

## APERITIFS

Kir (white wine) – 15 cl <i>Blackcurrant or blackberry liqueur</i>	7 €
Kir Royal (with champagne) – 15 cl <i>Blackcurrant or blackberry liqueur</i>	19 €
White or Red Porto – 7 cl	8 €
Vermouth – 7 cl	9 €
Campari – 7 cl	7 €
Ricard – 2 cl	7 €

## BEERS

### Draft beers

Heineken – 25 cl	6 €
Heineken – 50 cl	11 €

### Lager beers

1664	8 €
Budweiser	8 €
Affligem	8 €

### Dark beers

Pelforth	9 €
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## SPIRITS

### Gin

Bombay Sapphire	14 €
Hendrick's	16 €

### Vodka

Ketel One	16 €
Grey Goose	18 €

### Rum

Sailor Jerry Spiced Rum	16 €
Diplomatico	22 €

### Tequila

Sauza	14 €
Milagro Silver	18 €

### Cachaça

Leblon	12 €
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Consumption of alcoholic beverages may cause health problems,  
please drink moderately



## Bar drink list

Open every day from 8 am to midnight

Net prices – Service included

# The Bar

## WHISKIES

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**Irish** 4 cl  
Jameson 18 years of age (Cork county) 24 €

**Blended** 4 cl  
Monkey Shoulder (Speyside) 17 €  
Johnnie Walker Black Label (Scotland) 16 €

**Single Malt** 4 cl  
Glenmorangie 10 years of age (Highlands) 18 €  
Oban 14 years of age (Highlands) 20 €  
Lagavulin 16 years of age (Islay) 23 €  
Talisker 10 years of age (Skye) 19 €  
Glenlivet 12 years of age (Speyside) 17 €  
Knockando 12 years of age (Speyside) 18 €  
Glenfiddich 12 years of age (Speyside) 17 €

**Bourbon** 4 cl  
Jack Daniel's (Tennessee) 16 €

**Canadian** 4 cl  
Crown Royal (Manitoba) 16 €

◆ Soda supplement 5 €

◆ Fruit juice supplement 5 €

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# Cocktails

with alcohol

7 cl  
Dry Martini 14 €  
*Gin & Martini Dry*

Vodkatini 14 €  
*Vodka Russian Standard & Martini Dry*

15 cl  
49' Champagne 17 €  
*Champagne, Cointreau, cane sugar syrup,  
lemon juice*

Marie-Antoinette 17 €  
*Champagne, vodka, raspberry, Chambord,  
Cointreau, ananas juice*

10 cl  
Caïpirinha 14 €  
*Cachaça, brown sugar, lime*

Daïquiri 14 €  
*Rum, lemon juice, sugar syrup*

Margarita 14 €  
*Tequila, Cointreau, lemon juice, salt*

Scotch Sour 14 €  
*Scotch whisky, lemon juice, sugar*

Cosmopolitan 14 €  
*Vodka, Cointreau, lime, cranberry juice*

15 cl  
Americano 17 €  
*Campari, Red Martini, Perrier*

Bloody Mary 17 €  
*Vodka, tomato juice, Tabasco,  
Worcestershire sauce*

Mojito 17 €  
*Rum, lime, mint, brown sugar, Perrier,  
Angostura Bitter*

Tequila Sunrise 17 €  
*Tequila, orange juice, grenadine syrup*

Tom Collins 17 €  
*Gin, lemon juice, sugar, sparkling water*

## SPECIALS

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10 cl  
Captain 17 €  
*Rum Sailor Jerry, lime, ananas juice,  
Angostura*

Mench 17 €  
*Vodka Ketel One, orgeat syrup, espresso*

15 cl  
Sweety 17 €  
*Rum Havana Club, liqueur de banane,  
ananas juice, lychee juice*

Jafizz 17 €  
*Grand Marnier, Pinot Noir, orange cubes,  
brown sugar, limonade*

# Soft drinks

## COCKTAILS WITHOUT ALCOHOL 15 cl

**Saint James** 13 €

*Banana, passion fruit, guava juices, strawberry syrup*

**Sweet Citrus** 13 €

*Lime juice, lime quarters, mint leaves, brown sugar syrup, sparkling water*

## HOMEMADE ICED TEAS 20 cl

Seasonal fruits iced teas 10 €

*Lemon, raspberry, mint,...*

## SODAS

Coca Cola, Coca Cola Zero – 33 cl 6 €

Seven Up – 33 cl 6 €

Perrier – 33 cl 6 €

Orangina – 25 cl 6 €

Ice tea – 25 cl 6 €

Schweppes Idian Tonic – 25 cl 6 €

Limonade – 25 cl 6 €

Limonade + sirop – 25 cl 7 €

Fruit juices and nectars – 20 cl 6 €

*Orange, apricot, ananas, apple, tomato*

Fresh fruit juices – 20 cl 8 €

*Orange, grapefruit, lemon*

## STILL WATER

Vittel – 50 cl 4,5 €

## SPARKLING WATER

Eau de Perrier – 50 cl 5,5 €

San Pellegrino – 50 cl 5,5 €

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# Wines

## CHAMPAGNE

Henriot Brut Souverain

Glass – 15 cl 17 €

Bottle – 75 cl 80 €

Henriot Blanc de Blancs

Bottle – 75 cl 90 €

Henriot Brut Rosé

Glass – 15 cl 19 €

Bottle – 75 cl 90 €

## WHITE WINE

### *Bourgogne (AC)*

Mâcon-Lugny « Bouchard » 2017

Glass – 12 cl 8 €

Bottle – 75 cl 36 €

Chablis Domaine « William Fèvre » 2017

Bottle – 75 cl 62 €

### *Val de Loire (AC)*

Sancerre « Les Vieux Pruniers » 2017

Glass – 12 cl 7,5 €

Bottle – 75 cl 38 €

## RED WINE

### *Bourgogne (AC)*

Côteaux des Moines « Bouchard » 2016

Glass – 12 cl 7 €

Bottle – 75 cl 36 €

Beaune 1<sup>er</sup> cru Domaine « Bouchard » 2014

Bottle – 75 cl 68 €

### *Bordeaux (AC)*

Médoc Château Haut Couloumey 2014

Glass – 12 cl 8 €

Bottle – 75 cl 40 €

St Emilion Grand Cru Château La Croix

Montlabert

Bottle – 75 cl 62 €

### *Val de Loire (AC)*

Sancerre « Les Vieux Pruniers » 2017

Glass – 12 cl 7,5 €

Bottle – 75 cl 38 €

## ROSE WINE

### *Côtes de Provence (AC)*

M Minuty 2017

Glass – 12 cl 8 €

Bottle – 75 cl 40 €

# Saint James Reserve

## COGNACS

4 cl

Remy Martin VSOP 22 €

Remy Martin XO 27 €

Hennessy XO 27 €

## BAS ARMAGNACS

4 cl

Clés des Ducs VSOP 15 €

## CALVADOS

4 cl

Château du Breuil 15 ans VSOP 17 €

## EAU DE VIE

4 cl

Williamine 17 €

## LIQUORS & CREAMS

4 cl

Amaretto di Saronno 14 €

Cointreau 14 €

Get 27 14 €

Sambuca 14 €

Bailey's 14 €

Manzana verde 14 €

# Hot drinks

## COFFEE

Espresso 3,5 €

Decaffeinated espresso 3,5 €

Double espresso 5 €

Cappuccino 5 €

White coffee 4 €

Latte Macchiato 7 €

## CHOCOLATE & OTHERS

Hot chocolate 5 €

Irish coffee 15 €

## DAMMANN TEAS

Black tea Ceylan 5 €

Black tea Darjeeling 5 €

Black tea Earl Grey Yin Zhen 5 €

Green tea Yunnan 5 €

Green tea Mint Touareng 5 €

Green tea Miss Dammann 5 €

## DAMMANN HERBAL TEAS

Verbena 5 €

Camomile 5 €

# For food lovers

## TAPAS

9 € each

from 4 pm to 10.30 pm

### Corsican pork delicatessen

Saucisson, coppa, lonzo

### Tuna tataki with sesame

Ginger pickles

### Cucumber with Xeres gazpacho

Smoked duck, crunchy breads

### Avocado tartare

With fresh herbs, crab

### Assorted cheeses from Anthès cheese-maker

## DESSERTS

From 4 pm to 10.30 pm

Restyled lemon tart in verrine 10 €

Selection of sorbets 10 €

White peach, raspberry, lemon

Fruit Minestrone with green apple sorbet 10 €

Plate of strawberries, mint leaves and 10 €

Café Gourmand 12 €

Coffee with dessert selection

## Brunches\*

### Saturday Brunch

35 €

from 12 pm to 3 pm

### Sunday Brunch\*

45 €

from 12 pm to 3 pm

## Lunch menus\*

from Monday to Friday except on bank holidays

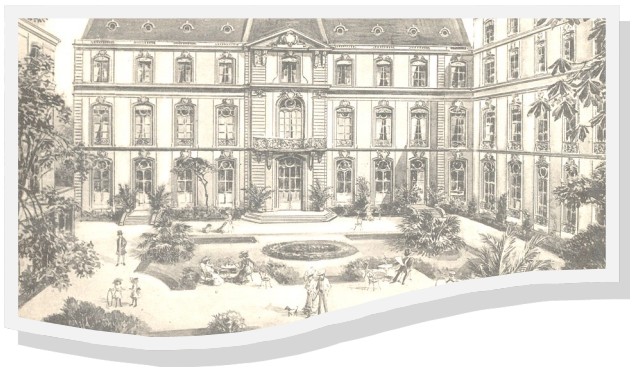
Starter of the day + main course of the day 27 €

Starter of the day + dessert of the day 27 €

Starter + main course + dessert of the day 32 €

\* Beverages not included

## For curious persons...



*At this location in 1672, “L’Hôtel de Foix” was erected, a palatial mansion whose two present façades of the purest Louis XV style are registered in the official list of historic monuments.*

*In 1697, the mansion was acquired by Pierre-Vincent Bertin, Lord of Armenonville, and sold again in 1734 by his son to Duc Adrien-Maurice of Noailles, Marshal of France. The Marshal became Ambassador, Minister of State and Peer of France. He turned his mansion into a genuine museum.*

*On April 11, 1774 the Marquis of Lafayette was married here to the second of the Duc de Noailles’ five daughters, who was then fourteen years old. When he returned from America, it was here that he was visited by Queen Marie-Antoinette on February 15, 1779. A tablet to commemorate this event is displayed here in our main courtyard.*

*[...]*

*From that time on, the hotel changed hands and names many times, and a century later, on November 14th, 1956, became the « Saint James Albany Hotel ». Since 1979, it belongs once again to the national inheritance and was completely restored.*

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RIVOLI  
BAR RESTAURANT