



LES SIGNATURES DU GENIE

MEDIUM DRINK

VIVE LE VENT : 22 CL

WE KEEP A BIT OF THE CHRISTMAS VIBE WITH A MIXTURE OF EAU DE VIE, CINNAMON AND CHESTNUT, SERVED CHILLED WITH CITRUS.

13 €

L'AFFAIRE FUMEUSE : 20 CL

IN A GLASS SMOKED, LIKE NEAR A FIREPLACE, A MIX OF COGNAC, APPLE, ORANGE AND ELDERBERRY AWAITS YOU TO KEEP YOU WARM

12 €

MARÉE NORDIQUE : 20 CL

SOME VODKA AND ET MIX OF CITRUS FRUITS WITH SOME TONIC IS DOCKED IN YOUR GLASS WITH A PINCH OF SEA SALT

12 €

SHORT DRINK

LE GALA : 15 CL

A BASE OF GIN INFUSED WITH CUCUMBER, MIX WITH VIOLET AND CHERRY SYRUP AND ALSO CRANBERRY WITH A FINAL TOUCH OF HOMEMADE RED FRUIT BITTER

12 €

LE SINGLE MALT CAPPUCCINO : 15 CL

EVERYTHING IS SAID IN THE TITTLE: A MILK FROTH PERFUME WITH WHISKEY AND A PINCH OF NUTMEG. A LAYER OF HONEY ON THE INSIDE OF THE CUP COMPLETE THE WHOLE THING WITH A COFFEE.

12 €

LE COIN DE JARDIN : 12 CL

A RHUBARB INFUSED RUM WITH LIME, BASIL AND MINT. A WHITE LILLET IS ALSO WALKING AROUND THIS CORNER.

12 €

LONG DRINK

GOODBYE ANGELS : 27 CL

A BIT OF TEQUILA AND WHITE PORTO WITH PINEAPPLE, ORANGE AND COCONUT FOR A SUMMERY TASTE IN ADVANCE

13 €

LE BOUT DE TERROIR : 23 CL

CALVADOS, BENEDICTINE, PEAR BRANDY AND A PINCH OF THYME MAKES A FRENCHIE DRINK ELONGATED WITH TONIC

12 €

LA CONSTELLATION : 30 CL

THE SIGNATURE COCKTAIL OF LE GÉNIE: THE MEETING OF RASPBERRY AND LEMON WITH LILLET AND VERMOUTH. ALL COMPLETED WITH CHAMPAGNE AND FEW BIT OF BLUE CURAÇAO

16 €

MOCKTAILS

LA FORET POURPRE : 25CL

A MELI-MELO OF FOREST FRUITS, TOPPED WITH HOMEMADE VANILLA LEMONADE, DESIGNED TO QUENCH YOUR THIRST

8 €

LE BARBE À PAPA : 18CL

WHEN SOME CHERRY AND LEMON MEET WHIPPED CREAM (YES YOU READ THAT RIGHT) WICH GIVES A MERINGUE AND FRUITY MIXTURE

8 €

LA MARTINI SACHER : 15 CL

A MIXTURE OF ORANGE AND APRICOT JUICE GARNISHED WITH A HOMEMADE CHOCOLATE SYRUP. A MARTINI LOOK BUT WITHOUT ALCOHOL

8 €