

THE SAPE BAR AT THE 25HOURS HOTEL TERMINUS NORD PAYS HOMAGE TO THE REAL DANDIES OF THE 10TH ARRONDISSEMENT - THE SAPEURS. TURNED OUT IN THE BRIGHTEST COLOURS, THEY DEFEY THE HARDSHIPS THAT LIFE PUTS IN THEIR WAY. ELEGANT IN APPEARANCE AND

BOLD IN THE COMBINATION OF FABRICS AND STYLES, THEY ENRICH PARIS WITH THEIR ECCENTRIC LOOKS. THEY STROLL AROUND THROUGHOUT THE DAY AND MEET IN THE CITY'S COOLEST PLACES AT NIGHT - WITH THE KNOWLEDGE THAT THE STREET BELONGS TO THEM.

COOL

INSPIRED BY SOME COOL BARS OF PARIS

EXPERIENCE 1 / 14

(EXPERIMENTAL COCKTAIL CLUB)
VESTAL VODKA, LEMON-GRASS, BASIL, ST. GERMAIN, FRESH LEMON

KAPA O PANGO / 14

(MABEL - GRILLED CHEESE SHOP)
SMITH & CROSS RUM, DOORLY'S 5 YEARS OLD RUM, DRY CURAÇAO, SHERRY, NONINO AMARO, ORGEAT, FRESH LIME, PEYCHAUD'S BITTERS

PINEAPPLE EXPRESS

COCKTAIL / 13
(DIRTY DICK PARIS)
PLANTATION PINEAPPLE RUM, FRESH LIME, PASSION FRUIT PURÉE

NAKED & FAMOUS / 14

(CANDELARIA TAQUERIA AND BAR)
DEL Maguey VIDA MEZCAL, APEROL, CHARTREUSE JAUNE, FRESH LIME

ROSINA FERRARIO

NO. 203 / 13
GRAPPA NONINO
MOSCATO, MARASCHINO
LUXARDO, CRÈME DE
VIOLETTE, FRESH LEMON

MRS. HENDRICKX

LEMONADE / 13
RUTTE OLD SIMON
GENEVER, MANDARINE
NAPOLEON, CANE
SUGAR, FRESH LEMON,
SODA

SYLVAIN SMASH / 13

RHUM AGRICOLE
CLAIRIN CASIMIR
BARRADERES BLANC,
FRESH MINT, SUGAR
CANE, FRESH LEMON

MARGARETE / 17

ARMAGNAC L'ENCANTADA
EXTRA WHITE,
ITALICUS ROSOLIO DI
BERGAMOTTO

BRAVE

ELEGANT

CHRYSANTHEMUM / 10

NOILLY PRAT DRY VERMOUTH,
D.O.M BÉNÉDICTINE, ABSINTH

BURNT FUSELAGE / 12

COGNAC PIERRE FERRAND 1840, GRAND
MARNIER, NOILLY PRAT DRY VERMOUTH

TWENTIETH CENTURY COCKTAIL / 14

CITADELLE GIN, CAP CORSE QUINQUINA BLANC,
CRÈME DE CACAO BLANC, FRESH LEMON

CAMERON'S KICK / 13

MONKEY SHOULDER SCOTCH WHISKY, REDBREAST
IRISH WHISKEY, ORGEAT, FRESH LEMON

COLORFUL

COLONEL COLLINS ROUGE / 12

WILD TURKEY 101 BOURBON, SERBIAN RASPBERRY
PURÉE, CANE SUGAR, FRESH LEMON, SODA

GIN BASIL SMASH / 13

NAUD GIN, SWEET BASIL, CANE SUGAR, FRESH LEMON

CORPSE REVIVER NO. BLUE / 14

STAR OF BOMBAY GIN, CAP CORSE QUINQUINA BLANC,
BLUE CURAÇAO, FRESH LEMON, DROPS OF ABSINTH

COMTÉ D'ORANGE / 14

ITALICUS ROSOLIO DI BERGAMOTTO, SEA BUCKTHORN
PURÉE, CANE SUGAR, FRESH LEMON

HIGHBALLS

DUBONNET

HIGHBALL / 9
DUBONNET, FRESH
LEMON, SODA

FOLLE ENVIE

& TONIC / 11
FOLLE ENVIE,
THOMAS HENRY TONIC

QUINQUINA

SONIC / 10
CAP CORSE QUINQUINA
BLANC, SODA, THOMAS
HENRY TONIC

MÉNAGE À

TROIS / 11
LILLET BLANC, ROSÉ
& ROUGE, PEYCHAUD'S
BITTERS, LIME, THO-
MAS HENRY TONIC

BRANDY

& GINGER / 14
COGNAC PIERRE
FERRAND 1840,
THOMAS HENRY
GINGER ALE

EASY

ROBESPIERRE / 9

BLACK CURRANT, LEMON, SUGAR,
ELDERFLOWER, THOMAS HENRY TONIC

LA BELLE

HÉLÈNE / 9
PEAR, VIOLETTE, LIME, CHOCOLATE,
EGG WHITE, THOMAS HENRY GINGER BEER

BASIL

LEMONADE / 10
SWEET BASIL, FRESH LEMON,
CANE SUGAR, SODA

RASPBERRY

LEMONADE / 8
SERBIAN RASPBERRY PURÉE, FRESH LEMON,
CANE SUGAR, SODA

APERITIF 4CL

BYRHH / 5.5
PICON / 4.5
DUBONNET ROUGE / 5
LILLET BLANC & ROSE & ROUGE / 5.5
L.N. MATTEI CAP CORSE
QUINQUINA BLANC & ROUGE / 6
CAMPARI / 5.5
NOILLY PRAT BLANC & ROUGE / 5

WITH HERBS 4CL

AMARO NONINO / 9
BENEDICTINE D.O.M / 8
FERNET BRANCA / 7
CHARTREUSE VERTE & JAUNE / 10

FROM POTATOES 4CL

VESTAL BLENDED POTATO VODKA / 9
VESTAL VODKA, KASZEBE 2011 / 11

FROM GRAIN 4CL

CITADELLE GIN / 8
CITADELLE RÉSERVE GIN / 12
CITADELLE OLD TOM GIN / 15
NAUD GIN / 7
STAR OF BOMBAY GIN / 11
NO. 3 GIN / 12
RUTTE CELERY GIN / 10
RUTTE OLD SIMON GENEVER / 10
VULSON RHINO'S PASTORAL RYE / 13.5
REDBREAST 12 YEARS / 13.5
MONKEY SHOULDER,
BLENDED MALT / 9.5
SPICED TREE COMPASS BOX / 14
PEAT MONSTER COMPASS BOX / 14
SPEYSIDE WHISKY, THE CLASSIC
RANGE, BERRY BROS. / 13.5
SHERRY CASK MATURED WHISKY,
THE CLASSIC RANGE, BERRY BROS. / 12.5
WILD TURKEY 101 PROOF BOURBON / 10.5
WOODFORD RESERVE RYE / 12.5
WOODFORD RESERVE BOURBON / 11.5

FROM SUGARCANE 4CL

BACARDI CUATRO / 7.5
BANKS 5 YEARS / 12
GOSLING'S BLACK SEAL / 10.5
DOORLY'S 5 YEARS / 8
PLANTATION PINEAPPLE / 9
PLANTATION XO / 14.5
SMITH & CROSS / 9.5

FROM WINE 4CL

ARMAGNAC ENCANTADA EXTRA WHITE / 13
GRAPPA NONINO MOSCATO / 11
GRAPPA NONINO MERLOT / 10.5
COGNAC PIERRE FERRAND 1840 / 11

FROM AGAVE 4CL

CALLE 23 TEQUILA BLANC / 9
CALLE 23 TEQUILA REPOSADO / 10.5
DEL MAGUEY VIDA MEZCAL / 11.5

BEER

DEMORY PARIS
ASTROBLONDE / 0.33L 7
ALTITUDE / 0.33L 7.5
INTRÉPIDE IPA / 0.33L 8.5

L.B.F. - LA BRASSERIE FONDAMENTALE
BLANCHE / 0.33L 7
PALE ALE AMBRÉE / 0.33L 8

WINE

WHITE

TOURAIN SAUVIGNON BLANC 2017
BONNIGAL BODET / 0.15L 8_0.75L 36

PETIT CHABLIS 2017
OLIVEIRA LECESTRE / 0.15L 9_0.75L 42

RED

VOILES LATINES 2016
DOMAINE DE LA JASSE / 0.15L 6.5_0.75L 28

LES TERRES DE GALETS 2017
DOMAINE MARCEL RICHAUD / 0.15L 8.5_0.75L 38

CHAMPAGNE

TAITTINGER BRUT RÉSERVE
/ 0.1L 14_0.75L 85
TAITTINGER BRUT PRESTIGE ROSÉ
/ 0.1L 16_0.75L 105

NON-ALCOHOLIC

BADOIT / 0.33L 4.5_0.75L 8
VERTE, ROUGE
EVIAN / 0.33L 4.5_0.75L 8
THOMAS HENRY / 0.2L 5
TONIC WATER, GINGER ALE,
BITTER LEMON, SPICY GINGER
FRITZ-KOLA / 0.33L 6
FRITZ-KOLA
FRITZ-KOLA SUGAR-FREE
FRITZ-LIMO / 0.33L 6
ORANGEADE, LEMONADE

CAFÉ

ESPRESSO / 3
DOUBLE ESPRESSO / 5
CAPPUCCINO / 4.5

STOLEN AT NENI

HUMUS / 8.5	HAMSHUKA / 19
FALAFEL / 7.5	HUMUS, MINCED BEEF AND LAMB SERVED WITH PITA BREAD
KOREAN FRIED CHICKEN SALAD / 18.5	CHICKEN SHAWARMA / 21 WITH GARLIC CREAM, MASHED POTATO AND HERB SALAD
SABICH / 17.5	PULLED BEEF SANDWICH / 25
BAKED EGGPLANT, HUMUS, TOMATO SALSA, HAR BRACHA TAHINA WITH AMBA AND SOFT-BOILED ORGANIC EGG, SERVED ON LAFFA BREAD + FALAFEL / 5.5	CHEESECAKE / 8.5