



SIGNATURE COCKTAILS



DRINK LIKE GATSBY: (DRY, SAVORY, UMAMI) Savanna Lontan 57 rum, Pommeau de Normandie de Drouin, Graham's 10y Port, Lejay Cassis bitters, Italian olive. 14€



FRIDA'S MARGARITA 2.0: (REFRESHING, TWIST INSPIRED BY THE "TOMMY'S MARGARITA", SMOKY) La Dama Tequila Blanco, Koch Espadin Mezcal, agave nectar, lime, Nopalitos, Tajin spicy and sour rim. 14€



EL CHAPO: (CREAMY, COMFORTING AND RICH) Paranubes rum, Mexican dark Rum, homemade Horchata. 14€



LA DAMA RITA: (TWIST ON A CLASSIC MARGARITA, REFRESHING, SOUR) La Dama Tequila Blanco, cointreau, lime, simple syrup, raw cacao essence. 13€



REINA'S NEGRONI: (BITTER, SWEET, WITH A HINT OF HERBAL) Raicilla La Reina, bitter del professore, vermouth del professore rosso, amaro nonino, ukrainian homemade bitters, hoja santa. 14€



ORANGE IS THE NEW AGAVE: (SMOKY, REFRESHING AND CITRUSY) Koch Mezcal Espadin, Xila Agave Licor, orange cordial, lime bitters, soda. 13€



POMUM SICCOM: (DRY, FRUITY, LONG SIPPER) Compass box artist blend scotch, pommeau de normandie Drouin, Calvados Christian Drouin, dead rabbit bitters. 14€

TINY DOG: (NON ALCOHOLIC OF THE DAY) Ask your bartender 9€

WE ONLY ACCEPT 2 CARDS PER BILL

CLASSIC COCKTAILS



CHRYSANTHEMUM: (LOW ABV)

Benedictine, Dolin dry vermouth, absinthe 13€



AVIATION: (CITRUSY, FRUITY) Citadelle gin, violette liqueur, maraschino liqueur, lime, maraschino cherry . 13€



BRANDY CRUSTA: (FRUITY, SWEET AND SAVOURY) Pierre Ferrand Cognac ambré 1er cru, dry curaçao, maraschino liqueur, lemon, angostura bitters 15€

ASK OUR BARTENDERS FOR ANY CLASSIC COCKTAILS OR A SUR MESURE COCKTAIL,
WE ARE HERE TO MAKE YOU THE HAPPIEST POSSIBLE.

EDGAR'S TAPAS



EDGAR'S GUACAMOLE: 9€



EDGAR'S SAUCISSON: 11€



BURRATA: 12€



MIX OF CHEESE TO SHARE: (FOR 2) 22€



MIX OF CHARCUTERIE TO SHARE (FOR 2) 21€

