

BAR MENU

Hôtel du Couvent
Nice, France

FOOD

Prisuttu ham plate	18
Pâté en Croûte with Mustard	17
Smoked trout	21
Egg with herbs	8
Fresh herb salad	12
Fenugreek Cheese	16
Pissaladière, with or without anchovies	14
French fries	12
Fritto Misto, citrus zest	23
Couvent Pastrami	29
Coffee éclair	14
Chocolate & Buckwheat Saint-Honoré	14
Mont Blanc	15
Walnut Tart	12

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

PASTIS & ABSINTHE

(5 CL / 10 CL)

Henri Bardouin Prestige	14 / 22
Ricard	12 / 20
	14

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>	
Peach Ramos Fizz (15 CL)	17
<i>Rinquiquin, Lillet blanc, cream, orange blossom, lemon, pear et anis soda</i>	

APERITIVO

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

CONVENT COCKTAILS

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

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

BEER & CIDER

BOTTLE (33 CL)

Brasserie du Comté - blonde 8
Saint-Martin-Vésubie

Brasserie du Comté - IPA 8
Saint-Martin-Vésubie

Brasserie du Comté - blanche 8
Saint-Martin-Vésubie

BOTTLE (75 CL)

3 Fontainen - Armand et Gaston 36
Brussels
*We have a wide selection of other "3
 Fontaine" beers in the "Wine and Beer
 Menu" which is available on request.*

BOTTLE (75 CL)

Cyclic Volta 30
Barcelona

We have a wide selection of other "Cyclic" beers in the "Wine and Beer Menu" which is available on request.

Brasserie des Voirons 36
Savoie

We have a wide selection of other "Brasserie des Voirons" beers in the "Wine and Beer Menu" which is available on request.

Cidrerie du Léguer - BrutBrut 34
Côtes-d'Armor

FRUIT JUICE (33 CL)

Jus de la Table des Lutins 12

ALCOHOL-FREE BEVERAGES (33 CL)

Nos Jardins Imparfaits 9
Forest Botanic Soda
Rosat Botanic Soda

Lemonade 8

Iced Tea 8

Coca-Cola 8

8

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

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