

POSTCARDS

FROM PARIS



COCKTAIL MENU

BAR AMÉRICAIN

LIMITED EDITION

Postcards from Paris

INTRODUCTION

In the wake of the First World War, a wave of American artists, musicians, writers, and free spirits crossed the Atlantic in search of creative freedom. Many found it in Paris - and with them came jazz, cocktails, and a new way of living. In response, American bars began to appear across the city, and are the inspiration between the space you sit in today – refined, with a touch of transatlantic flair.

This menu draws from letters, postcards and reportage exchanged between Paris and America during that golden era. From Hemingway to Josephine Baker, Langston Hughes to Gertrude Stein, each cocktail is inspired by the words and stories that passed between continents: a transatlantic toast captured in a glass.

BAREFOOT IN GOLD

15.95

TANQUERAY 10 GIN, AQUAVIT,
RED CURRANT, TARRAGON
& CITRUS SAKE, CHAMPAGNE

Tangy, Fruity, Sparkling

When Josephine Baker left St. Louis for Paris, she found a stage that celebrated her talent and gave her the freedom denied at home. Barefoot and radiant in gold, she embodied Jazz Age modernity - her exuberance captured in a sparkling French 75 twist, where crisp gin, tart red currant, and a flicker of aniseed from aquavit and tarragon play against the liveliness of champagne.



*"I improvised, crazed by the
music... each time I leaped
I seemed to touch the sky and
when I regained the earth
it seemed to be mine alone."*



FROM: JOSEPHINE BAKER, PARIS → ST. LOUIS (1927)

WHIRLING HEART

15.95

JOHNNIE WALKER BLACK RUBY,
TOASTED MUSTARD SEEDS,
SMOKY WOOD & HONEY LIQUEUR,
GINGER, CITRUS

Zesty, Lightly Smoky, Milk Punch

While working as a dishwasher in a Montmartre jazz club, Langston Hughes discovered the vibrant rhythm of Parisian nightlife and a community of fellow black artists. A bold riff on the Penicillin, this whisky sour variation balances smoke and sweetness with the spice of toasted mustard seeds and ginger - an energetic, whirling mix that recalls the pulse of Montmartre nights.



*"I have been in the very
whirling heart of Parisian
nightlife - Montmartre of the
Moulin Rouge and the
famous nightclub."*



FROM: LANGSTON HUGHES, PARIS → HARLEM (1924)

AVANT-GARDE

15.95

LOST EXPLORER ESPADIN MEZCAL,
PORCINI APERITIF, BEETROOT BITTER
LIQUEUR, SANCHO PEPPER BALSAMIC

Earthy, Umami, Bittersweet

*Gertrude Stein - writer, collector, and doyenne
of the avant-garde - defined the American
expatriate experience in Paris. In this bitter-
sweet cocktail, earthy porcini and beetroot meet
the subtle heat of sancho pepper and the clean
depth of mezcal, creating a bold and modernist
mix that nods to her American roots while
embracing her Parisian home.*



*"America is my
country, and Paris
is my home town."*



La Seine à travers Paris. — Le Louvre. Vue prise du Pont-Neuf

FROM: GERTRUDE STEIN, PARIS → OAKLAND (1935)

CHEZ BRICKTOP

15.95

ALTAMURA VODKA, TAHINI &
MANDARIN LIQUEUR, POMEGRANATE
MOLASSES, VEGAN YOGURT

Nutty, Fruity, Silky

Bricktop became the queen of Paris nightlife with her Montmartre club, where Harlem's music and energy mingled with Parisian elegance. This playful twist on the Cosmopolitan blends smooth vodka with nutty tahini, bright mandarin, and tangy pomegranate in a creamy mix that channels the vibrancy and eclectic glamour of her legendary venue.



*"I opened my own club in
Montmartre. Cole Porter played
at my piano, and the Prince of
Wales danced the Charleston."*



FROM: BRICKTOP (ADA SMITH), HARLEM → PARIS (1924)

GOSSIP & GITANES

15.95

ZACAPA 23 COCOA BUTTER, CASCARA,
BLACK RICE VERMOUTH, MILKY
OOLONG TEA, PISTACHIO FOAM

Sweet & Savoury , Complex, Creamy

F. Scott Fitzgerald captured the acerbic wit and social fatigue of Paris' American expat scene - a smoky world of gossip, glamour, and café cynicism. Built on the DNA of an Irish Coffee, this nutty, sweet-and-savoury mix layers rich rum, cocoa butter, black rice vermouth, and milky oolong beneath a pistachio cream foam, evoking the sharp chatter and haze of Left Bank cafés.



*"This city is full of
Americans...they seem to
be incapable of any sort of
conversation not composed of
semi-malicious gossip about
New York courtesy celebrities.
I've gotten to like France."*



FROM: F. SCOTT FITZGERALD, PARIS → NEW YORK (1924)

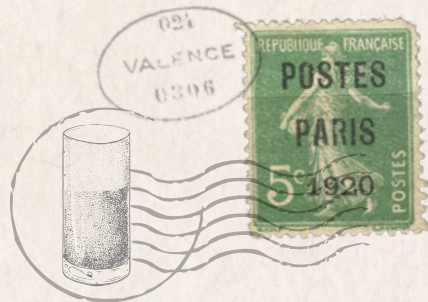
MOVEABLE FEAST

15.95

HENNESSY VSOP COGNAC, SPICED
PINOT NOIR, OLOSOSO SHERRY,
QUINCE & CHERRY BLOSSOM SODA

Fragrant, Spiced, Bubbly

*Writing from his modest apartment on Rue
Cardinal Lemoine, Ernest Hemingway
remained rooted in his American identity
while embracing Parisian life. Sweet yet dry,
this highball balances smooth cognac and
spiced pinot with the floral lift of cherry blossom
and quince soda, capturing both discipline
and delight in a glass.*



*"I was awfully glad to hear
from you. We have a fine place
here, and I work every morning.
There's no one in America I'd
rather write for."*



ERNEST HEMINGWAY, PARIS → NEW YORK, (1925)

Merci Beaucoup

THE END

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PRICES INCLUDE VAT - A DISCRETIONARY 15% SERVICE CHARGE WILL BE ADDED TO YOUR BILL