

LES APERITIFS

VODKA	5Cl	70Cl	175Cl
Reyka	12	160	-
Tito's Handmade	13	180	-
Stolichnaya Elit	13	180	440
Haku	13	180	-
Crystal Head, Gluten Free	14	190	-
Nikka Coffey	14	190	-
Grey Goose	15	200	440 ^(150cl)
Beluga Noble	15	200	440 ^(150cl)
Belvedere	15	200	500
Ciroc	15	200	500

GIN	5Cl	70Cl	175Cl
Gin Mare	12	160	410
Opihr	12	160	-
G Vine	12	160	-
The Botanist Islay	13	180	-
Aoratos Dry	13	180	-
Whitley Neill	14	190	-
Citadelle	14	190	-
Gardener	15	200	-
Hendrick's	15	200	500
Tanqueray N° TEN	15	-	-
Monkey 47	15	150 ^(50cl)	-
Etsu Handcrafted	15	200	-
Etsu Double Yuzu	15	200	-
Etsu Double Orange	15	200	-
Etsu Pacific Ocean Water	15	200	-

All prices are in Euro and inclusive of taxes.

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RUM	5CL	7OCL	15OCL
Sailor Jerry Spiced	12	-	-
Zacapa 23yrs	15	200	-
El Dorado 15yrs	15	200	-
El Dorado 21yrs	19	260	-
Zacapa Cent XO	25	340	-
El Dorado 25yrs	108	-	-

TEQUILA	5CL	7OCL	15OCL
Patrón Silver	12	160	-
Patrón Reposado	13	180	-
Patrón Añejo	15	200	-
Jose Cuervo Reserva de la Familia, Extra Añejo	23	320	-
Clase Azul Silver	40	420	-
Clase Azul Reposado	55	640	-
Clase Azul Durango Mezcal	115	1300	-
Clase Azul Añejo	190	2300	-

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WHISKY

WHISKY	5CL	70CL
Woodford Reserve, Rye	12	160
Jack Daniel's Single Barrel	14	190
Maker's Mark, Bourbon	15	200

JAPANESE WHISKY

Nikka Days	13	-
Nikka Coffey Grain	19	-
Nikka Tailored	27	-
Hibiki Harmony Master's Select	32	-
Yamazaki 12yrs	62	-

SCOTCH BLENDED WHISKY

Johnnie Walker Black Label	11	150
Chivas 18yrs	14	190
Johnnie Walker Blue Label	38	530
Chivas 25yrs	60	830

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SCOTCH SINGLE MALT WHISKY	5CL	70CL
Glenfiddich 12yrs	11	150
Lagavulin 16yrs	15	-
Glenfiddich 18yrs	18	250
Dalmore 15yrs	23	320
Macallan Triple Cask 12yrs	25	350
Macallan Double Cask 15yrs	36	500
Bunnahabhain 18yrs, Single Islay	42	-
Macallan Double Cask 18yrs	80	1120
Dalmore 21yrs Malt	137	-

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BRANDY 5Cl

Metaxa 12 Stars	16
Metaxa Private Reserve	25
Metaxa Aen, 3 rd Generation	390

COGNAC

Hennessy VS	11
Hine Antique XO 1 ^{er} Cru	31
Hennessy XO	42
Delamain XO Vesper	43
Courvoisier XO	54
Hennessy Paradis	142
Louis XIII Grande Champagne AC, Baccarat Crystal	640

LIQUEURS

Filfar Orange	9
Luxardo Limoncello	10
Skinos Mastiha	10
Kahlúa	10
Malibu	10

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COCKTAIL GUIDE

“Gratitude is the fairest blossom which
springs from the soul...”



SIGNATURE COCKTAILS

Pasiflore Éclat	15
Aperol, Clarified Passion Fruit, Fresh Lemon Juice, Prosecco & Passion Fruit Foam	
Lumière de Nuit	15
Belvedere Vodka, Luxardo Limoncello Liqueur, Fresh Lemon Juice, Homemade Mango & Pineapple Cordial, Vanilla Foam	
Es Rosa	15
Bombay Sapphire Gin, Homemade Raspberry Purée, Honey Infused with Rosemary, Saline Solution, Fresh Lemon Juice	
Sueño Lúcido	15
Diplomático Mantuano Rum, Malibu Liqueur, White Chocolate & Orgeat Syrup, Coconut Purée, Fresh Lemon Juice	
L'Élixir des Mers	15
Captain Morgan Spiced Golden Rum, Bitter Truth Falernum Liqueur, Peach Purée, Fresh Lemon Juice, Aperol & Ginger Foam	
The Last Warmth	15
Grey Goose Vodka, Drambuie Liqueur, Passion Fruit Purée, Yuzu Juice, Fresh Lemon Juice, Homemade Chilli Drops	
Frida Mez-Kahlo	15
Patrón Silver Tequila, La Herencia Mezcal, Homemade Watermelon - Agave Syrup, Fresh Basil, Fresh Lemon Juice	
Fallen Petal	15
Four Roses Bourbon Whisky, Disaronno Amaretto, Banana Liqueur, Strawberry Syrup, Fresh Lemon Juice	

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MOCKTAILS

Mint to Be

Tanqueray 0.0%, Kiwi, Orange, Fresh Mint, Top up with Sprite

10

La Belle Bleu

Tanqueray 0.0%, Elderflower Syrup, Blueberry, Fresh Lemon Juice,
Top up with Soda

10

Sunkissed Escape

Tanqueray 0.0%, Passion Fruit, Falernum, Fresh Lemon Juice,
Top up with Pink Grapefruit Soda

10

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BOTTLED BEERS

33CL

KEO	6
Carlsberg	6
Corona	7
Kopparberg	7,5

DRAUGHT BEERS

50CL

KEO	7,5
Carlsberg	7,5
Stella Artois	7,5
Blue Moon	7,5

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STILL & SPARKLING WATER

75CL

Vittel, Still Water

5

San Pellegrino, Sparkling Water

5

Perrier, Sparkling Water

5

SOFT DRINKS

Coca Cola / Coca Cola Zero / Sprite /
Fanta Orange

5

MIXERS

Premium Mixers

3,5

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ALLERGENS LIST | LES APERITIFS



Beverages	Cereals containing gluten	Crustaceans	Eggs	Fish	Peanuts	Soybeans*	Milk	Nuts	Celery	Mustard	Sesame seeds	Sulphur dioxide and sulphites	Lupin	Molluscs
SIGNATURE COCKTAILS														
Pasiflore Éclat							•					•		
Lumière de Nuit	•					•	•					•		
Es Rosa												•		
Sueño Lúcido	•		•			•	•	•				•		
L'Élixir des Mers							•	•				•		
The Last Warmth							•	•				•		
Frida Mez-Kahlo							•					•		
Fallen Petal	•					•	•	•				•		
MOCKTAILS														
Mint to Be														
La Belle Bleu														
Sunkissed Escape								•						
BEERS														
BEERS * except gluten free	•													

* Soybeans (fully refined soybean oil is exempted)

All products are manufactured in the same premises using common equipment making possible the presence of cross-contamination even in products which do not contain allergens. The same applies even if some ingredients are removed from our products in the menu. / Όλα τα προϊόντα παρασκευάζονται στους ίδιους χώρους χρησιμοποιώντας κοινό εξοπλισμό με αποτέλεσμα να είναι πιθανή οποιαδήποτε διασταυρούμενη επιμόλυνση ακόμα και σε προϊόντα που δεν εμφανίζουν αλλεργιογόνους παράγοντες. Το ίδιο ισχύει ακόμα και αν γίνει αφαίρεση συστατικών από τις συνθέσεις που συμπεριλαμβάνονται στο μενού μας.

All information on the table are characteristics of products which were valid from June 2023. Divergence may occur due to change of suppliers, replacement of materials, revision of recipes or even from contamination during the manufacture in the restaurant. / Όλες οι πληροφορίες που συμπεριλαμβάνονται στον πίνακα αποτελούν χαρακτηριστικά των προϊόντων που ήταν σε ισχύ τον Ιούνιο του 2023. Αποκλίσεις μπορεί να υπάρξουν εξαιτίας αλλαγής προμηθευτών, αντικατάστασης υλικών, αναθεώρησης συνταγών ή ακόμα και από επιμόλυνση κατά την παρασκευή στο εστιατόριο.

Consuming undercooked meat or eggs poses a food safety risk and may cause a food-borne illness to the consumer. / Η κατανάλωση ωμών ή όχι καλά μαγειρεμένων κρεάτων ή αυγών ενέχει κίνδυνο για την ασφάλεια των τροφίμων και μπορεί να προκαλέσει τροφιογενή νοσήματα στον καταναλωτή.