

## Beer

### - DRAUGHT -

CAMDEN HELLS LAGER - 4.6% - 5.0

CAMDEN PALE ALE - 4.0% - 5.2

HEINEKEN - 5.0% - 4.9

BIRRA MORETTI - 4.6% - 4.9

BRIXTON BREWERY RELIANCE PALE ALE -  
4.2% - 5.2

GUINNESS - 4.2% - 5.2

### - BOTTLES & CANS -

DETROIT 44 - 4.4% - 4.5

1936 LAGER - 4.7% - 4.8

ALHAMBRA RESERVA - 6.4% - 5.2

GOOSE ISLAND IPA - 5.9% - 5.2

SCHÖFFERHOFER 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

MIXED OLIVES - 4.0

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 - 10.5

*Pepper Salami, Serrano Ham, Chorizo,  
Pastrami, 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*  
Quartier

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,  
Orange Bitters

### SOUTHSIDE - 9.0

**The Mojito's classy cousin.**  
Guaranteed 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 Ketel One or Tanqueray 10,  
Noilly Prat.

### 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

**Refreshing and sparkling, straight from Harry's New York bar in Paris.**  
Tanqueray, Lemon, Sugar, Sparkling Wine.

### 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.**  
Chairman's Dark, 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.**  
El Jimador, Vida mezcal, Blueberry, Lime, Agave.

### PARISIEN SOUR - 9.0

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

### BORA BORA CRUSH - 8.5

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

### WHITE PEACH NEGRONI - 8.5

**Short, herbal, beautiful.**  
Tanqueray, RinQuinQuin Peche, Suze, Peach Bitters.

### GOVERNOR'S 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,  
Grapefruit Juice, Lemon Bitters.

## Spritz & Highballs

### STRAWBERRY APEROL SPRITZ - 8.0

**Summer in a glass.**  
Strawberry Infused 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'N'STORMY - 7.5

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

