REHAB

BACK TO THE ORIGINS

Saving the planet is a crucial issue for the Rehab team.

Our alchemists will be showcasing plants in their

menu.

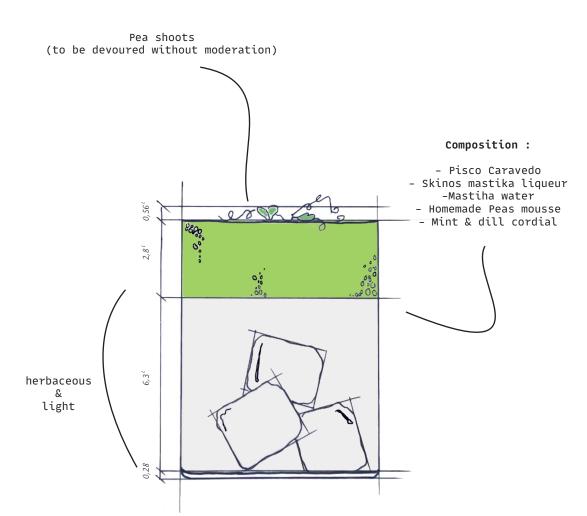
This menu is a vibrant tribute to nature, and a reminder of the need to protect it.

With this in mind, 100% of our creations are vegan and eco-responsible.

Different techniques are used, such as dehydration juice extraction, reusing ingredients for decorations, syrups and much more.

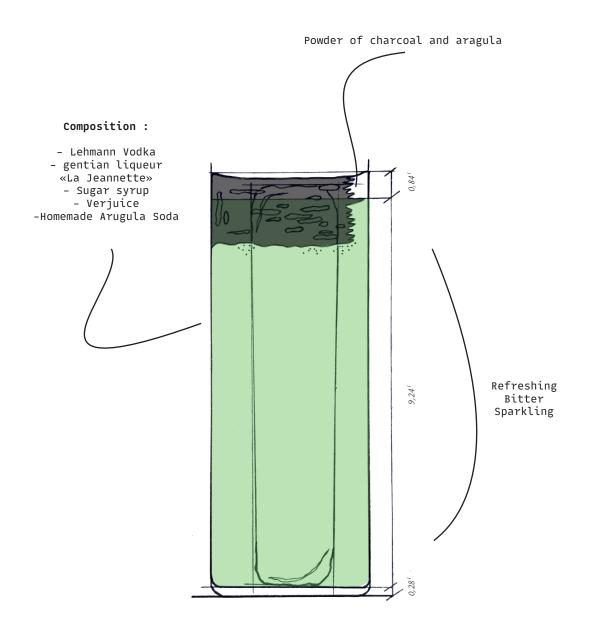
In short, we use all of our products without throwing anything away.
We hope that these cocktails, through their flavours, will bring you closer to nature.





LE DIAMANT VERT

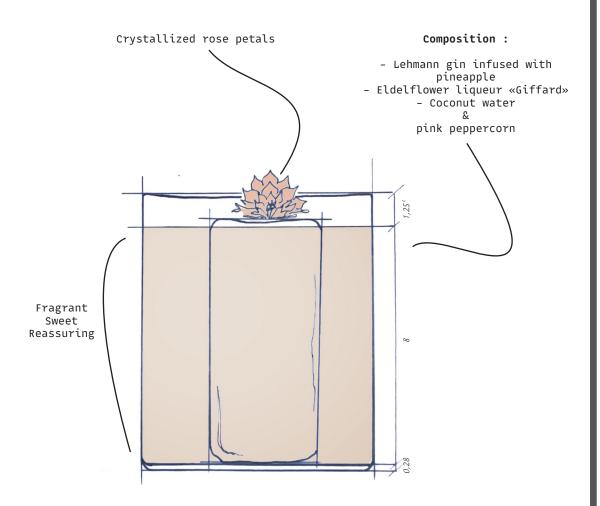
This cocktail is a tribute to the Mastiha, a natural Greek gum, listed as a cultural heritage of humanity.



LAPHRODISETTE

This cocktail will change your mind about Spritz!

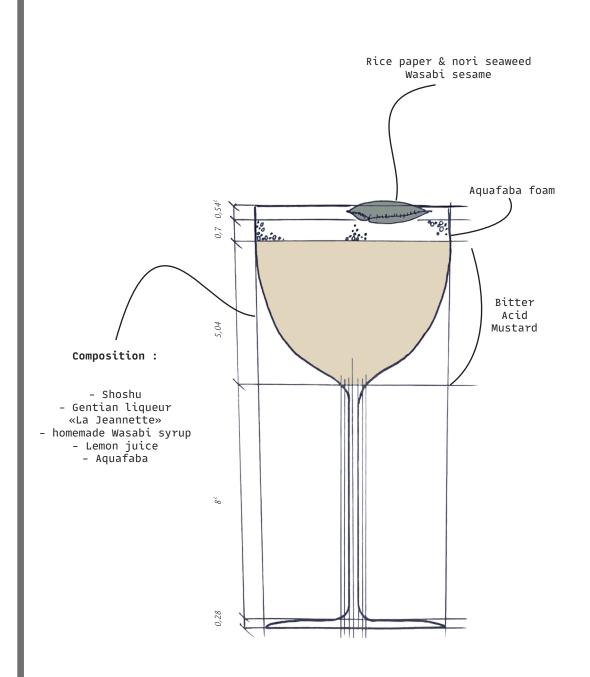
A forbidden food in the Middle Ages for it's aphrodisiac properties, Arugula is nowadays recommended for spending unforgettable evenings ...



LA ROSITA

Come and revisit the Piña Colada with this sweet cocktail.

Our aim is to recover pineapple trimmings to prove that everything can be eaten, well ...Can be drunk

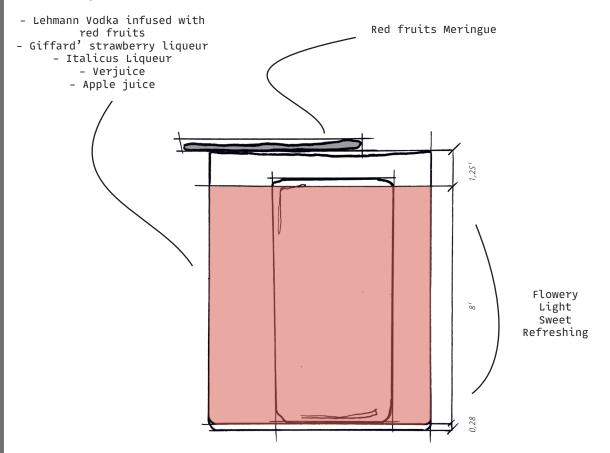


LENEKKO

This cocktail takes you to the heart of rice culture with the shoshu that made up and it's roots from Asia.

The Wasabi will enhance the Shoshu (traditional Japanese alcohol) and wake you up after a hard day hard work

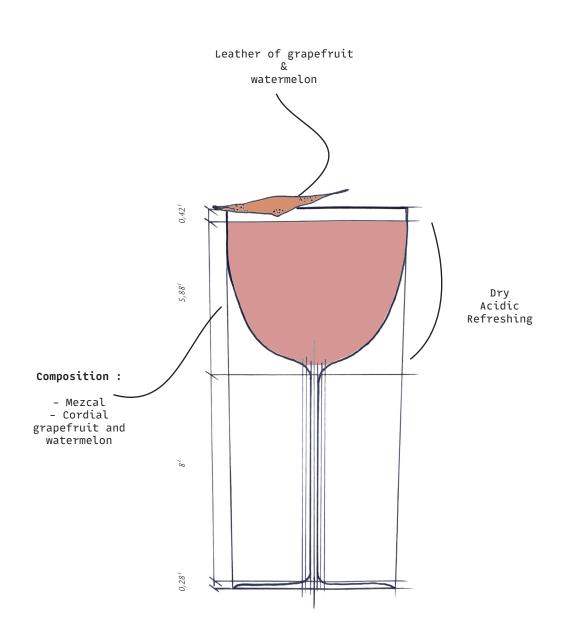
Composition :



LAFRAGARIA

French expertise in the pastry-making needs to be recognised!

That's why we're honour red fruit, and in particular strawberry with this cocktail.

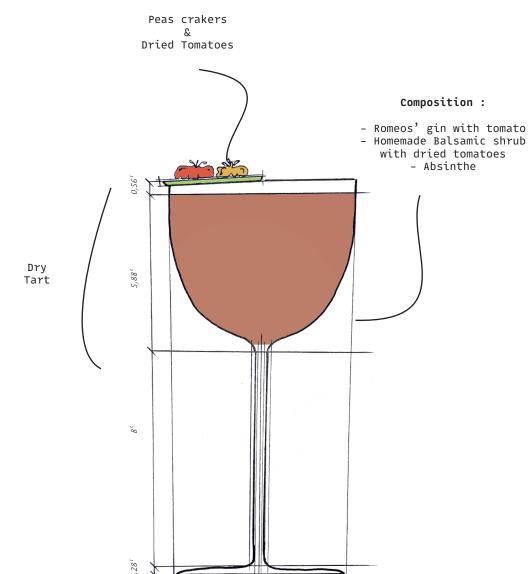


IE GIMILET

Don't be fooled by this seemingly light composition ...

This is a dry, powerful cocktail refreshing subtlety.

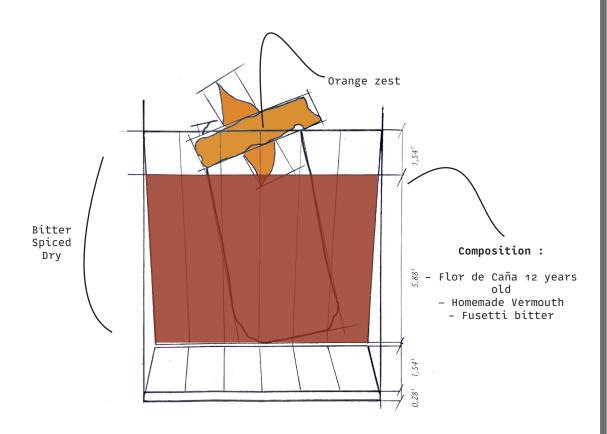
Make way for summer!



LE MARTINEZ

An old hurdy-gurdy dating from 1884 revisited by our alchemists!

Come and discover this summer delicacy decorative dried tomatoes to tantalise your taste buds



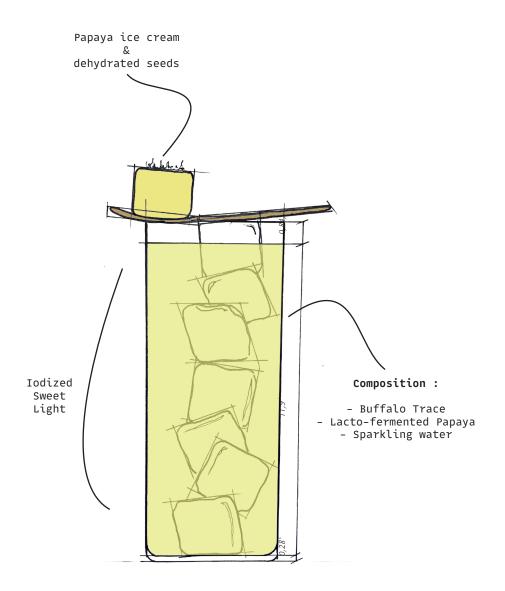
LE QUERCUS

Have you heard of Negroni?

Well, we've taken our inspiration from this essential recipe.

You have the composition, we won't tell you except that it's aged in casks.

Taste it, it's easier!



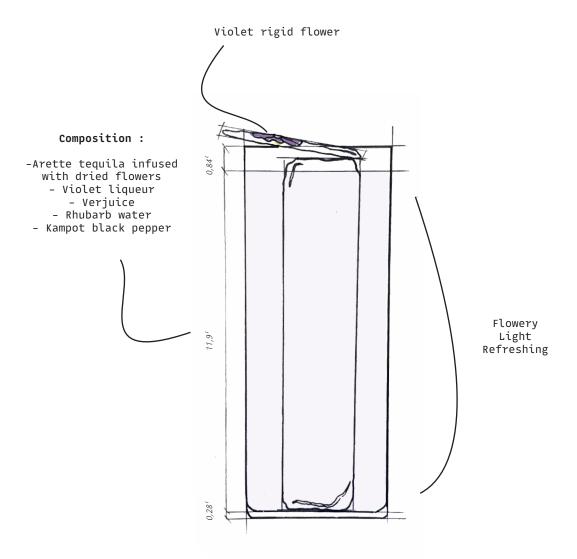
LE CARICA

If you're a scientist, this is the cocktail for you!

To surprise you and help you discover papaya in a different way, we suggest you try it lacto-fermented.

This technique gives it a slightly salty taste.

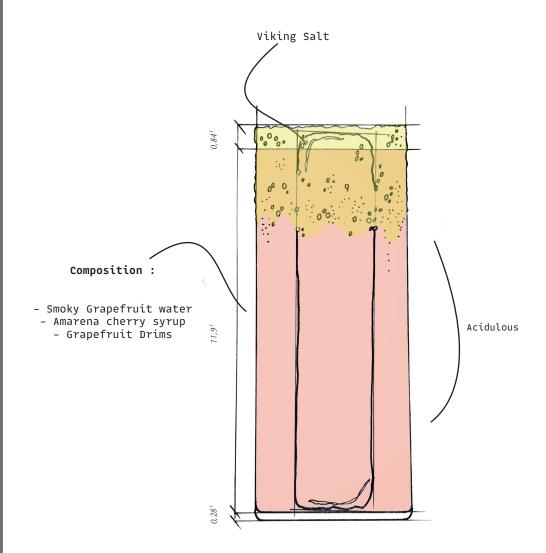
Your taste buds may be in for a surprise.



The violet is known for its medicinal benefits.

We know it very well in syrup, but today we're bringing you this cocktail to discover it in a different way.

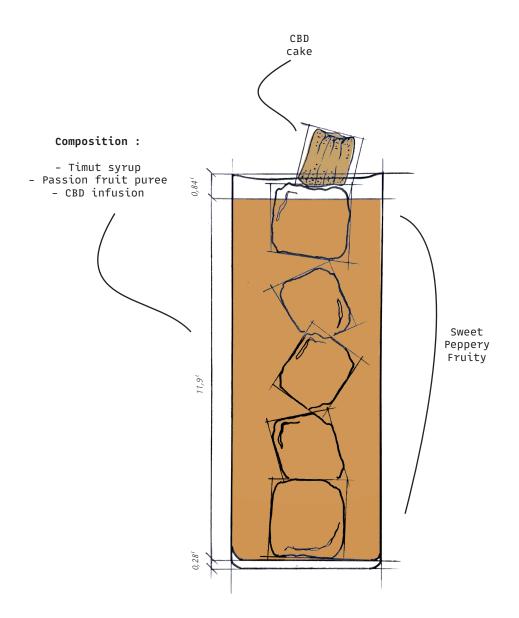
It will give you the freshness you're looking for in summer of a stolen kiss.



SAKURA

For those of you driving tonight, here's a review of the famous Paloma non-alcoholic version!

Our alchemists behind the bar will help you discover the exquisite taste of cherry combined with Viking salt rim that will touch your lips from the very first sip!

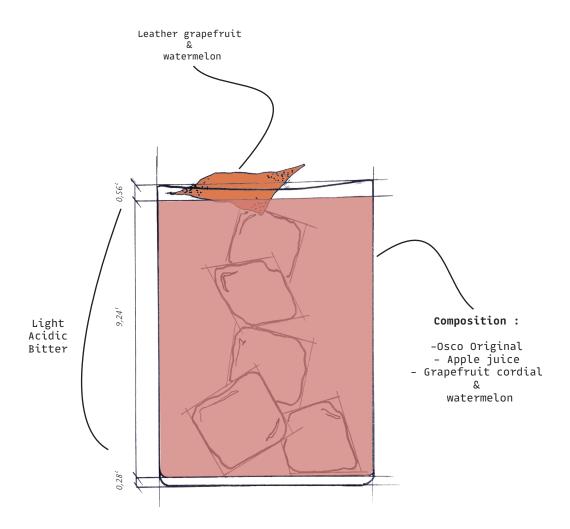


LE CHENEVIS

A CBD-based mocktail, what more could you ask for?

Hemp has many uses! It can be used to make clothes and even used for medicinal purposes.

Now let's get serious and drink it for it's, shall we say... recreational effects!



CITRUSI

Mocktail version of the Gimlet (if you've read the menu carefully, you'll know which cocktail I'm talking about).

You'll find combined with the original fruit, the apple!



@rehabsainthonore

The Rehab team is delighted to have made you discover their creations, let us not forget,

"nothing is lost, everything is transformed".