

À BOIRE

	Champagne Pina Colada Bacardi Rum Blend Agricole Rhum Pineapple x2 Coconut Sorbet Moet & Chandon Brut Coupette's all time signature, decadent, indulgent and calling for the next one	15
	Apples Sassy x Coupette Calvados I Clarified Apple Juice I Carbonated One of Coupette's original classic bringing a taste to the Normandy region, hard appletiser.	11
Ţ	Chocolate and Red wine Bacardi 8 Rum I Rubis Chocolate Wine I Mozart Dark Chocolate I Cocoa x2 Minus Cream I De Gras Red Wine Blend. The pairing you did not know you had to indulge in	12
	Jack Rose Sassy Calvados I Fresh lemon juice I Grenadine syrup One of our favourite classic cocktails, fresh, sharp	12
	Made in Bethnal Bombay Sapphire Gin I Lime I Mint I St-Germain elderflowe I Absinthe A fresher version of the classic cocktail, fresh and making the moment bloom	12
J	White Lies Mango and bergamot infused calvados Suze Lillet blanc Shiso quinine reduction A contemporary twist on the much loved bittersweet classic negroni	12
	New-York Infante Cazcabel Tequila fresh lime juice Almond Red wine float Slushy The tequila classic, made French	11
J	Agricole Caipirinha Clement Agricole Rhum Fresh lime Triple sec Benedictine If the Caipirinha was French, we think it should be like this	12
	50/50 Gibson Bombay Sapphire gin Dry vermouth Pickles A wet version of the classic, making it very easy to have many	12
J	Calvados Sazerac Sassy Calvados Rye Whisky Salted butterscotch Pastis Bitters Coupette's take on the New Orleans classic	12