



GLOSTER
BAR À COCKTAILS

SPRING/SUMMER MENU



IT'S TASTY!

OUR SIGNATURE COCKTAILS

15€

NUIT D'ÉRABLE | 10 cl Smoked & Gourmet
Bourbon infused with coffee, smoked maple syrup, absinthe, Bitters.

FLEUR DE LUNE | 12 cl Pastry & Citrus
White rum, Xérès wine, pandan syrup, yuzu juice, orange blossom.

FLOR DEL DIABLO | 15 cl Spicy & Intense
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 liquor, 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 liquor, 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 cream, ginger.

COQUELICOT SAUVAGE | 12 cl Exotic, Gourmet & Peppery
Vodka, Match Vermouth, honey, wasabi, lime, poppy and tonka mousse.

Note : We can make classic cocktails on request.



LOVE IT!

OUR SIGNATURE MOCKTAILS

9€

JARDIN D'EDEN | 14 cl Fruity & Gourmet
Mango juice, honey and curry syrup, lime, yogurt.

ROSEMARY SPLASH | 14 cl Fresh & Fruity
Rosemary syrup, cranberry juice, apple juice, lemon juice, sparkling water.

ORANGE DREAM | 14 cl Sweet & Spicy
Mango syrup, pepper purée, coconut cream, orange juice.

MERVEILLES DE BABYLONE | 14 cl Pastry & Fruity
Apple juice, banana purée, pistachio syrup with tarragon, orange blossom.

Note : We can make classic mocktails on request.

HAPPY HOUR

FROM MONDAY TO THURSDAY
FROM 5 P.M. TO 9 P.M.

All signature cocktails at 12€
and all signature mocktails at 9€!



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 Lady Blue Raisin, spicy & toasted notes	15€

WHITE RUMS | 4 cl

Plantation Tree Stars Caraïbes Orange peel, floral & dry	13€
Chalong Bay Agave, milky & fat	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€
Cognac Ferrand	18€

ON THE ROCKS | 4 cl

FAIR Quinoa Vodka	9€
Cimarron	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€
Bourdon « Blanton's Special Reserve »	15€
Gin Yuzu	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 bartender 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 Pear	6€
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IT'S TIME FOR A TOAST!

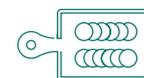
OUR SOFT & HOT BEVERAGES

SOFT DRINKS

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

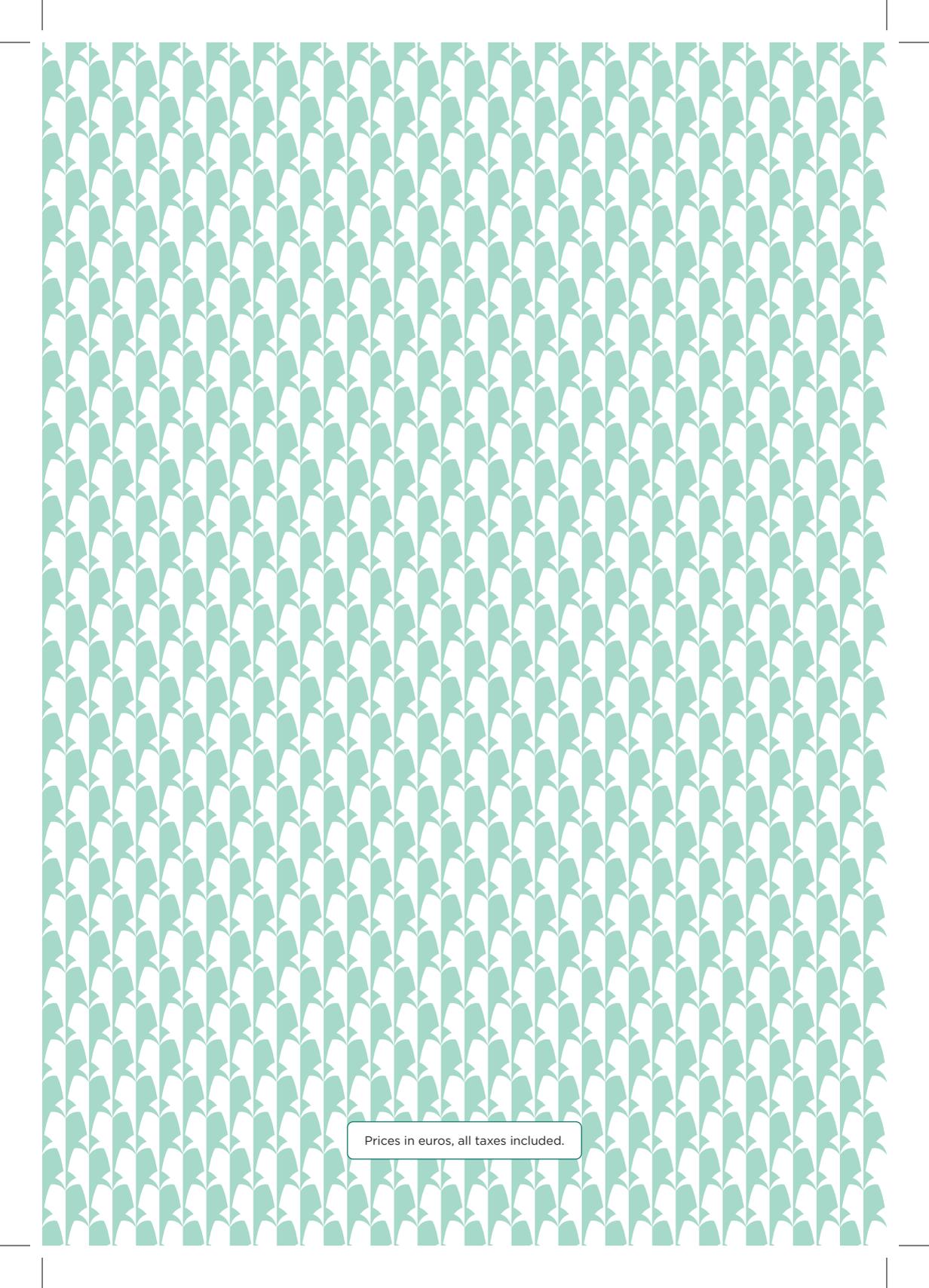
HOT BEVERAGES

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.