



MARTELL

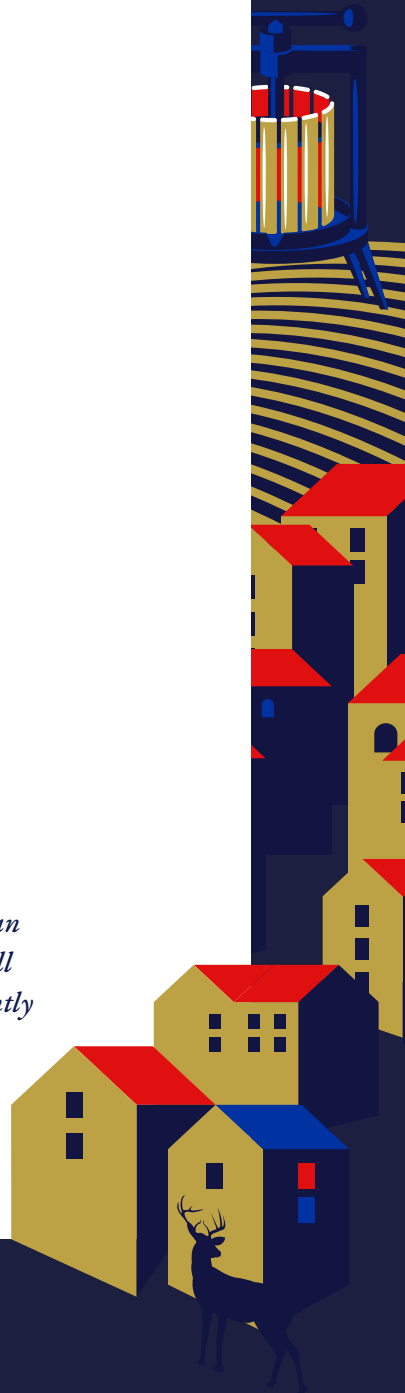
COGNAC

FONDÉE  EN 1715

Welcome to the Indigo by Martell

BAR SERVICE

Remy Savage, Martell's Master Mixologist and the 2018 Best European Mixologist, designed our newest cocktail menu. Just as Maison Martell has continually redefined the rules throughout its history, Remy constantly challenges the established rules of mixology





SIGNATURE COCKTAILS

RHUBARBE 3000 (1.1 AU) 12

*Absolut rhubarbe – Coconut syrup
Lemon juice – Egg white – Soda*

LA SORBONNE (1.6 AU) 12

*Martell VSOP – Amer Picon
Pineau des Charentes – Peychaud Bitter*

SWIFT SOUR (1.6 AU) 12

*Martell Blue Swift – Lemon juice
Simple syrup – Yuzu Liquor Choya – Egg white*

SAZERAC 3000 (1.7 AU) 12

*Augier Océanique – Capovilla Apricot – Agave syrup
Coconut water – Sake Jumain Masumisbiro – Pastis*

COVER CLUB ROYAL (1.5 AU) 12

*Gin Beefeater Lemon juice – Raspberry syrup
Raspberry Eau de vie – Egg white – Champagne*

'TOCO RO-RO (1.5 AU) 12

*Havana 3 – Havana 7 – Clairin Sajou – Lime juice
Muscovado syrup – Pink Grapefruit juice – Aromatic Red*

JAME-SAN (1.5 AU) 12

*Jameson – Wasabi syrup
Lemon juice – Laphroaig – Tomato ponzu*

COCKTAIL OF THE WEEK 12

Ask the barmen

Allergens : egg, fish, soy, gluten, mustard

PLEASE ENJOY RESPONSIBLY





LOW ALCOHOL COCKTAILS

FINE À L'EAU (0.9 AU)10

Martell VS – Verjus Bourgoin – Simple syrup – Water

MELONADE (1.0 AU)10

White Lillet – Altos – Melonade / Melon- Tonic water

MOCKTAILS

VANILLE ET CITRON VERT8

Vanilla and Lime cordial – Tonic water

BASIL SODA8

Basil cordial – Non-alcoholic Pernod ricard spirit

MOCKTAIL OF THE WEEK8

Ask the barmen

HOME MADE ICED TEA6

CONVIVIALITY BY MARTELL

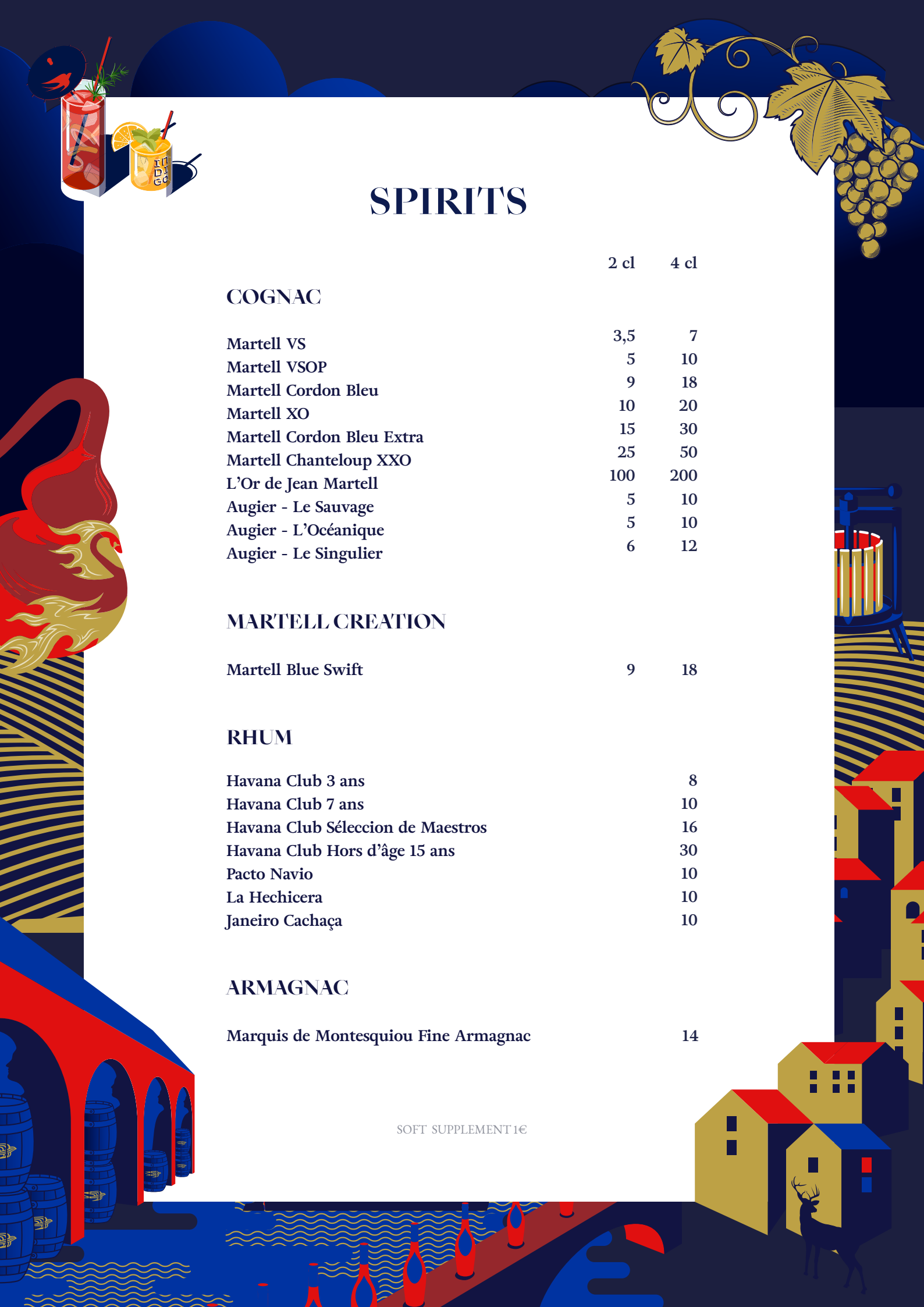
Martell & Co has committed to promote responsible consumption of alcohol through their programme “Conviviality by Martell”.

You will find all types of different drinks on our menu : cocktails, low alcohol cocktails and mocktails (non-alcoholic cocktails).

The alcohol units are shown next to each cocktail (AU = Alcohol per unit).

Free water (still or sparkling) available on request

BAR SERVICE



SPIRITS

	2 cl	4 cl
COGNAC		
Martell VS	3,5	7
Martell VSOP	5	10
Martell Cordon Bleu	9	18
Martell XO	10	20
Martell Cordon Bleu Extra	15	30
Martell Chanteloup XXO	25	50
L'Or de Jean Martell	100	200
Augier - Le Sauvage	5	10
Augier - L'Océanique	5	10
Augier - Le Singulier	6	12

MARTELL CREATION

Martell Blue Swift	9	18
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RHUM

Havana Club 3 ans	8
Havana Club 7 ans	10
Havana Club Selección de Maestros	16
Havana Club Hors d'âge 15 ans	30
Pacto Navio	10
La Hechicera	10
Janeiro Cachaça	10

ARMAGNAC

Marquis de Montesquiou Fine Armagnac	14
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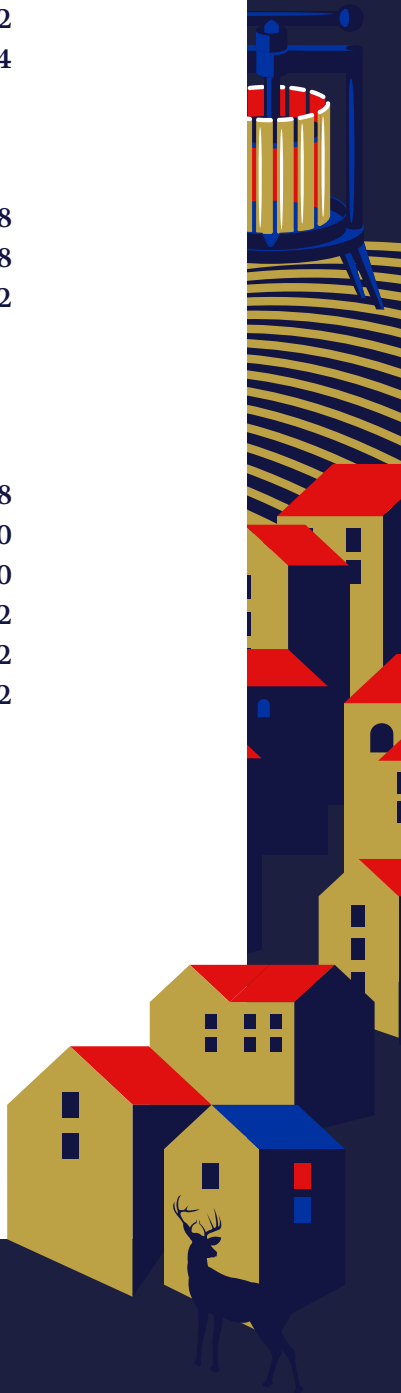
SOFT SUPPLEMENT 1€

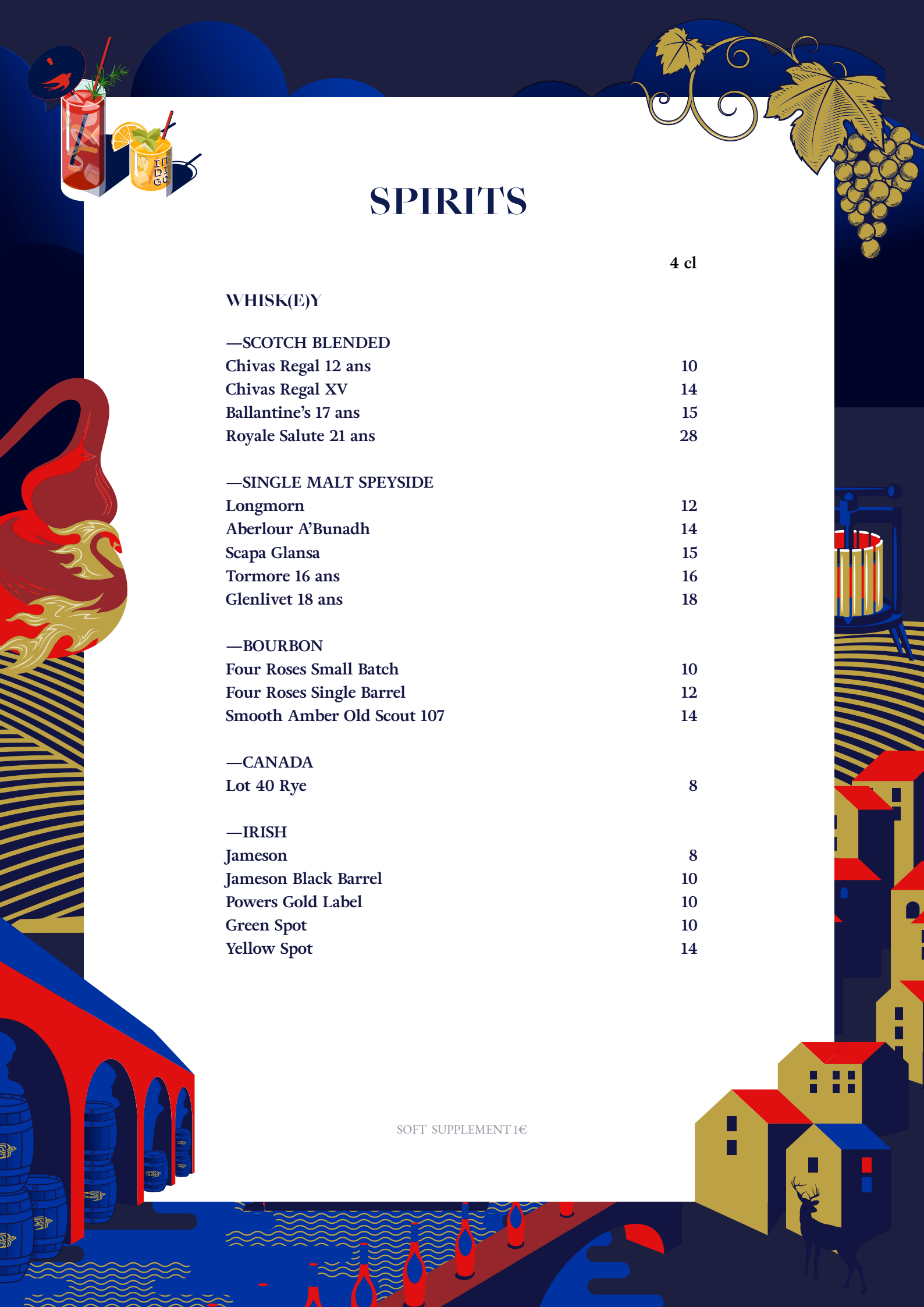


SPIRITS

	2 cl	4 cl
GIN		
Beefeater Gin		8
Beefeater 24		10
Plymouth Gin		10
Plymouth Navy Strength		10
Malfy Gin Con Rosa		10
Ungava		10
Ki No Bi Tea		12
Ki No Bi Kyoto Dry Gin		12
Monkey 47		14
VODKA		
Absolut		8
Wyborowa		8
Absolut Elyx		12
AGAVE		
Tequila Altos Blanco		8
Tequila Avion Silver		10
Tequila Avion Silver		10
Tequila Altos Reposado		12
Del Maguey Mezcal Vida		12
Avion Reposado		12
ANISE		
Ricard	4	
Ricard plantes fraîches	4	
Pastis 51	4	
Pernod	4	
Pernod Absinthe	5	

SOFT SUPPLEMENT 1€





SPIRITS

4 cl

WHISK(E)Y

—SCOTCH BLENDED

Chivas Regal 12 ans	10
Chivas Regal XV	14
Ballantine's 17 ans	15
Royale Salute 21 ans	28

—SINGLE MALT SPEYSIDE

Longmorn	12
Aberlour A'Bunadh	14
Scapa Glansa	15
Tormore 16 ans	16
Glenlivet 18 ans	18

—BOURBON

Four Roses Small Batch	10
Four Roses Single Barrel	12
Smooth Amber Old Scout 107	14

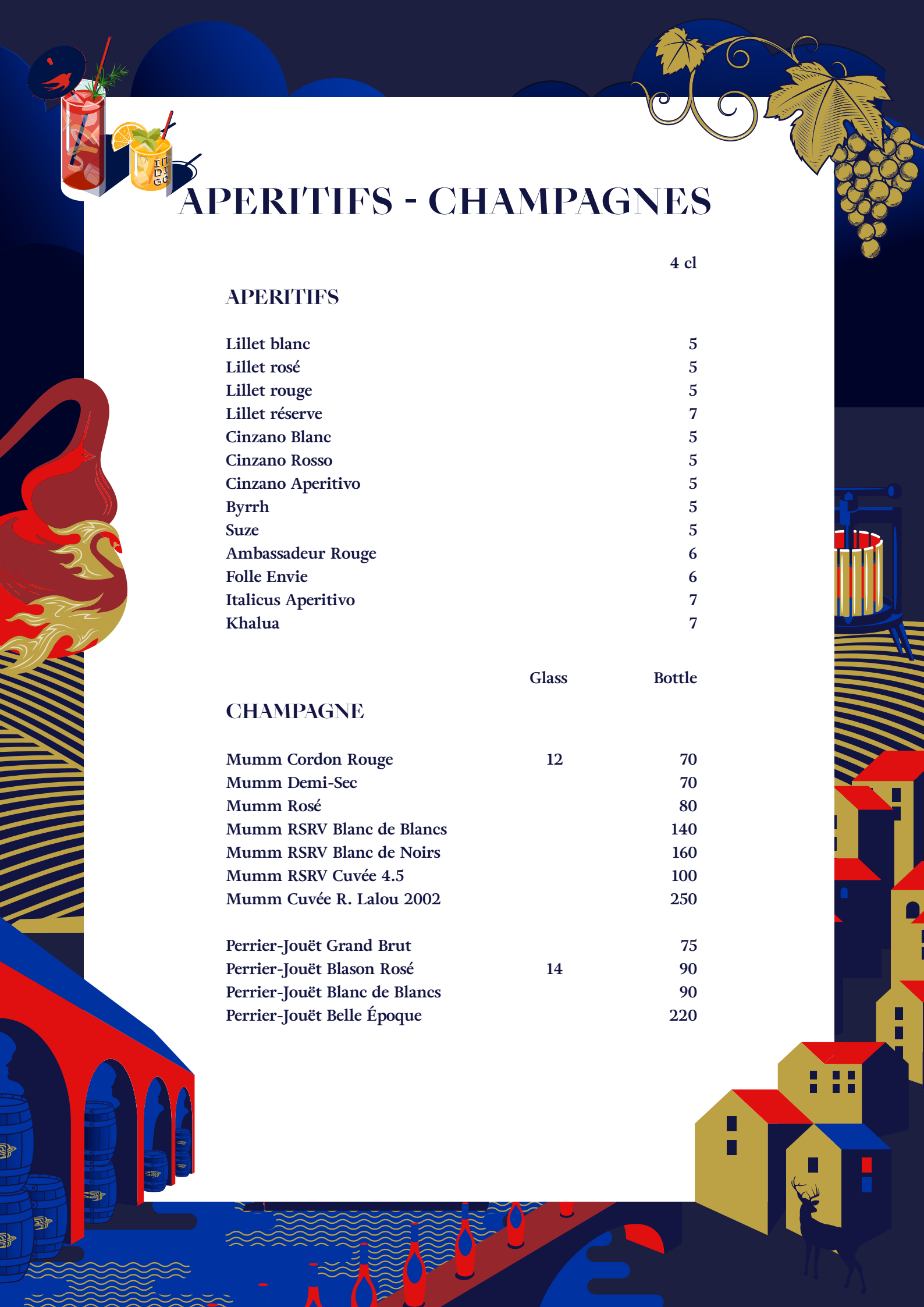
—CANADA

Lot 40 Rye	8
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—IRISH

Jameson	8
Jameson Black Barrel	10
Powers Gold Label	10
Green Spot	10
Yellow Spot	14

SOFT SUPPLEMENT 1€



APERITIFS - CHAMPAGNES

4 cl

APERITIFS

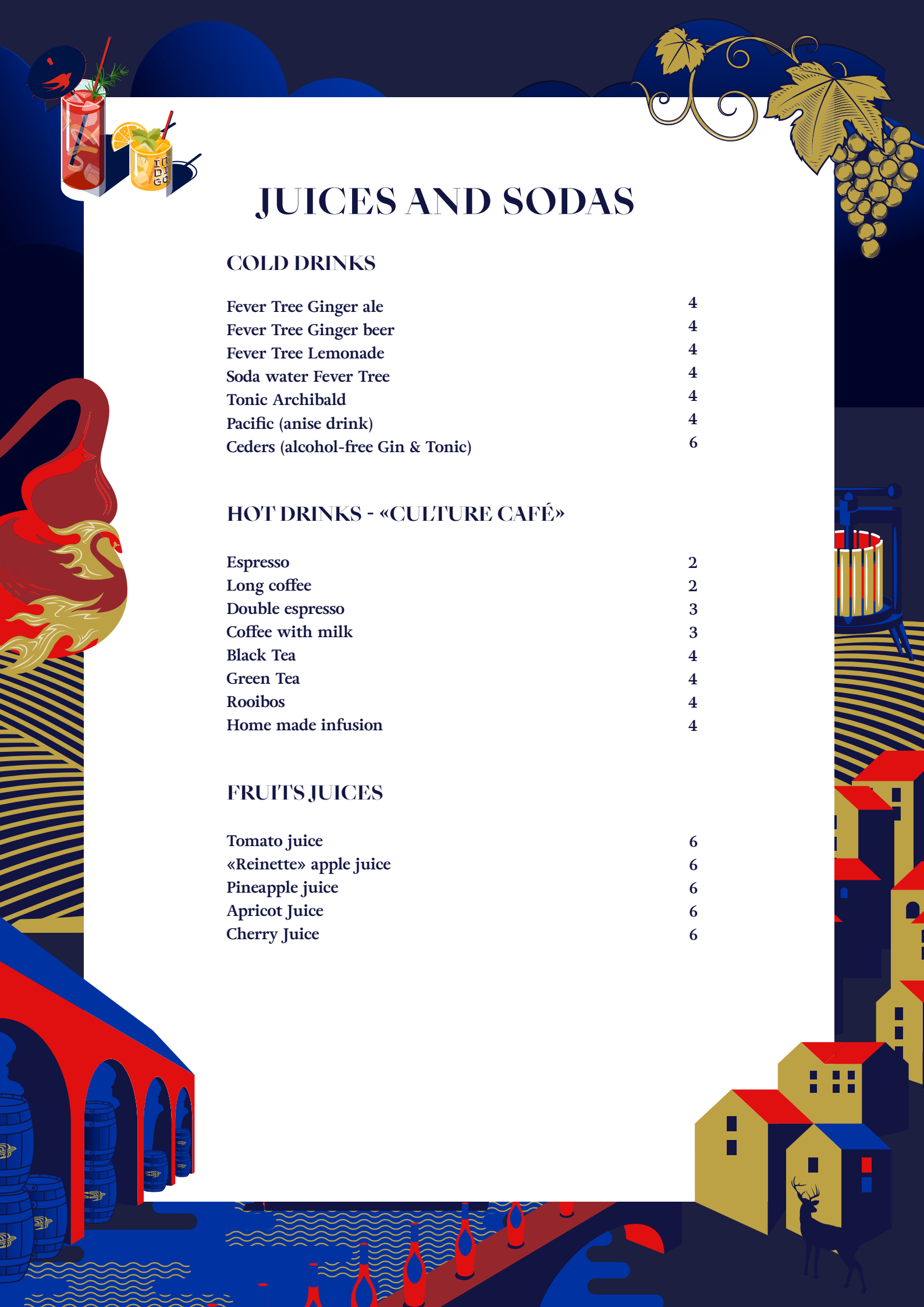
Lillet blanc	5
Lillet rosé	5
Lillet rouge	5
Lillet réserve	7
Cinzano Blanc	5
Cinzano Rosso	5
Cinzano Aperitivo	5
Byrrh	5
Suze	5
Ambassadeur Rouge	6
Folle Envie	6
Italicus Aperitivo	7
Khalua	7

Glass

Bottle

CHAMPAGNE

Mumm Cordon Rouge	12	70
Mumm Demi-Sec		70
Mumm Rosé		80
Mumm RSRV Blanc de Blancs		140
Mumm RSRV Blanc de Noirs		160
Mumm RSRV Cuvée 4.5		100
Mumm Cuvée R. Lalou 2002		250
Perrier-Jouët Grand Brut		75
Perrier-Jouët Blason Rosé	14	90
Perrier-Jouët Blanc de Blancs		90
Perrier-Jouët Belle Époque		220



JUICES AND SODAS

COLD DRINKS

Fever Tree Ginger ale	4
Fever Tree Ginger beer	4
Fever Tree Lemonade	4
Soda water Fever Tree	4
Tonic Archibald	4
Pacific (anise drink)	4
Ceders (alcohol-free Gin & Tonic)	6

HOT DRINKS - «CULTURE CAFÉ»

Espresso	2
Long coffee	2
Double espresso	3
Coffee with milk	3
Black Tea	4
Green Tea	4
Rooibos	4
Home made infusion	4

FRUIT'S JUICES

Tomato juice	6
«Reinette» apple juice	6
Pineapple juice	6
Apricot Juice	6
Cherry Juice	6



FOOD

KALAMATA OLIVES 4

Lemon zest

SEASONAL VEGETABLE PICKLES 4

CHARCUTERIE PLATTER 15

With butter and pickles

Allergens: lactose

CHEESE PLATTER 15

With nuts and pickles

Allergens : lactose, nuts, gluten

MOZZARELLA 6

With olive oil and zaatar (herbs) (125g)

Allergens: lactose

SELECTION OF MÉZÉS WITH BREAD 8

Allergens: fish, lactose, celery