PROVENCAL 24

tomato, fennel, pernod, sourdough

TROUT NOISETTE 30

buerre noisette, green beans, almonds, lemon

CAVATELLI GORGONZOLA 26

brussel sprouts, speck, pine nuts

BRAISED VEAL CHEEKS 32

Robuchon potatoes, carrots, parsnip chips

DESSERTS

CHEESE PLATE 1PC/8, 3PC/22

housemade crackers, fruit, honeycomb

BRULE LEMON TART 10

blueberry compote, crème fraîche

TARTE TATIN 10

crème anglaise

POT AU CRÈME PROFITEROLES 9

salted caramel

ASSORTED COOKIES 9