

BAR MENU

Hôtel du Couvent
Nice, France

BAR MENU

FOOD

Prisuttu ham plate	18
Fish rilette, pickles from Notre-Dame farm	11
Smoked trout	21
Egg with herbs	8
Fresh herb salad	12
Goat's cheese Brousse	17
Pissaladière, with or without anchovies	14
French fries	12
Fritto Misto, citrus zest	23
Pan Bagnat	28
Chocolate éclair	12
Vanilla caramel millefeuille	14
Savoy cake, to share	16
Custard tart	12

BAR MENU

APERITIFS

(7 CL.)

Rinquiquin	12
<i>White wine and peach aperitif</i>	
Lillet	12
<i>White, rosé, red</i>	
Dubonnet	12
<i>Red wine-based aperitif with spices from Thuir</i>	
Dolin Vermouth	12
<i>Dry, white, red</i>	
Dolin Chambéryzette	12
<i>Vermouth with strawberry</i>	
Noix de la Saint Jean	12
<i>Walnut and wine aperitif</i>	

BAR MENU

PASTIS & ABSINTHE

(5 CL / 10 CL)

Henri Bardouin Prestige	14 / 22
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Ricard	12 / 20
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Absinthe Absente	14
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APERITIVO

Spritz du Couvent (20 CL)	17
<i>Lillet rose, Dolin Chambéryzette, amontillado, tangerine, sparkling wine</i>	
Hugo (20 CL)	17
<i>Elderflower, verjus, amontillado, mint, bergamot</i>	
Mauresque (15 CL)	17
<i>Henri Bardouin pastis, orange blossom, quince, grapefruit soda</i>	
Alfonso (12 CL)	17
<i>Vermouth, Dubonnet, cassis, bitter, Champagne</i>	
Milano Torino (12 CL)	17
<i>Vermouth, strawberry, white tea, Campari, raspberry</i>	
Pêche Ramos Fizz (15 CL)	17
<i>Rinquinquin, Lillet blanc, cream, orange blossom, lemon, pear et anis soda</i>	

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APERITIVO

Adonis (12 CL)	17
<i>Fino, vermouth, cassis, beetroot</i>	
Fino Mary (20 CL)	17
<i>Fino, red pepper, tomato, pepper, ceps, citrus</i>	
Americano (20 CL)	17
<i>Vermouth, strawberry, Campari, melon soda, verjus</i>	

BAR MENU

CONVENT COCKTAILS

Negroni Number 1 (8 CL)	14
<i>Gin, vermouth, Campari, white tea</i>	
Negroni Number 2 (8 CL)	14
<i>Gin, vermouth, Campari, cassis, beetroot</i>	
Spitfire (12 CL)	19
<i>Gin 44, amontillado, white wine, citrus, apricot, honey</i>	
Paloma (20 CL)	19
<i>Tequila blanco, Lillet blanc, agrums oil, grapefruit soda, spices</i>	
Sgroppino (12 CL)	19
<i>Citron amer sorbet, gin, white cacao, Lillet blanc, sparkling wine</i>	
Lemon Tonic (20 CL)	19
<i>Vodka, butter, lemon, Lillet blanc, Suze, mimosa, limoncello, tonic</i>	

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CONVENT COCKTAILS

Mai Tai (12 CL) 19
White rum, Lillet blanc, banana, rice, lime

Treacle (12 CL) 19
*Armagnac, amontillado, green apple,
verjus, bitters*

Gimlet (11 CL) 19
Gin, fino, lime, celery, orange blossom

Brandy Alexander (12 CL) 19
Cognac, white cacao, cream, ceps

Affinity (10 CL) 19
*Whisky, dry vermouth, vermouth,
olive, cassis, bitters*

Classic cocktails - 20

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BEER & CIDER

BOTTLE (33 CL)

Brasserie du Comté - blonde <i>Saint-Martin-Vésubie</i>	8
Brasserie du Comté - IPA <i>Saint-Martin-Vésubie</i>	8
Brasserie du Comté - blanche <i>Saint-Martin-Vésubie</i>	8

BOTTLE (75 CL)

3 Fonteinen - Armand et Gaston <i>Brussels</i> <i>We have a wide selection of other “3 Fonteine” beers in the “Wine and Beer Menu” which is available on request.</i>	36
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BOTTLE (75 CL)

Cyclic saison <i>Barcelona</i>	27
<i>We have a wide selection of other "Cyclic" beers in the "Wine and Beer Menu" which is available on request.</i>	
Brasserie des Voirons <i>Savoie</i>	36
<i>We have a wide selection of other "Brasserie des Voirons" beers in the "Wine and Beer Menu" which is available on request.</i>	
Vulcain - Trois Pépins <i>Fribourg</i>	39
<i>We have a wide selection of other "Vulcain" beers in the "Wine and Beer Menu" which is available on request.</i>	

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FRUIT JUICE (33 CL)

Jus de la Table des Lutins	12
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ALCOHOL-FREE BEVERAGES (33 CL)

Nos Jardins Imparfaits	9
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Forest Botanic Soda

Rosat Botanic Soda

Lemonade	8
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Iced Tea	8
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Coca-Cola	8
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Orangina (25 CL)	8
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Prices are in euros – service is included.

The abuse of alcohol is dangerous for your health, consume with moderation.

List of allergens available from the Maitre d'Hôtel

Origin of meat: France

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COFFEE

Espresso	6
Long coffee	8
Americano	8
Café noisette (with a dash of milk)	8
Cappuccino	8
White coffee	8
Affogato	12

HERBAL TEAS 9

Herbal teas from the Convent Herbarium

TEA 9

Earl Grey
English Breakfast
Lapsang Souchong
Sencha green tea
Jasmine green tea
White tea
Rooibos