

*Senator*  
WINEBAR



## COCKTAILS

- SIGNATURE COCKTAILS** ..... 14
- TOP O' THE SENATOR** - *Starting the night, bringing You Back in Time* - Famous Grouse, Amaro Averna, Angostura bitter; egg's white
- 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
- FINALE** - *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
- 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 fraiche, flax cracker*
- DUCK LIVER MOUSSE** ..... 16  
*brioche, concord grape mustard, pickled cherries*
- SMOKED SALMON GRAVLAX TARTARE** ..... 16  
*pumpernickel, cucumber, dill, cream cheese, red onion*
- MUSHROOM TOAST** ..... 14  
*sourdough, wild mushrooms, crème fraiche, garlic confit, fresh herbs*
- PORCINI OMELETTE** ..... 18  
*three free range eggs, porcini mushroom, chives*
- CAVATELLI GORGONZOLA** ..... 20  
*brussel sprouts, speck, pine nuts*

## MAINS

- DUCK BREAST** ..... 32  
*charred endive, celeriac puree, roasted fig, tamarind jus*
- RAINBOW TROUT**..... 32  
*pistachio crust, dungeness crab, crab butter; asparagus, lentils*
- COQ AU VIN** ..... 28  
*organic heritage chicken, mushroom, pinot noir; sourdough*
- PEPPER CRUSTED NEW YORK STRIP** ..... 38  
*cognac sauce, potato pave, green beans*
- BRAISED VEAL CHEEKS**..... 34  
*whipped potatoes, baby carrots, parsnip chips*

## DESSERTS

- CHEESE PLATE** ..... 1pc/8, 3pc/22  
*crackers, fruit, honeycomb*
- BRULE LEMON TART** ..... 10  
*blueberry compote, crème fraiche*
- TARTE TATIN** ..... 10  
*crème anglaise*
- RICE PUDDING** ..... 10  
*salted caramel mousse, nougatine*
- CHOCOLATE SOUFFLE** ..... 10