



GLOSTER

BAR À COCKTAILS



Shake it!

IT'S OUR GLOSTER

GLOSTER MOMENTS

CO WORKING **FROM 1PM TO 6PM**  **Work it!**
2 softs drinks + High Speed WiFi access € 8

HAPPY HOURS **FROM 6PM TO 9PM TUESDAY TO SATURDAY INCLUDED**
Gloster Touch Cocktail € 9
Bottle of wine € 20

AFTER WORK **EVERY THURSDAY FROM 5PM TO 10PM**
2 Gloster Touch Cocktails + Tasting of
Charcuterie & Cheese Board € 22

IT'S GLOSTER TOUCH!

THE CLASSICS

Pina Colada (16 cl)
Rum Plantation, Coco Cream, Pinapple Juice € 11
Sweet, fruity and exotic.

Maitai (9 cl)
Dark Rum, Cointreau, Lemon, Orgeat Sirop,
Rum Overproof € 11
Balanced et aromatic.

Mojito (12 cl)
Rum, Lime, Sugar Canne Sirop, Angostura Bitter,
Sparkling Water € 11
Refreshing.

Capirinha (7 cl)
Cachaça, Lime, Sugar Canne Sirop € 11
Refreshing.

Moscou Mule (12 cl)
Vodka, Lemon, Ginger Beer € 11
Spicy and refreshing.

Old Fashion (5 cl)
Bourbon, Angostura, Sugar Canne Sirop € 11
Spicy and wooded.

GLOSTER TOUCH

Get Tempted by the Bartender's Mood € 11



Enjoy it!

IT'S VERY COCKTAIL

SIGNATURE COCKTAILS ...

Mr Inwood Winter Dress (18 cl)

Tequila Calle 23, Rinquinquin, Campari, Lemon Juice,
Orgeat Sirop, Chocolate Bitter, Tonic € 11
Bitter, citrus fruit and thrist-quenching.

Mlle Inwood Winter Dress (12,5 cl)

Eau de Vie de Figue, Chambord Liqueur, Liqueur Italicus, Lemon Juice,
Sugar Canne Sirop, Champagne € 11
Fruity, gourmand and sparkling.

Silver Daiquiri (10 cl)

Rhum Plantation 3 stars, Italicus Liqueur, Cap Mattei, Lemon Juice,
Sugar Canne Sirop, Orange Blossom € 12
Fresh, citrus fruit and balanced.

Mahé (13 cl)

Rhum OFTD Plantation, Cacao Cream, Coffee Liqueur, Coco Cream,
Pineapple Juice € 12
Warm, gourmand and an other one please!

Mon Cherry (9 cl)

Rhum Appleton, Amaretto, Chocolate Bitter, Cherry Bitter, Lemon Juice,
Sugar Canne Sirop € 12
Balanced, sweet and my love.

Apothicaire (7 cl)

Bourbon Blanton's Single Barrel, Amaro Averna, Cherry Heering,
Olive Oil, Lemon Zest € 12
Bitter, round and fresh.

TASTE IT!

...TO DISCOVER

Preacox Spring (12,5 cl)

Cognac Hennessy, Vanilla Liqueur, Apricot Purée, Orgeat Sirop,
Hélichryse € 12
Wooded, fruity and vanilla.

Beat Root (18 cl)

Cachaça Cana de Belem, Raspberry Purée, Beetroot Purée,
Lemon Juice, Sugar Canne Sirop, Cranberry Juice € 12
Original, herbal and gourmand.

Smoky Barrel (7 cl)

Bourbon infused with bacon, Lemon Juice, Pepper Sirop,
Peach Bitter, Barbecue Bitter € 12
Smoked, spicy and fruity.

Madelaine (12 cl)

Amaretto, Honey Sirop Infused with Tonka Bean, Lemon Juice,
Angostura Bitter, Egg White € 12
Smooth, crunshy fondant, memory memory.

Verger du Marquis (18 cl)

Eau de Vie de Figue, Peach Cream, Saint Germain Liqueur,
Cranberry Juice, Orange Juice, Rhubarb Bitter, Grenadine Sirop,
Lemon Juice € 12
Fruity, floral and sweet.

Virgin Pinky Pinky (18 cl)

Coco Cream, Pineapple Juice, Raspberry Purée, Rose Water,
Lemon Juice € 9
Exotic, fresh et gourmand.



Rhum it!

IT'S RHUMY

RUMS 4 cl.

Matusalem 23 solera blended (Cuba) Smooth, Caramel and Honey	€ 12
New Grove 8-Year Old (Mauritius) Fresh, Apple-peach and Peppery	€ 15
Abuelo 15-Year Old Xeres Oloroso (Panama) Dried fruit, Xeres and Wooded	€ 15
Angostura N°1 Cask Collection 16-Year Old (Trinidad & Tobago) Candied Orange, Vanilla and Clove	€ 15
Clément Single Cask 100% Canne Bleue (Martinique) Almond, Spicy and Dried Fruit	€ 14
J.M Rum XO (Martinique) Wooded, Exotic fruit and Dry	€ 15
J.M Rum Cognac (Martinique) Cognac, Almond and Honey.....	€ 14
HSE Rum XO (Martinique) Fulness and Vanilla	€ 14
A.H Riise Old Rum « Golden Médal » (Denmark) Sweet, Raisin and Mango	€ 13
Admiral Rodney « Le Formidable » (Sainte Lucie) Raisin, Spicy and Toasted	€ 18

ENJOY
IT!

TASTING OF RUMS

Get Tempted..... € 22

IT'S YUMMY AND WINY



Taste it!

TO PECK LIKE A GLOSTER

Charcuterie Board	€ 15
Cheese Board	€ 15
Mixed Charcuterie & Cheese Board	€ 15

Kitchens are open from 7pm to 10.30pm from Tuesday to Saturday .

RED WINES	75 cl	10 cl.
AOC Blaye Château Les Jouberts	€ 30	€ 6
AOC Saint Chinian Belles Courbes 2012.....	-	€ 7

WHITE WINES	75 cl.	10 cl.
AOC Chablis Gautheron	€ 30.	€ 6
AOC Chablis Domaine du Chardonnais	-	€ 8

ROSÉ WINES	75 cl.	10 cl.
AOC Côtes de Provence Prunelle Villa Vallombrosa	-	€ 7
Le Coq et l'Arlequin	€ 25	€ 5

CHAMPAGNES	75 cl.	12,5 cl.
Deutz	€ 60	€ 12
Deutz Rosé	€ 80	€ 15
Cattier Blanc de Blancs	€ 70	€ 14



IT'S STRONG, SOFT AND HOT

SPIRITS

Aperitifs 6 cl.

White Martini, Red Martini, Extra Dry Martini, Campari	€ 6
Ricard 2cl.....	€ 4

Liquors 4 cl.

Disaronno, Get 27, Bailey's, Grand Marnier, Limoncello.....	€ 6
« Hennessy / Remy Martin » Cognac.....	€ 17

On the Rocks 4 cl.

Grey Goose, Gin Bombay Sapphire, Calle 23, Havana Club Maestro, Bacardi Superior	€ 7
Scotch « Dalmore 12 Year Old »	€ 12
Bourbon « Blanton's Special Reserve »	€ 10
Monkey Shoulders	€ 13

Beers

A selection of beers	€ 5
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SOFT DRINKS

Coca-Cola, Coca-Cola Zéro, Schweppes Tonic, Fever-Tree Ginger Ale, Limonade, Orangina, Perrier, Vittel	€ 5
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Alain Millat Juices 33 cl.

Orange, Pineapple, Cox's Orange Pippin, Tomato	€ 6
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Alain Millat Nectars 33 cl.

Lychee, Summer Pear, White Peach, Strawberry, Mango	€ 8
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TO WARM UP

Coffee Espresso	€ 3
Coffee Latte, Cappuccino, Hot Chocolate.....	€ 5
Teas and Infusions	€ 5

A WORD FROM THE BARTENDER

The Gloster invites you to share
its passion for Cocktails.

Mixing, chilling, freezing, brewing,
This is the Art of Living of a bartender.
In the rhythm of the ice cubes moves,
he shakes his cocktail, With his brave
creations, he knows how to blend.
A pinch of spices, a handful of fruits,
And here are sensational beverages,
Which swallow thousands of flavors,

See you soon!

All prices include service and taxes.

*Cocktails and Rums are available from 4PM till 11PM Tuesday and Wednesday, from
4PM till 12PM Thursday and from 4PM till 1AM Friday and Saturday.*



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www.glosterbar.com