

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 -

MODELO - 5.4% - 4.2
Mexican lager.

1936 - 4.7% - 4.5
Swiss lager.

MENABREA - 4.8% - 4.5
Italian lager (vv).

ALHAMBRA RESERVA - 6.4% - 5.2
Spanish Lager.

HEINEKEN 0 - 0.0% - 3.5
Zero ABV. lager.

BOLÉE BRUT CIDRE - 5.0% - 4.5
French cidre.

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

CLOVER CLUB - 8.5

A smooth raspberry classic,
served straight up.

Bombay Sapphire Gin, Raspberry Conserve,
Lemon, Egg White.

SAZERAC - 8.5

Classic New Orleans sipping cocktail.

Martell VS Cognac, Jim Beam Rye
La Fee Absinthe.

NEGRONI - 8.5

The quintessential bitter
Italian cocktail.

Bombay Sapphire Gin, Campari,
Martini Rubino.

FRENCH 75 - 9.0

Refreshing and sparkling, straight from
Harry's New York Bar in Paris.

Bombay Sapphire Gin, Lemon, Sugar,
Sparkling Wine.

GIMLET - 7.5

Originally created to prevent scurvy in sailors,
so really it's medicinal.

Bombay Sapphire Gin, Lime Cordial.

FRENCH MARTINI - 8.5

Intensely fruity and delicious.

Absolut Vanilla, Chambord, Pineapple.

DAIQUIRI - 8.0

Bartender's Choice.

Bacardi Carta Blanca Rum, Lime, Sugar.

OLD FASHIONED - 8.5

Our favourite stirred down
Whiskey cocktail.

Woodford Reserve, Sugar, Bitters.

MARTINI - 8.0

Served ice cold to your preference:

Vodka or Gin / Wet or Dry /
Olive or Twist.

ESPRESSO MARTINI - 9.0

The modern classic.

Keeps you going until the end.

Finlandia Vodka,
Kahlua Coffee Liqueur,
Sugar, Espresso.

MANHATTAN - 8.5

Short, strong and sinkable.

Woodford Reserve Bourbon,
Martini Rubino,
Maraschino, Bitters.

SOUTHSIDE - 8.5

The Mojito's classy cousin.

Guaranteed to refresh.

Bombay Sapphire, Lemon, Sugar, Mint.

MARGARITA - 8.0

Tequila is the star of the show
in this salt rimmed staple.

El Jimador Tequila, Cointreau, Lime.

SIDECAR - 8.0

A French sipper for any occasion.

Courvoisier, Cointreau, Lemon.

GARIBALDI - 7.0

Classic Italian Aperitivo, light & fluffy.

Campari, Orange.

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

Our Cocktails

PAMPLEMOUSSE NEGRONI - 8.5

A lighter, grapefruit forward twist on a favourite.
Pampelle Rose, Martini Rubino, Portobello Road Gin.

FRENCH BLONDE - 8.5

A moreish blend of floral and fruity, guaranteed to please.

St Germain Elderflower Liqueur, Lillet Blanc, Bombay
Sapphire Gin, Fresh Grapefruit Juice, Lemon Bitters.

GOVERNOR'S WIFE - 9.0

Our house favourite; a Tiki twist on an
Espresso Martini - served straight up.

Aluna Coconut Rum, Kahlua, Espresso, Chocolate.

BORA BORA CRUSH - 8.5

A nod to the tropical flavours of French Polynesia.

Bombay Sapphire, Suze Liqueur, Pineapple,
Passion fruit, Lemon, Basil.

JARDIN DAIQUIRI - 8.5

A French garden take on everyone's favourite rum tippie.

Bacardi Cuatra Rum, Manzana Verde Apple Liqueur,
Apple Juice, Lime, Sugar, Mint, Chartreuse.

MANGO RAMOS FIZZ - 8.0

Our twist on the frothiest of classic cocktails,
light as clouds with a hint of mango.

Fresh Mango, Gin, Cream, Citrus, Sugar, Orange Blossom, Soda.

RHUBARB FRENCH 75 - 9.0

Gin, rhubarb & fizz wonderful trio, which is why our
take on this classic cocktail is always a good idea.

Rhubarb Gin, Lemon, Sugar, Fizz.

ROSÉ GIMLET - 8.0

A fruity and floral cocktail, perfectly balanced
with gin, lime & rose wine.

Gin, Lime, Rosé.

WHITE PORT COBBLER - 8.0

Light and fruity, served tall with a sprinkle of sugar.
White Port, Cointreau, Orange, Pineapple, Citrus, Mint.

Spritz & Highballs

MIMOSA - 6.0

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

APEROL SPRITZ - 7.5

Setting the standard for refreshment
since the 1800s

Aperol and Fizz.

SUZE SPRITZ - 7.5

Bitter gentian liqueur meets sparkling
wine in this long herbal tippie.

Suze Liqueur and Fizz.

HIBISCUS COOLER - 7.5

Floral hibiscus and rose
come together in this
fizzy thirst quencher.

Martini Rubino, Hibiscus Syrup,
Rosewater, Lemon, Soda.

OLD FAITHFUL - 7.5

The original, fresh highball -
served with an orange zest.

Monkey Shoulder Scotch and Soda.

S AND T - 7.5

Gin infused with sloe berries,
served with everyone's
favourite mixer.

Sipsmith Gin and Tonic.

DARK AND STORMY - 7.5

Barbados in a glass;
spicy and boozy.

Goslings Black Seal Rum,
Ginger Beer, Lime, Bitters.

STRAWBERRY

APEROL SPRITZ - 7.5

Summer in a glass.

Aperol, Cava, Strawberry Soda.

