

COCKTAILS

ALL AT 142

RHUMMING OUT OF THYME

BACARDI 8, MONTENEGRO, TIKI BITTERS, THYME

DILLICIOUS

O.P PETRONELLA, CHARTREUSE, APPLE, LEMON, HONEY, DILL, EGGWHITE

YOU RAZZ ME UP

DARK RHUM, RASPBERRY, CHOCOLATE SYRUP, ESPRESSO

BEET ME

CACHACA, LIME, FIGUES, BEETS, SIMPLE SYRUP, EGGWHITE

THE GREENHOUSE

VODKA, RASPBERRY, GINGER, APPLE, SODA

BUTTER ME DOWN

FAT WASHED VODKA, SOY MILK, LEMON, SIMPLE SYRUP, CARDAMOM BITTERS

BAUGÉ

RYE WHISKEY, D.O.M, VERMOUTH, LUXARDO, CHERRY, LICORICE

VIOLETS ARE BLUE, PISCO IS TRUE

PISCO, VIOLETS LIQUEUR, LIME, SIMPLE SYRUP, PEYCHAUDS, EGGWHITE

PIGALLE CLASSICS

WITH A TWIST

BELLINI (164)

SEA BUCKTHORN, CHAMPAGNE

OLD FASHIONED

BOURBON, BLENDED SCOTCH WHISKEY, MAPLE SYRUP, ANGOSTURA BITTERS

MARGARITA

TEQUILA, APRICOT LIQUEUR, GREEN TEA SYRUP, LIME

BLOODY MARY

VODKA, TOMATO, TABASCO, SALT, PEPPER, HOMEMADE WORCHESTERSHIRE SAUCE

CHAMPAGNE BY THE GLASS

PIPER-HEIDSIECK BRUT, MV	135 / 795
BOLLINGER SPECIAL CUVÉE, MV	215 / 1295
DOM PÉRIGNON, 2008	275 / 1650

WINE BY THE GLASS

WHITE		RED	
K WECHLER, RIESLING 2017	135 / 535	CERETTO, BARBERA D'ALBA 2016	145 / 595
MICHELOT, CHARDONNAY 2016	145 / 645	TENUTA SAN GUIDO, LE DIFESE 2016	125 / 495
BOTT-FRIGYES, FURMINT 2017	140 / 595	M. CHAPOUTIER, BILA-HAUT 2017	110 / 425
JEAN-MARIE GUFFENS, MARSANNE "CLASSIC" 2017	125 / 495	CONTERNO FANTINO, LANGHE NEBBIOLO 2017	155 / 620
BRÜNDELMEYER, GRÜNER VELTLINER "TERASSEN" 2017	130 / 525	WINE MECHANICS, NEU NOUVEAU, NY! 2018	135 / 585

BEER

KRONENBOURG 1664 (DRAFT)	78
CARLSBERG HOF, 4,2%	59
ELECTRIC NURSE, PALE ALE 4,6%	98
BILLDALE "REGN", AMERICAN PALE ALE 5,4%	118
BILLDALE "VINTERNATT", INDA PALE ALE 6,9%	124
POPPELS, PILSNER 5,0%	86
POPPELS, WEST COAST INDIA PALE ALE 6,5%	108



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Atelier är en kontantfri restaurang