



AUTOMNE - HIVER
FALL - WINTER

SPIRIT MIRRORS

1. Plain surface that reflects light, objects or the image of people and things.

15€

PIG'AIL 10 CL

WhistlePig 10 years rye whiskey,
Cocchi Storico Vermouth di Torino, black garlic.
GARLIC IS FANTASTIC!



12,5 CL ASSAM SOUL

Aperol, Citadelle gin, Assam tea* and black
cardamom cordial*, ylang-ylang.
HAVE A SPRITZ ON THE GANGE'S SIDE!



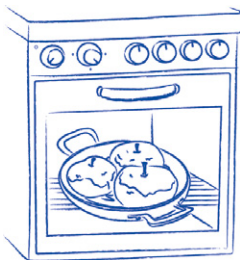
PRINCE OF PERSIA 18 CL

Adriatico amaretto, Plantation O.F.T.D rum,
pistachio and orange blossom orgeat*, soy milk.
ORIENTAL PRINCES TREAT!



14 CL POM'O'FOUR

Brown butter infused Sassy La Fine calvados,
Maison Benjamin Kuentz Les Grains et
le Pépin whisky, Sassy sparkling apple juice,
Fee Brothers Old Fashioned bitter.
EVER DRINK AN UPSIDE-DOWN APPLE PIE?



*OUR TEAM WILL BE HAPPY TO MAKE ALL THE CLASSIC COCKTAILS
AS WELL AS CUSTOM COCKTAILS AT YOUR REQUEST.*

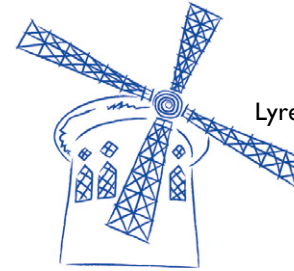
SPIRIT FREE MIRRORS

1. Plain surface that reflects light, objects or the image of people and things.

15€

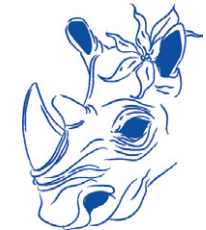
10 CL PIG'AIL

Lyre's American Malt, Roots Divino Rosso,
smoked tea, black garlic.
GARLIC IS FANTASTIC!



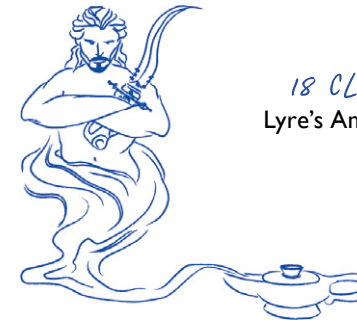
ASSAM SOUL 12,5 CL

Lyre's Italian Spritz, Djin Nature Passion, Assam
tea* and black cardamom cordial*, ylang-ylang.
HAVE A SPRITZ ON THE GANGE'S SIDE!



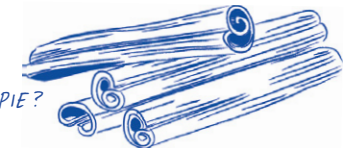
18 CL PRINCE OF PERSIA

Lyre's Amaretti, pistachio and orange
blossom orgeat*, soy milk.
ORIENTAL PRINCES TREAT!



POM'O'FOUR 14 CL

Brown butter infused Sober whisky,
Sassy sparkling apple juice,
cinnamon infused BTTR.
EVER DRINK AN UPSIDE-DOWN APPLE PIE?



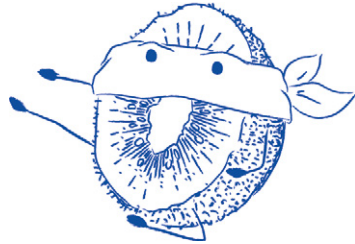
*OUR TEAM WILL BE HAPPY TO MAKE ALL THE CLASSIC COCKTAILS
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*ALL TECHNICAL TERMS DEFINED IN OUR LEXICON.

CREATIONS

I. Ability of an individual to imagine or construct and implement a new concept, a new object or to discover an original solution to a problem.

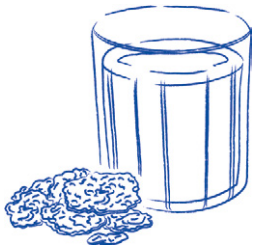
15€



KIWIZABI 14 CL

Altos Plata Tequila, kiwi cordial*, sparkling water, wasabi foam.

A KIW I THAT BITES!



10 CL TRUFFLE NEGRONI

Truffle infused Mhoba Strand 101 rum, Select Aperitivo bitter, Cocchi Storico Vermouth di Torino.

FANCY A DELUXE NEGRONI?



PEACE MÉMÉ 14 CL

Milk Punch*: Grappa* Nardini Bianca, lemon, honey, chamomile.

GRANNY'S WOODSTOCK INFUSION!



10 CL RUCHE HOUR

Maker's Mark bourbon, Belle de Brillet pear liquor, pear and honey lacto-fermentation.

THE PEAR-ING BETWEEN BOURBON & HONEY!

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15€



10 CL SHERRY ON THE CAKE

Flor De Cana 12 years rum, carrot cake infused Grand Marnier, Lustau Oloroso*, Fee Brothers cranberry bitter.

WANT ANOTHER BITE?

PEANUT GANG 12 CL

Hennessy V.S cognac, Shiratama umeshu*, housemade peanut butter liquor, black currant cordial*.

SNOOPY INTRODUCES HIS PEANUT KIR!



10 CL FOREST REVIVER

Pine tree infused Hendrick's Orbium gin, Quinta Da Romaneira white porto, Grand Marnier, lemon, simple syrup, absinthe foam.

THE PERFECT COLD KILLER!

TI' BISCUIT 14 CL

Three Spirit Nightcap*, housemade ginger bread and sumac cordial*.

SET YOUR OVEN PA-PASTRY CHEF!



**ALL TECHNICAL TERMS DEFINED IN OUR LEXICON.*

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HIGHBALLS

1. Highball. The art of highlighting a spirit.

13€



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LEXICON

1. Brief dictionary (of a science, of an art; bilingual).
2. set of words (of a language).



CORDIAL

Aromatic preparation providing both taste and a sweet & sour balance.

FATWASH

Infusion method in which we mix a tasty fat into a solution to transfer the flavor, then we freeze the mix to harden the fat in order to strain the solution.

GRAPPA

Grape marc brandy from Italy.

KUMMEL

Cumin, caraway and fennel liqueur from Germany.

LACTO-FERMENTATION

Fermentation process transforming sugar into lactic acid. This method is used to preserve certain foods and/or change their taste.

MILK PUNCH

Clarification method in which we make the proteins of a milk (animal or vegetal) coagulate to filter the mix through those.

OLOROSO

Fortified wine from Andalusia in Spain.

ORGEAT

Nut milk based syrup (almonds, nuts, pistachios...etc).

THÉ D'ASSAM

Assam black tea takes its name from the region where it is grown, the Assam region of India, in the foothills of the Himalayas.

THREE SPIRIT NIGHTCAP

Plant-based non-alcoholic english drink with a woody and spicy mouthfeel. (maple syrup, birch sap, lemon balm, valerian...)

UMESHU

Japanese alcoholic drink made of alcohol and sugar in which plums ("ume" in Japanese) from the Japanese apricot tree have been macerated. Its taste is fruity with marked notes of stone.

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	GLASS 12,5cl	BOTTLE 75cl
SPARKLING WINES		
Prosecco DOC Treviso - La Tordera « Saomi »	10,00€	50,00€
Champagne - Piper-Heidsieck « Essentiel by Drinks&Co » Extra Brut	15,00€	75,00€
Champagne - Perrier-Jouët « Grand Brut »		100,00€

RED WINES		
Cahors - Château Combel-la-Serre « Le Pur Fruit du Causse » 2021	8,00€	40,00€
Côtes du Rhône - Stéphane Ogier « Le Temps est Venu » 2021	10,00€	50,00€

WHITE WINES		
Chardonnay - Aubert & Mathieu « Suzy » 2022	8,00€	40,00€
Vouvray - Complices de Loire « Pointe de Silex » 2022	10,00€	50,00€

ROSÉ WINE		
Côtes de Provence - Caves d'Esclans « Whispering Angel » 2022	10,00€	50,00€

BEERS 33 CL 8,00€

LA PARISIENNE - BIO

La Blanche - Belgium White Ale
La Blonde - Pale Ale
Le Titi Parisien - IPA

CIDERS 33 CL 8,00€

SASSY

Brut Bio
Poiré
Rosé

SODAS	
Fever Tree - Ginger Ale 20cl	6,00€
Fever Tree - Ginger Beer 20cl	6,00€
Fever Tree - Indian Tonic Water 20cl	6,00€
Three Cents - Pink Grapefruit 20cl	6,00€
Coca-Cola / Coca-Cola Zéro 33cl	6,00€
Homemade Iced Tea 20cl	6,00€
Uma - Organic Lemonade 33cl	7,00€
Suze Tonic Zéro 33cl	7,00€

FRUIT JUICES 33 CL 7,00€

ALAIN MILLIAT

Tomato
Apricot
Strawberry

WATER 33 CL 6,00€

Evian
Perrier

HOT DRINKS (UNTIL 18:00)

Espresso	3,00€
Macchiato	3,50€
Latte	5,00€
Cappuccino	5,00€
Iced coffee	5,00€
Tea <i>ASK FOR THE SELECTION OF THE MOMENT</i>	5,00€
Hot chocolate	6,00€

Extra - Plant based milk 0,50€

TO ACCESS
EXPERIENCE.

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*MENUS - MASTERCLASS
EVENTS*



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INSTAGRAM @DRINKSCO_PARIS

