

THE  
PARIS  
CLUB

DÜSSELDORF

## WINEBALLS 🍷

**DE SAUVIGNON \_ 7**  
MONTERU SAUVIGNON BLANC EDV,  
MELON BITTERS, LIME, GINGER ALE.  
*LIGHT BODY, ELEGANT & CITRUSY*

**MÉNAGE À TROIS \_ 7**  
LILLET ROUGE, ROSÉ & BLANC, PEYCHAUDS, LIME SLICE, TONIC.  
*LIGHT BODY, REFINED & JUICY*

**ROCHELLE \_ 7**  
GOLD PINEAU DES CHARENTES, ARCHIBALD FRENCH TONIC.  
*LIGHT BODY, DELICATE & NUTTY*

**FRANÇAIS TONIC \_ 7**  
NOILLY PRAT, RIN QUIN QUIN PÊCHE, SUZE, LEMON PEEL, TONIC.  
*LIGHT BODY, POLISHED & STONE FRUIT*

**CHAMOMILE AFFAIRE \_ 7**  
FORCALQUIER VERMOUTH, CHARDONNAY/  
CHAMOMILE SYRUP, ORANGE FLOWER, SODA.  
*FULL BODY, ACCESSIBLE & WHITE FLOWERS*

**MERLOT MOLÉ \_ 7**  
MONTERU MERLOT EDV, BORDEAUX SYRUP,  
MOLÉ BITTERS, LEMON, SODA.  
*FULL BODY, OPULENT & RED BERRIES*

**CHABLIS COBBLER \_ 8**  
CHABLIS, COINTREAU, FRUIT, BOSTON BITTAHS, SUGAR, SODA.  
*FULL BODY, CLEAN, & TROPICAL*

**MOULIN ROUGE \_ 8**  
NAUD GIN, BORDEAUX SYRUP, FRAMBOISE,  
BURLESQUE BITTERS, SODA.  
*FULL BODY, LEATHERY, & CASSIS.*

## HIGHBALL OF THE DAY 🍷

“HIGHBALLERS” – THIS ONE IS FOR YOU.  
ENJOY A GREAT HIGHBALL, FRESH EACH DAY,  
PREPARED WITH LOVE AND HAPPINESS!

\_ 8

## CLASSIC HIGHBALLS 🍷

**TOURDRIVER \_ 8**  
NATURALLY INFUSED GREY GOOSE VODKA,  
FRESH ORANGE JUICE, ORANGE CREAM CITRATE

**FRENCH MULE \_ 10**  
NAUD VODKA, SPICY GINGER BEER,  
TRANSATLANTIC BITTERS, LIME

**SLOPPY JOE'S MOJITO \_ 10**  
PACTO NAVIO RUM, POMEGRANATE GRENADE, MINT,  
SUPERSAWA, SODA

**LE BASILIC \_ 8**  
CITADELLE GIN, FORCALQUIER VERMOUTH, BASIL,  
LEMON, SUGAR, SODA

**BRANDY & GINGER \_ 6**  
NAUD VS COGNAC, GINGER ALE, LIME

## FRINCHING

FRENCH DRINKING OR #FRINCHING IS THE ART AND PLEASURE OF  
DRINKING THE BEST OF FRANCE WITH A JOIE-DE-VIVRE

**MONET, MONET 🍷 \_ 8**  
NAUD GIN, DUBONNET, SCARBOROUGH BITTERS,  
CUCUMBER, FLOWERS, SODA & IMPRESSIONISM

**THE MORRISON 🍷 \_ 7.50**  
BASTILLE WHISKY, GINGER ALE, PILSNER,  
HOPPED GRAPEFRUIT, ROCK & ROLL

**GUSTAVE 🍷 \_ 7**  
NAUD DIJON INFUSED GIN, CUCUMBER,  
LIME JUICE, SUGAR, THYME, SODA & STRUCTURE

**LOUIS-PASTEUR 🍷 \_ 9**  
CLARIFIED COGNAC & RHUM MILK PUNCH, SODA & SCIENCE

**COCO BEFORE CHANEL 🍷 \_ 8**  
NAUD VS COGNAC, TRANSATLANTIC COCONUT SYRUP,  
SUSHI GINGER, GINGER BEER & ELEGANCE

**B. BARDOT 🍷 \_ 8**  
BOUVET CRÉMANT ROSÉ, GIFFARD MARASCHINO,  
EDIBLE FLOWERS & BEAUTY

## GIN + TONIC

SERVED WITH FRENCH ARCHIBALD TONIC

CITADELLE \_ 8.50  
CITADELLE OLD TOM \_ 9.50  
CITADELLE RESERVE \_ 11  
G'VINE NOUAISON \_ 10  
THOMPSON'S \_ 10  
G'VINE FLORAISON \_ 11  
GABRIEL BOUDIER SAFFRON \_ 8.50  
DROUIN LE GIN \_ 9.50  
MAGELLAN BLUE GIN \_ 9.50  
NAUD GIN \_ 7.50  
UNGAVA CANADIAN \_ 9.50

## SANS ALCOOL 🍷

**ROBESPIERRE \_ 6**  
BLACK CURRANT, LEMON, SUGAR,  
ELDERFLOWER TONIC

**LA BELLE HÉLÈNE \_ 6**  
PEAR, VIOLETTE, LIME, CHOCOLATE BITTERS,  
GINGER BEER

**WARM COMPOTE \_ 7**  
RHUBARB, APPLE, CLOVE, STAR ANISE,  
LEMON RIND

**BLOODY ANTOINETTE \_ 7**  
TOMATO, SCARBOROUGH BITTERS, TABASCO,  
WORCHESTERSHIRE, SALT, PEPPER

**BASILIC LEMONADE \_ 6**  
LEMON, BASIL, CANE SUGAR, SODA

ALL PRICES IN EURO INCL. VAT  
PLEASE ASK OUR STAFF FOR INFORMATION ABOUT ALLERGENS AND ADDITIVES.

## CLASSIC COCKTAILS 🍸

### AVIATION \_ 8

CITADELLE, LEMON, MARASCHINO, VIOLETTE FOAM & WINGS

### ISLAND DAIQUIRI \_ 8

PLANTATION 5 YR, LIME, SUGAR & MANIFEST DESTINY

### ORIGINAL BOULEVARDIER \_ 8

DUBONNET, RAPHAËL, NAUD COGNAC, PEYCHAUDS, ORANGE, LEMON PEELS & BALANCE

### LA DÉFENCE MANHATTAN \_ 12

ARMORIK WHISKY, PINEAU DE CHARENTES, AMER PICON, BITTERS & BUSINESS

### BONAPARTE OLD FASHIONED \_ 9

NAUD COGNAC, BORDEAUX SYRUP, TRANSATLANTIC BITTERS, ORANGE PEEL, SHORT & STRONG

## SOUR 🍹

### PAPIDOUX SOUR \_ 7

CALVADOS, LEMON, SUGAR, EGG WHITE, LEMON PEEL

### CASSIS SOUR \_ 8

GIFFARD CASSIS, NAUD VODKA, LEMON, SUGAR, EGG WHITE, LEMON PEEL

### HERBAL SOUR \_ 9

DOM BENEDICTINE, LEMON, SUGAR, EGG WHITE, LEMON PEEL, SCARBOROUGH & CHOCOLATE BITTERS

### FRENCH WHISKY SOUR \_ 15

FRENCH WHISKY, LEMON, SUGAR, EGG WHITE, LEMON PEEL

### NEW YORK SOUR \_ 16

FRENCH WHISKY, LEMON, SUGAR, EGG WHITE, LEMON PEEL, RED WINE

## NOBLE AND UNUSUAL SIDECAR 🍸

THE MOST INFAMOUS FRENCH COCKTAIL  
MADE WITH OUR HOUSE COGNAC.

NAUD COGNAC, PIERRE FERRAND CURAÇAO,  
LEMON JUICE, SODA

NAUD VS \_ 9 | NAUD VSOP \_ 11 | NAUD XO \_ 13

## BEER 🍺

DEMORY ALTITUDE ALT 0.33L \_ 4

DEMORY PARIS ALE PILS 0.33L \_ 4

DEMORY IPA 0.33L \_ 4.5

DEMORY ROQUETTE BLANCHE 0.33L \_ 4.5

### NON-ALCOHOLIC BEER

LAMMSBRÄU ORGANIC BEER 0.33L \_ 4

## SOFTS 🍷

BADOIT 0.5L \_ 4 | 1L \_ 8

EVIAN 0.5L \_ 4 | 1L \_ 8

ARCHIBALD PREMIUM FRENCH TONIC 0.2L \_ 5.50

FRITZ-KOLA 0.2L \_ 3

THOMAS HENRY BTL. 0.2L \_ 3.50

TONIC, SODA, GRAPEFRUIT, BITTER LEMON,  
GINGER ALE, SPICY GINGER

## CHAMPAGNE 🍾

### GROWER

BENOÎT LAHAYE BLANC DE NOIRS EXTRA BRUT \_ 113

JAQUES LASSAIGNE EXTRA BRUT BLANC DE BLANCS \_ 144

JACQUESSON CUVÉE 741 \_ 139

VOUETTE & SORBÉE BLANC D'ARGILE BRUT NATURE \_ 139

VIGNON PÉRE & FILS BLANC DE BLANCS \_ 115

GEOFFROY BRUT NATURE PURITÉ \_ 111 | 0.1L \_ 15

### BIG HOUSE

LANSON BLACK LABEL BRUT \_ 109

BILLGART-SALMON EXTRA BRUT \_ 106

KRUG GRAND CUVÉE \_ 460

DOM PÉRIGNON \_ 435

PERRIER JOUET „BELLE EPOQUE“ \_ 355

RUINART BRUT R \_ 111 | 0.1L \_ 15

### ROSÉ

LAURENT PERRIER \_ 190

MOËT & CHANDON ROSÉ \_ 149

GEOFFROY DE SAIGNÉE BRUT IER CRU \_ 144

## MIXED BUBBLES

### FRENCH 75 \_ 9

NAUD GIN, LEMON, SUGAR, CRÉMANT

### CRÉMANT JULEP \_ 7

BOUVET CRÉMANT BRUT, MINT, SUGAR

### PARIS CLUB SPRITZ \_ 12

PARIS APÉRITIF, CRÉMANT, SODA, LEMON,  
LIME & PERFECTION

### PRINCE OF WALES \_ 16

GEOFFROY PURITÉ CHAMPAGNE,  
DOM BENEDICTINE, COINTREAU, NAUD VS

### CLASSIC CHAMPAGNE COCKTAIL \_ 18

GEOFFROY PURITÉ CHAMPAGNE,  
TRANSATLANTIC BITTERS, SUGAR, NAUD VS COGNAC

## CAFÉ ☕

TERRES DE CAFÉ, PARIS

ESPRESSO \_ 2.50

CAPPUCCINO \_ 3.50

CAFÉ AU LAIT \_ 3.50

## BAR FOOD

### FINE DE CLAIRE

1/2 DOZEN \_ 19.50

1 DOZEN \_ 38

### CREVETTES ROSES \_ 15

WITH LIME MAYONNAISE

### „VINTAGE“ SARDINES \_ 18,50

WITH BROWN BREAD AND WILD  
HERB SALAD

### TARTARE DU CHEF \_ 23

[200 GR] WITH BAGUETTE

### FROMAGES

SMALL \_ 9

BIG \_ 16

FRENCH CHEESE WITH  
GRAPES, FRUIT LOAF,  
HONEYCOMB AND  
FRUIT MUSTARD