



LA DAME DE PIC
LONDON

COCKTAILS

We are honouring some of the most notorious French women in history, who left their mark to the world through their unique personality, making them admirable up to this very day.

MISTINGUET

£20



Refreshing / Elegant

Gin, Extra Brut Champagne, Chamomile Liqueur, Saffron, Orange Bitters

The queen of the Paris night. At the height of her fame, Mistinguet was the highest paid entertainer in the world. A sparkling cocktail, rich and glamorous, to emphasize her grandiose performances.

COLETTE

£18



Refreshing / Floral

Vodka, Extra Brut Champagne, Elderflower Cordial

Considered by many the greatest French writers of her time, she was also a feminist, a journalist, a scriptwriter, a dancer and an actor. She was constantly looking for ways and words to express herself... A long cocktail, delicate but playful, to highlight her diverse and provocative personality.

MARQUISE DE SEVIGNE

£18



Balanced / Structured

Garden Swift Gin, Earl Grey tea, Blood Orange Aperitivo

Famous novelist Marquise de Sévigné was known for her correspondence with her daughter and possessing few philosophical credentials. Her letters reflect the intellectual sophistication of the period's salon culture. Shortly after tea arrived in France (circa 1638), she wrote that court princesses were sipping 12 cups a day!
Citrusy with a long and pleasant finish served in the perfect glassware.

A 15% discretionary service charge will be added to your final bill.

If you have a food allergy or intolerance, please inform your server upon placing your order

DIGESTIFS

COGNAC

50ml

Remy Martin VSOP - Fine classic, raisins and vanilla, 40%

£14

Remy Martin 1738 - Rounded with charred barrels, 40%

£18

Remy Martin XO - Full bodied, spices, dark chocolate, 40%

£35

Martel Cordon Bleu - Prunes and ripe pineapples, black tea, 40%

£31

Delamain Pale and Dry XO - Floral aromas complemented by vanilla, spice, 40%

£25

Delamain 'Pléiade' 1999 Early Landed - Citrus, orange zest, mellow, 43.7%

£42

LOUIS XIII - ONE CENTURY IN A BOTTLE

Each decanter takes four generation of Cellar Master over one hundred year to craft.
A fireworks of aromas with floral, spice, fruit, wood and nut dimensions.
Louis XIII has unparalleled complexity and an extremely long finish

£90 (15ml)

£140 (25ml)

£280 (50ml)

ARMAGNAC

Clos Martin 8 YO VSOP - Full-bodied, dried fruits, wood and mineral notes, 40%

£16

Laberdolive 1946 - Bottled in September 2015, highly aromatic, hints of pine, finesse, 43%

£70

CALVADOS

Château du Breuil VSOP - Soft and rounded, 41%

£14

Château du Breuil 20yo - Ripe and complex, 41%

£22

Lemorton Vieux Calvados 1972 - Light and elegant, 40%

£63

COFFEE

Difference Coffee sources their Specialty coffees from legendary estates, rare varieties and coffee competitions, guaranteeing exceptional aromas and flavours.

The journey from bean to cup are ethical and sustainable. Supporting the Alliance for Coffee Excellence and acquiring the coffees through Cup of Excellence auctions system

	Single	Double
YELLOW BOURBON, Brazil Harmonious, rounded mouthfeel, chocolate and macadamia nuts	£5	£7
BLUE MOUNTAIN, Wallenford, Jamaica Floral, mild, complex, creamy still powerful taste	£9	£13
GEISHA, Hacienda La Esmeralda, Boquete, Panamá Perfumed, jasmine, stone fruit, sweet, a very refined and elegant cup	£14	£21
DECAFFEINATED, Guatemala Decaffeinated using the SWISS WATER® Process. This revolutionary method is 100 percent chemical-free, removes caffeine whilst leaving the delicious natural flavours and aromas of the specialty grade coffee intact	£6	£9
Chemex GEISHA, Hacienda La Esmeralda Boquete, Panamá - for two Intense, citrus, floral, chocolate finish		£28

COCKTAILS

Six great women with unique personalities inspired our six mouth-watering cocktails. Passion, drive, motivation, glamour, elegance and art, turned to flavours, aromas and textures

MADAME DE POMPADOUR

£18



Aromatic / Rounded

Aged Rum, Port, Genmaicha Syrup, Lemon, Tonka

Madame de Pompadour was not only involved with Louis XV, she also shared his power. As the most commanding mistress in the French court, she bettered the lives of many and became a beloved figure in European history and pop culture. A rich cocktail in honour of the grandiose times of Versailles. Flowers, spices, fruits and everything in between can be found in harmony within this drink.

MADELEINE VIONNET

£18



Sweet and Sour / Crisp

Calvados, Dry Curacao, Lemon, Violet, Sugar

Known as "The Architect of Fashion Designers", Vionnet was one of the most influential designers of all time. Always admiring natural beauty and trying to highlight it through her creations, she was a true pioneer. A floral and citrusy cocktail, with substance and to the point, without any unnecessary flamboyance, just like her dresses.

EDITH PIAF

£18



Robust / Rich

Aged Gin, Campari, Umeshu, Plum

A tremendous voice surged from her petite body. It came, in part, from the friction between raw grief and joy which produced her vibrato. An intense cocktail in a small amount, just like her big voice disproportionate to her tiny figure.

SPIRITS

GIN	50ml
Plymouth – Sweet orange notes, England, 40%	£12
Sipsmith – Sweet, lemony, England, 41.6%	£14
Seven Hills – Herbal, citrusy, intense, Italy, 43%	£14
The Botanist – Smooth, earthy, floral, aromatic herbs, Scotland, 46%	£15
Hayman's Old Tom – Smooth, citrus, England, 41.4%	£15
Star of Bombay – Perfectly balanced masterpiece, England, 47.5%	£16
Tanqueray TEN – Intensively citrusy, Scotland, 47.3%	£16
Beefeater 24 – Tea based gin, fragrant and sweet, England, 45%	£16
Hendrick's – Fresh, green, slightly floral, Scotland, 41.4%	£17
G'Vine Floraison – Infused with Ugni Blanc grape flowers, France, 40%	£17
Gin Mare – Coriander, herbal notes, citrus zest, Spain, 43%	£17
Garden Swift - Citrus, flowers, spice, berries, England, 45%	£18
Monkey 47 – Aromatic, herbal and peppery, Germany, 47%	£18
Ki No Bi Kyoto Gin – Selection of locally sourced ingredients, Japan, 45.7%	£19
44° N – Verbena, lavender, mimosa, patchouli, France, 44%	£25
VODKA	
Ketel One – Wheat, Netherlands, 40%	£14
Arbikie – Potato, Scotland, 40%	£14
Grey Goose – Wheat, France, 40%	£16
Ciroc – Grape, France, 40%	£16
Belvedere – Rye, Poland, 40%	£16
Petrossian Caviar Vodka by Guillotine – Grape, France 20%	£50

TEA & INFUSIONS

CREATION BY ANNE-SOPHIE PIC AND MAKI MARUYAMA

This collection was born from a meeting between Anne-Sophie and Maki Maruyama of the Jugetsudo house of Tea.

Fascinated by Japan and Japanese gastronomy, Anne-Sophie is a prolific drinker of tea, especially green tea which she finds subtle, delicate and fresh.

Bohojicha tea and Monts Amaro coffee - Japan, Ethiopia	£7.5
Hojjicha and Cubeb pepper tea - Japan, Indonesia	£7.5
Genmaicha and tonka tea - Japan, Guyana	£7.5

TEA AND INFUSION BY KIONA MALINKA

Kiona is more of a tea hunter. Her aim is to share her discovery through her travels, bringing us transparency, direct and honest trade and purity of the product.

<i>White: Bai Hao Yin Zhen, Yunnan, China</i>	£6.5
<i>Green: Hon Gyokuro, Uji, Japan</i>	£9
<i>Blue: Min Jian, Oolong, Taiwan</i>	£7
<i>Black: Jin Jun Mei, Wuyi Mountains, Fujian, China</i>	£7
<i>Black Perfumed: Earl Grey, Nilagama, Sri Lanka</i>	£5

INFUSIONS

Chamomile, Egypt	£6
Lemon Verbena, St.Antonin, Var, France	£5
Rooibos, Eendekuil, Western Cape, South Africa	£5

INFUSION BY BE-OOM

Be-oom is a tea brand that offers naturally sourced tea from small farms in Korea, mainly located in Boseong and Hadong regions.

be-oom /bi:-u:m/ means 'to empty' in Korean – their objective is to help find a place within the mind to empty and fill, all while emptying a cup of tea. They work with tea farms that only grow their teas organically and naturally"

Buckwheat	£6
Persimmon Leaves	£8
Blossom Petals	£10
Wild Plum Flowers	£12

MOCKTAILS & SOFT DRINKS

“ *We love cocktails and we love that all our clients find the beverage they like and can drink.*

That's why we explore the non-alcoholic cocktails for the pairings and to drink during the aperitif ”

EVE £13



Seedlip Garden, Apple, Green Tea

ALICE £13



Seedlip Grove, Lemon Juice, Genmaicha Syrup, Tonka, Soda Water

JEANNE £13



Cold-Brewed Chamomile, Lemon Cordial, Apple

JASMIN £13



Sparkling Jasmin & Grapefruit infusion, Homemade Cordial

SOFT DRINKS

Seedlip (Garden / Grove / Spice) and Tonic £11

Pentire 'Seaward' and Light Tonic £11

Folkington's Juices (Cloudy Apple / Orange Juice) £6

Juice (Cranberry/ Tomato / Pineapple) £5

Coke/Diet Coke £4.5

Franklin's (Tonic/Lemonade/Soda/Ginger Beer) £4.5

TEQUILA & MEZCAL

Montelobos Joven – Earthy, grassy, hint of smoke, 43.1% £16

Don Julio Blanco – Both ripe and fresh, 41.2% £15

Don Julio Reposado – Mellow yet vibrant, 38% £16

Don Julio Añejo – Complex and giving, 38% £18

Don Julio 1942 – Mild vanilla, touch of cinnamon, oak, 38% £49

Patron Platinum – Refined and pure, 40% £59

RUM

Plantation 3* - Between light and rich, blended, 41.2% £16

Plantation Dark – Hints of spices, Trinidad and Jamaica, 40% £16

Trois Rivières Blanc – Fresh and fruity, Martinique, 40% £14

Havana Selection de Maestros – Sandalwood, citrus, Cuba, 45% £18

Zacapa 23 – Caramel and sherry, Guatemala, 40% £18

Zacapa XO – Very sweet, Madagascar vanilla, Guatemala, 40% £37

WHISK(E)Y	50ml
SCOTLAND	
Johnnie Walker Black Label 12y.o. – Iconic Scotch, 40%	£16
Johnnie Walker Gold – Smooth and waxy, chimney smoke, 40%	£20
Johnnie Walker Blue Label – An ultimate blend, 40%	£50
Bruichladdich Scottish Barley – Grain and American oak, Islay, 50%	£14
Compass Box The Peat Monster – Orchard fruits, smoky, Highlands and Islay, 46%	£15
Auchentoshan American Oak – Vanilla and coconut, Lowlands, 40%	£16
Laphroaig 10 y.o. – Smokey, layers of peachiness and hints of salt, Islay, 43%	£16
Talisker 10 y.o. – Peppery seaweed, wood smoke, Isle of Skye, 45.8%	£16
Caol Ila Moch – Iodine and lemony smoke, Islay, 43%	£17
Chivas Regal 18 y.o. – Citrus and spice, Speyside, 40%	£18
Lagavulin 16 y.o. – Oily peat, spice and dark fruit, Islay, 43%	£18
Dalmore Cigar Malt – Sherry and tobacco leaves, Highlands, 40%	£25
Glenlivet 21 y.o. – Complex, well balanced, Lowlands, 43%	£35
Macallan 18 y.o. – Burnt orange, sherry, honey, Speyside 43%	£75
IRELAND	
Teeling Blend – Outstanding blend, poached pears, toffee, 40%	£13
Jameson 18 y.o. – Complex, smooth, spicy toffee 46%	£39
USA	
Bulleit Bourbon – Nutty and spicy, 45%	£16
Bulleit Rye – Sharp and vigorous, hazelnut, spice, 45%	£17
JAPAN	
Suntory Hakushu 12 y.o. – Forest notes, mild hint of smoke, 43%	£40
Suntory Yamazaki 18 y.o. – Warm, smooth and long, 43%	£155

BEERS	
Portobello Pilsner – Hammersmith, London, 4.6%	£7
A classic Pilsner brewed in the German style. Portobello are dedicated to brewing beautifully balanced beers with full flavour, endless drinkability and consistency.	
Braybrooke Helles Lager - Leicestershire, England, 4.2%	£9
Braybrooke brews authentic German lagers in the English countryside on state-of-the-art equipment. German malts, hops and yeast are imported from Bamberg to recreate a variety of delicious, lager-style beers that are ideally suited to pairing with food.	
Five Points Pale Ale - Hackney, London, 4.4%	£9
Inspired by the founders' passion for both the British real ale tradition and the best of the international craft beer movement, Five Points beers are led by flavour, provenance, consistency and quality. The beers are unfiltered and unpasteurised for a better flavour and aroma.	
The Kernel Export I.P.A or Porter - Bermondsey, London, 5.8%	£10
Former cheesemonger Evin O'Riordain started The Kernel in 2009, when London's craft beer scene was still geared towards cask session beer. His takes on American pale ales and historic London dark beers kick-started the city's beer scene. The I.P.A is full and balance with an intense hoppy character. The Porter a dark brown beer that promises coffee and cocoa, but then the hops bring lightness, brightness and fruit	
Lucky Saint Low-Alcohol Lager – Bavaria, Germany, 0.50%	£8
Luke Boase has had a hard time achieving what he believed in: an alcohol-free beer that worth drinking. After a few years of fails and struggle, he ended up moving to Germany where he met a brewer sharing the same vision as he did. They worked hard together to finally create Lucky Saint!	