



## **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

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### Water

Evian (33cl)	4.50€
Perrier (33 cl)	4.50€
Evian (100cl)	9€
Chateldon (75cl)	9€
Badoit (1l)	9€

### Sodas

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

Jardin des Papes: strawberry or apricot or pear or apple or tomato	7€
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### Fresh fruit juices

Orange, grapefruit, lemon	8€
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### Kombucha (33cl) may contains alcohol

Citron/Gingembre Hibiscus/Rose	7€
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### Sirups (extra)

Grenadine, Strawberry, Orgeat, Peach, Mint, Pac, Gambetta, Blackcurrant, Elderberry Flower	1€
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### Home Iced tea

Mint & lemon or Strawberry & rhubarb or Peach & marcuja	10€
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## APERITIFS

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Ricard, Pastis 51 (4cl)		6€
Martini, Campari, Suze (8cl)		8€
Kir vin Blanc (12cl)		8€
Kir royal (12cl)		18€
Pastis Marra (handmade)(4cl)		6€
Muscat Beaumes de Venise (8cl)		9€
Lillet White (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

X.Vignon "Inspiration"(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€
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### Red wines

Domaine Xavier Vignon (AOC Côtes du Rhône )	35€	8€
Domaine Les Cailloux (AOC Châteauneuf du Pape)	77€	15€

### Champagne

Pommery Brut	88€	18€
Pommery Brut Rosé	125€	25€

## WHISKIES

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### **Blend Scotch**

Chivas 12 yrs , J.Walker Black		4cl 12€
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### **Highland**

Dalwhinnie 15 yrs		14€
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### **Islay**

Ardbeg 5 yrs		14€
Talisker Port Ruighe		16€
Lagavulin 16 yrs		15€

### **Speyside & Campbeltown**

Knockando 18 yrs		23€
Glenfiddich 12 yrs		15€

### **Bourbon**

Jack Daniel's		11€
Woodford Réserve		15€

### **French Malt**

Hepp Tharcis		16€
Benleioc		15€
Twelve		17€
Esprit (local product)		17€

### **Japanese Malt**

Nikka from the Barrel		16€
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## LONG DRINKS 14cl

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16€

### **Américano**

Campari, Martini red, Tonic

### **Pina Colada**

Rum, Pineapple juice, coconut cream

### **Gin Fizz**

Gin, Lemon juice, Sugar, egg white, Perrier

### **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

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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

## ***Bartender Creations***

### **LONG DRINKS** 14cl

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16€

#### **Best - Seller**

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

#### **L'Amandier**

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

#### **Valentine's**

Quince Liquor, cranberry juice, champagne

#### **Europe's cocktail**

Champagne, Cointreau, Curaçao, lime, orange juice

### **SHORT DRINKS** 9cl

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16€

#### **Pomka**

Vodka, Apple juice, Lime, Quince liquor

## **MOCKTAILS** 14cl

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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

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### Armagnac

Château de Laubade 1996	23€
Château de Laubade 1976	33€

### 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€
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### Eaux de Vie & Marcs

Pear Williams,	16€
Apricot	16€
Plum	16€
Grappa	15€
Old Plum	16€
Fine du château La Nerthe Châteauneuf du Pape	19€
Marc de Châteauneuf du Pape Vieux Télégraphe	18€

### Liquors

Amaretto, Bailey's, Cointreau	
Get 27, Grand Marnier, Kahlua	
Mandarine Impériale, Marie Brizard, , Limoncello	
Manzanita	
Origan du Comtat (Avignon)	13€
Verveine Auguste, Coings	15€
Frigolet	11€

## RHUM

4cl

Don Papa, Diplomatico	13€
La Hechicera	15€
Tres Hombres	15€
De Steban—punch	16€
Zacapa 23 yrs (Guatemala)	19€

## GIN

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

## VODKA

Grey Goose	15€
Tito's	18€

## TEQUILA

Patron	16€
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## CHERRY

8cl

Taylor's 20 yrs	18€
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## HOT DRINKS

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

Irish Coffee	14€
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### **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

<b>Bai Mudan (China)</b>	8€
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## Green Tea

<b>Toundra</b>	8€
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Citus notes

<b>Sencha</b> (Japan)	8€
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Nature and grass

<b>Impératrice Jasmine</b>	8€
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Jasmine and fruits

<b>Yunnan</b>	8€
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Sweet with flowers notes

## Black Tea

<b>English Breakfast</b>	6.50€
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Blend, Ceylan & India mix

<b>Smokey Lapsang</b>	7€
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Smohey with young wood flavor

<b>Darjeeling</b>	8€
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Classic with it's orange smell

<b>Darjeeling Bergamote</b>	8€
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Bergamote, flowers & fruits

<b>Lord Anglais</b>	8€
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Ceylan & Darjeeling mix a bit spicy and a chocolate touch

<b>Maharadjah</b>	8€
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Indian teas mix

# THE BISTROT BREAK

By Pascal Auger \*

*Examples...*

Matured cheeses selection 15€

Gravlax, lemon cream 22€

*Ask for the daily choices ...*

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The Hotel d'Europe pastries 9€  
*Discover the showcase...*

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

