

THE COCKTAILS CLUB X TATAR

In collaboration with @osmose this menu is made to pair with our food. The Cocktail's names refers to the cities and the spiritual inspiration of each drinks.

OSAKA 19% ABV
Generous & milky
Vodka, saké junmai, peppermint, oolong tea, cucumber. **14,00€**

WEPION 15% ABV
Sweet & bitter
White rhum, red vermouth, lychee forest fruits, strawberry. **14,00€**

MOURJOU 18% ABV
Earthy & bitter
Dark rhum, fino, chestnut, pumpkin spices, rice alcohol **14,00€**

ADDIS-ABEBA 18% ABV
Caffeine & sweet
Aged rhum, amaretti, cold brew, ginger, olive oil. **15,00€**

SHANGHAI 0% ABV
Refreshing & non alcoholic
Longan, dates, black tea, paprika, soft chili, cane vinegar. **13,00€**

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