

Arthur Orleans

COCKTAILS & TAILORING

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**WELCOMES YOU...**

**HIDDEN & UNCONVENTIONAL DREAMS UPON REQUEST**

*HOUSE RULES*

**NO ADMITTANCE UNDER THE AGE  
OF 18 YEARS OLD**

**ALL PERSONS ARE REQUIRED TO CONSUME**

**CASH PAYMENT SUGGESTED  
FOR BILLS UNDER 30€**

**ONLY ONE CARD PER BILL**

**NO SMOKING & NO ELECTRONIC CIGARETTE  
INSIDE**

**NO PROVOCATIVE OR OFFENSIVE BEHAVIOUR**

**DO NOT DISTURB OUR NEIGHBOURS (NOISE)**

**KEEP THE TOILETS CLEAN**

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COCKTAILS

**SPRING 2023 MENU**

**VENUS BY NIGHT 17€**

Grapefruit Zest Infused Grey Goose Vodka,  
Elderflower Mix, Fino Sherry, Absinthe, Atoumo Bitters

*Floral, Sour, Lightly Bitter*

**WANNA JASMIN WITH YOU 17€**

Sipsmith London Dry Gin, Homemade Jasmin Liqueur,  
Cucumber Shrub, Elderflower Tonic Water

*Fresh, Floral, Sweet & Sour*

**SAGE OUR SOUL (S.O.S) 25€**

Genepi Liqueur, Sage Leaves, Olive Brine,  
Veuve Clicquot Champagne

*Bubbly, Savoury, Herbal*

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## COCKTAILS

### **SMOKEY BLACK FOREST 17€**

Biercée Raspberry Brandy, Mezcal, Pedro Ximenez,  
Chocolate Bitters

*Fruity, Sweet & Smokey*

### **RED BUSH FROM JALISCO 17€**

Fennel Seed Infused Tequila, Strawberry & Rubarb  
Vinegar, Martini Bitter, Rooibos Infusion

*Fruity, Balanced, Sour & Bitter*

### **CARIBBEAN SPRING 17€**

Hennessy VS Cognac, Mount Gay Eclipse Rum, Fernet  
Branca, Kiwi Syrup, Lemon Juice, Homemade Tepache

*Tropical Sweet & Sour, Lightly Herbal*

### **MONKEY'S COCOA BEANS 17€**

Monkey Shoulder Scotch, Martini Rubino Vermouth,  
Pastis & Cocoa Syrup, Cramberry Cordial

*Sweet & Sour, Herbal Touch*

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*MOCKTAILS*

**12€**

**NOT A BEETROOT 12€**

Cucumber Water, Grapefruit Soda & Juice Reduction,  
Hibiscus Syrup, Lemon Juice

*Exotic, Fruity & Balanced*

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**CHAMPAGNES**

	<b>Glass</b>	<b>Bottle</b>
<b><i>Veuve Clicquot Brut</i></b>	<b>17 €</b>	<b>95 €</b>
<b><i>Veuve Clicquot Rosé</i></b>		<b>105 €</b>
<b><i>Ruinart Brut</i></b>		<b>105 €</b>
<b><i>Ruinart Rosé</i></b>		<b>135 €</b>
<b><i>Ruinart Blanc de Blancs</i></b>		<b>145 €</b>
<b><i>Perrier Jouet "Belle Epoque" 2008</i></b>		<b>325 €</b>

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*FINGER FOOD*

***Olive Tapenade, Parmesan & Grissini 14€***

***Burrata & Black Salt 14€***

***Mixed Plate (Charcuterie & Cheese) 25€***

***Assorted Cheese Plate 25€***

***from “ La Fruitière ”***

*(Chaource, Brillat-Savarin, Salva Cremasco,  
Bruzy, Fontina, Bûche de Chèvre)*

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*SOFT DRINKS & BEER*



**FEVER-TREE**  
Tonic Waters

9 €



**PERRIER**

9 €



**VITTEL**

9 €



**FOURCHETTE**  
Beer

9 €

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