



WELCOME IN BAR INDIGO BY MARTELL

Menu 2023

Bar service

SIGNATURE COCKTAILS BY REMY SAVAGE*

FINE À L'EAU (1 UA) 9€
*Martell VS - Verjus - Simple syrup
Sparkling water*

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*

*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.

Alcohol abuse is dangerous for your health, consume in moderation.



COCKTAILS INDIGO

12€

HITGIRL (1,6 UA) – Fresh & citrusy

*Beefeater gin - Raspberry brandy - Cinzano aperitivo - Lemon
Peysaud bitter - Vanilla syrup*

TIKOLO (1,8 UA) – Gourmand & spicy

*Martell cognac VSOP - Havana 7 rum - Agave syrup with thyme - Lime - Grapefruit
Bitter Brazilian - Pimento - Ginger beer*

HOLDFAST (1,6 UA) – Powerful & fruity

*Mezcal La Vida - Absolut vodka - Sake - Maldives tea syrup (Christine Dattner)
Lemon - Selection of aromatic bitters*

NAHUA (1,4 UA) – Tangy & peppery

*Olmeqa tequila infused with Timur berry - Grapefruit - Lime
Tout Agrumes tea syrup (Christine Dattner) - Bitter de pastis - Soda water*

REINART (1,8 UA) – Powerful & creamy

*Cognac Augier Sauvage - Braastad cognac cream - Amaretto - Laphroaig
Indigo Blend Coffee (Culture Café) - Tonka bean - Vanilla syrup - Cocoa bitter*

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

(See glass at bar)

SLOWCKTAILS

10€

HYPERNATURE (1 UA) – Herbaceous & petillant

Italicus - Peysaud Bitter - Mumm champagne - Rosemary

CALICO (1 UA) – Gourmand & thirst-quenching

*White Lillet - Havana 3 rum - Coconut & camomile syrup - Lemon
Spanish bitter - Soda water*

MOCKTAILS

8€

OSMOSE – Silky smooth

*Pirate tea (pineapple & mango) - Rose water - Chamomile & coconut syrup
Ile de ré salt - Dill*

GARIGUETTE – Sweet & tart

Grapefruit juice - Thyme-infused agave - Lime juice - Tonic

MOCKTAIL OF THE DAY (SEE GLASS AT BAR)

HOUSE ICE 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)

Water is available at will.





Alcohol menu

COGNACS

	2CL	4CL
Martell VS	3,5€	7€
Martell VSOP	5€	10€
Martell Cordon Bleu	9€	18€
Martell XO	10€	20€
Martell Cordon Bleu Extra	15€	30€
Martell Chanteloup 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
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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 Salute	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€
Acme	10€
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€
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€

WINE

	GLASS 12CL	BOTTLE 75CL
Rosé - Côtes de Provence		
Maison Sainte Marguerite « Symphonie »	7,5€	38€
Rouge - Côtes de Provence		
Maison Sainte Marguerite « Fantastique »	7,5€	38€
Blanc - Côtes de Provence		
Maison Sainte Marguerite « Fantastique »	7,5€	38€

Soft drinks

COLD DRINKS

Coca cola	4€
Tonic fever tree	5€
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

White peach	6€
Apple	6€
Tomato	6€
Pineapple	6€
Apricot	6€



Food

**Pâté en croûte
with mustard seed pickles** 9€

Allergenes : mustard, gluten, eggs, milk, nuts

**Selection of homemade cold cuts
and pickles** 18€

Allergenes : eggs, milk, gluten, celery, sulfites

**Selection of cheeses, nuts, grapes
and local jam** 18€

Allergenes : milk, nuts, sulfites

**Kalamata olives
and local herbs** 5€

Allergenes : sulphite

**Kalios House mezes (artichoke or eggplant)
and breadsticks** 8€

Allergenes : gluten (breadsticks), sulfites

Possible traces : Celery, Shellfish

Hummus 6€

Allergenes : sesame seeds, lupin, sulfites

Mabilot ice creams (per tub) 5€

Perfumes depending on availability (SEE GLASS AT BAR)

Allergens : gluten, eggs, milk, for some flavors