

COCKTAIL MENU

CLASSIC COCKTAILS

Gin & Tonic	110,-
Mojito	115,-
Espresso Martini	115,-
Aperol Spritz	115,-
Old Fashioned	115,-

SIGNATURE COCKTAILS

The Saigoneer	115,-
Rum, coconut, lime, grenadine, sparkling water	
Lit-My-Chi	120,-
Smokey Whiskey, lyche, lemon, Angostura, ginger ale	
The Kim Chili .	115,-
Gin, cucumber, lime, egg white, sweet & salty chili rim	
Red Ocean sour	120,-
Vodka, Cherry syrup, lime & thyme foam	
White Rose	115,-
Rum, condensed milk, rose water, lemon, sp. water, cinnamon	
Mangito	115,-
Dark rum, mango, fresh mint, lime, sugar, sparklin water	
The C-Vitamin Boost	120,-
Rum, egg whites, lime, qumquat syrup, coconut, limoncello, Prosecco	
Spice Me Up	115,-
Tequila, lime, chili, mango, triple sec	

NON-ALCOHOLIC COCKTAILS

Passionate Saigoneer	75,-
Passionfruit syrup, lime, grape tonic, sparkling water	
Fresh & Young	75,-
Watermelon syrup, lime, mint, still water	
Lemonade with a Twist	60,-
Lime, sugar syrup, kefir leafs, chili, lemongrass - choose sparkling or still water	
Just Call Me	85,-
Non alcoholic spiced rum, elderflower syrup, lemon , ginger ale	

WINE MENU

BUBBLES

Bedel Champagne, Br. Selection	125/595,-
Michel Gonet Champagne	795,-
Prosecco Terra Serena, Extra Dry	105/395,-
Cava Dibon, Rosé	375,-
Cremant de Limoux	395,-

ROSÉ

Ch. Roubine, "R", Provence	105/490,-
----------------------------	-----------

WHITE WINE

La cour des Dames, Blanc - FR.	90/325,-
Riesling, Georg Müller - DE.	100/375,-
Chardonnay, Indigo Eyes - USA	105/395,-
Sancerre, Langlois-Chateau - FR.	120/550,-
Riesling, Alsace, Paul Blanck - FR.	435,-
Pouilly Fume, Langlois-Chateau - FR.	495,-
Chablis, Fourchaumes, 1. Cru, -FR.	850,-

RED WINE

La cour, Pinot Noir- FR.	100/375,-
Barbera d. Asti, Piemonte, ITA.	110/425,-
Indigo Eyes, Zinfandel, USA.	115/450,-
Indigo Eyes, Pinot Noir, USA.	395,-
Ch. du Pape, Bosquet des Papes - FR.	695,-
Gevrey-Chambertin, Chansson - FR.	895,-

SWEET WINE

Banyuls "Robert Pages" FR.	95/495,-
----------------------------	----------