

ART DECO GRAND TOUR (6TH LEG) COCKTAILS

14.50€

BLOOMING BLOSSOM

Beefeater Pink Gin, St. Germain Elderflower Liqueur, lime, sugar, egg white, Jane Ventura Cava
Luxurious breakfast. Getting pampered at the Grand Hôtel, you deserve it. Silky-smooth & Stylish.

GUILLERMO

Havana Club 3 YO Rum, Ricard Pastis de Marseille, mint lime, sugar, soda water
La Habana Vieja. My terrace is not La Bodeguita de Medio, but I do know how to whip up a cocktail or two! Fresh & Mojito-ish.

FLAT IRON REMEDY

Naked Grouse Whisky, Lagavulin 16 YO Whisky, honey, ginger
Damn flu! It's 1934 and winter in New York. Luckily my cabinet is full of medicine... Refreshing & Warming.

SMOKY MARTINI

Gustav Forest Gin, Martini Riserva Speciale Ambrato Vermouth, birch smoke
Early aperitifs. Time stands still in the summer cottage during winter. Just checking everything is in place. Clean & Smooth.

LA NORMANDIE

Pere Magloire VSOP Calvados, H by Hine Cognac, apple, cinnamon, sugar
Deauville, France. I'm enjoying the fruits of the harvest as locals are getting ready for the winter. Autumnal & Warm.

LAST MOVE

Mezcal Union, Olmeca Reposado Tequila, Chartreuse Verte Liqueur, Maraschino Liqueur, lime, sugar
At the chess club. I'm not getting any better with my playing, but it gets more fun after each drink. Crispy & Herbal.

BLOODHOUND II

Cointreau Blood Orange Liqueur, Cynar Bitter Liqueur, raspberry, lemon, sugar, soda water
The hounds inside of me are not leaving me alone. Sometimes life is bitter, as this cocktail! Bitter & Fruity.

TODDY THYME (HOT) (NON-ALC. UPON REQUEST)

Tanqueray Gin, O.P. Anderson Aquavit, black currant, thyme, lemon, sugar
Time for the daily vitamins. Nordic and international flavors combined, this really warms me up! Hot & Local.

NON-ALCOHOLIC COCKTAILS 9.00€

GREEN GARDEN

Seedlip Garden 108, mint, apple, lime, sugar, soda water
Crisp & Fruity.

RED GARDEN

Seedlip Spice 94, raspberry, cranberry, lemon, sugar, ginger
Fresh & Tall.