



cocktails

Safrallini 20
Ca' del Bosco Franciacorta, Darthmouth Amaretto,
peach and saffron sorbet

Quémonade 21
Fove Acérum, lime, sweetened condensed milk

 « Komme un Bloodé » 22
Alden Mezcal, Roussillon Apricot, gochujang syrup,
lemon juice

Bronco 22
No. 13 Gin, Fernet-Branca, Chambord, tarragon, lime

Vieux Cr*ss 23
Baril Caché Whisky, calendula, 2-year-aged Fove Acérum,
chestnut liqueur

 Champagne Paul Dangin, 19
Cuvée Laurie Raphaël, Brut, France

beers

Noctem

Rayon rouge, non-alcoholic sour beer 0% 10
Calaca, Lemon Gose, 3.5% 14
Crazy Cat Lager, Pilsner, 5% 14
Catnip, IPA, 7.5% 14

