

APERITIFS

Kir white wine (14cl) / 6.5

Kir royal (12cl) / 14.0

Apérol, Campari, Martini Rosso, Bianco, Rosato, Fiero (6cl) / 8.0

Pastis 51 (3cl) / 8.0 Absinthe (3cl) / 10.0

Porto rouge Graham's Reserve (6cl) / 8.0

BEERS

Asahi draught 25cl / 6.0	Singha bottle 33cl / 8.0	Tsing Tao bottle 33cl / 7.5
50cl / 9.0		

CLASSIC COCKTAILS

Les Spritz de Mademoiselle Prosecco, sparkling water and ...

Martini Fiero 12.0	Saint Germain 14.0	Apérol 12.0
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Pornstar Martini / 16.0
Vodka 42 Below, Passoa, passion fruit puree, vanilla syrup and a shot of champagne

Penicillin / 14.0
Chivas, ginger syrup, honey syrup, lemon, whisky Laphroaig

Clover Club n°3 / 14.0
Gin Bombay, raspberry puree & syrup, Carpano Classico, lemon, egg white

Mos'KŌ Mule / 13.0
Vodka 42 Below , lime juice, ginger syrup, ginger beer

Yuzu martini / 14.0
Gin Bombay Sapphire grapefruit infused, yuzu jelly, Mandarine Napoléon, lemon juice, yuzu juice

Old Fashioned / Rhum Fashioned / 17.0
Woodford Rye or Santa Teresa, Demerara syrup, cherry Marasquin, orange

Mai Tai / 14.0
Rhum Bacardi Cuatro, Plantation Original Dark Rum, lime juice, orgeat syrup, curacao triple sec

Pisco Sour / 14.0
Pisco, lime and lemon juice, egg white, pure sugar cane, Amargo chuncho

Zombie No2 / 17.0
Bacardi Cuatro, Sailor Jerry, Bacardi Carta Blanca, Wray & Nephew's, passion fruit puree, pineapple puree, lemon and lime juice, sugar cane syrup, Angostura bitters

Last Word / 14.0
Gin Old Tom, Chartreuse verte, lime juice, Luxardo Maraschino

COCKTAILS

Masti'KŌ / 13.0
Mastiha Skinos, Bombay Original Dry, lemon juice, blueberry jam

Axolotl / 15.0
Vodka Greygoose, peach puree, apricot brandy, lemon juice, lemonade, hazelnut syrup, Peychaud's bitter

Swimming Kō / 16.0
Champagne, apricot brandy, fresh fruits

El Jalis'KŌ / 15.0
Tequila chilli infused, Tequila Patron, lime juice, sugar cane syrup, Martini Fiero

Black Thym-Tim / 15.0
Tequila, blackberry, lemon juice, thyme syrup, blackberry liquor, saké Nigori

Nik'Ko Sour / 14.0
Whisky Nikka, Grand Marnier, lime, Earl Grey syrup, angostura bitters

Pepper Ninja / 14.0
Saké, Absinthe, bell pepper, basil, lemon juice, Yuzushu

Kōhīmūsu / 14.0
Bacardi Ocho, Espresso syrup, white cocoa cream, Aztec chocolate bitters, orange bitters

Momo'jito / 14.0
Rum Bacardi, yuzu juice, peach puree, Ginger Ale, lemon, fresh mint

Jah Mai Kay / 14.0
Rum Bacardi Cuatro, Plantation Original Dark Rum, curacao triple sec, passion fruit, orange bitters, vanilla syrup, lime

Kuchiatari / 18.0
Whisky Nikka, honey syrup, coconut cream, Chambord liquor, lemon juice, fresh blackberry, sparkling water

Jasmin Collins / 14.0
Gin Bombay Original infused with jasmine tea, lemon, lemongrass syrup, Ginger Ale

SAKÉ

Takara Nigori (Junmai) *Unfiltered* 10,5% 12cl / 14.0 24cl / 28.0

Ooyama Karakuchi (Junmai) 15,9% 12cl / 13.0 72cl / 57.0

Shirataki Shiro Label (Junmai Ginjo) 17% 12cl / 16.0 72cl / 68.0

Urakasumi Zen (Junmai Ginjo) 15,9% 72cl / 113.0

Saké Mio (*sparkling*) 5% 30cl / 35.0

CHAMPAGNE

(12cl / 75cl)
Piper-Heidsieck Brut 16.0 / 90.0
Deutz Brut 17.0 / 100.0
Deutz Rosé 18.0 / 120.0
Deutz Blanc de Blancs 2011 / 170.0
Amour de Deutz / 290.0
Dom Pérignon 2009 / 275.0
Cristal Roederer 2009 / 350.0

WHITE WINE

Pays d'Oc IGP - Sauvignon Cellier du Pic 14cl / 6.0 75cl / 29.0

St-Guilhem le Désert IGP - Mas de l'Oncle Cuvée Plaisir 14cl / 6.0 75cl / 29.0

Graves AOP - Château Les Majureaux 14cl / 7.0 75cl / 35.0

Gewurztraminer AOP - Kritt Domaine Gresser BIO 75cl / 38.0

Sancerre AOP - Domaine de la Chézatte 14cl / 9.0 75cl / 42.0

Chablis AOP - Non filtré - Domaine Lavantoureux 14cl / 10.0 75cl / 47.0

Pouilly-Fumé AOP - Domaine Michel Redde 75cl / 45.0

Pouilly-Fuissé AOP 3 Terroirs - Domaine Nicolas Cheveau 75cl / 55.0

Santenay AOP - Terrasses de Bievaux Domaine Justin Girardin 75cl / 62.0

RED WINE

IGP d'Oc Pinot Noir - Les Terrasses de Perret 14cl / 6.5 75cl / 29.0

Côtes du Rhône AOP Amour de fruits - Domaine Fourmente BIO 14cl / 7.5 75cl / 31.0

Saint Nicolas de Bourgeuil AOP BIO La Tour de Mon Père 14cl / 8.0 75cl / 35.0

Sancerre AOP Les Panseillots - Domaine du Prieuré 14cl / 9.5 75cl / 46.0

Hautes Cotes de Nuit AOP - David Duband 75cl / 45.0

Crozes-Hermitage AOP Les Palais - Cave de Clairmont 14cl / 8.5 75cl / 44.0

Haut Medoc AOP -Château Liversan 14cl / 9.5 75cl / 49.0

Saint-Emilion Grand Cru AOP Château Guillemin La Gaffeliere 75cl / 69.0

ROSÉ WINE

IGP Sables de Camargue - Domaine du Petit Chaumont Gris de gris BIO 14cl / 6.5 75cl / 29.0

Côtes de Provence Cru Classé AOP M - Château Saint Maur 14cl / 8.0 75cl / 38.0

Côtes de Provence AOP Château Minuty Prestige 75cl / 49.0 Magnum / 106.0

ALCOOLS

WHISKY (4cl)

JAPAN

Nikka from the Barrel / 14.0
The Chita / 15.0
Nikka Coffey Malt / 15.0
Nikka Coffey Grain / 15.0
Yamazaki Distiller's Reserve / 15.0
Yamazaki 12 y.o / 21.0
Hakushu Distiller's Reserve / 15.0
Hakushu 12 y.o / 21.0
Tokii / 14.0
Hibiki Harmony / 16.0
Hibiki 17 y.o / 33.0

SCOTLAND

William Lawson / 11.0
Chivas 12 years / 15.0
Laphroaig 10 years / 17.0

TAIWAN

Kavalan Single Malt / 18.0

INDIA

Amrut Single Malt / 14.0

USA

Jack Daniel's / 12.0
Jim Beam Rye / 12.0
Maker's Mark / 13.0
Woodford Reserve / 15.0

IRELAND

Bushmill's Original / 11.0

RUM (4cl)

PUERTO RICO

Bacardi Añejo Cuatro / 12.0
Bacardi Reserva / 13.0
Bacardi Ocho / 15.0

MARTINIQUE

Le rhum Par Neisson / 14.0

GUYANA

El Dorado 12 y.o / 15.0
Pyrat X.O. / 15.0

VENEZUELA

Diplomatico Reserva Exclusiva / 13.0
Santa Teresa / 15.0

PHILIPPINES

Don Papa / 15.0

CACHAÇA

Sagatiba Pura / 11.0

Net prices in Euros, service included. Cheques are not accepted. Thank you
Alcohol abuse is bad for your health, please consume in moderation

ALCOOLS

VODKA (4cl)

42 Below / Stolichnaya / 12.0
Zubrowka / 13.0
Stolichnaya Elite / 16.0
Greygoose / 16.0
Ketel One / 15.0
Belvedere / 16.0

GIN (4cl)

Hendrick's / Bombay Sapphire / Tanqueray / 13.0
Suntory Roku / 14.0
Ki No Bi / Tanqueray Ten / 17.0
Oxley / 15.0
Drumshambo Gunpowder Gin / 14.0

TEQUILA (4cl)

Camino Real / 11.0
Don Julio / 14.0
Patron Silver / 17.0
Kah Reposado / 19.0
Kah Añejo / 21.0

Eaux de Vie & Digestive (4cl)

Vieille prune Louis Roque / 13.0
Grappa Nardini Bianca / 13.0
Eau de vie de poire / 13.0
Eau de vie de mirabelle / 13.0
Eau de vie de framboise / 13.0

COGNAC (4cl)

Otard VSOP / 14.0
Hennessy XO / 42.0

ARMAGNAC (4cl)

Château de Laubade / 14.0

CALVADOS (4cl)

Coquerel XO / 14.0

LIQUORS (4cl)

Bailey's / 11.0
Chartreuse green / 11.0
Cointreau / 11.0
Amaretto Disaronno / 11.0
Get 27 or 31 / 11.0
Fernet Branca / 11.0
Jagermeister / 11.0
Kahlua / 11.0
Patron XO Café / 12.0
Limoncello / 11.0
Luxardo Sambuca / 11.0
Mandarine Napoleon / 11.0
Manzana Verde / 11.0
Marie Brizard / 11.0

SOFT

FRUIT JUICE (25cl) / 5.5

Cranberry, maracuja (*nectar*), tomato, apple (*100% juice*), orange, pineapple, litchee, aloe si

SQUEEZED JUICE (20cl) / 6.0

Orange, grapefruit, lemon

SODA

Coca Cola, Light, Zéro (33cl) / 5.5
Orangina, Sprite (25cl) / 5.5
Fever Tree Ginger Beer, Ginger Ale, Tonic / 5.5
Red Bull / 6.5

WATER

Evian or Badoit Rouge 33cl / 5.0
75cl / 8.0

Badoit Verte 75cl / 8.0

BUBBLE TEA

Kiwi - Litchee / 7.0
Raspberry - Passion fruit / 7.0
Peach - Strawberry / 7.0

MOCKTAIL (*alcohol free*)

Mrs Hong / 9.0
Fresh cucumber, aloe vera juice, lime juice, elderflower syrup

Père Doo / 9.0
Litchee and strawberry puree, raspberry syrup, lemon, cranberry, sparkling water

TEA BY OH MY TEA ! / 6.0

Sencha Cha Cha (green tea)
Earl Great ! (black tea)
Jasmin Dans le Sac (jasmine green tea)
Maroc'N Roll (mint green tea)
Chai Perché (spiced black tea)
Before/After sport (rooibos)
After la Bouffe de Grand-mère !

COFFEE

Espresso or milk / 3.5
Americano / 4.0
Double espresso / 5.5
Hot chocolate / 5.5
Café crème, cappuccino / 5.0

可小姐
ミス・コー
MISS KŌ
미스코