

## APERITIFS

CHAMPAGNE COCKTAIL	4 100
<i>Champagne Leon Launois Vintage 2006, "Claude Thorin" Folle Blanche Vintage 2000, cane sugar, aromatic bitter</i>	
CHAMPAGNE BELINI	1 700
<i>Champagne Ruinart Rose, purée from two varieties of peach</i>	
FRENCH 75	1 600
<i>Champagne Leon Launois Vintage 2006, Gin "Gelas", clarified canesugar powder, limon juice</i>	
MODERN MARTINI	1 400
<i>"Porter's" Orchard Gin, "An Dulaman" Irish Maritime Gin, "Padro &amp; Co" Blanco Reserva, "Dolin" Dry</i>	
VESPER MARTINI	1 200
<i>Beluga Alur, "Tanqueray" London Dry Gin, Lillet Blanc</i>	
MARTINI COCKTAIL	1 200
<i>Tanqueray london Dry Gin, french vermouth Dolin, Orange bitter</i>	

## DIGESTIFS

PORTO RONCO	4 100
<i>Andresen, Colheita Port, 1991, Malecon, "Seleccion Esplendida", 1979</i>	
ROB ROY	2 800
<i>Glenfiddich 18 Years Old, "Carpano Antica Formula", "Angostura" Aromatic Bitters</i>	
MARTINEZ	1 700
<i>Firkin Oak Casks Gin, Carpano Antica Formula, Luxardo Maraschino Originale, "Angostura" Orange Bitters</i>	
OLD FASHIONED	1 700
<i>"Hudson" Manhattan Rye, Woodford Reserve, Angostura" Aromatic Bitters, brown sugar</i>	
NEGRONI	1 200
<i>Bombay Sapphire, "Carpano Antica Formula", Campari</i>	
RUSTY NAIL	2 200
<i>"Glenfiddich" 15 Years Old, Drambuie</i>	