

BAR & BITES

Below you will find some examples of our Bar & Bites possibilities for groups of 10 or more. These arrangements will be served in our bar area or, weather permitting, outside on our terrace. If desired it is possible to upgrade these arrangements with extra drinks & bites. We would also be happy to provide a fully customized Bar & Bites arrangement for your group.

COCKTAILS, CHAMPAGNE & CHARCUTERIE: 49,00

Let's enjoy pre-dinner Monroe Style! This arrangement includes three of our head bartender's signature cocktails or three glasses of our house Champagne Nicolas Feuillatte Blanc de Blancs Millésime 2019 with a wonderful selection of charcuterie and bottomless Chaudfontaine waters. If desired you can upgrade this arrangement with oysters or other bar bites.

CHOICE OF COCKTAILS

Paloma Clásica

This delightful long drink combines the refreshing taste of grapefruit with our favorite premium tequila, Patrón Silver. A splash of lime and a touch of agave syrup bring the whole thing into perfect balance.

Patrón Silver tequila, grapefruit, lime, agave syrup.

Golden Negroni

Negroni, the king of bitter cocktails, has been our favorite for many years.

Although the golden twist changes the iconic red color, the bitterness remains untouched.

Patrón Silver tequila, Suze, Martini Floreale, grapefruit.

Modern Aviation

This cocktail, created way back in 1916, has been adapted by our bartenders to fit the modern taste palate. Floral and fresh, an ideal aperitif.

Barsol Pisco, St. Germain Elderflower liqueur, lime, lavender, rose water

Chique Madam

This cocktail was invented by our colleagues of restaurant Black Smoke. A classy lady, very hard to resist... Fruity with a lovely sparkle and deliciously sweet.

Grey Goose vodka, passion fruit, vanilla, Mont Marçal Cava brut Reserva.

Rusty Rabbit

A crisp twist on the Rusty Nail, one of Frank Sinatra's favorite drinks.

A classic combination of Scotch and Drambuie, cocktail bitters and the zingy taste of Ginger Ale. Ideal as an aperitif but also great during dinner!

Dewar's 12 Year Old Blended Scotch, Drambuie, aromatic cocktail bitters,

Fever-Tree Ginger Ale

Naked Collins (Non alcoholic)

Our non-alcoholic answer to the gin and tonic.

Fever-Tree Tonic water, lime zest, juniper berries, rosemary, thyme.

CREATE YOUR OWN PRE-DINNER MOMENT

This arrangement for groups of ten or more consists of an à la carte drinks selection, chosen in advance from our extensive list of cocktails, bubbles, wines, beers and soft drinks. Your drinks selection will be combined with a fixed bar bites arrangement consisting of three bar bites.

The drinks selection will be charged consumption-based.

TRIO OF BARBITES: 12,00 PP.

Thai crackers

Thai manioc prawn crackers, sweet chili,
kaffir lime & lemongrass dip, toasted sesame

Falafel and dip

Homemade mediterranean falafel, hummus, yogurt-curry dressing

Salchichón Ibérico Bellota

Thinly sliced dried sausage made of 100% purebred Ibérico pigs.

If desired it is possible to upgrade this trio of barbities with oysters or other barbities.