

## Cocktails

<b>Pandanus</b> Appleton Estate, Campari, White Vermouth, Pandan, Kaffir .....	€16
<b>Pomgranate Pisco Sour</b> Porton Pisco, Pomgranate, Lime, Syrup, Egg-white.....	€14
<b>White Lady</b> Tanqueray gin, Cointreau infused Thyme, Lime, Syrup, Egg-white.....	€13
<b>Elderflower Daiquiri</b> Bacardi Rum, Elderflower, Lime, Syrup.....	€13
<b>Cosmopolitan</b> Ketel One Vodka, Cointreau, Cranberry, Lime.....	€13
<b>Negroni</b> Tanqueray Sevilla Gin, Campari, Belsazar Red.....	€12
<b>Smoky Carrot</b> Tanqueray Gin, Casamigos Mezcal, Thyme, Carrot, Lime.....	€14
<b>Wasabi Sour</b> Saké, Tanqueray Gin, Wasabi Syrup, Lemongrass, Lime.....	€14
<b>Passion Hibiscus</b> Don Julio Blanco Tequilla, Hibiscus Syrup, Passionfruit, Lime.....	€14
<b>Whisky Sour</b> Bulleit Bourbon Whisky, Lime, Syrup, Egg-white.....	€13

## After Dinner Cocktails

<b>Espresso Martini</b> Ketel One Vodka, Kahlúa, Espresso, Syrup.....	€11
<b>Amaretto Sour</b> Amaretto Disaronno, Lime, Syrup.....	€12
<b>Chartreuse Fizz</b> Chartreuse Verte, Tanqueray Gin, Lime, Syrup.....	€13
<b>White Russian</b> Ketel One Vodka, Kahlúa, whipped cream.....	€12

## What to drink if you're not drinking?

<b>Rosemary Pomgranate</b> Pomgranate, Rosemary Syrup, Lime.....	€8
<b>Driving miss Daisy</b> Lemongrass, Lime, Elderflower, Tea.....	€7
<b>Virgin Mojito</b> Lime, Mint, Syrup, Ginger Ale.....	€7
<b>Gin 0%</b> The Saint G&T.....	€11

Ask our bartender about the classic cocktails.

## Tapas / Sharing Plates

<b>Oysters</b> 4pcs <i>Huître speciales Daniel Sorlut, vinaigrette à l'échalote.....</i>	€15
<b>Cheese Plate</b> <i>Selection of Refined cheeses, dates and chutney.....</i>	€12
<b>XL Charcuterie Plate</b> <i>Paleta Di Alpujarra, Coppa, Pancetta, Salame al Tartufo.....</i>	€22
<b>Monte Nevado Mangalica 18 month</b> <i>Pure nature, finely sliced .....</i>	€25
<b>Chicken Thigh Meat Boneless</b> <i>lacquered, sauce of peanuts.....</i>	€15
<b>Bikini Truffel</b> 4pcs <i>Small Croques Monsieur with truffle.....</i>	€15
<b>Small Steak Tartare</b> <i>Steak Tartare 'Café de Paris' home made pickles .....</i>	€15
<b>Scampi Al Pil Pil</b> <i>Scampi, sauce of spicy olive oil, baguette .....</i>	€15
<b>Dim Sum</b> 4pcs <i>Dim Sum, chili dip, soy, sesame.....</i>	€15
<b>Cheese Croquettes</b> 4pcs <i>Mini fondues au Parmesan et la crème de Parmesan.....</i>	€12
<b>Shrimp Croquettes</b> 4pcs <i>Famous Mini shrimp croquettes of Café de Paris.....</i>	€15
<b>Beef Terriyaki</b> <i>Beef marinated with chili, shallot and ginger.....</i>	€15
<b>Gamba's à la Plancha</b> 4pcs <i>Gamba's à la plancha, garlic dipping.....</i>	€16