



BAR À COCKTAILS

Open tuesday to wenesday, 3.00pm to 22.00pm
Open thursday to saturday, 3.00om to 00.00pm

SHORT DRINKS

A short, powerful, full-bodied cocktail, revealing the intensity of our cognacs.

D’USSÉ’SRESSO

1.76 u.a

Powerful and gourmet

D’USSÉ VSOP cognac, coffee liquor, espresso, maple syrup.

By Sullivan Doh, Global Brand Ambassador D’USSÉ.

12,00€



SHAKES’PEAR

1.20 u.a

Sour and floral

Grey Goose pear vodka, ST-Germain liquor, quynce syrup, cardamome bitter.

12,00€



BEA

0.96 u.a

Fresh and sour

D’USSÉ VSOP cognac, St Germain liquor, honey, fresh lemon juice, fee foam bitter, dandelian bitter.

12,00€



HAVANA

1.92 u.a

Fruity and sour

Bacardi 4 years old rum, spicy mango syrup, lime juice, fee foam bitter, mexican bitter.

12,00€



LONG DRINKS

A long, well-balanced and fresh cocktail.

LE BARON

2.09 u.a

Bitter and fresh

BARON OTARD VS cognac, Noilly Prat Amber vermouth, quince syrup, fresh lemon juice, chocolate bitter and Prosecco.

9,00€



SAINT LÉGER

1.60 u.a

Fruity and fresh

BARON OTARD VS cognac, quince syrup, fresh lime juice and ginger beer.

10,00€



FRANÇOIS IER

1.14 u.a

Fresh and sweet

BARON OTARD VSOP cognac, white pineau, verjus, five spices syrup, sparkling water and orange zest.

12,00€



FEELING PEACHY

1.44 u.a

Fresh and fragrant

D’USSÉ VSOP cognac, peach syrup, fresh lemon juice, chocolate bitter, sparkling water.

By Sullivan Doh, Global Brand Ambassador D’USSÉ.

10,00€



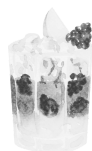
ELDER BLOOM

2.46 u.a

fruité et gourmand

Bombay Sapphire gin, ST-Germain liquor, blackcurrent liquor, fresh lemon juice, lemonade.

11,00€



EL PEPINO

1.60 u.a

fruité et gourmand

Cazadores Tequila, cucumber concentrate, basil syrup, elderflower tonic, fresh lime juice.

12,00€



SLOCKTAILS

Low in alcohol.

WATERMELON COOLER

0.80 u.a

Fresh and tasty

D’USSÉ VSOP Cognac, fresh watermelon juice, fresh lemon juice, simple syrup, fresh basil.

9,00€



GOLDEN GLOW

0.61 u.a

Fresh and sour

Liqueur ST-Germain, honey syrup, fresh lemon juice, sparkling water.

9,00€



LES SPRITZ

1.56 u.a en moyenne

ST-GERMAIN, NOILLY PRAT AMBRÉ,
BÉNÉDICTINE

9,00€



JUG

1.56 u.a en moyenne

ST-GERMAIN, NOILLY PRAT AMBRÉ,
BÉNÉDICTINE

35,00€



ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH, AND SHOULD BE CONSUMED IN MODERATION.



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FRESH DRINKS

A quality selection to satisfy your taste buds.

MOCKTAIL VIBRANTE **8,50€**
Vibrante Martini without alcohol, peach syrup, lemon juice, lemonade.

MOCKTAIL FLOREAL **8,50€**
Floreal Martini without alcohol, honey syrup, lemon juice, fee foam bitter.

JUICES **4,50€**
Apple, orange, strawberry



WATER **3,50€**
Still or sparkling water



If you have any questions, please don't hesitate to get in touch with our team, who will be delighted to help!
Enjoy your tasting,
The Château de Cognac team.



APPETISER

Une sélection de produits artisanaux et locaux pour débuter la soirée.

Salted biscuits: Seed crackers or Ossau-Iraty PDO shortbread biscuits & smoked paprika **5,00€**

Lucques green olives PDO from Languedoc **5,00€**

Land spreadables 100gr : **7,20€**

Duo of beetroot & goat's cheese, chickpea cream with cumin, chorizo piperade, green olive tapenade with almond, Carrot with mild spices, antipasti with two types of tomatoes, eggplant caviar, crushed black olives with walnuts and summer truffles, white asparagus with Périgord truffles.

Sea spreadables 90gr : **7,00€**
Salmon with dill, lemon sardines, cuttlefish with chorizo, scallops with smoked bacon.



TERRINES AND CHARCUTERIE

Thanks to Terroirs of Fermiers Charentais, Maison Marthe and Larignon, you'll find this selection of authentic tasting terrines and charcuterie to delight your taste buds.

MIXED BOARD **18,00€**
Mix of "charcuteries" and cheeses of the moment

*subject to availability

Rillettes d'Oléron 90gr **5,50€**

Rillettes of chicken d'Oléron 90gr **5,50€**

Saucissons charentais 180gr: type, hazelnut, chorizo **5,00€**

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