

<b>TEA</b>		<b>5</b>
<b>COFFEE</b>		
Espresso		<b>5</b>
Double		<b>6</b>
Café		<b>5</b>
Latté		<b>5.5</b>
Cappuccino		<b>5.5</b>
Flat White		<b>6</b>
Jameson Irish Coffee		<b>14</b>
Baileys Latté		<b>14</b>
<b>SOFT</b>		
Henniez Bleu / Vert	<i>1l</i>	<b>9</b>
Henniez Bleu / Vert	<i>33cl</i>	<b>6</b>
Coca-Cola	<i>33cl</i>	<b>6</b>
Coke Zero	<i>33cl</i>	<b>6</b>
Sprite	<i>33cl</i>	<b>6</b>
Ice Tea Lemon	<i>33cl</i>	<b>6</b>
Ramseier	<i>33cl</i>	<b>6</b>
Red Bull		<b>5</b>
Orange Juice		<b>5</b>
Pineapple Juice		<b>5</b>
Grapefruit Juice		<b>5</b>
<b>MOKTAILS</b>		
<b>Abbey Road</b> - lemon, ginger, cucumber, mint, apple juice		<b>10</b>
<b>Goa</b> - grapefruit/apple, orgeat, sugar, white eggs		<b>10</b>
<b>Mojito</b>		<b>10</b>



# DRINKS MENU

<b>DRAFT</b>	S/L
<b>Cobra Beer</b> - an Anglo-Indian classic - 4.3%	6/9
<b>Guinness IPA</b> - fresh and full of flavour - 5.0%	6/9
<b>Gunpowder Pale Ale</b>	6/9

<b>PITCHERS &amp; TOWERS</b>	1.5l/3l/5l
<b>Cobra Beer</b> - 4.3%	26/52/84
<b>Guinness IPA</b> - 5.0%	26/52/84
<b>Gunpowder Pale Ale</b> - 5.2%	26/52/84

<b>BOTTLES</b>	
<b>1936</b> - Swiss Blonde - 5.0%	33cl 8
<b>Magners</b> - Irish cider - 4.5%	33cl 8
<b>Feldschlösschen sans alcool</b> - 0.0%	33cl 8

<b>WHITE</b>	1dl/75cl
<b>Fendant Ravanay Cave de la Pleine Lune</b> - CH	5/35
<b>Sauvignon Blanc</b> - FR	6/40
<b>Petite Arvine Cave Crettenand</b> - CH	7/47
<b>Chardonnay Macon-Cruzille Château Demessey</b> - FR	-/41
<b>Bourgogne Pouilly-Fuissé</b> - FR	-/79

<b>RED</b>	1dl/75cl
<b>Merlot Solea Cellaro</b> - IT	5/35
<b>Malbec Le vilain p'tit rouge</b> - FR	6/40
<b>Pinot Noir Réserve Domaine Cornulus</b> - CH	6/40
<b>Cornalin Rouge du Pays Maurice Zufferey</b> - CH	-/57
<b>Bourgogne Côte Chalonnaise Domaine de la Monette</b> - FR	-/60
<b>Bordeaux Le Médoc de Cos d'Estournel</b> - FR	-/99

<b>ROSÉ</b>	1dl/75cl
<b>Dôle Blanche Gérald Besse</b> - CH	5/35
<b>"Studio" by Miraval</b> - FR	7/49

<b>CHAMPAGNE &amp; PROSECCO</b>	1dl/75cl
<b>Perrier-Jouët</b> - FR	120
<b>Mumm Grand Cordon</b> - FR	14/99
<b>Prosecco</b> - IT	7/45

<b>SPRITZ &amp; PIMM'S</b>	
<b>Apérol Spritz</b>	14
<b>Spritz St. Germain</b>	14
<b>Spritz Limoncello</b>	14
<b>Hugo</b>	14

<b>SPIRITS</b>	2cl/4cl
<b>Absolut Vodka</b>	7/14
<b>Havana 3 White Rum</b>	7/14
<b>Havana Especial Rum</b>	7/14
<b>Ballentines Whisky</b>	7/14
<b>Jack Daniel's Tennessee Whiskey</b>	7/14
<b>Olmeca Tequila</b>	6/12
<b>Olmeca Gold Tequila</b>	6/12
<b>Jägermeister</b>	6/12
<b>Chartreuse</b>	7/12
<b>Abricotine</b>	6/12
<b>Williamine</b>	6/12
<b>FOR A MIXER</b>	+2

<b>GINDEX</b>	
<b>Gunpowder Irish Gin</b> - pink grapefruit & lemon	20
<b>Ophir London Dry</b> - deseeded red chili & ginger	20
<b>Mombasa Club Dry Gin</b> - star anise and cinnamon	20
<b>Elephant Gin</b> - apple	20
<b>Monkey 47 Gin</b> - rosemary	20
<b>Hendriks Gin</b> - cucumber	20
<b>Ibex Chilli</b> - deseeded red chili & ginger	20
<b>Beefeater</b> - lime	20

<b>CLASSIC COCKTAILS</b> *ask your waiter	
<b>Mojito, Margarita, Long Island, Sour, Caipirihna, Dark &amp; Stormy, Daiquiri ...</b>	16

<b>SIGNATURE COCKTAILS</b>	
<b>Mumbai Martini</b> - Kahlua, Absolut vanilla & coffee	18
<b>Gypsy Soho</b> - vodka, lychee liquor, egg white, lemon juice, grapefruit juice, suger syrup	18
<b>Rising sun</b> - Sloe gin, peach liqueur, lime juice, pomegranate	18
<b>G &amp; Tea</b> - Hendricks, lemon juice, jasmine tea bag, black pepper, cucumber slices	20
<b>Karma Sutra</b> - Dark rhum, Amaretto, orgeat, pineapple and lime juice	18

<b>DIGESTIVES</b>	2cl/4cl
<b>Talisker 10 Year</b>	8/16
<b>Balvenie 12 Year Double Wood</b>	9/18
<b>Camus Cognac Ile de Ré</b>	10/20
<b>Altos Tequila Reposado</b>	8/16
<b>Get 27</b>	6/12
<b>Limoncello</b>	6/12
<b>Baileys</b>	6/12
<b>Abricotine</b>	6/12
<b>Williamine</b>	6/12
<b>Moitié-Moitié</b>	6/12
<b>Vieille Prune</b>	7/14
<b>Vieille Orange</b>	7/14

**HAPPY HOUR**  
**17H00-18H00**