



Harlem-on-the-Seine

During the Great War, the US 369th Infantry Regiment, now famously known as the Harlem Hell Fighters, brought Jazz to Paris with their regimental band, led by ragtime and jazz composer James Reese Europe. After the war, these American soldiers' legacy was explored in clubs like 'Le Grand Duc' in Montmartre, which was becoming the heart of the artistic community in Paris. Montmartre became known as '**Harlem-on-the-Seine**' by locals as a result, seeing much of what characterised Harlem's booming 1920s culture become rooted, and riffed-on, in the clubs of Paris.

By the 1930s, these Parisian hangouts had become legendary throughout Europe - the kinds of places frequented by figures such as Ada Smith and Duke Ellington. These spots were havens of cultural expression and exchange between Parisians and Americans, not to mention becoming the inspiration behind the space you sit in today, our pocket of Americana within Parisian Zédel.

Here at Bar Américain, we present a collection of drinks inspired by the intertwined cultural discoveries happening in Harlem and Paris in the 1920s - all updated with a contemporary twist.



1920's Harlem, New York.

Often ironic and risqué, the roaring twenties saw a rebirth of African American arts, centred in Harlem, New York. Nowhere was this culture more pronounced than in the nightclubs of Harlem, such as the Savoy Ballroom, which played host to the birth of popular jazz, and by extension musical personalities such as Duke Ellington, as well as new dance styles, such as the 'Lindy Hop'.

Set in the communications capital of America, in a time of unprecedented migration across the Atlantic, the Harlem Renaissance soon had international reach, with Harlem's art and culture becoming endlessly explored in the clubs & bars of Europe for the decades that followed.

HARLEM

THE LINDY HOP

THE MIX JOHNNIE WALKER GOLD LABEL, LEMON JUICE, MAPLE SYRUP, AMONTILLADO SHERRY, CABERNET FRANC

THE GLASS ROCKS

THE PRICE 15.75

Originating in Harlem in 1928, the Lindy Hop is an energetic fusion of Jazz, the Charleston and Breakaway - known for its daring, soaring lifts.

Our cocktail tribute is based on a classic New York Sour; however, our serve is clarified, providing a clean and clear, contemporary presentation.



**"MAN, YOU
LOOK LIKE
YOU'RE
FLYING!"**

— FRANKIE MANNING,
LINDY HOP DANCER

**"The crowd howled and all but
fell out of the balconies as the
jitterbugs did their stuff."**

— WILLIAM MURTHA,
DAILY NEWS (1940)

THE LINDY HOP



STOMPIN' AT THE

SAVOY

STOMPIN' AT THE SAVOY

THE MIX CASAMIGOS MEZCAL AND TEQUILA, APEROL, GREEN CHARTREUSE, STRAWBERRY & HONEY CORDIAL, LIME AND CLARIFIED YOGHURT

THE GLASS ROCKS

THE PRICE 14.75

Fondly known as the 'Beating Heart of Harlem', the Savoy Ballroom gave rise to a passionate host of new artists. The resident band, led by Chick Webb, featured a teenage ingénue vocalist - namely, one Ella Fitzgerald...

We invite you to push the boundaries of your palate and try our bold creation, showcasing popular modern spirits combined with unusual ingredients in a new flavour profile.

"Heartbeat of Harlem"

- LANGSTON HUGHES



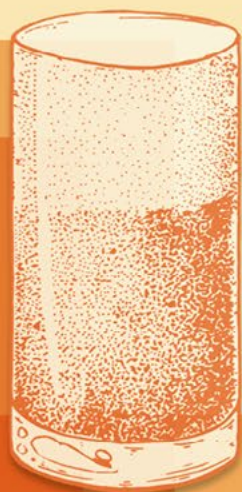
PRELUDE TO A KISS

THE MIX TANQUERAY GIN, CLARIFIED
LEMON JUICE, SUGAR, FINO SHERRY,
TOMATO SODA

THE GLASS HIGHBALL

THE PRICE 14.75

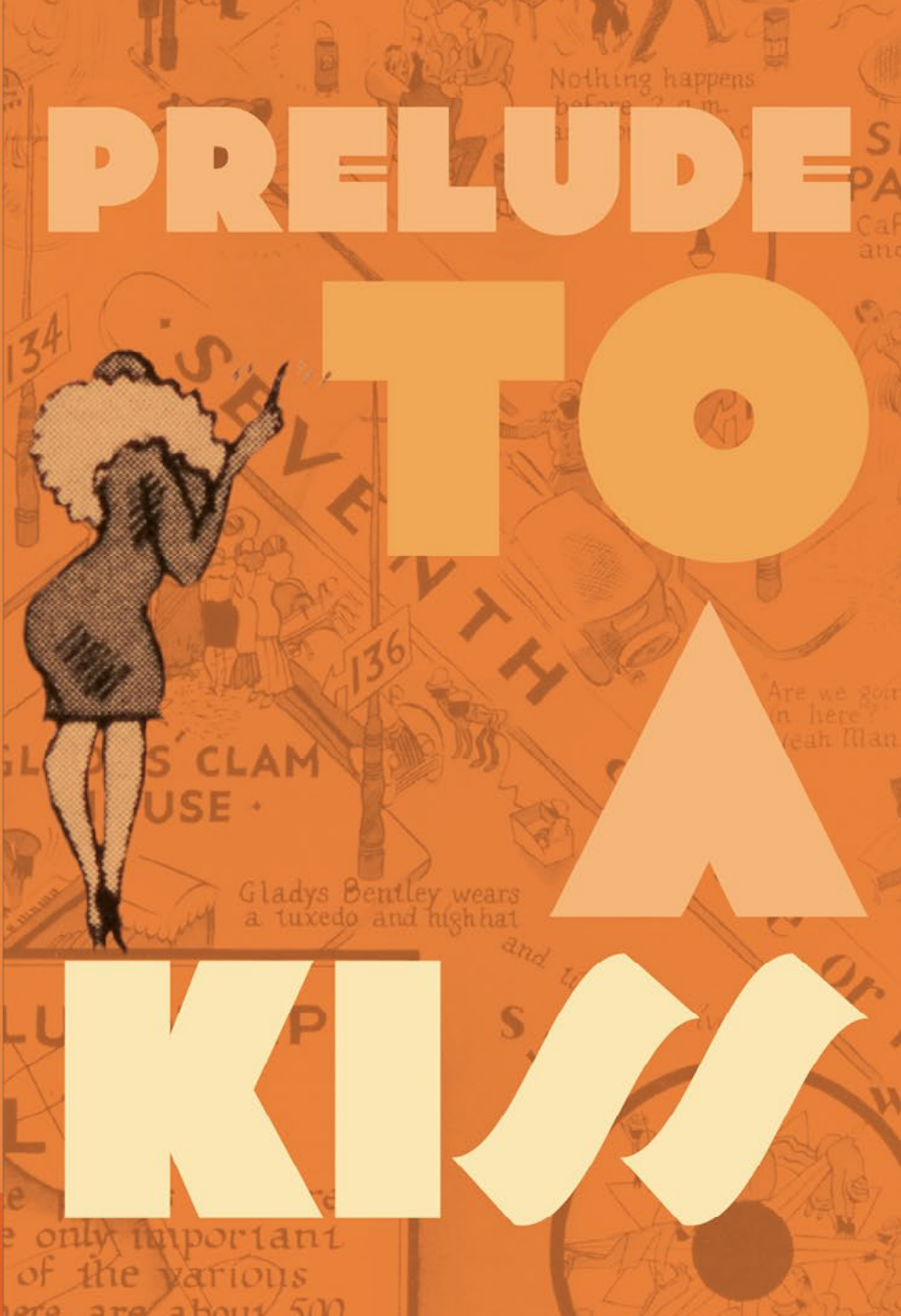
Just like the redefining ballad by the great Duke Ellington that inspired it, this cocktail is a unique and refreshing twist on a classic - the Tom Collins - updated for the 2020s with the addition of sherry and tomato soda which give a dry, savoury slant - a perfect prelude to dinner.



"Art is dangerous.
It is one of the
attractions:
when it ceases to
be dangerous you
don't want it."

— DUKE ELLINGTON

PRELUDE TO A KISS

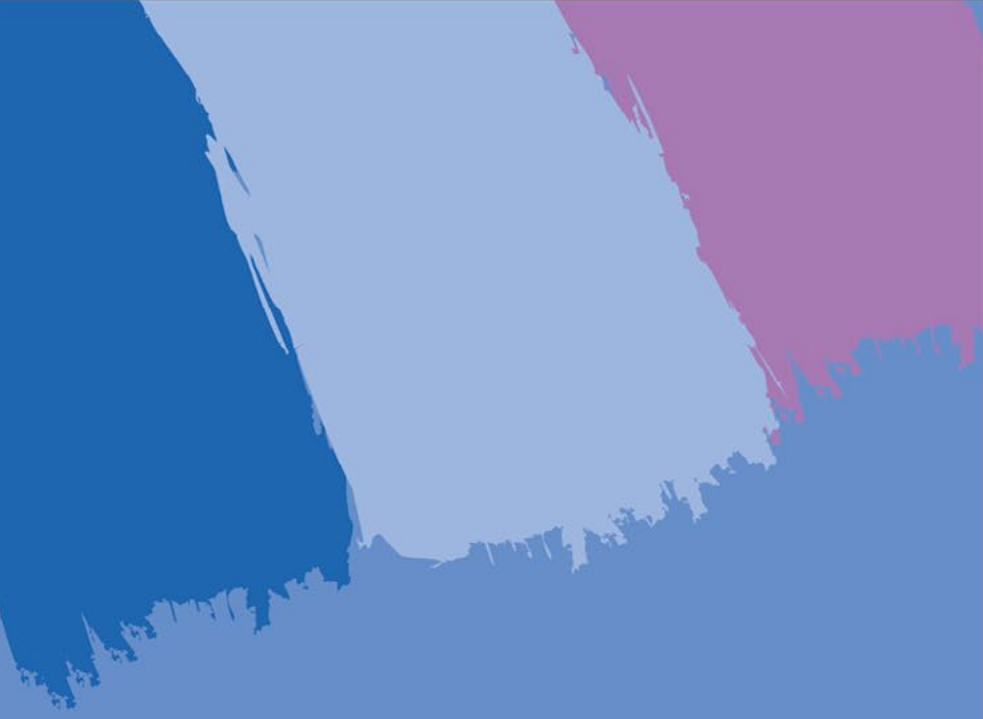


**FROM
HARLEM...**



**TO
PARIS...**





HARLEM- EN-SEINE

1920's Montmartre, Paris

Although distanced by 4,000 miles of ocean from the roar of 1920s America, France was enjoying a cultural renaissance of its own, fondly referred to as *Les Années Folles* ('The Crazy Years'). In Paris, this period was characterised by unbridled individualism and artistic extravagance.

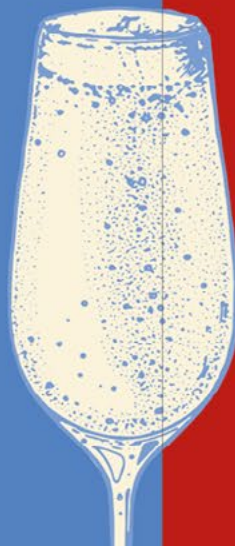
Many of the influential individuals in Montmartre during this time were originally from America, such as Louis Armstrong and Zora Neale Hurston. These individuals' contribution to Parisian culture included the import of jazz and the Charleston, amongst many others. The cultural epicentre of Paris, Montmartre, where clubs like 'Le Grand Duc' were the heart of the artistic community, became known as 'Harlem-on-the-Seine' by locals.



THE TOAST



OF PARIS



THE TOAST OF PARIS

THE MIX KETEL ONE VODKA, BLOOD ORANGE, LEMON, PISTACHIO CORDIAL, ORANGE BLOSSOM AND CHAMPAGNE

THE GLASS CHAMPAGNE FLUTE

THE PRICE £15.75

Ada Smith, or 'Bricktop' was an American dancer, jazz singer, vaudevillian, and self-described saloonkeeper who owned the nightclub 'Chez Bricktop' in Paris from 1924 to 1961.

In celebration of her avant-garde haven for artists, our cocktail takes inspiration from classics such as the Champagne cocktail, French 75, and Vodka Sour, offering something fresh and current that is greater than the sum of its parts... kind of like Jazz...

**"Every time I shimmy,
a skinny woman loses
her man."** – ADA SMITH



LE GRAND DUC

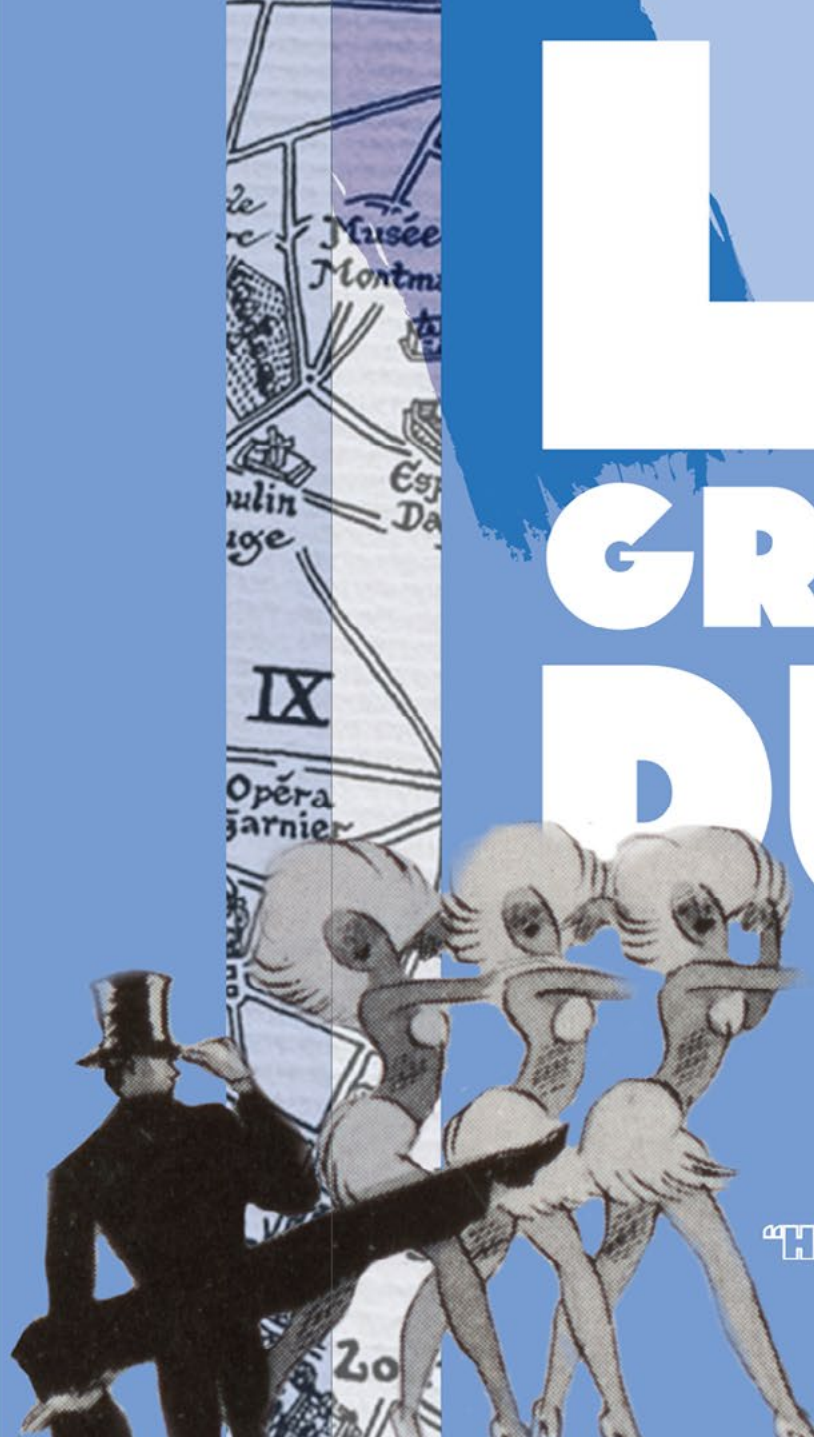
THE MIX ZACAPA23 INFUSED WITH BANANA SKIN, COCCHI DI TORINO, CAMPARI, STRAWBERRY, HAZELNUT AND CACAO BITTERS.

THE GLASS NICK & NORA

THE PRICE £15.75

After a performance in Paris, you would likely find Josephine Baker or Langston Hughes having a tippie at Le Grand Duc, an American-style bar founded in Montmartre by Eugene Bullard, a veteran of the Great War.

This stirred and strong variation on the classic Boulevardier is given additional sweetness and modernity with Caribbean influences - a fitting nightcap for the patrons of Le Grand Duc!



LE GRAND DUC

"Heart-breaking blues
in the Paris dawn"

— LANGSTON HUGHES



LES ANNÉES FOLLES

LES ANNÉES FOLLES

THE MIX BULLEIT 10, WHITE PEACH
AND VANILLA CORDIAL, BRANCA MENTA

THE GLASS BRANDY GLASS

THE PRICE £14.75

In a tribute to the fusion of American exuberance and Parisian sophistication born in 'The Crazy Years', this blend takes the classic American combination of bourbon and peach and evolves it to a contemporary julep-style libation that would have been right at home at the Chez Bricktop nightclub.

**"Every day was
like a sparkling
holiday"**

– 1920S NIGHTCLUB HOSTESS





Arc de
Triomphe

Place Charles
de Gaulle

Lido de
Paris

Av. des Champs-Élysées

Ladurée

Palais de
Chaillot

Palais
de Tokyo

Grand
Palais

5

6

7