



PRINTEMPS - ÉTÉ
SPRING/SUMMER

SPIRIT MIRRORS

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

15€

FRA'GLIATO 15 CL

Select aperitivo, strawberry & tarragon cordial*, balsamic vinegar, La Tordera Prosecco.

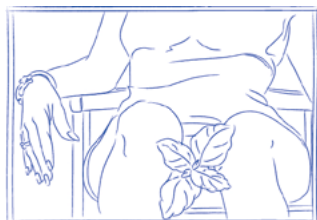


12 CL FOAMY-DABLE

Del Maguey Vida mezcal, rhubarb cordial*, lavender foam.

BASIL INSTINCT 12 CL

Citadelle gin, yellow peach cordial*, basil foam.



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€

15 CL FRA'GLIATO

Nona Spritz, strawberry & tarragon cordial*, balsamic vinegar, Lyre's Classico.



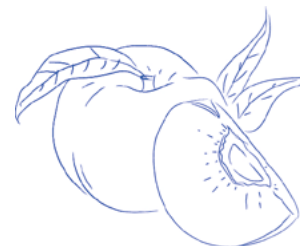
FOAMY-DABLE 12 CL

Lapsang Souchong* tea hydrolat*, rhubarb cordial*, lavender foam.



12 CL BASIL INSTINCT

Djin Nature Passion bio, cordial* de pêche jaune, émulsion de basilic.



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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€

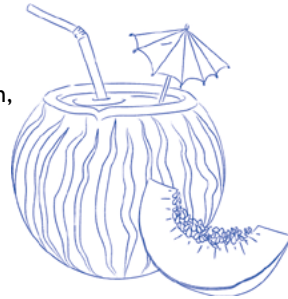


12 CL HOP MARY

Lehmann celery eau de vie,
La Tomato liqueur, hop water.

MELÃO 14 CL

Yaguara Organico cachaça, Myers dark rum,
Manguin melon apéritif, melon hydrolat*.



14 CL COQUELI'KUENTZ

Maison Benjamin Kuentz whisky
"Les Grains et le Pépin",
poppy cordial, sparkling water.



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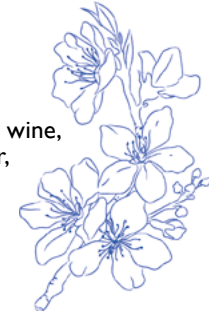
CREATIONS

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15€

HANAMI 10 CL

Ki No Bi gin,
"Clos de la Bergerie" Côteaux du Layon white wine,
house blend of dry vermouths, Peychaud bitter,
Cherry blossom.



10 CL PEA'MLET

Lysholm 52 aquavit*,
Empirical Spirits Ayuuk*, mangetout cordial,
mangetout and toasted sesame foam.



COLONEL MOUTARDE 10 CL

Dolin Suédois bitter, Lustau oloroso* sherry,
honey flavored mustard.



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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).



AQUAVIT

Scandinavian spirit made of neutral spirit, caraway and/or dill. Its name comes from "Acqua Vitae" which means "water of life".

AYUUK

Dried chilli distillate coming from the village of Mixe in Mexico. The whole village's production is bought by Empirical Spirits in order to produce this spirit.

BLANCHE

Non aged cider brandy.

CORDIAL

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

DOLIN SUÉDOIS

French bitter which original Swedish recipe has remained unchanged for centuries. The ingredients include myrrh, aloe, gentian, rhubarb, orange and agaric.

FALERNUM

Overproof rum-based liqueur, with cloves, toasted almonds and keffir lime.

FERNET BRANCA

Italian bitter made of 27 different herbs and other ingredients. It's aged during one year in oak barrels. It has a higher alcohol content and a lower sugar content than most other bitters.

HYDROLAT

Distillate of a water-based infusion.

LAPSANG SOUCHONG

Black tea with a smoky taste coming from its drying method.

NORI

Seaweed leaf with a iodized taste, usually used in makis preparation.

OLOROSO

Fortified wine produced in Andalusia, in Spain.

SAKÉ

Fermented drink based on rice that has previously been polished in order to remove the barn.

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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 » 2022	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 - Maison Sainte Marguerite «Symphonie» 2022	10,00€	50,00€
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BEERS *33 CL*

LA PARISIENNE - BIO

La Blanche - Belgium White Ale	8,00€
La Blonde - Pale Ale	
Le Titi Parisien - IPA	

CIDERS *33 CL*

SASSY

Brut Bio	8,00€
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*

ALAIN MILLIAT

Tomato	
Apricot	
Strawberry	

WATER *33 CL*

Evian	6,00€
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 - <u>Plant based milk</u>	0,50€
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EXPERIENCE.

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EVENTS



DRINKS&CO

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INSTAGRAM @DRINKSCO_PARIS

