Bar COUPETTE

COCKTAILS

CODE ROUGE — 13
BEESWAX SASSY CALVADOS | ROSE CIDRE CORDIAL | FINO SHERRY | DRY VERMOUTH

IMPROVED HARMONY — 11
HENNESSY VS COGNAC | SOUR STRAWBERRY | MOET & CHANDON BRUT

CARAVELA — 13
CAZCABEL TEQUILA | ILEGAL MEZCAL | HOSUE FASSIONOLA | PINEAPPLE CORDIAL

BREAKFAST IN PARIS — 13
CEREAL WASHED FOUR ROSES BOURBON | MALTED MILK PUNCH | COFFEE | HONEY | NUTS

BETHNAL GREEN MULE — 13
BOMBAY SAPPHIRE GIN | PISTACHIO ORGEAT | LIME | GINGER BEER

WHITE LIES — 13
MANGO & BERGAMOT SASSY CALVADOS | BOMBAY SAPPHIRE GIN | DRY VERMOUTH | SUZE | SHISO

MADININA — 13
CLEMENT AGRICOLE RUM | CLEMENT SHRUB | ROSE, APRICOT & VANILLA | LIME

PARASOL — 13
WORTHY PARK SELECT RUM | PASSIONFRUIT | APEROL | VANILLA SOFT SERVE

Expresso Martini — 13
HENESSY VS COGNAC | COCONUT COLD BREW COFFEE

COUPETTE LEGACY COCKTAILS

CHAMPAGNE PIÑA COLADA — 15
Bacardi Rum Blend | Agricole Rhum | Pineapple x2
Coconut Sorbet | Moet & Chandon Brut

APPLES — 11
Calvados | Clarified Apple Juice | Carbonated

CHOCOLATE & RED WINE — 13
Bacardi 8 Rum | Rubis Chocolate Wine | Mozart Dark Chocolate
Cocoa ×2 | Minus Cream | De Gras Red Wine Blend

CALVADOS SAZERAC — 13
Sassy Calvados | Rye Whisky | Salted butterscotch | Pastis | Bitters

Á BOIRE

OTHER DRINKS

Á MANGER

Bar COUPETTE

N/A COCKTAILS

REGRETTE REIN 8
ELDERBERRY | ACID BLEND | BITTER APERITIF | BLUEBERRY MUFFIN SODA

CLEAN MARTINI 8
SEEDLIP SPICE | DRY JUNIPER 'VERMOUTH' | TUMERIC CORDIAL

WINE	125ML	175ML	BOTTLE
RED Merlot			
Malbec	7	9	36
Pinot Noir	8	10	40
	9	11	44
ORANGE			
French Orange	11	13	52
ROSE			
Rose De Provence	11	12	48
WHITE			
Viognier	7	9	36
Sauvignon Blanc	8	10	40
Gewürztraminer	9	11	44
Reisling	10	12	48

SPARKLING & CHAMPAGNE

	125ML	175ML	BOTTLE
Château Cossée Crémant de Loire	10	12	48
Moet & Chandon Brut Imperial NV	12	15	60
Moet & Chandon Brut Imperial Rose			90
Ruinart Blanc de Blanc			150

CIDRE / POIRE

Sassy Le Vertueux | Poire	6
Sassy La Sulfureuse | Pink	6
Sassy La Inimitable | Cider	6

BEER

Pilsner	5
IPA	5

OTHER DRINKS

Á MANGER

NIBBLES

Olives	4.5
Spiced Nuts	4 5
Truffle Nuts	4.5

HORS D'OEUVRE

Gougeres 6
Gruyere souffle, topped with Comte

EGG & MAYO 7
Our Chef's devilled eggs

FRENCH FRIES 5
Add on Truffle 3

GRILLED KING PRAWNS 9
Saffron Aioli

REMOULADE 6
Celeriac and purple carrots

SWEET TREAT:

SOFT SERVE £5

CHOOSE FROM:

CARAMEL
CHERRIES
LIQUEURS

SHARING PLATES

CHEESE 15
Crottin D'Antan | Truffle Brie |
Comte 18 | Quince | Crackers

CHARCUTERIE 15
COPPA | SMOKED DUCK |
CHORIZO | Cornichons

CROQUE MONSIEUR FLATBREAD 8
Our take on the classic croque,
served on flatbread to share

SANDWICHES

FRENCH DIP 12
Slow roast chuck, melted edam and
dipping jus, served in a baguette

CHEESE TOASTIE 10
Mature cheddar, smoked mozzarella,
Comte, served on brioche

COUPETTE CLASSIC BEEF BURGER A 16
large beef patty, thick bacon,
gruyere cheese, pickles and garlic
aioli

Á MANGER