



LE
TOIT
DE LA
TOUR

HOT COCKTAILS

Winter kiss in Paris - 14 cl	26
{Cognac Camus BDM, tonka bean syrup, coffee blend of la Tour d'Argent, hot pine flavored cream}	
Froid de canard - 15 cl	25
{Rhum Clairin Communal, honey syrup, ginger water, wild thyme, citrus}	
Glögi - 15 cl	24
{Red wine from Bordeaux, blackcurrant, homemade citrus liqueur, winter spices}	
Jardin d'hiver (served fresh) - 12,5 cl	28
{Green Chartreuse, Bergamot, homemade chilli ginger beer}	

HOT BEVERAGES

Doudoune - 20 cl	14
{Dark chocolate 70%, hazelnut, smoked chantilly}	
Mémé's hug - 20 cl	14
{Ginger, tumeric, galangal, mango, honey}	

SAVORY TREATS

Canard Lucullus style	15
Layering of foie gras & beef tongue on toasted brioche	
« Perle noire » Oysters {2 pieces}	18
In iodised jelly, shallot cream & watercress	

Please feel free to ask our mixologists about our classic cocktails.

CHAMPAGNES

Tour d'Argent Grand Cru Blanc de blancs	30
Tour d'Argent Grand Cru Rosé	32
Louis Roederer Collection 245	30
Louis Roederer Cristal 2015	75

WHITE WINES

Riesling Rosenberg Barmès-Buecher 2023	16
Montlouis-sur-Loire Clef de Sol La Grange Tiphaine 2023	20
Rully Maizières Dureuil-Janthial 2020	24

RED WINES

Bourgueil Jour de Soif Domaine du Bel Air 2023	16
Bourgogne Ghislaine Barthod 2021	20
Saint-Joseph La Chave Domaine Rouchier 2021	24

Our wine list, reflecting our precious heritage, is also available. Our wines, exceptional bottles resting in our cellars, deserve a little time before being served. Thank you for your patience and understanding.

{Prix en euros TTC}