



MENU

Bar Indigo 2023

Bar service

SIGNATURE COCKTAILS BY REMY SAVAGE*

SWIFT SOUR (1,6 UA) 12€

Martell Blue Swift - Yuzu liquor

Sugar - Lemon juice - Egg white

Allergen : egg

LA SORBONNE (1,6 UA) 12€

Martell VSOP - Amer Picon

Pineau des Charentes - Red aromatic bitters

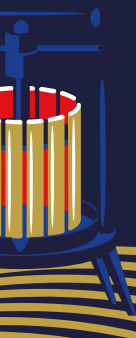
FINE À L'EAU (1 UA) 12€

Martell VS - Verjus - Simple syrup

Sparkling water

*Rémy Savage, Rémy Savage, Martell's Master Mixologist, is named the Best European Mixologist in 2018, and Best International Barman in 2022. Martell has demonstrated audacity in redefining the rules throughout its story. Similarly, Rémy in constantly challenging the cocktail world and rewriting the rules.

PLEASE ENJOY RESPONSIBLY





INDIGO COCKTAILS 12€

SOLEIL LEVANT (1,4 UA)

Absolut vodka - Saké - Celery bitters - Coconut and basil cordial

Lemon juice - Lemongrass soda

Allergen : celery

BABEL (1,6 UA)

Plymouth Gin infused with tonka beans -La Vida Mezcal - Cocoa bitters

Lime juice - Bourbon vanilla syrup - Mint

TIKITAK (1,8 UA)

Havana 7 Rhum - Martell VSOP - Lime juice - Chaï tea syrup

Peppers - Angostura - Ginger beer

NAHUA (1,4 UA)

Olmeca Tequila - Pastis bitters - Grapefruit juice - Lime juice

Citrus syrup - Timur berries

COCKTAIL OF THE DAY (1,5 UA ON AVERAGE)

(See on the mirror behind the bar)

SLOWCKTAIL 9€

HYPERNATURE (1 UA)

Italicus - Peyshaud Bitters - Champagne - Rosemary

MOCKTAILS 8€

GIBRALTAR

Coconut and basil cordial - Rose water - "Thé des 7 mers" tea

Saline solution - Dill

GARRIGUETTE

Grapefruit juice - Agave infused with thyme - Lime juice - Tonic

MOCKTAIL OF THE DAY (SEE THE MIRROR BEHIND THE BAR)

HOMEMADE ICED TEA 6€

Martell & co is committed to responsible drinking through its Conviviality by Martell program "conviviality by Martell".

Because conviviality rimes with Responsibility, we recommend that you prolong your evening with one of our non-alcoholic cocktails if you have consumed the equivalent of two units of alcohol. In this menu you will find different types of drinks: cocktails, slowcktails (with reduced alcohol levels) and mocktails (without alcohol).

The units are indicated next to each cocktail. (UA= alcohol units)

Flat and sparkling water are available at will.





Alcohol menu

COGNACS

	2CL	4CL
Martell VS	3,5€	7€
Martell Cordon Bleu	9€	18€
Martell XO	10€	20€
Martell Cordon Bleu Extra	-	40€
Martell Chanteloup	20€	-
Martell XXO	25€	50€
L'Or de Jean Martell	100€	200€
Augier - L'Océanique	5€	10€
Augier - Le Sauvage	5€	10€
Augier - Le Singulier	6€	12€

MARTELL INNOVATION

	2CL	4CL
Martell Blue Swift	9€	16€

WHISKY

	4CL
IRISH	
Jameson	8€
Jameson Black Barrel	10€
Yellow Spot	14€

BOURBON

Four Roses Small Batch	10€
Four Roses Singel Barrel	12€
Rabbit Hole Dareringer	16€

RYE

Lot 40 Rye	10€
Rabbit Hole Boxergrail Rye	12€

SCOTCH BLENDED

Chivas XV years	10€
Ballantine's 17 years	12€
Royal Salut	25€

SINGLE MALT SPEYSIDE

Aberlour A'bunadh	14€
Scapa Glansa	15€
Glenlivet 18 years	18€

RHUM

	4CL
Havana Club 3 years	8€
Havana Club 7 years	10€
Havana club Selección de Maestros	16€
La Hechicera	10€
Janeiro Cachaça	10€

Additional soft drink 1€



Alcohol menu

GIN

4CL

Beefeater	8€
Seagram's Extra Dry	8€
Malfy Rosa	10€
Plymouth	10€
Plymouth Navy Strength	12€
Ki No Tea	12€
Monkey 47	14€

VODKA

4CL

Absolut	8€
Absolut Elyx	12€

AGAVE

4CL

Olmeca Tequila	8€
Avion Silver Tequila	10€
Altos reposado Tequila	12€
Mezcal Del Maguey LA VIDA	10€
Mezcal Del Maguey Chichicapa	18€

ANISE

2CL

Ricard	4€
Ricard Plante fraiche	4€
Pernod	4€
Pernod Absinth	5€

APERITIFS

6CL

Lillet Blanc	5€
Lillet Rosé	5€
Lillet Rouge	5€
Lillet Réserve	7€
Cinzano Blanc	5€
Cinzano Rosso	5€
Cinzano Aperitivo	5€
Byrrh	5€
Suze	5€
Ambassadeur Rouge	5€
Ofley Ruby Porto	6€
Kalhua	6€
Italicus	7€

Additional soft drink 1€



Alcohol menu



CHAMPAGNE AND WINE	GLASS 12CL	BOTTLE 75CL
Mumm Cordon Rouge	12€	70€
Perrier-Jouët Rosé	15€	90€
Perrier-Jouët Grand Brut	-	80€
Perrier-Jouët Blanc de Blancs	-	110€
Perrier-Jouët Belle Époque	-	220€
Rosé - Côtes de Provence		
Maison Sainte Marguerite « Symphonie »	7,5€	38€

Soft drinks

COLD DRINKS

Archibald Tonic	4€
Fever Tree Ginger beer	5€
Fever Tree Ginger ale	5€
Fever Tree Lemonade	5€
Fever Tree Soda Water	5€
Pacific (liquorice drink)	5€
Suze Tonic Zero	6€
Ceders (Gin & Tonic without alcohol)	8€

HOT DRINKS « Culture Café »

Espresso	2€
Americano	2€
Double espresso	3€
Café au lait	4€
Tea (black, green or rooibos)	4€
House infusions	4€

« Alain Milliat » FRUIT JUICES

Griotte cherry	6€
Reinette apple	6€
Tomato	6€
Pineapple	6€
Apricot	6€



Food

**Charenteric plate
and pickled mustard seeds** 18€

Allergen : mustard, eggs, gluten, milk, celery, sulphite

**Pâté en croûte
and homemade pickles** 9€

Allergen : gluten, eggs, lait, mustard

**Cheese plate, walnuts,
and local jam** 18€

Allergen : nuts, milk, sulphite

**Kalamata olives
and local dry herbs** 5€

Allergen : sulphite

**Maison Kalios mézéz
and breadsticks** 8€

Allergen : gluten (breadsticks)

Possible traces : celery, molluscs

Houmous 6€

Allergen : sesame seeds, lupin, sulphites