

## THE MAGRITTE BAR

### CHAMPAGNE COCKTAILS 17.00

- Alfonso  
*dubonnet, angostura bitters, sugar, champagne*
- Classic Champagne Cocktail  
*cognac, angostura bitters, sugar, champagne*
- French 75  
*gin, lemon juice, sugar, champagne*
- Kir Imperial  
*framboise, champagne*
- Kir Royal  
*crème de cassis, champagne*
- The Beaumont  
*gin, dry sherry, elderflower,  
pineapple & lemon juices, sugar, champagne*

### MARTINIS 13.50

- Classic Martini  
*bombay sapphire gin or finlandia vodka,  
dry vermouth, twist or olive*
- Martini Variations  
*gibson with pickled onions or  
gimlet with lime juice, sugar*

### GIN~VODKA~TEQUILA COCKTAILS 15.00

- Aviation  
*bombay sapphire gin, maraschino,  
crème de violette, lemon juice*
- Bronx  
*gin, sweet & dry vermouth, orange juice*
- Clover Club  
*gin, raspberries, lemon juice, sugar, egg white*
- Corpse Reviver No.2  
*gin, cointreau, lillet blanc, lemon juice, absinthe*
- Jimmy's Collins  
*finlandia vodka, lemon juice, sugar, soda*
- Margarita  
*tequila, cointreau, lime juice*
- Martinez  
*sweet vermouth, gin, maraschino, orange bitter*
- Negroni  
*gin, campari, sweet vermouth*
- Reposado Sour  
*patron reposado tequila, sugar,  
lemon juice, egg white*
- White Lady  
*gin, cointreau, lemon juice, egg white*

Please inform your server if you have any allergies  
we need to be aware of.

All wines contain sulphites and some may contain allergens.

## THE MAGRITTE BAR

### BOURBON~RYE WHISKEY COCKTAILS 15.50

- Boulevardier  
*woodford reserve rye whiskey,  
sweet vermouth, campari*
- Brooklyn  
*rye whiskey, dry vermouth, amer picon, maraschino*
- Louisiana Cocktail  
*rye whiskey, sweet vermouth, benedictine,  
peychaud's bitters, absinthe*
- Manhattan  
*rye whiskey, sweet vermouth, angostura bitters*
- Mint Julep  
*bourbon, mint, sugar, angostura bitters*
- Old Fashioned  
*woodford reserve bourbon, sugar,  
orange & angostura bitters*
- Remember the Maine  
*rye whiskey, sweet vermouth, cherry heering,  
absinthe, angostura bitters*
- Scofflaw  
*rye whiskey, dry vermouth, lemon juice,  
grenadine, orange bitters, egg white*
- Whiskey Sour  
*bourbon, lemon juice, sugar,  
angostura bitters, egg white*

### RUM~COGNAC COCKTAILS 15.00

- Daiquiri  
*bacardi blanca rum, lime juice, sugar*
- Hemingway Daiquiri  
*rum, maraschino, grapefruit & lime juice*
- Maid in Cuba  
*rum, absinthe, lime juice, sugar, mint,  
cucumber, soda*
- Sazerac  
*cognac, sugar, absinthe, peychaud's bitters*
- Sidecar  
*cognac, cointreau, lemon juice*
- The Chrysler Cocktail  
*cognac, chambord, port, campari,  
orange curaçao & bitters*
- Vieux Carré  
*cognac, rye whisky, sweet vermouth, benedictine,  
angostura & peychaud's bitters*



Prices include VAT

A discretionary 12½% Service Charge will be added to your bill

All gratuities are managed by the staff

No intrusive or flash Photography ~ No Cheques

## THE MAGRITTE BAR

### APERITIFS

Antica Formula	10.00
Lillet	10.00
Martini Rubino	10.00
Campari	10.50
Dubonnet	10.50
Pastis 51	11.00
Punt e Mes	11.00
Ricard	11.00

### GIN

Bombay Sapphire	12.00
No.3	14.00
Keep'r's Infused Spirits	15.00
Oxley	15.50
Star of Bombay	15.50
Aviation	15.50
Tanqueray 10	15.50
Hendricks	15.50
Monkey 47	15.50

### VODKA

Finlandia	12.00
Konik's Tail	13.50
Grey Goose	14.00
Tito's Handmade	15.50
Belvedere	15.50
Stolichnaya Elite	16.25
Cold River	16.25

### RUM

Bacardi Carta Blanca	12.00
Angostura 1919	12.50
Diplomatico Reserva Exclusiva	13.00
Banks 5	15.00
Bacardi 8yrs	16.00
El Dorado 15yrs	16.00
Ron Zacapa Solera 23	16.00
J. Bally Vintage	16.00

### TEQUILA

Cuervo 1800 Reposado	12.00
Tapatio Blanco	12.00
Illegal Joven Mezcal	12.25
Del Miguey Vida Mezcal	12.75
Patron Reposado	14.25
Patron Anejo	14.25
J.C. Reserva de la Familia	18.50

## THE MAGRITTE BAR

### AMERICAN WHISKEY

Woodford Reserve	13.00
Rittenhouse 100 Rye	13.00
Elijah Craig 12yr Bourbon	13.00
Few Rye	13.00
Woodford Reserve Rye	14.00
Michter's Rye	14.00
Four Roses Single Barrel Bourbon	14.50
Jack Daniels Single Barrel	15.00
Gentleman Jack	15.00
Whistle Pig Rye	15.00
Jefferson's Reserve Bourbon	15.50
Noah's Mill Bourbon	15.75
William Larue Weller	25.00

### SINGLE MALT WHISKY

Craigellachie 13yrs	12.00
Ardberg 10yrs	12.25
Aberfeldy 12yrs	12.50
Glenfarclas 15yrs	14.25
Macallan 12yrs	15.00
Lagavulin 16yrs	15.50
Dalmore 15yrs	15.75
Glenfiddich 18yrs	17.00
Talisker 18yrs	20.00
Lagavulin 'Distillers Edition'	20.00
Balvenie 21yrs	28.50
Highland Park 30yrs	60.00

### INTERNATIONAL WHISKIES

Crown Royal, Canada	12.00
Dewars 12yrs, Scotland	12.25
Nikka <i>from the</i> Barrel, Japan	13.00
Yamazaki 12yrs, Japan	15.00
Redbreast 15yrs, Ireland	17.50
Hibiki 17yrs, Japan	20.00
Midleton <i>very rare</i> Irish Whiskey	23.50
Johnnie Walker Blue, Scotland	28.50



## THE MAGRITTE BAR

### COGNAC~ARMAGNAC~CALVADOS

Maxime Trijol Grande Champagne VSOP	12.75
Hine Rare VSOP	13.25
Hennessy XO	22.50
Maxime Trijol 1989 Grande Champagne	22.50
Clos Martin VSOP 8 ans	12.75
Baron de Sigognac 20 ans	16.00
Francis Darroze Domaine de Petit Lassis 1987	22.50
Camut 6 ans	12.75
Dupont 1997	16.00

### EAUX DE VIE

Poire Williams	12.95
Mirabelle	12.95
Framboise	12.95
Kirsch	12.95
Pisco	12.95
Aquavit	12.95
Marc de Bourgogne	12.95
Grappa di Nosiola	12.95

### LIQUEURS

Amaretto	9.50
Cointreau	9.50
Drambuie	9.50
Amaro Montenegro	9.75
Benedictine	11.75
Chartreuse	11.75
Grand Marnier	12.00

*All spirits served in 50ml measures.  
Port and Sherry are served in 100ml measures.  
Smaller measures are available on request.  
VAT is included in all prices.*

### MINERALS AND SOFT DRINKS

Evian 75cl	5.00
Badoit 75cl	5.00
Selection of Fruit Juices	from 4.25
Sodas	from 2.50
Coca-Cola/Diet Coke	from 3.50
Elderflower Pressé/Lemon Pressé	from 2.75
Tap Water	no charge

## THE MAGRITTE BAR

### CHAMPAGNE

	Glass 150ml	Bottle
Pommery Brut Royal NV	17.00	83.00
Ayala Rosé Majeur NV	18.00	88.00
Larmandier-Bernier Blanc de Blancs NV	20.00	95.00
Jacquesson Cuvée No.741 NV	22.00	105.00

### WHITE AND ROSÉ WINE

	Glass 175ml
Chardonnay 2017, Errázuriz Ovalle, Chile	9.75
Estate Pinot Gris 2017, Pulenta, Mendoza, Argentina	10.00
CMS Sauvignon Blanc 2016, Hedges, Washington, USA	11.50
Albariño 'Abadia de San Campio' 2017, Terras Gauda, Rías Baixas, Spain	13.50
Riesling 2016, Van Volxem, Saar, Germany	14.00
Watervale Semillon 2017, Mt. Horrocks, Clare Valley, Australia	14.50
Chablis 2017, Domaine Gilles et Nathalie Fevre, Bourgogne, France	16.00
Pouilly-Fumé 2017, Thibault, Loire, France	16.25
Château Roubine Rosé 2017, Côte de Provence, France	16.25
Sauvignon Blanc 'Pure' 2018, Staete Landt, Marlborough, New Zealand	16.50
St. Aubin Blanc 'Le Ban' 2017, Domaine Prudhon, Bourgogne, France	17.00

### RED WINE

	Glass 175ml
Montepulciano d'Abruzzo 'La Bella Addormentata' 2016, Gran Sasso, Italy	9.75
Zinfandel Field Blend, Bedrock Wine Co., California, USA	11.50
Château le Bédât 2015, Bordeaux Supérieur, France	12.50
Rocky Gully Shiraz 2015, Frankland Estate, W. Australia	13.50
Morgon 2016, La Voûte Saint-Vincent, Dom.Desvignes, Beaujolais, France	13.50
Gran Corte Malbec 2016, Amalaya, Salta, Argentina	14.00
Bourgogne Pinot Noir 2017, Domaine Lebreuil, France	15.00
Pinot Noir 2015, Jackhammer, California, USA	15.50
Chianti Classico 2015, Fontodi, Toscana, Italy	16.00
Foxglove Cabernet Sauvignon 2017, Varner, California, USA	16.50
Ribera del Duero Corimbo 2014, Bodegas La Horra, Spain	17.00