

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 defy 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

EXPERIENCE 1 / 14

(Experimental Cocktail Club)

Vodka Fair Quinoa, Cordial Elderflower, Lemon Juice, Basil, Lemongrass

PINEAPPLE EXPRESS COCKTAIL / 13

(Dirty Dick Paris)

Rhum Plantation Pineapple, Passion Fruit Puree, Lime Juice

AMOUR MEXICAIN / 13

(Paris Club Düsseldorf)

Tequila Ocho, Blackberry Cream, Beetroot Juice, Fresh Lemon Juice, Chocolate Bitter, Black Sea Salt, Soda Water

COLORFUL

Mlle JOSEPHINE / 13

Gin Citadelle, Champagne Irroy, Raspberry Puree, Winter Spices Syrup, Lemon Juice, Psychauds, Absinthe

VOL EN TERRE INCONNU / 14

Mezcal Bruxo X Infused Shiso Purple, Cordial Ginger, Fresh Lemon Juice, Raspberry Foam

COMTÉ D'ORANGE / 14

Liquor Bergamotto Italicus, Sea Buckthorn Puree, Fresh Lemon Juice

HIGHBALLS

QUINQUINA SONIC / 11

Cap Corse Mattéi Blanc, Soda, Thomas Henry Tonic

MÉNAGE À TROIS / 11

Lillet Blanc, Lillet Rosé, Lillet Rouge, Fresh Lime Juice, Psychauds, Thomas Henry Tonic

BRAZZA MULE / 12

Vodka Fair Quinoa, Lime Juice, Shrub Triple Citrus, Thomas Henry Ginger Beer

TEA 4 BRAVE / 15

Jenever Bobbys, Cordial Paragon White Penja Pepper, Campari, Tea Orange Safari, Fresh Lemon Juice

SYLVAIN SMASH / 13

Rhum Clairin Communal, Fresh Lemon Juice, Sugar Cane, Mint

DOUCE POIRE / 14

Calvados Christian Drouin, Shrub Apple/Pear, Maple Syrup, Fresh Lemon Juice, Aphrodite Bitter, Salted Caramel

BRAVE

ELEGANT

NEW ORLEANS SAZERAC / 13

Cognac Pierre Ferrand, Absinthe Foam, Sugar, Psychauds

GIN BASIL SMASH / 13

Gin Naud, Fresh Basil, Fresh Lemon Juice, Sugar Cane

DE LA LOUISIANE / 15

Rye Whisky Lot 40, Bénédictine, Cap Corse Mattéi Rouge, Psychauds, Absinthe

EASY / non-alcoholic

ROBESPIERRE / 9

Black Currant, Lemon Juice, Cordial Elderflower, Thomas Henry Tonic

TEA 4 DETOX / 10

Tea Orange Safari, Cordial Paragon White Penja Pepper, Strawberry Foam

LA BELLE HÉLÈNE / 9

Egg White, Pear, Fresh Lime Juice, Violet, Chocolate, Ginger Beer

BASIL LEMONADE / 9

Fresh Basil, Fresh Lemon Juice, Sugar Cane, Soda Water

BISSON'A BISSAP / 8

Bissap Juice, Orange Blossom, Nutmeg, Vanilla Syrup, Fresh Strawberry, Mint

L'AFRODISIAQUE / 9

Shrub Triple Citrus, Cordial Ginger, Passion Fruit, Winter Spices Syrup, Thomas Henry Bitter Lemon

APERITIF 4cl

Aperol / 5
Byrrh / 5.5
Campari / 5.5
Dubonnet Rouge / 5
Folle Envie / 7
Lillet Blanc & Rosé & Rouge / 5.5
L.N. Mattei Cap Corse Quinquina Blanc & Rouge / 6
Noilly Prat Dry / 5
Picon / 4.5

WITH HERBS 4cl

Absinthe Absente / 11
La fée Parisienne Absinthe Supérieure / 13
Benedictine D.O.M / 8
Fernet Branca / 7
Chartreuse Verte & Jaune / 10

FROM POTATOES 4cl

Vestal Blended Potato Vodka / 9
Vestal Vodka, Kaszebe 2011 / 14
Fair Quinoa Vodka / 8

FROM GRAIN / GIN 4cl

Citadelle Gin / 8
Citadelle Réserve Gin / 12
Citadelle Old Tom Gin / 15
Naud Gin / 8
No. 3 Gin / 12
Rutte Celery Gin / 12
Star of Bombay Gin / 11
Bobby`s Schiedam Jenever / 11

FROM GRAIN/WHISK[E]Y 4cl

Monkey Shoulder, Blended Malt / 9.5
Peat Monster Compass Box / 14
Redbreast 12 Years / 13.5
Sherry Cask Matured Whisky, Berry Bros. / 12.5
Speyside Whisky, Berry Bros. / 13.5
Spiced Tree Compass Box / 15
Vulson Rhino's Pastoral Rye / 13.5
Wild Turkey 101 Proof Bourbon / 10.5
Woodford Reserve Rye / 12.5
Woodford Reserve Double Oaked Bourbon / 12.5
Lot 40 Rye Whisky / 10.5

FROM SUGARCANE 4cl

Bacardi Cuatro / 7.5
Banks 5 Years / 12
Gosling's Black Seal / 10.5
Clairin Casimir / 12
Clairin Le Communal / 8
Plantation 3 stars / 8
Doorly's 5 Years / 9
Plantation Pineapple / 9.5
Plantation XO / 14.5
Smith & Cross / 9.5

FROM WINE 4cl

Armagnac Encantada Extra White / 13
Cognac Pierre Ferrand 1840 / 11

FROM APPLE 4cl

Calvados Christian Drouin / 9

FROM AGAVE 4cl

Calle 23 Tequila Blanc / 10
Calle 23 Tequila Reposado / 10.5
Del Maguey Vida Mezcal / 11.5
Bruxo X Mezcal / 11
Ocho Tequila Blanco / 9

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 Blonde / 0.33L 8

WINE

WHITE

TOURAINNE SAUVIGNON BLANC 2018/2019

Bonnigal Bodet / 0.15L 7.5_0.75L 35

PETIT CHABLIS 2018/2019

Oliveira Lecestre / 0.15L 9_0.75L 43

RED

VOILES LATINES 2018/2019

Domaine de la Jasse / 0.15L 6.5_0.75L 28

LALANDE DE POMEROL 2016/2018

Château Haut Musset / 0.15L 9.5_0.75L 44

CHAMPAGNE

TAITTINGER BRUT RÉSERVE

0.1L 14_0.75L 85

TAITTINGER BRUT PRESTIGE ROSÉ

0.1L 16_0.75L 105

NON-ALCOHOLIC

BADOIT ROUGE / 0.33L 4.5_0.75L 8

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

Curry Mango,
Beetroot with
Horseradish or
Classic, served
with Pita Bread

FALAFEL / 7

MAPLE GLAZED
BUTTERNUT

SQUASH / 7
with Sour Cream,
Roasted Tomatoes
and Lemon Gremolata

MOROCCAN

CIGARS / 8
Filo filled with Beef
and Pine Nuts, served
with Har Bracha
Tahina and Harissa

PULLED BEEF
BURGER / 25

KOREAN
FRIED CHICKEN
SALAD / 18.5

CHICKEN
SHAWARMA / 21
with Roasted Red
Onion, Mashed Potato,
Garlic Cream and
Parsley Mint Salad

SABICH / 16.5
Fried Eggplant,
Humus, Tomato Salsa,
Har Bracha Tahina
with Amba and
soft-boiled Organic
Egg
+ Falafel / 5.5

CHEESECAKE / 8.5

ILAN'S
TIRAMISU / 8