



(champagne bar)

SIGNATURE COCKTAILS - “FLOWERS”

THE ROSE (FOR 4 PEOPLE)

49

Sparkling, delicate and refreshing

Grey Goose vodka infused with Damascus roses, dry vermouth, Champagne Perrier-Jouët Brut cordial and a touch of sandalwood syrup

LAVENDER

19

Fruity, citrusy and sparkling

Grey Goose vodka infused with lavender, plum liqueur, extra dry sherry fino, papaya, peach and passion fruit soda topped with Champagne Perrier-Jouët Brut foam

VIOLET

19

Balsamic, elegant and fruity

Beefeater 24 Gin, Muyu “Vetiver Gris” liqueur, “Crème De Mûre”, citric solution, Kéfir, violet syrup and Champagne Perrier-Jouët Brut infused with “Ratafia” and violet

SZECHUAN FLOWER

24

Electric, exotic and slightly sweet

Cacique 500 Rum, Gardeum “Floral Punch” liqueur, Misaki Yuzu Sake, “ume” juice, citric solution and vermouth mix infused with basil

ELDERFLOWER

19

Delicate, floreal and slightly fruity

Monkey 47 Gin, elderflower liqueur, clarified banana juice, Champagne Perrier-Jouët Brut cooked at low temperature with elderflower and a touch of vanilla syrup

SUNFLOWER	17
<i>Structured, dry and slightly spiced</i>	
<i>Chivas XV years whisky macerated with “Genmaicha” tea and roasted rice, extra dry sherry fino, hazelnut liqueur, lemon juice and roasted sunflower seeds syrup</i>	
SAFFRON FLOWER	18
<i>Fruity, spiced and citrusy</i>	
<i>Don Julio blanco tequila infused with saffron, citric liqueur, Perrier-Jouët Brut Champagne cordial infused with turmeric and clarified mandarin juice</i>	
PATCHOULI	22
<i>Intense, slightly spiced and sparkling</i>	
<i>Don Julio blanco tequila, Mezcal, “Cold Brew” coffee, amarena cherry cordial, patchouli syrup and Perrier-Jouët Brut Champagne</i>	
<u>MÓCTELES - SIN ALCOHOL</u>	
JASMINE	14
<i>Floreal, fruity and refreshing</i>	
<i>Seedlip, jasmine kombucha, clarified pear juice, “dealcoholized” Perrier-Jouët Brut Champagne infused with jasmine</i>	
ORANGE BLOSSOM	14
<i>Fruity, refreshing and delicate</i>	
<i>Seedlip, clarified grapefruit juice, citric solution, agave syrup, orange blossom water and “dealcoholized” Perrier-Jouët Brut Champagne infused with orange blossom</i>	

CHAMPAGNE BY THE GLASS

ÉPERNAY

Dom Pérignon Vintage 95
51% Chardonnay, 49% Pinot Noir

Perrier-Jouët Brut 19
20% Chardonnay, 40% Pinot Noir, 40% Pinot Meunier

Perrier-Jouët Belle Epoque Brut 75
50% Chardonnay, 45% Pinot Noir, 5% Pinot Meunier

REIMS

Krug Grand Cuvée 110
50% Pinot Noir, 30% Chardonnay, 20% Pinot Meunier

Pommery Brut Rosé Royal 25
40% Chardonnay, 60% Pinot Noir - Pinot Meunier

Ruinart Blanc de Blancs 35
100% Chardonnay

Veuve Clicquot Yellow Label 19
50-55% Pinot Noir, 28-33% Chardonnay, 15-20% Pinot Meunier

CAVA BY THE GLASS

D.O. CAVA

Josep Reventós 18
35% Pinot Noir, 35% Chardonnay, 10% Xarel·lo, 10% Macabeu, 10% Perellada