



GLOSTER

BAR À COCKTAILS

SPRING / SUMMER MENU



IT'S TASTY!

OUR SIGNATURE COCKTAILS

15€

NUIT D'ÉRABLE | 10 cl Smoked & Indulgent

Old Forester Whisky infused with coffee, smoked maple syrup, absinthe, Bitters.

FLEUR DE LUNE | 12 cl Pastry & Citrus

White rum, Sherry wine, pandan syrup, yuzu juice, orange blossom, egg white.

FLOR DEL DIABLO | 15 cl Spicy & Intense

El Jimador tequila infused with bird's eye chili, lime juice, rosemary syrup, agave syrup, grilled pepper juice, Bitters.

GARDEN BOUQUET | 10 cl Herbaceous & Dry

Vodka with a *bouquet garni*, Dry Vermouth, lemon juice, honey syrup, pear liqueur, citrus Bitters.

JARDIN ALPIN | 15 cl Fresh & Detox

Gin, green Chartreuse, cucumber juice, rosemary syrup, sparkling water.

PURPLE GRAIN | 10 cl Surprising & Aromatic

Eggplant liquor, elderflower liqueur, cajun syrup, lemon juice, white rum and infused olive oil.

VIOLETTE BLUSH | 15 cl Spicy, Smoked & Fruity

White rum infused with white tea, raspberry juice, violet syrup, coconut syrup, yogurt, ginger.

LE PACTE NOIR | 10 cl Surprising & Indulgent

Diplomático Reserva Exclusiva rum, Chambord, brown cocoa liqueur, Blackberry shrub, balsamic vinegar, lime juice, chocolate Bitters.

Note : We can make classic cocktails on request.



LOVE IT!

OUR SIGNATURE MOCKTAILS

9€

JARDIN D'EDEN | 10 cl Fruity & Gourmet

Mango juice, honey and curry syrup, lime, yogurt.

ROSEMARY SPLASH | 15 cl Fresh & Fruity

Rosemary syrup, cranberry juice, apple juice, lemon juice, sparkling water.

ORANGE DREAM | 10 cl Sweet & Spicy

Mango syrup, pepper purée, coconut cream, orange juice.

MERVEILLES DE BABYLON | 10 cl Pastry & Fruity

Apple juice, banana purée, pistachio syrup with tarragon, orange blossom.

Note : We can make classic mocktails on request.

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HAPPY HOUR
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FROM **MONDAY TO THURSDAY**
FROM **5 PM TO 9 PM**

All **signature cocktails** at **12€**
and all **signature mocktails** at **7€!**



IT'S RHUMY!

OUR RUMS

DARK RUMS | 4 cl

New Grove 10 ans	Fresh, apple/peach & peppery	15€
Plantation Pineapple	Woody, exotic and dry fruits	13€
Panama 18 ans	Caramel, honey & woody	20€
Mhoba Rum « Aged Rum »	Woody, dry fruits & spicy	14€
Botran 15 ans « Réserve Spéciale »	Dry fruits, Xeres & woody	17€
Plantation XO	Dry & woody	17€
Admiral Rodney HMS Royal Oak	Raisin, spicy & toasted notes	18€
Kirk and Sweeney	Dry & woody	17€
La Bourdonnais Amelia	Gourmet, caramel & vanilla	18€
La Bourdonnais 1774	Candied orange & fresh	17€
La Bourdonnais Lady Blue	Raisin, spicy & toasted notes	15€
Diplomático Reserva Exclusiva	Sweet, vanilla & spicy	15€

WHITE RUMS | 4 cl

Plantation Tree Stars Caraïbes	Orange peel, floral & dry	13€
Chalong Bay	Agave, milky & rich	13€
Neisson Martinique	Gingerbread, apples & fresh	17€
Takamaka Seychelles	Herbaceous & strong	18€
La Bourdonnais Île Maurice	Dried fruits & smoky	13€



IT'S CLASSIC!

OUR SPIRITS

APÉRITIFS

White Vermouth, Red Vermouth, Cocchi Dry Vermouth, Campari 4 cl	6€
Parisian Hamelle Pastis 2 cl	5€

DIGESTIFS | 4 cl

Amaretto, Bailey's, Grand Marnier, Limoncello	6€
Chambord	12€
Cognac Ferrand	18€

ON THE ROCKS | 4 cl

FAIR Quinoa Vodka	9€
Gin Citadelle	12€
El Jimador	11€
Old Forester	15€

OUR BARMAN'S SPECIAL SELECTION | 4 cl

Hennessy XO	35€
La Bourdonnais Île Maurice	15€
La Bourdonnais Lady Blue	13€
Canerock	14€
Neisson Bio	17€
Scotch « Dalmore 12 ans »	12€
Scotch « Dalmore 12 ans »	12€
BenRiach 12 ans	14€
Gentleman Jack	14€
Woodford Reserve	15€



IT'S TIME FOR A TOAST!

OUR WINES, CHAMPAGNES & BEERS

RED WINES, WHITE WINES AND ROSÉ

Our head bartender has put together a **unique selection of wines** that you can order by the glass or bottle. Ask the barman about our selection of red, white and rosé wines.

Glass: between 12€ and 15€ | **Bottle:** between 30€ and 60€

CHAMPAGNES

Taittinger Brut Réserve 12,5 cl	15€
Taittinger Brut Réserve 75 cl	80€
Cattier Blanc de Blancs 75 cl	70€
Cattier Brut Classique 12,5 cl	14€
Cattier Brut Classique 37,5 cl	35€
Cattier Brut Classique 75 cl	60€

BEERS | 33 cl

Grimbergen Lager (6,5°)	7€
Grimbergen White (6°)	7€
Grimbergen (6,7°)	7€
Gallia (tap)	25 cl 5,50€ 50 cl 9€

CIDERS | 33 cl

Sassy Brut, Sassy Rosé	6€
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IT'S TIME FOR A TOAST!

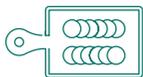
OUR SOFT & HOT BEVERAGES

SOFTS

Coca-Cola Original/Zero (33 cl), Tonic Hysope (25 cl), Perrier (33 cl), Evian (75 cl), Badoit (75 cl), Parismonade (33 cl)	6€
Evian (50 cl), Badoit (50 cl)	4€
Fresh orange juice, Fresh grapefruit juice	5€
Alain Millat (20 cl)	6€

HOT BEVERAGES

Espresso	3€
Latte, Cappuccino, Hot chocolate	5€
Teas, Herbal teas	5€



TO SHARE, OR NOT...

Cheese and cold cuts board	19€
Cheese board	15€
Cold cuts board	15€
Selection of hot tapas	25€

Prices in euros, all taxes included.