

BAR HEMINGWAY®

The Best Bar
in town15, Place Vendôme - Paris 1^{er}
TELEPHONE 01 43 16 33 65

THE HEMINGWAY® STAR

SPECIAL EDITION

N° 105



THIS MENU CAN BE PURCHASED

5 €

THE MARTINIS 30 euros

Raspberry Martini

A deep maceration of fresh raspberries in vodka Absolut 100 for 1 month. The vodka is then filtered and frozen.

Ritzini

A 3 month maceration of fresh ginger root in Absolut vodka. Then frozen and served.

Jerry Thomas Martini

This is prepared in a frozen mixing glass. Our very own Hemingway Bar made red vermouth embracing either gin or vodka of your choice and garnished with a cherry.

Spanish Martini

A very cold gin or vodka cocktail with Xeres fino dry sherry and an olive.

Platinum Bullet

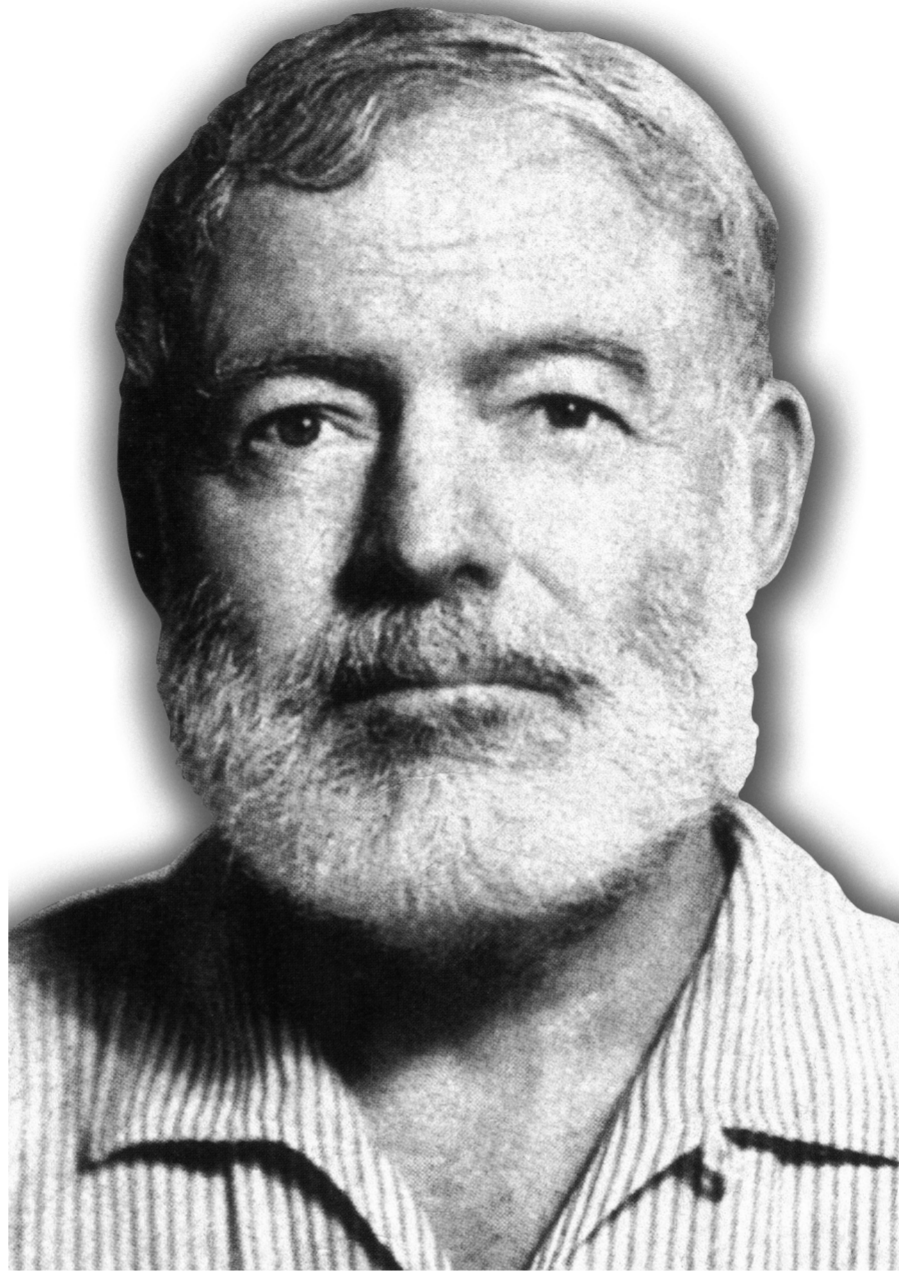
This can be either gin or vodka which has been frozen to -18.3C, a thought for the vermouth; just a thought and then we add 3 olives.

Cucumber Cocktail

Try the result of shaking for 14 seconds fresh cucumber with a teaspoon of sugar and lots of vodka being poured into a cocktail glass.

Tomato-tini

This is the result of one fresh tomato being crushed in a shaker with a little ground pepper and vodka. Shaken filtered and served.



The dry Martinis and Vodkatinis 30 €

are served at -18.3 degrees C° in a cristal
martini glass of the same temperature.

OUR LATEST INVENTIONS

These are the cocktails that we have been testing over the last 6 months and feel that you must make acquaintance.

30 euros

Brazilita

Shake cachaca with lime juice and Cointreau and pour into a salt rimmed cocktail glass

Havatini

Cuban rum with fresh mint and sugar with lime juice all shaken together for 10 seconds before being filtered into a cocktail glass.

Poire Victoire

Grey Goose pear vodka with lime juice and clarified apple juice from Normandy offers you a taste of fresh pears in a Martini style cocktail.

Kauda-Lee

Beefeater 24 gin and Dolin vermouth offering you a sweet aperitif on a 50/50 ratio. Garnished with green grapes.

Piranha

Shake cachaca with lime juice and pour into a sugar rimmed Martini glass

The Hemingway bar® signature cocktails

These cocktails are served at 30 euros

LUTHER III

Named after a horse belonging to Richard Hennessy, Hemingway had placed a bet or two on this horse whilst Parfremont, the famous jockey, was riding. A spiral of orange decorated the interior of a large glass whilst Cognac, Angostura bitters and ginger ale is poured.

HELL RAISER

A dry cocktail in Hemingway fashion created for a regular guest. The cocktail is made with vodka followed by the juice and husk of a fresh lime and a drop of soda. Served in an "old fashioned" glass with lots of ice.

JEFF 1

Made for successful trader called Jeff that would spend every night at the Hemingway bar. Bourbon, sugar, the juice of a small orange finished with ginger ale.

HIGHLAND CREAM

Scotch whisky, coffee liqueur, chocolate liqueur, fresh cream. A way to bring you a lovely cream liqueur using the best Normandy produce we can offer to you.

ROBERTINO

A cocktail with fashion written all over it. This is Robert's drink. Its made in a tumbler with vodka, Cointreau, fresh mint, mandarin juice and cranberry juice.

LEPERLIAC

A hunting cocktail created in the Armagnac country near Loupiac. Armagnac, white french clarified grape juice, fresh mint, Champagne.





COCKTAIL MENU



PRICE: 5 €

* * * SPECIAL EDITION * * *

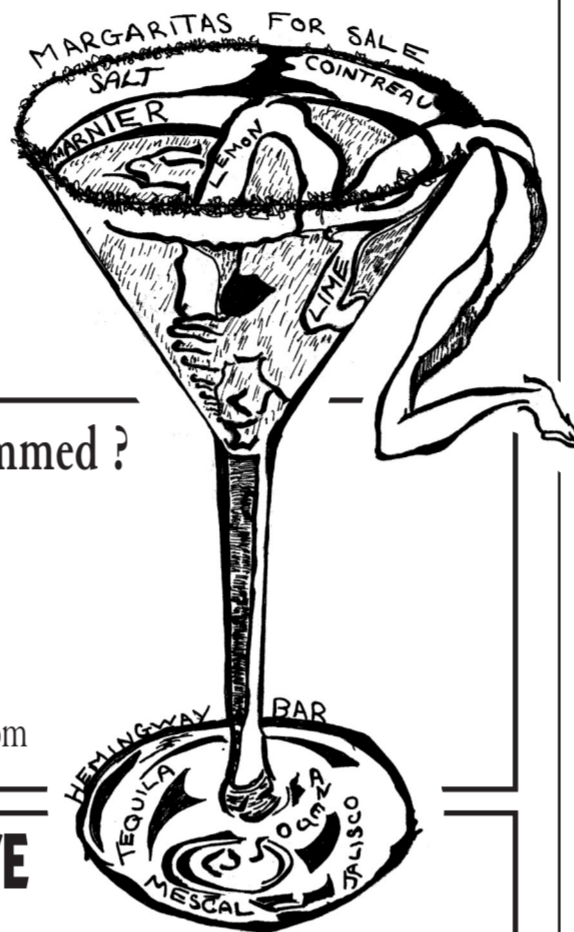
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THE MARGARITAS 30 euros

HERE WE OFFER YOU A TRUE OPPORTUNITY
TO CREATE YOUR OWN MARGARITA

Cazadores tequila, blanco anejo,
Patron tequila blanco or anejo,
Tequila Sauza blanca or anejo

Lime juice or lemon juice



With which Salt would you like your glass rimmed ?

Red salt alae	Hawai	United States
Black salt from Palm island	Hawai	United States
Crystal salt	Cachemire	Pakistan
Ginger salt	Ifaty	Madagascar
Smoked sea salt	Wales	United Kingdom

SPECIAL GLASSES OF RITZ RESERVE

GRANDE FINE CHAMPAGNE RESERVE 1834..... **1250 euros**

We still have a very small amount of this nectar available. It has been protected by the head bartenders and head waiters of the Ritz Hotel Paris for over a hundred years.

RITZ 1898 HOUSE ARMAGNAC..... **1200 euros**

RITZ SIDE CAR. . . A cocktail created by our head bartender Frank Meier in 1923 using our very own Grande fine Champagne reserve Cognac. **1350 euros**

THE HEMINGWAY NOVELS

The Torrents of Spring 1926	Across the Rive and Into the Trees 1950
The Sun Also Rises 1926	The Old Man and the Sea 1952
A Farewell to Arms 1929	True at First Light 1953-54
To Have and Have Not 1937	Islands in the Stream, published in 1970
For Whom the Bell Tolls 1940	The Garden of Eden, published in 1986

All of which were published by Scribners.

CHAMPAGNE SERVED BY THE BOTTLE

LAURENT PERRIER MILLÉSIMÉ	210 euros
LOUIS ROEDERER "CRISTAL"	650 euros
MOËT & CHANDON "DOM PERIGNON"	550 euros
CUVÉE CÉSAR RITZ	230 euros
LAURENT PERRIER BRUT ROSÉ	350 euros

CHAMPAGNE SERVED BY THE GLASS (17 cl.)

RITZ BRUT	26 euros
RITZ BRUT ROSÉ	31 euros
PERRIER JOUËT MILLÉSIMÉ	33 euros
LAURENT PERRIER GRAND SIÈCLE	39 euros

CALVADOS COCKTAILS

Calvados is the second most popular alcohol in France overtaking Armagnac for over ten years in home and international sales. The first Appellation Contrôlée was in 1942 for Calvados followed by new appellations contrôlées, which are recognitions of excellence in 1984 and in 1997.

Here are a few suggestions in order to get to know or renew acquaintance with this fine alcohol from Normandy.

Serendipity.

Serendipity is the Hemingway house cocktail. It is said that the Hemingway bar makes the best Dry Martini in the world. In spite of this reputation we serve more Serendipities than any other cocktail! Serendipity has been an ambassador of French produce all over the world, indeed the whole cocktail is 100% French. "France in a glass".

In a tumbler,
2/10 Calvados pays d'Auge le Compte.
1 sprig of fresh mint.
1 tea spoon of sugar.
3/10 Clarified Apple juice
5/10 Ritz champagne.
This cocktail is absolutely excellent. Please try one.

Normandy Cocktail

In an "old fashioned" glass
6/10 Calvados
4/10 Pommeau.
Pommeau is a A.O.C. aperitif coming from Normandy. It is made with fresh natural apple juice coming from 48 different varieties of apple and added Calvados before fermentation.

Brick Wall

Directly into a tall glass
2/10 refreshed young Calvados. Pour french lager to the top.
A little daring perhaps but taste one and you will crave for another tomorrow!

DELICIOUS TAPAS TO TRY BEFORE YOUR DINNER AND.....WHEN YOU COME BACK!

RITZ HOMEMADE HAMBURGERS WITH MELTED CHEESE 4 PIECES	15 €
FRIED AUBERGINE KEFTEDES 4 PIECES	17 €
SPANISH CROQUETAS WITH JABUGO HAM 4 PIECES	13 €
THE MORIAWASE SUSHI SELECTION - nigiri et maki WITH 9 PIECES	56 €
TEMPURA PRAWNS ACCOMPANIED BY THEIR CHUTNEY 4 PIECES	15 €
CALIFORNIA CRAB ROLLS 4 PIECES	15 €
CHICKEN YAKITORI 2 SKEWERS	19 €
LEBANESE BEEF AND LAMB KEBBE 4 PIECES	13 €

To take away and remember the Hemingway bar.

The Hemingway Cocktail Book "Mixing drinks a simple story"	25 euros
The Hemingway large ashtray "Vide poches"	53 euros
Hemingway perfumed candle	45 euros
Mignonette Armagnac Ritz Paris 1963 (5 cl.)	70 euros
Mignonette Cognac Remy Martin Louis XIII (5 cl.)	390 euros