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

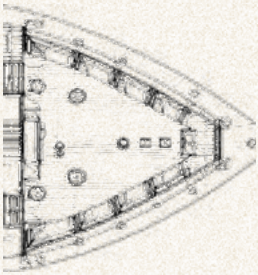
Fruity, Silky



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.



NEW YORK CITY TO LE HAVRE

VELVET VOYAGE 17.50

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

GLASS *Flute*



TASTING NOTES

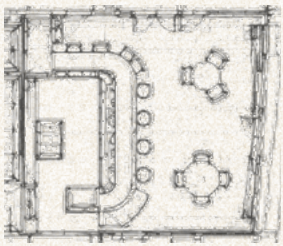
Floral, effervescent



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

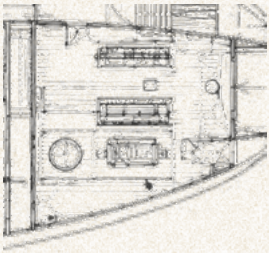
Smoky, mocha



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.



NEW YORK CITY TO LE HAVRE

BLUE RIBAND 15.75

KETEL ONE VODKA, PEANUT BUTTER,

RASPBERRY, CRÈME DE BANANE,

GRAPE JUICE, CLARIFIED MILK

GLASS *Coupette*



TASTING NOTES

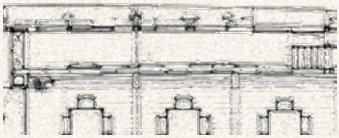
Fruity, creamy



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*



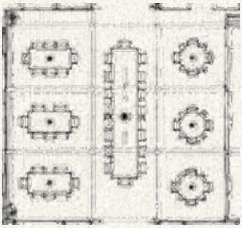
TASTING NOTES

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.