

REHAB

COCKTAILS MENU

Childhood memories

THROUGH THIS COLLECTION OF COCKTAILS,
WE INVITE YOU TO TAKE A TRIP IN YOUR
CHILDHOOD MEMORY.

SWEETS, CAKES AND TREATS FROM OUR
COLLECTIVE MEMORY HAVE INSPIRED EACH OF OUR
CREATIONS.

DID YOU KNOW ?

THE MENU
IS ENTIRELY
PLANT-BASED
AND DESIGNED WITH AN
ECO-FRIENDLY
APPROACH,
THANKS TO
ZERO-WASTE
RECIPES

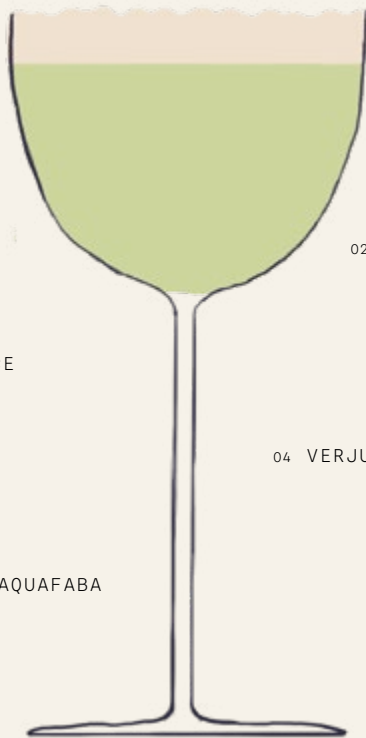
THAT EVERY SIP AWAKENS IN YOU A
MADELEINE DE PROUST...

welcome back to childhood

GUMMY

COCKTAIL N°01/11

01 ROSEMARY
AND THYME
INFUSED
TIDAL RUM



02 HONEY SYRUP

03 LEMON JUICE

04 VERJUICE

05 AQUAFABA

DESCRIPTION

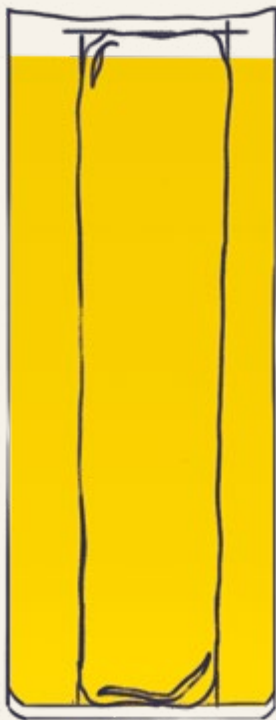
LIKE A REVISITED GRANDMOTHER'S POTION,
THIS CHILDHOOD GROG HEALS IN ITS OWN WAY:
HONEYED SWEETNESS, LEMONY FRESHNESS AND FLORAL HERBAL AROMAS

14€

PIM'S

COCKTAIL N°02/11

01 VODKA
INFUSED WITH
MANDARIN AND
TONKA BEAN



02 MANDARIN
SODA

03 BITTER
COCOA

DESCRIPTION

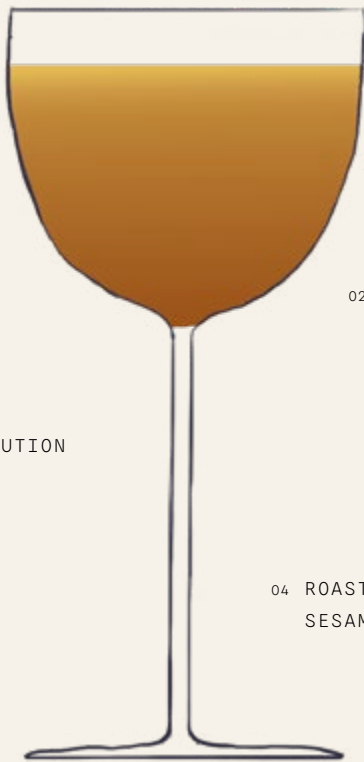
A REINTERPRETATION OF THE FAMOUS BISCUIT
THAT MARKED SO MANY CHILDHOODS.
THE DELICACY OF A MOIST SPONGE CAKE COATED IN CHOCOLATE
AND ENHANCED WITH A TOUCH OF TANGY ORANGE

14€

SHAGIMA

COCKTAIL N°03/11

01 SAKE
INFUSED
WITH NORI
SEAWEED



02 VERMOUTH DRY
DOLIN BLANC

03 SALINE SOLUTION

04 ROASTED
SESAME SYRUP

DESCRIPTION

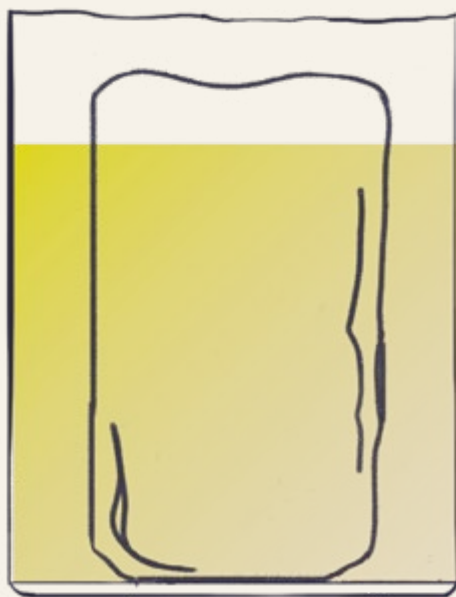
LIKE THE LITTLE TREAT THAT ROUNDED OFF MEALS
IN YOUR FAVOURITE ASIAN RESTAURANTS

14€

FLAVIGNY

COCKTAIL N°04/11

01 GIN ROMEO
INFUSED
WITH DILL,
TAGETE,
LIQUORICE
AND MINT



02 ALMOND
SYRUP

03 SKINOS

DESCRIPTION

A CULINARY JOURNEY TO THE CONFECTIONERIES
OF YESTERYEAR

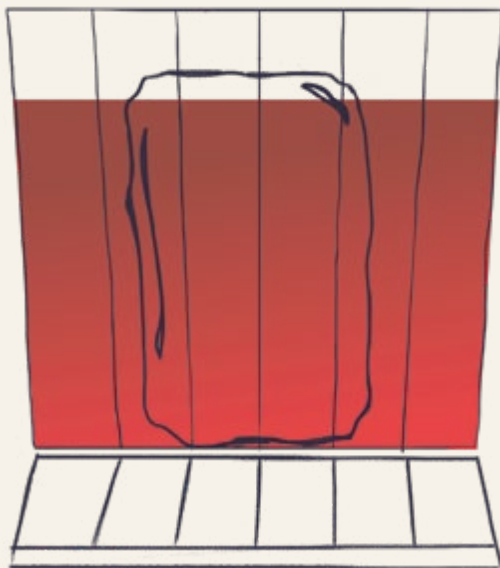
14€

BROWNIE BEETROOT

COCKTAIL N°05/11

01 BEETROOT
INFUSED
MEZCAL

02 COCOA
FUSSETTI



03 HOMEMADE
VERMOUTH

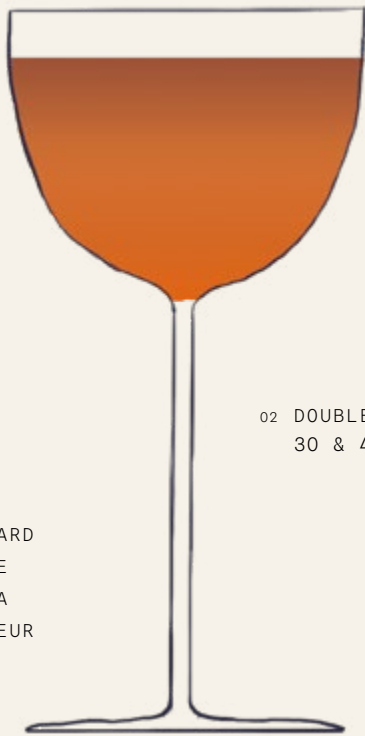
DESCRIPTION

AN ASTONISHING DESSERT
THAT COMBINES THE EARTHY SWEETNESS OF BEETROOT
WITH THE RICH CHOCOLATE FLAVOUR OF BROWNIE

16€

TARTE TATIN

COCKTAIL N°06/11



01 GRANNY
SMITH
APPLE
FATWASH
TEQUILA

02 DOUBLE JUICE
30 & 40

03 GIFFARD
WHITE
COCOA
LIQUEUR

DESCRIPTION

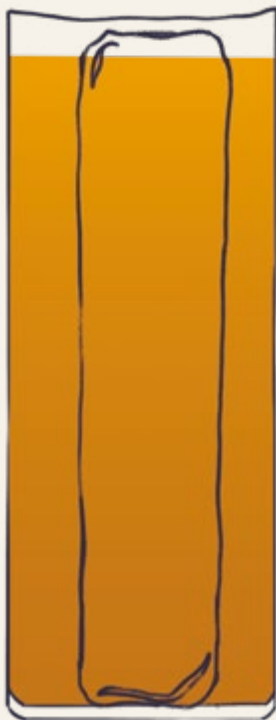
LIKE A STUNNING DESSERT :
THE CARAMELISED RICHNESS OF APPLE MEETS THE DEPTH OF COCOA.
BETWEEN SWEETNESS AND ACIDITY, A BEAUTIFUL TRIBUTE
TO TARTE TATIN.

14€

CARROT CAKE

COCKTAIL N°07/11

01 CARROT
AND
CELERY
INFUSED
GIN



02 SAGE
SYRUP

03 CARROT
AND CELERY
SODA

04 VERJUICE

DESCRIPTION

A SURPRISING PASTRY MEMORY :
BETWEEN THE ROUNDNESS OF THE CARROT ,
THE LIVELINESS OF THE CELERY AND THE HERBACEOUS DELICACY

14€

RICOLA

COCKTAIL N°08/11

01 SALICORNIA
PISCO



02 SHOCHU

03 GIFFARD
MENTHE
PASTILLE

04 PINEAPPLE
TEPACHE

05 GIFFARD
PINEAPPLE
LIQUEUR

DESCRIPTION

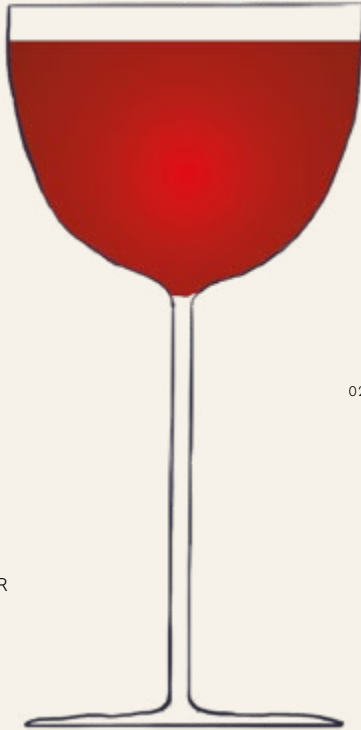
A SIP THAT TRANSPORTS YOU TO THE MOUNTAINS:
FRESH VEGETATION, A HINT OF MINT AND FRUITY ROUNDNESS,
LIKE THE FAMOUS SWISS SWEET.

14€

JAMAÏCA

COCKTAIL N°09/11

01 HIBISCUS
INFUSED
VODKA



02 VERMOUTH
SEC DOLIN
BLANC

03 GIFFARD
ELDERFLOWER
LIQUEUR

DESCRIPTION

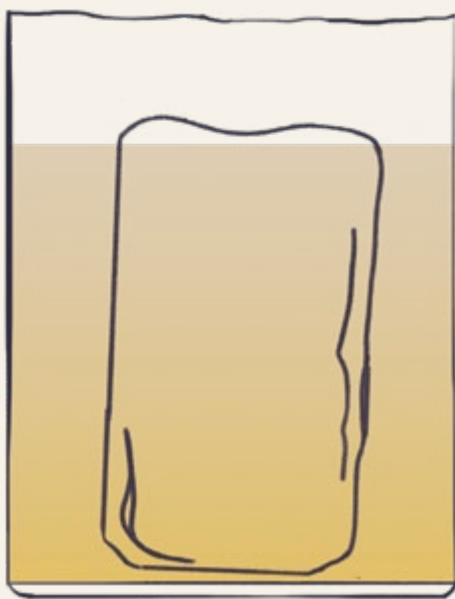
BETWEEN ACIDITY AND SWEETNESS,
A SUNNY BALANCE WHERE THE FLORAL LIVELINESS OF HIBISCUS
BLENDS WITH THE ROUNDNESS OF WHITE VERMOUTH

16€

GINGERETTE

COCKTAIL N°10/11

01 GINGER
INFUSED
BRUGAL RUM



02 COCONUT
MILK

03 AMARETTO

04 NO LOW
GINGER

DESCRIPTION

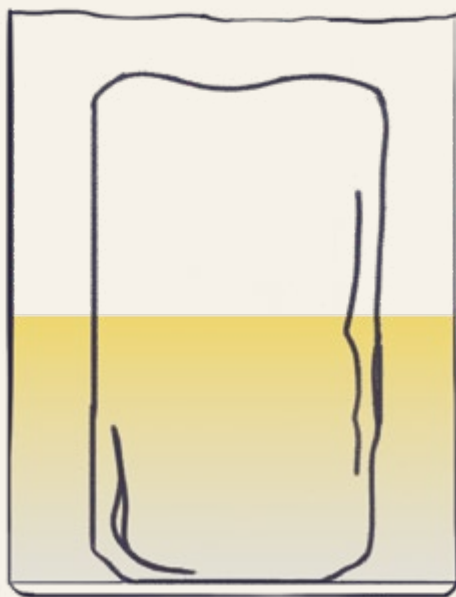
LIKE A LITTLE GINGER SWEET,
THIS COCKTAIL PLAYS ON THE SPICY WARMTH OF RUM
AND THE CREAMY SWEETNESS OF COCONUT MILK.

15€

CHOUCHOU

COCKTAIL N°11/11

01 MAKER'S
MARK
PEANUT
FATWASH



02 FRANGELICO
HAZELNUT
LIQUEUR

03 PECHAUD'S
BITTER

DESCRIPTION

LIKE A FAIRGROUND RIDE,
THIS COCKTAIL IS REMINISCENT OF THE LITTLE CARAMELISED
SWEETS ENJOYED WHILE STROLLING DOWN AN ALLEYWAY.

15€

ENCHILADAS

COCKTAIL SANS ALCOOL N°01/03

01 NON-ALCOHOLIC
ELDERFLOWER
LIQUEUR



02 LEMON
JUICE

03 CORDIAL
JALAPEÑO

04 PASSION
FRUIT
PURÉE

05 AQUAFABA

DESCRIPTION

INSPIRED BY A CULT LOLLIPOP FROM
MEXICAN SCHOOL PLAYGROUNDS, A TANGY, FRUITY
AND SPICY BLEND.

9€

SPACESHIP

COCKTAIL SANS ALCOOL N°02/03

01 APPLE
JUICE,
VERBENA
AND CBD
INFUSION



02 MANDARIN
SYRUP

03 LEMON
JUICE

04 PASSION
FRUIT PURÉE

DESCRIPTION

AN INTERSTELLAR JOURNEY IN A GLASS :
TANGY FRESHNESS, AIRY SWEETNESS AND VEGETAL NOTES

9€

VOSGIENNES

COCKTAIL SANS ALCOOL N°03/03

01 ROASTED
SESAME
SYRUP



02 ORIGINAL OSCO

03 ÉCLAT BRUT
OSCO

04 AQUAFABA

DESCRIPTION

LIKE A STROLL THROUGH THE HEART OF THE VOSGES MOUNTAINS,
THIS COCKTAIL BLENDS THE SUBTLE SWEETNESS OF ROASTED SESAME
WITH THE FRESHNESS OF VERJUICE.

9€

*Tell us about
your experience*



@REHABSAINTHONORE

ALL OUR PRICES ARE IN EUROS, INCLUDING VAT AND SERVICE.