


Dictionary

Absinthe – Anis flavoured spirit distilled from herbs

Bourbon – American spirit made from distilled corn and grains

Brandy– Spirit distilled from fruits, most often from Grapes

Calvados – Brandy distilled from apples, made in the Normandy region in France

Cognac – Brandy distilled from Grapes, made in the town of Cognac in France

Gin – Spirit distilled and flavoured with Junperberries

Liqueur – Distilled spirit, flavoured with fruits or herbs and sweetened with sugar

Vodka – Spirit distilled from grains or potatoes

Whisky – Spirit distilled from fermented grains and aged in wooden barrels



HOTEL *Pigalle*



COCKTAILS



At Hotel Pigalle we love to make great cocktails. We believe cocktails are as needed as wine and beer in a restaurant. We also believe that we need to be more careful with Mother Nature, therefor, we have chosen to make a menu that affects the nature as little as possible.

Have a look and see if you finns something you seem to like.

Questions?

Our staff are happy to give you great answers.

Cheers!



HOTEL *Pigalle*



The Stiff Page

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ESPRESSO IS FASHION

We took two classics and made it into one drink,
the perfect mix of an Old Fashioned and an Espresso Martini.

*Bacardi Carta Oro, Espresso Syrup & Seehuusen's
Coffee & Chocolatebitter*



LADY MARMALADE

This drink is a fruity twist on the immortal Negroni.
We added some homemade bloodorange marmalade
for some extra sweetness and roundness.

*Tanqueray London Dry, Campari, Sweet Vermouth & Pigalle's
homemade Bloodorange Marmalade*



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The Savoury Page

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ROYAL BEETS

We've all had a Kir Royal, now imagine it with a
raised tempo. We mixed the most noble of beverages
with a Beetroot Liqueur, perfect before dinner!

Piper- Heidseck Brut & Beetroot Liqueur



PLUMPY

Fruity, fresh... heck, let's call it delicious.
This drink has a little bit of everything, with a touch
from both Scotland and Japan, and of course, Pigalle.

*Johnnie Walker Black Label, Masumi Umeshu,
Red Wine & Bitters*



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The Refreshing Page

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HELLO PUMPKIN

A cocktail inspired by a Pumpkin Spiced Latte, on the sweeter side, but with bitter hints from the espresso.

No worries tho, it's cold, no need to zip, although you might want to.

Johnnie Walker Black Label, Gran Classico, Pumpkin Syrup, Creme, Espresso and Seehuusens Orange Bitters



FAR AWAY COLLINS

You could think it's summer when you're tasting this drink.

Fresh with sour notes, with an oriental touch of yuzu and sake. A solid twist of the classic Tom Collins.

Tanquery London Dry Gin, Ile Yuzusake, Bergamott Juice, Coconut Syrup and Soda Water



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The Funky Flavoured Page

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TEA TIPPLE

When this drink is on your lips, it won't result in a lifetime on the hips. With no added sugar, this drink is dry, With hints of sourness and fruityness.

Fattoria di Cavalcasell Grappa, Lillet Blanc, Lingonberryjuice, Rooibos Tea, Seehuusens Orange Bitters



DOWN THE RABBITHOLE

As the name states, this would maybe be something a rabbit would drag down their hole. Carrots and apples in perfect symbios with hops and chili!

Carrotjuice, Applejuice, Agave Syrup, Mikkeller Drink'n the Sun
Please, keep in mind that this drink is a Non Alcoholic Drink.
Therefor it's priced to 58,-



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