

CHÂTEAU
des Fleurs
PARIS
CHAMPS ÉLYSÉES

ENGLISH VERSION

A NOD TO HISTORY

Originally, the Château des Fleurs was a magnificent garden, owned by the king of Parisian festivities, Victor Mabile, of the famous Bal Mabile. The enchanting scenery vibrated with a festive atmosphere, as carefree as it was refined, and illuminated garlands hung overhead. The beautiful society of the 19th century mingled with revelers of all origins in a joyous eclectic mix.

People came here to celebrate the pleasures of life, to dance, to have fun, and to seek adventure with the «lorettes» always in search of gifts.

Dismantled to make way for the development of the district, the Château des Fleurs is reborn today, as a nod to that Paris of elegance and lightness, sparkling with “joie de vivre”, as in the Belle Époque.

Welcome!



*Champs-Élysées VI - Mabile,
Château des Fleurs, Garden of Paris*



Aperitifs | 5

Vermouths & Bitters | 5

Fresh Fruit Cocktails | 6

Non-Alcoholic Spirits Cocktails | 6

Creation Cocktails | 7

Beers & Ciders, Champagnes | 8

Wines | 9 to 11

Liquors & Brandy | 12

Spirits | 13 to 17

Cold drinks, waters & hot drinks | 18 to 19



∞ TO SHARE ∞

- Scottish smoked salmon, sour cream and blinis | 29
Burrata, plum tomato, basil, balsamic vinaigrette | 17
Black truffle* comté croque monsieur | 28
Assortment of cheeses, seasonal chutney | 17

APERITIFS

- Americano of the Château 14cl | 16
Electric Velvet Liqueur by H.Theoria, Campari, sparkling water,
fresh orange, green olive
- Flower Spritz 16cl | 16
Bergamot Italicus Liqueur, jasmine syrup, fresh lemon juice,
premium tonic water Fever-Tree
- White or Rosé Lillet 6cl | 10
- Double Juice & Pickles Apple Aperitif 23° 6cl | 12
- Manguin melon natural aperitif 6cl | 12
- Natural elderflower aperitif - Maison M 6cl | 12
- Natural Lutèce gentian aperitif 6cl | 12
- Kopke Fine White Port 8cl | 8
- Port Kopke 10 years Tawny 8cl | 12
- Pastis parisien Maison Hamelle 3cl | 8
- Ricard 3cl | 7

🌿 VERMOUTHS & BITTERS 🌿

- 10 -

- White Vermouth Dolin 6cl
Red Vermouth Dolin 6cl
Dry Vermouth Dolin 6cl
Chambery Bitter Dolin 6cl
Campari Bitter 6cl
Aperol Aperitivo 6cl

*Tuber Melanosporum.

SPIRIT BASED COCKTAILS

∞ ALCOHOL-FREE ∞

Field Roses 16cl | 13

Nolow Distillat Botanique n°4, green shiso, rose syrup,
fresh lemon juice, premium tonic water Fever-Tree

Cherry Blossom 16cl | 13

Djin Passion n°1, fresh lemon juice, verbena syrup,
sakura cherry blossom sencha green tea infusion



FRESH FRUIT COCKTAILS

- 11 -

Pink Detox 20cl

Strawberry, raspberry, coconut water, orange blossom, apple

Ginger Detox 20cl

Pineapple, passion fruit, apple,
lemon, ginger, turmeric



CREATION COCKTAILS

Basil Fever 17cl | 18

Fair vodka, Fair cucumber liqueur, elderflower syrup, fresh lemon juice, premium ginger beer Fever-Tree, fresh basil

Exotic Elderflower 10cl | 18

Monkey 47 gin infused with pandan leaf, elderflower liqueur, coconut syrup, fresh lemon juice, fresh coriander

Tonka Pleasure 15cl | 18

Rhum Brugal 1888 infused with tonka and cocoa beans, passion fruit liqueur, almond syrup, fresh lemon juice, vine peach nectar, vanilla bitters

Plum Spirit 10cl | 19

Whisky The Maccallan 12 ans, Umeshu plum liqueur, cherry syrup, fresh lemon juice, green shiso, vegan foamer

Pink Flower 14cl | 23

Grey Goose vodka infused with vanilla, yuzu liqueur, hibiscus syrup, fresh lemon juice, Veuve Cliquot «Carte Jaune» champagne



BEERS & CIDER

La Brasserie Fondamentale 33cl | 9

Pale Ale - blonde (organic)

Blanche - wheat beer (organic)

IPA - Indian Pale Ale (organic)

Natural and Organic Cider - Fils de Pomme 33cl | 9

Le Sauvage



CHAMPAGNES

BLANCS BRUTS

	12cl	75cl
Barons de Rothschild «Concordia»		96
Taittinger «Réserve»		102
Moët & Chandon «Brut Impérial»		104
Ruinart «R»		106
Veuve Clicquot «Carte Jaune»	18	108
Louis Roederer «Collection»		110
Ruinart «Blanc de Blancs»		158

ROSÉS BRUTS

	12cl	75cl
Barons de Rothschild		96
Veuve Clicquot	19	126
Louis Roederer «Millésimé» 2016		118
Ruinart «R»		148

PRESTIGES BRUTS

		75cl
Taittinger «Comtes de Champagne» Blanc de Blancs 2013		248
Veuve Clicquot «La Grande Dame» 2015		266
Dom Ruinart Blanc de Blancs 2013		296
Dom Pérignon 2015		330
Louis Roederer «Cristal» 2013		340



❧ WHITE WINES ❧

BOURGOGNE AOP	13cl	75cl
Chablis Domaine Angst 2023	14	70
Pernand-Vergelesses Joseph Drouhin 2020		78
Meursault Guy Bocard 2022		90
Puligny-Montrachet Domaine Pascal 2023		118
Saint-Véran Gilles Morat 2023 (organic wine)		58
Bourgogne Chardonnay Domaine Famille Paquet 2023 (organic wine)		55
VALLÉE DU RHÔNE AOP		
Saint-Joseph «Emisphere» Domaine Boissonnet 2023 (organic wine)		68
PROVENCE AOP		
Coteaux d'Aix-en-Provence «Le blanc» Château La Coste 2021 (organic wine)		46
BORDEAUX AOP		
Sauternes «Lions de Suduiraut» 2 nd vin du Château 2011	10	50
Pessac-Léognan «La Croix de Carbonnieux» 2 nd vin du Château Carbonnieux 2022		60
Bordeaux blanc «Le Merle Blanc de Château Clarke» 2023		64
VALLÉE DE LA LOIRE AOP		
Menetou-Salon Château de Maupas 2023 (organic wine)		46
Sancerre «Signature» Pascal Jolivet 2023	13	65

🌿 ROSÉ WINES 🌿

PROVENCE AOP	13cl	75cl
Coteaux d'Aix-en-Provence Château La Coste 2022 (organic wine)		48
Côtes de Provence «Whispering Angel» Esclans 2023	10	50
Côtes de Provence Domaine de l'Île 2023 (organic wine)		55
Corse Figari Clos Canarelli 2022 (organic wine)		65



🌿 RED WINES 🌿

BOURGOGNE AOP	13cl	75cl
Gevrey-Chambertin «10 Climats» Drouhin-Laroze 2021		128
Savigny-Lès-Beaune - Rodolphe Demougeot 2020		76
Santenay «Charmes» Roger Belland 2022		74
Bourgogne - 17 Rubis - Vuillemez 2022	13	60
BEAUJOLAIS AOP		
Fleurie Domaine des Marrans 2023		48
Moulin-à-Vent Domaine Lemaitre 2021		56
Morgon «Corcelettes» Louis Claude Desvignes 2023 (organic wine)		58
VALLÉE DU RHÔNE AOP		
Saint-Joseph «Les Ribaudes» Domaine Fauray 2022	12	60
Crozes-Hermitage «Cuvée L» Domaine Combier 2022 (organic wine)		50
Châteauneuf-du-Pape «Tradition» Domaine de la Solitude 2021		78

RED WINES

BORDEAUX AOP

Francs Côtes de Bordeaux		34
Château Cru Godard 2020 (organic wine)		
Montagne Saint-Emilion	11	55
Vieux Château Saint André 2017		
Saint-Emilion Grand Cru «Croix Canon»		90
2017		
Saint-Emilion Grand Cru - Château Chérubin		136
2011		
Pessac-Léognan Les Hauts de Smith		68
2017		
Listrac-Médoc Château Clarke		78
2018		
Margaux «Margaux du Château Margaux»		120
3 ^{ème} vin du Château Margaux 2017		
Château Latour «Pauillac»		138
3 ^{ème} vin du Château 2019		

VALLÉE DE LA LOIRE AOP

Chinon «Les Quinze Sillons»		38
Domaine Jourdan 2023 (organic wine)		



For more information, ask your Maitre d'Hôtel.

AOP : Protected Designation of Origin - IGP : Protected Geographical Indication.



BRANDY

- 4 cl -

Sab's Williams Pear Brandy 46° | 16

Pisco La Diablada 43° | 14



LIQUORS

- 4 cl -

Arran Gold - Cream Liqueur 17° | 12

Dry Curaçao Triple Sec Pierre Ferrand 40° | 12

Amaretto roasted Adriatico 28° | 12

Mamma Mia Puglia Limoncello 24° | 12

Peppermint Nusbaumer 30° | 12

Elderflower St Germain 20° | 12

Bergamote Italicus 20° | 12

Fair coffee 20° | 12

Green Chartreuse 55° | 14

SPIRITS

- 4 cl -

GINS

- Bombay Sapphire - England 40° | 12
Bombay Citron Pressé - England 37,5° | 13
Citadelle - France 44° | 13
Anaë - France, Organic 40° | 14
Christian Drouin Le Gin - France 42° | 14
Sab's Le Gin - France 46° | 15
Monkey 47 - Germany 47° | 18



VODKAS

- 42 Below - New Zealand 40° | 12
Fair - France 40° | 13
Grey Goose Original - France 40° | 14
Guillotine Ossetra Caviar Petrossian - France 40° | 28



CALVADOS

- Sassy «La Fine» AOC 40° | 12
Coquerel XO 40° | 18
Christian Drouin 18 ans Hors d'âge Pays d'Auge 42° | 24

SPIRITS

- 4 cl -

COGNACS

Hennessy Very Special 40° | 14

Martell VSOP 40° | 18

Martell Cordon Bleu 40° | 34



TEQUILA & MEZCAL

Cazadores Blanco - Mexico, Jalisco 40° | 14

Patrón Silver - Mexico, Jalisco 40° | 18

Clase Azul Reposado - Mexico, Jalisco 40° | 36

Mezcal Del Maguey Vida - Mexico, Oaxaca 40° | 16



CACHAÇA

Leblon - Brazil 40° | 14



SPIRITS

- 4 cl -

RHUMS

- Bacardi Carta Oro - Porto Rico 40° | 12
- Planteray Original Dark - Trinité & Tobago 40° | 13
- Planteray XO 20th Anniversary - Barbados 40° | 18
- Appleton 12 ans Rare Cask - Jamaica 43° | 16
- Neisson Le Rhum par Neisson - Martinique 52,5° | 13
- Neisson Le Rhum Vieux - Martinique 45° | 18
- La Hechicera - Columbia 40° | 16
- Brugal 1888 - Republica Dominicana 52,5° | 16
- Brugal Coleccion Visionaria Edicion 2 - Republica Dominicana 45° | 22
- Brugal Maestro Reserva - Republica Dominicana 40° | 36
- Santa Teresa 1796 - Venezuela 40° | 16
- Ron Zacapa Centenario XO - Venezuela 40° | 24
- Flor de Caña 18 ans - Nicaragua 40° | 18

∞ ARMAGNACS ∞

- Bas Armagnac Domaine Laballe 12 ans Rich-12 44,2° | 18
- Bas Armagnac Domaine Laballe 21 ans Gold-21 41,6° | 22
- L'Encantada 20 ans 47,2° | 22
- L'Encantada 1982 Domaine Del Cassou 43,3° | 34



SPIRITS

- 4 cl -

WHISKIES

◆◆ SCOTLAND ◆◆

Ballantine's Finest (Blended 40°) | 12

Johnnie Walker Black Label 12ans (Blended 40°) | 14

Aberlour 10 ans Forest reserve (Single Malt, Speyside 40°) | 16

Craigellachie 13 ans (Single Malt, Speyside 46°) | 17

Aberlour A'Bunadh (Single Malt, Speyside 61,5°) | 20

Scapa Skiren (Single Malt Highlands-Orkney 40°) | 20

Dalmore 12 ans (Single Malt, Highlands 40°) | 18

Dalmore Cigar Malt (Single Malt, Highlands 44°) | 26

Dalmore King Alexander III (Single Malt, Highlands 40°) | 49

The Macallan 12 ans Double Cask (Single Malt, Speyside 40°) | 20

The Macallan 15 ans Double Cask (Single Malt, Speyside 43°) | 34

The Macallan 18 ans Double Cask (Single Malt, Speyside 43°) | 72

Glenrothes 18 ans (Single Malt, Speyside 43°) | 40

Lagavulin 16 ans (Single Malt, Islay 43°) | 18

◆◆ IRELAND ◆◆

Jameson (Blended Cork Country 40°) | 12

Redbreast 12 ans (Single Pot Still, Cork Country 40°) | 16

Neit Toffee Dream (Blended 43°) | 22

◆◆ JAPAN ◆◆

Nikka from the Barrel (Blended 51,4°) | 16

The Yamazaki 12 ans (Single Malt 43°) | 42

SPIRITS

- 4 cl -

WHISKIES

◆◆ FRANCE ◆◆

D'un verre printanier Benjamin Kuentz (Single Malt 46°) | 18

Fin de partie Benjamin Kuentz (Single Malt 46°) | 18

Bellevoye Bleu (Blended 40°) | 14

Bellevoye Blanc (Blended 40°) | 16

Bellevoye Rouge (Blended 40°) | 18

◆◆ UNITED STATES ◆◆

Buffalo Trace (Kentucky Bourbon 40°) | 12

Angel's Envy Port Cash Finish (Kentucky Bourbon 43,3°) | 20

Sazerac Rye 6 ans (Kentucky Whiskey 45°) | 18

Blanton's Gold Edition (Kentucky Bourbon 51,5°) | 22



AB: Organically farmed products that respect the land and raw materials.

AOP: Protected Designation of Origin. IGP: Protected Geographical Indication.

(B) Biodynamics: autonomous & sustainable organic farming, using plants and minerals to care for the vines.

(Fair Trade): ethical and responsible products contributing to sustainable development.

ALCOHOL ABUSE IS DANGEROUS FOR YOUR HEALTH, PLEASE CONSUME WITH MODERATION

∞ SOFT DRINKS ∞

- UMA Green tea basil, lime (organic) 25cl | 8
- UMA Artisan Rooibos Tea with vine peach, cinnamon (organic) 25cl | 8
- Kombucha KOKO raspberry, hibiscus (organic) 33cl | 9
- Kombucha KOKO peach, elderflower (organic) 33cl | 9
- Coca-Cola, Coca-Cola Zéro 33cl | 9
- Limonade artisanale UMÀ citron, citron vert, orange (biologique) 33cl | 9
- Premium Tonic Water Fever-Tree 20cl | 9
- Premium Ginger Beer Fever-Tree 20cl | 9
- Premium Ginger Ale Fever-Tree 20cl | 9



Patrick Font fruit juices and nectars 25cl | 9

Pure Orange Juice AB, Pure Apple Juice AB, Pure Red Tomato Juice,
Pure Pineapple Juice Victoria , Pure Sicilian Mandarin Juice



WATER

	33cl	75cl
Still microfiltered Castalie water		5
Sparkling microfiltered Castalie water		5
Perrier	7	



HOT DRINKS

Espresso Organic Massaya | 6

Decaffeinated | 6

Ristretto Organic Massaya | 6
Espresso

Noisette | 6
Organic Massaya espresso
small dose of milk foam

Double Espresso | 8
Organic Massaya

Cappuccino Organic Massaya espresso, | 8
milk, milk foam

ANGELINA Hot Chocolate | 8

Viennese Chocolate | 9
ANGELINA Hot Chocolate, Whipped Cream

Viennese Coffee | 9
Espresso Massaya organic, milk, whipped cream

Mochaccino Organic Massaya Espresso, | 9
hot chocolate, milk foam



Latte Macchiato | 9

Double Ristretto Massaya organic, milk, milk foam

Latte Macchiato aromatisé | 9

Double Ristretto Massaya organic, milk, milk foam, vanilla, hazelnut or caramel syrup

Chai Latte | 9

Chai tea with spices, spice syrup, milk, milk foam

Matcha Latte | 9

Matcha tea, sugar syrup, milk, milk foam

Golden Latte | 9

Candied turmeric, coconut oil, spices, agave syrup

Black Latte | 9

Black sesame, vegetable charcoal, fresh ginger, touch of black pepper

Organic Eclore Teas & Infusions | 8

Green teas: Detox & Ligne, Sweet Jasmine, Sencha Uchiyama

Black teas: French Earl Grey, Happy Darjeeling, Lapsang Souchong

Infusions : Rouge d'Amour (Rooibos), Tisane du Jardin (mint verbena),
(mint verbena), Coco Bissap (coconut mango), Chai

All our hot beverages can be made with Oatly oat milk upon request



