

Beer

- DRAUGHT -

CAMDEN HELLS LAGER - 4.6% - 5.0
Classic lager brewed in the heart of London.

CAMDEN PALE ALE - 4.0% - 5.2
Hoppy with grapefruit notes.

- BOTTLES -

1936 LAGER - 4.7%
4.8

ALHAMBRA RESERVA - 6.4%
5.2

GOOSE ISLAND IPA - 5.9%
5.2

SCHOFFERHOFER GRAPEFRUIT - 2.5%
4.0

HEINEKEN ZERO - 0.0%
3.5

BRETON CIDER - 5.00%
5.2

Bar Snacks

SPICED NUTS - 3.0

BREAD AND OIL - 4.0

NOCELLARA OLIVES - 4.0

LEMON & HERB OLIVES - 4.0

MEDITERRANEAN OLIVES - 4.0
Stuffed with sun-dried tomatoes.

SWEET CHILLIES - 4.5
Filled with feta cheese.

Hot Serves

CAFÉ BRULOT - 6.5
Courvoisier VS, Grand Marnier, Espresso.

PARISIENNE HOT CHOCOLATE - 6.5
Hot Chocolate with Grand Marnier,
Kahlua Coffee Liqueur.

IRISH COFFEE - 8.0
Slane Irish Whiskey, Chestnut Liqueur,
Espresso, Bailey's Cream.

DOUBLE ESPRESSO - 2.2

LONG BLACK - 2.7

FLAT WHITE 5OZ - 3.0

CAPPUCCINO 6OZ - 3.0

LATTE 8OZ - 3.0

MOCHA 6OZ - 3.0

HOT CHOCOLATE 8OZ - 3.2
(OAT AND SOY MILK AVAILABLE ON REQUEST)

TEA - 2.5
Breakfast / Green / Chai / Earl Grey /
Peppermint / Mixed Berry

Boards

CHARCUTERIE BOARD - 9.0
Pepper Salami, Serrano Ham, Chorizo,
Fresh Bread, Oil and Balsamic.

CHEESE BOARD - 11.0
Brie, Kick Ass Cheddar,
Villa Verde, Blue D'Auvergne,
fresh bread, sourdough crackers
and fruit.

MEAT AND CHEESE BOARD - 15.0
A combination of the charcuterie
and cheese boards.

PETIT
CAFÉ
du coin

COCKTAILS • VIN • JAZZ



Classic Cocktails

PAPERPLANE - 8.5

The Modern Classic, short but tasty.
Old Forester, Aperol,
Amaro Montenegro, Lemon.

MARGARITA - 8.5

Tequila is the star of the show in this salt rimmed staple.
El Jimador, Cointreau, Lime.

BREAKFAST MARTINI - 8.0

A sweet and refreshing take on the classic martini.
Tanqueray, Cointreau, Lemon,
Orange Marmalade.

MARTINEZ - 9.0

Strong, short and sinkable.
Tanqueray, Martini Rubino,
Luxardo Maraschino,
Angostora Bitters.

BIJOU - 9.0

Light, boozy but delicate.
Tanqueray, Martini Rubino,
Green Chartreuse,
Angostora Bitters,
Orange Bitters

SOUTHSIDE - 9.0

The Mojito's classy cousin.
Quaranteed to refresh
Tanqueray, Lemon,
Sugar, Mint.

CLOVER CLUB - 9.0

A smooth raspberry classic, served straight up.
Tanqueray, Martini Ambrato,
Lemon, Sugar,
Raspberry Jam, Whites.

MARTINI - 8.0

Vodka or Gin / Wet or Dry / Olive or a twist.
Your choice of Kete Onel or Tanqueray 10,
Noilly Pratt.

ESPRESSO MARTINI - 9.0

The modern classic, keeps you going until the end.
Ketel One, Kahlua, Sugar, Double Espresso.

NEGRONI - 8.5

The quintessential bitter Italian cocktail.
Tanqueray, Martini Rubino, Campari.

FRENCH 75 - 9.0

Resfreshing and sparkling, straight from Harry's New York bar in Paris.
Tanqueray, Lemon, Sugar, Prosecco.

OLD FASHIONED - 8.5

Our favourite stirred down Whiskey cocktail.
Woodford Reserve, Sugar,
Angostora Bitters.

DAIQUIRI - 8.0

Bartenders Choice.
Bacardi Carta Blanca,
Lime Juice, Sugar Syrup.

FRENCH MARTINI - 8.5

Intensely fruity and delicious.
Absolut Vanilla, Chambord,
Pineapple Juice.

Please ask your server about classic cocktails, if we have it we will make it.

Our Cocktails

FRAISE DES CHAMPS - 8.5

Bittersweet, summer & fruits.
Sipsmith Sloe, Strawberry Aperol, Lemon, Sugar.

GUADELOUPE - 9

Strong, funky and complex.
Bacardi Ocho, Fino Sherry, Banana Liqueur,
Wray & Nephew, Chocolate.

FLEUR DE CITRON - 8.5

Floral, fresh, zesty.
Tanqueray, Amaro Montenegro,
Lemon, Lavender, Curd.

SEL VIOLETTE - 8.5

Smokey, salty and crisp.
Altos, Vida mezcal, Blueberry, Lime, Agave.

PARISIEN SOUR - 9.0

French, clear, beautiful.
Calvados, Absinthe, Lemon, Sugar,
Milk, Red Wine.

BORA BORA CRUSH - 8.5

A nod to the tropical flavours of French Polynesia.
Tanqueray, Suze, Passionfruit, Lemon, Pineapple Juice.

WHITE PEACH NEGRONI - 8.5

Short, herbal, beautiful.
Tanqueray, Qin Qin Peche, Suze, Peach Bitters.

GOVERNORS WIFE - 9.0

Our house favourite, a Tiki twist on an Espresso Martini.
Aluna Coconut Rum, White Cacao, Kahlua,
Orgeat, Double espresso, Chocolate bitters.

FRENCH BLONDE - 8.5

A moreish blend of floral and fruity, guaranteed to refresh.
Tanqueray, St Germain, Lillet Blanc,
Lemon, Lemon Bitters.

Spritz & Highballs

STRAWBERRY APEROL SPRITZ - 8.0

Summer in a glass.
Aperol, Sparkling Wine, Soda.

MANZANA FIZZ - 8.0

Clean, fresh, Anise.
Manzana Verde, La Fee Absinthe,
Apple Juice, Cremant.

PICPOUL HIGHBALL - 8.0

Taste of vibrant stone fruit.
Crème De Peche,
Picpoul, Soda.

MIMOSA - 7.0

It's not just a brunch drink.
Sparkling Wine, Orange Juice.

APEROL SPRITZ - 7.0

Setting the standard for refreshment since the 1800's.
Aperol, Sparkling Wine, Soda.

OLD FAITHFUL - 8.0

The original, fresh highball - served with an orange zest.
Monkey Shoulder and Soda.

S AND T - 8.0

Gin infused with sloe berries, served with everyone's favourite mixer.
Sipsmith Sloe and Tonic.

DARK AND STORMY - 7.5

Barbados in a glass; spicy and boozy.
Goslings Black Seal,
Lime Juice,
Fevertree Ginger Beer.

