NEW YORK CITY TO LE HAVRE

DECO D'OR 16.25

TANQUERAY GIN, BARSOL PISCO, APRICOT LIQUEUR,

LIME, RHUBARB & PLUM CORDIAL,

CLARIFIED VEGAN YOGURT

GLASS *Levitas*



TASTING NOTES

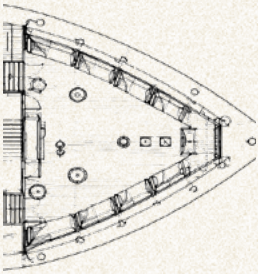
Fruity, Silky



DECK LOCATION

Sundeck

Combining the DNA of a Daiquiri with deep, fruity notes of rhubarb, plum and raspberry, this serve is finished with vegan yogurt clarification for a silky, clear and pleasingly sour finish.



NEW YORK CITY TO LE HAVRE

PIER 88 15.75

H BY HINE COGNAC WASHED BEURRE-NOISETTE,

AMARO AVERNA, ARDBEG 10 YO WHISKY,

SWEET VERMOUTH, BLOOD ORANGE,

DARK CHOCOLATE

GLASS *Nick & Nora*



TASTING NOTES

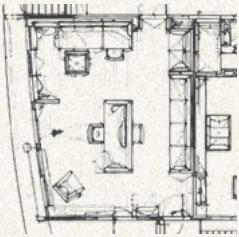
Rich, herbal



DECK LOCATION

Smoking Room

Fittingly intense and moody, this grown-up cocktail is built around a beurre noisette fat-washed cognac, layered with cocoa-nib-infused Averna, Ardbeg Scotch and sweet vermouth, lifted by blood orange.



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VELVET VOYAGE 17.50

AMARO MONTENEGRO, SPICED CAMOMILE CORDIAL, LEMON JUICE, AGAVE, POMMERY BRUT ROYAL CHAMPAGNE

GLASS *Flute*



TASTING NOTES

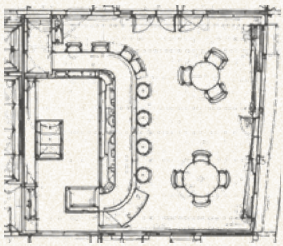
Floral, effervescent



DECK LOCATION

First Class Lounge

Elegant, easy to drink and memorable, this is a classic champagne cocktail, elevated by a homemade spiced camomile cordial.



NEW YORK CITY TO LE HAVRE

THE STEAMER SMOKE 16.25

DEL MAGUEY VIDA MEZCAL, COCCHI AMERICANO

INFUSED ETHIOPIAN YIRGACHEFFE, SUZE,

GIFFARD CRÈME DE CACAO WHITE

GLASS *Rocks*



TASTING NOTES

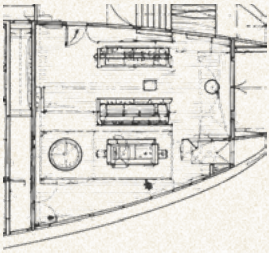
Smoky, mocha



DECK LOCATION

The Captain's Quarters

Bold and adventurous, this Negroni-style serve features smoky mezcal in place of the usual base spirit, combined with a coffee-laced bitterness for sophisticated appeal.



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BLUE RIBAND 15.75

KETEL ONE VODKA, PEANUT BUTTER,

RASPBERRY, CRÈME DE BANANE,

GRAPE JUICE, CLARIFIED MILK

GLASS *Coupette*



TASTING NOTES

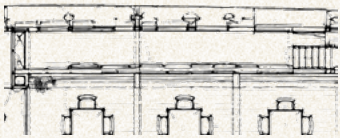
Fruity, creamy



DECK LOCATION

Open Promenade

Bright and playful, this clarified milk punch is underscored with raspberry and banana notes for a playful, velvet-smooth fruit edge.



NEW YORK CITY TO LE HAVRE

THE NORMANDIE 16.25

JOHNNIE WALKER BLACK LABEL RUBY,

AMONTILLADO SHERRY, DATES,

SPICED APPLE SODA

GLASS *Highball*



TASTING NOTES

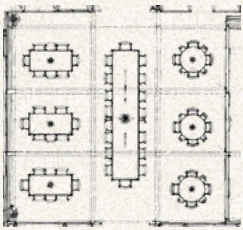
Warm, nutty



DECK LOCATION

The Long Gallery

Cosseting and embracing on wintry evenings, this is a satisfyingly long serve with carbonated spiced apple notes, while Amontillado sherry and date introduce nutty depth.



SPECIAL EDITION COCKTAIL

MIDNIGHT CROSSING

15.95

INGREDIENTS

Havana Club Selección De Maestros Rum · Plum Sake · Amer Picon · Clarified Rice Pudding

TASTING NOTES Velvety · Rich

SHIPPING NOTES

Stirred and served up in a saucer for an old-world finish. this serve has a Manhattan DNA. with rum as the base spirit. built on a clarified rice pudding extract for a velvety. silk-smooth body.

SPECIAL EDITION COCKTAIL

NAVIGATION ROOM

15.95

INGREDIENTS

Bulleit Bourbon · Chilli & Ginger Cordial · Taylor's Port · Pastis & Orange Foam · Lemon

TASTING NOTES Spiced • Aromatic

SHIPPING NOTES

Complex and robust, this is a take on a New York Sour, elevated by notes of homemade chilli & ginger cordial, while a pastis and orange foam topper creates an aromatic lift.