

HE

HOTEL D'EUROPE
★★★★★

Bar drinks & Cocktails

«Je ne peux vivre sans champagne, en cas de victoire,
je le mérite, en cas de défaite, j'en ai besoin»
'Napoléon Bonaparte'

Welcome, at the « Hôtel d'Europe Bar»
Our team is pleased to welcome you,
and to help you to have a nice moment with us. ;

Be seduced by the salted or
sweets proposals from our Chef Pascal Auger*,
don't hesitate to ask for the daily choice;

SOFTS DRINKS

Water

Evian (33cl)	4.50€
Perrier (33 cl)	4.50€
Evian (100cl)	9.00€
Chateldon (75cl)	7.00€

Sodas

Coca-cola, sugar free, Ice Tea, Schweppes Tonic, Ginger Ale et Beer Bitter San Pellegrino Limonade organic	6€ 7€
---	------------------

Fruit juices

Passion, tomato, canberryè , mango, strawberry, apple, apricot	7€
---	----

Fresh fruit juices

Orange, grapefruit, lemon	8€
---------------------------	----

Sirups (extra)

Grenadine, Strawberry, Orgeat, Peach, Mint, Pac, Gambetta, Blackcurrant, Elderberry Flower	1€
---	----

Home Iced tea

Mint & lemon, Strawberry & rhubarb, Peach & marcuja	10€
---	-----

APERITIFS

Ricard, Pastis 51 (2cl)	5€
Martini, Campari, Suze (8cl)	8€
Kir vin Blanc (12cl)	8€
Kir royal (12cl)	17€
Pastis Marra (artisanal)	5€
Muscat Beaumes de Venise (8cl)	9€
Lillet (8cl)	7€

Beers 25cl

Blonde artisanale du Mt Ventoux bio	7€
Blanche artisanale du Mt Ventoux bio	7€
Ambrée artisanale du Mt Ventoux bio	7€
Pression Leffe	5€
Pinte Leffe	9€
1664 sans alcool	5€

White wines

	75cl	12cl
Domaine La Loyane Bio (AOC Côtes du Rhône)	35€	8€
Domaine André Mathieu (AOC Chateauneuf du pape)	77€	15€

Rosé

Domaine St Max (AOP Côtes de Provence)	39€	9€
--	-----	----

Red wines

Domaine La Loyane Bio (AOC Côtes du Rhône)	35€	8€
Domaine Les Cailloux (AOC Châteauneuf du Pape)	77€	15€

Champagne

Bruno Paillard Brut	88€	18€
Ruinart Blanc de Blancs	180€	

WHISKIES

Blend Scotch

Chivas 12 yrs , J.Walker Black	4cl	12€
--------------------------------	-----	-----

Highland

Dalwhinnie 15 yrs		14€
-------------------	--	-----

Islay

Ardbeg 10 yrs		14€
Talisker Port Ruighe		16€
Lagavulin 16 yrs		15€

Speyside & Campbeltown

Knockando 18 yrs		23€
Glenfiddich 12 yrs		15€

Irish Malt

Jameson		11€
---------	--	-----

Bourbon

Jack Daniel's		11€
Woodford Réserve		15€

French Malt

Hepp Tharcis		16€
Benleioc		15€
Twelve		17€

Japanese Malt

Nikka from the Barrel		16€
-----------------------	--	-----

LONG DRINKS 14cl

16€

Américano

Campari, Martini red, Martini Dry, Tonic

Pina Colada

Rum, Pineapple juice, coconut cream

Gin Fizz

Gin, Lemon juice, Sugar, egg white, Tonic

Mint Julep

Bourbon, Fresh mint, lime

Mojito and Co...

Havana rum, Fresh mint, Sugar, Lime, Perrier
Fruits (+2€) : strawberry or raspberry

Sex on the Beach

Vodka, Peach cream, Cranberry juice, Pineapple juice,
Grenadine

Singapore Sling

Gin, Cherry liquor, Cointreau, Bénédictine,
Grenadine, Pineapple juice, Lime juice

Moscow Mule

Vodka, Lime, Ginger sirup, Ginger Beer
Fresh mint

SHORT DRINKS 9cl

16€

Caïpirinha

Cachaça, Sugar, Lime

Cosmopolitan

Vodka, Cointreau, Lime juice, Cranberry juice

Daïquiri

Rhum , Sugar, Lemon juice

Dry Martini Cocktail

Gin or Vodka ,
Dry Martini

Manhattan

Whiskey, Martini red, Angostura

Margarita

Tequila, Cointreau, Lime

HE Creations

LONG DRINKS 14cl

16€

Best - Seller

Havana rum, Peach cream, pineapple juice, fresh mint,
lime

L'Amandier

Vodka, Amaretto, Passion fruit juice, lime juice,
Sugar sirup

Europe's cocktail

Champagne, Cointreau, Curaçao, lime, orange juice

SHORT DRINKS 9cl

16€

Pomka

Vodka, Apple juice, Lime, Quince liquor

,

MOCKTAILS 14cl

12€

Festival

Kiwi, orange, fresh mint, lime, sugar syrup, ginger ale

Le Provençal

Cranberry juice, Raspberry marmelade,
Rosemarin infusion, Lime juice

Soft Spritz

Fresh mint, Passion fruit juice, Spritz sirup, Tonic

Red Detox

Cranberry juice, Perrier, lime,
Sugar sirup

Green cocktail

Apple juice, perrier, lime, sugar sirup
Cucumber, mint leaves

Ceder's tonic

Juniper, coriander, rooibos, tonic Or Junipor, clove, roiboos, tonic

Virgin Colada

Pineapple juice, coconut cream

DIGESTIFS

4cl

Armagnac

Château de Laubade 1994	23€
Château de Laubade 1974	29€

Cognac

Hine Triomphe (Grande Champagne)	75€
Rémy Martin XO	28€
Le Cognac de Jean	26€
Rémy Martin VSOP	15€

Calvados

Groult Doyen d'Âge	25€
--------------------	-----

Eaux de Vie et Marcs

Pear Williams,	16€
Plum	16€
Grappa	15€
Old Plum	16€
Vieux Marc Châteauneuf-du Pape	16€

Liquors

Amaretto, Bailey's, Bénédictine, Cointreau	
Get 27, Grand Marnier, Kahlua	
Mandarine Impériale, Marie Brizard, , Limoncello	
Manzanita	
Origan du Comtat (Avignon)	11€
Verveine Auguste, Coings	15€

RHUM

4cl

Don Papa, Diplomatico	13€
La Hechicera	15€
Tres Hombres	15€
Zacapa 23 yrs (Guatemala)	19€
Botran 75th Anniversary (Guatemala)	22€

GIN

Bombay Sapphire (UK)	14€
Gin Monkey 47 (Allemagne)	14€
The Botanist dry (Islay)	15€

VODKA

Grey Goose	14€
Tito's	18€

TEQUILA

Patron	16€
--------	-----

CHERRY

	8cl
Taylor's 10 yrs	14€
Taylor's 20 yrs	18€
Lagrima (White)	10€

HOT DRINKS

Coffee	3.50€
Macchiato	4.50€
Decafeinated	3.50€
Cappuccino	4.50€
Hot Chocolate	6.50€

Irish Coffee	14€
--------------	-----

Infusion (inf 4-5 min) 6.50€

Rooibos coconut
Rooibos vanilla
Rooibos des Lords (bergamote notes)
Verbena or Mint or Camomille
Tilleul –Mint– rose berries
Louvre (Blackberry, Edelberry, Spicy mint)

White Tea

Bai Mudan (China)	8€
--------------------------	----

Green Tea

Toundra	8€
----------------	----

Citus notes

Sencha (Japan)	8€
-----------------------	----

Nature and grass

Impératrice Jasmine	8€
----------------------------	----

Jasmine and fruits

Yunnan	8€
---------------	----

Sweet with flowers notes

Black Tea

English Breakfast	6.50€
--------------------------	-------

Blend, Ceylan & India mix

Smokey Lapsang	7€
-----------------------	----

Smohey with young wood flavor

Darjeeling	8€
-------------------	----

Classic with it's orange smell

Darjeeling Bergamote	8€
-----------------------------	----

Bergamote, flowers & fruits

Lord Anglais	8€
---------------------	----

Ceylan & Darjeeling mix a bit spicy and a chocolate touch

Maharadjah	8€
-------------------	----

Indian teas mix

THE BISTROT BREAK

By Pascal Auger *

Examples...

Matured cheeses selection 28€

Gravlax, herbal cream 22€

Ask for the daily choices ...

The Hotel d'Europe pastries 8€
Discover the showcase...

*** For any food allergy, please indicate it to our team. A solution will be proposed to you.***

HE

HOTEL D'EUROPE

★ ★ ★ ★ ★