

CHÂTEAU
des Fleurs
PARIS
CHAMPS ÉLYSÉES



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

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Aperitifs

Americano of the Château 14cl | 14

Electric Velvet H.Theoria liqueur, Campari, sparkling water, apple blossom

Flower Spritz 14cl | 14

Select Aperitivo, jasmine syrup, fresh lemon juice, Shéhérazade tea infusion (red fruits, fig, orange blossom, green date), blueberry flowers

Natural apple aperitif Double Jus 30&40 6cl | 12

A blend of Calvados AOC and apple juice with a touch of rum from Belize, a gourmet and subtle aperitif - 23°

Manguin Melon Natural Aperitif 6cl | 12

An impression of tasting a ripe melon in the middle of summer!
This fresh and exceptional aperitif benefits from a slow maceration - 18°

Natural Elderflower Homemade Aperitif M 6cl | 12

From wild harvesting, a gourmet and floral aperitif with a litchi and white flowers flavor bringing a subtle bitterness -18°

Kopke Fine White Port 6cl | 8

White port with a rich, aromatic profile and balanced sweetness, aged for at least three years - 19,5°

Port Kopke 10 years Tawny 6cl | 12

Red port of excellence, soft, round and intense with notes of dried fruit - 20°

Pastis Parisien Maison Hamelle 3cl | 8

Made in the heart of Paris. An aromatic, fine and complex pastis composed of thirteen plants and spices carefully selected - 45°

Vermouths & Bitters

- 10 -

White Vermouth Dolin 6cl

French Vermouth with vegetal notes and silky texture - 100% ugni blanc 16°

Red Vermouth Dolin 6cl

French Vermouth with a rich bouquet held by a subtle bitterness - 100% ugni blanc 16°

Dry Vermouth Dolin 6cl

Balanced French Vermouth, subtle, fine and nervous with a slight bitterness of citrus fruits - 100% ugni blanc 17,5°

Bitter de Chambéry Dolin 6cl

Refined and complex French bitter. It offers floral notes under a refreshing bitterness - 16°

Aperitivo Select 6cl

Iconic bitter of the Venetian aperitifs and ingredient of the recipe for the famous Spritz - 17,5°

Creation Cocktails

Tonic Verbena 17cl | 15

Citadelle gin infused with nettle and cardamom, bergamot liqueur, verbena syrup, fresh lemon juice, UMÀ handcrafted and organic tonic, egg white*, Damask rosebud

Exotic Elderflower 10cl | 16

Hendrick's gin infused with pandan leaf, elderflower liqueur, coconut syrup, fresh lemon juice, coriander

Tarragon Mule 16cl | 16

Plantation Original Dark rum, passion fruit puree, fresh lemon juice, organic UMÀ ginger craft beer, tarragon

Jasmine Blossom 15cl | 17

Fair organic quinoa vodka, H.Theoria Midi Fauve liqueur, elderflower cordial, cinnamon buds, cranberry juice, mandarin granulate, jasmine flower

Butterfly 16cl | 18

Aquavit Nusbaumer infused with butterfly pea flowers, violet liqueur, verbena syrup, Bourgoin verjuice, sparkling white tea & organic Darjeeling, basil flower

Cardamom Spirit 8cl | 18

Dalmore Whisky 12 years, Umeshu Genshu plum liqueur, honey syrup, Lapsong Souchong smoked tea tincture, cardamom leaf

Hibiscus Champagne 15cl | 22

Grey Goose vodka infused with vanilla, yuzu liqueur, hibiscus syrup, fresh lemon juice, Louis Roederer Collection Champagne Brut

Cocktails based on alcohol-free spirits

Field Roses 16cl | 12

Nolow Botanical Distillate, purple shiso, rose syrup, fresh lemon juice, artisanal and organic UMÀ tonic

Cherry Blossom 16cl | 12

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

*Egg white

Fresh fruit cocktails

- 10 -

Green Garden 20cl

Cucumber, apple, spinach, lemon, kale

Exoticism 20cl

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

Beers & Cider

La Brasserie Fondamentale 33cl | 9

Pale Ale - blonde (organic)
Blanche - wheat beer (organic)
Dubbel - amber (organic)
IPA - Indian Pale Ale (organic)

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

Cuvée Prestige Millésime - Extra Brut Fruité

Champagnes

WHITE BRUT	12cl	75cl
Charles Heidsieck «Réserve»		86
Barons de Rothschild Extra Brut		96
Taittinger «Réserve»		102
Ruinart «R»		106
Louis Roederer «Collection»	18	108
Ruinart «Blanc de Blancs»		158
ROSÉ BRUT	12cl	75cl
Barons de Rothschild	18	108
Louis Roederer «Millésimé» 2016		118
Ruinart Brut «R»		148
PRESTIGE BRUT		75cl
Taittinger «Comtes de Champagne» Blanc de Blancs 2012		248
Dom Ruinart «Blanc de Blancs» 2010		296
Louis Roederer «Cristal» 2013		340

White wines

	13cl	75cl
BOURGOGNE PDO		
Chablis Jean-Marc Brocard 2021 (organic wine)	14	70
Pernand-Vergelesses Joseph Drouhin 2020		78
Bourgogne Chardonnay Famille Paquet 2022 (organic wine)	11	55
Meursault Guy Bocard 2020		88
RHÔNE VALLEY PDO		
Crozes-Hermitage «Cuvée L» Domaine Combiere 2022 (organic wine)		49
PROVENCE PDO		
Coteaux d'Aix-en-Provence «Le blanc» Château la Coste 2021 (organic wine)		46
Côtes de Provence «Excellence» Château Saint-Maur 2021 (organic wine)	10,5	53
BORDEAUX PDO		
Pessac-Léognan «La Croix de Carbonnieux» 2 nd Wine of Château Carbonnieux 2021	12	60
Bordeaux «Le Merle Blanc de Château Clarke» 2021		64
LOIRE VALLEY PDO		
Menetou-Salon Château de Maupas 2022 (organic wine)		46
Sancerre «Signature» Pascal Jolivet 2022	13	65

Rosé wines

	13cl	75cl
PROVENCE AND CORSICA PDO		
Coteaux d'Aix-en-Provence Château la Coste 2022 (organic wine)	10	50
Côtes de Provence «Excellence» Château Saint-Maur 2021 (organic wine)	12	60
Corsica Figari Clos Canarelli 2022 (organic wine)	14	70

Red wines

	13cl	75cl
BOURGOGNE PDO		
Gevrey-Chambertin «10 Climats» Drouhin-Laroze 2020		86
Santenay «Charmes» Roger Belland 2021		74
Givry Joseph Drouhin 2020	13	65
Moulin-à-Vent Domaine Lemaitre 2020	12	59
Fleurie Domaine des Marrans 2021		48
RHÔNE VALLEY PDO		
Crozes-Hermitage «Cuvée L» Domaine Combiere 2022 (organic wine)	10	50
PROVENCE PDO		
Luberon «Hautes Collines» Château la Verrerie 2018 (organic wine)	9	45
BORDEAUX PDO		
Francs Côtes de Bordeaux Château Cru Godard 2019 (organic wine)		34
Montagne Saint-Émilion Vieux Château Saint André 2019	11	55
Pessac-Léognan «Les Hauts de Smith» 2 nd Wine of Château Smith Haut Lafitte 2017		68
Listrac-Médoc Château Clarke 2018		78
Margaux «Margaux du Château Margaux» 3 rd Wine of Château Margaux 2017		120
LOIRE VALLEY PDO		
Chinon «Les Georges» Château du Petit Thouars 2020		38



For more information, ask your Maître d'Hôtel.
PDO : Protected Designation of Origin - IGP : Protected Geographical Indication.

Liquors 4cl

Arran Gold - Cream Liqueur | 12

An exceptional creamy and fresh whisky with notes of latte, hazelnut and lemon - 17°

Dry Curaçao Triple Sec

Pierre Ferrand | 12

Gourmet and acidic liquor with orange instilled with old cognac, orange blossom and the sweetness of candied peel - 40°

Amaretto roasted Adriatico | 12

Notes of vanilla, cinnamon, cocoa and coffee complement a touch of saltiness - 28°

Mamma Mia Puglia Limoncello | 12

Made with an ancestral lemon variety from Puglia (Italy) - 24°

Peppermint Liqueur

Nusbaumer | 12

This liqueur is issued from the extraction by maceration of the leaves and the flowering tops of the «Mentha piperita» - 30°

Liquor of elderflower

Nusbaumer | 12

Made from elderflowers macerated in black elder brandy - 20°

Liquor of Fair coffee | 12

Artisanal liqueur elaborated from Arabica coffee beans cultivated in the mountains of Mexico - 22°

Green Chartreuse | 14

Complex and aromatic liqueur from 130 plants, flowers, barks, roots and spices - 55°

Brandy 4cl

Sab's Williams Pear Brandy | 16

South Burgundy Williams pears, stemmed and seeded to keep only the fruit - 46°

Very old marc de Bourgogne

AOC Sab's | 16

100% Burgundy Pinot Noir grape aged for 7 years in small Burgundy oak barrels and a finish of 6 months in Cognac barrels - 46°

Very old fine de Bourgogne

AOC Sab's | 16

Eaux de vies of wine lees of Pinot Noir and Chardonnay 100% Burgundian. Ageing of 8 years in small Burgundian oak barrels before a finish of 6 months in Cognac barrels - 46°

Raspberry brandy

Sauvage Nusbaumer | 14

Wild raspberries macerated for one month in a grape brandy then distilled and aged in stainless steel barrels for two years. - 45°

Pisco La Diablada | 14

Elaborated from Italia, Moscadel, Quebranta and Torontel, distilled separately and left to rest for two years - 40°

Spirits

RUMS 4cl

Bacardi Añejo Cuatro | 12

Aged 4 years in the tropical climate of the Caribbean climate. - 40°

Plantation Original Dark | 13

Blend of rums from the Republic of Trinidad & Tobago aged from 2 to 6 years and fully aged in ex-bourbon barrels. - 40°

Plantation XO 20th Anniversary | 18

Extraordinary vintage resulting from the blending of rums originating from Barbados aged from 12 to 20 years old - 40°

Neisson Le Rhum par Neisson | 13

Fine and delicate agricultural rum from Martinique with sweet, slightly liquorice and aniseed notes - 52,5°

Neisson Le Rhum Vieux | 18

Rum from Martinique made from a blend of vintages that have aged from three to nine years in French oak and bourbon barrels - 45°

Brugal 1888 | 16

Rum from the Dominican Republic aged in a tropical environment in bourbon and sherry oloroso barrels. - 40°

Santa Teresa 1796 | 16

Blend of Venezuelan rums aged in solera system - 40°.

Ron Zacapa Centenario XO | 24

Blend of rums aged from 6 to 25 years, matured in French oak barrels that previously contained cognac. - 40°

Flor de Caña 18 years | 18

Smooth rum with exquisite aromas of nuts and caramel, with intense flavors of vanilla and spices. - 40°

VODKAS 4cl

Fair Quinoa organic | 12

Produced from quinoa seeds, subtle notes of flowers, ripe fruits and sweet spices - 40°

Domaine des Hautes Glaces | 20

Woska Organic

Typical of rye, it is produced by a triple distillation over a wood fire - 43°

Grey Goose Original | 14

Soft, balanced and delicately sweet with notes of green plums and aniseed - 40°

Guillotine Caviar | 26

Distilled from 20g of Ossetra Petrossian caviar per liter - 40°

GINS 4cl

Bombay Sapphire | 12

Composed of a dozen plants infused with steam (including juniper, coriander, almonds, lemon, angelica and licorice) - 40°

Citadelle Réserve | 14

French artisanal gin aged in barrels that have previously contained cognac and pineau des Charentes. - 45,2°.

Jos'Berri Gin Bio Nusbaumer | 16

An organic mountain gin elaborated, in small series, by maceration then distillation of plants, botanicals, wild berries and organic spices. - 45°

Christian Drouin Le Gin | 14

Norman gin elaborated from juniper and seven other typical aromatics of the calvados universe - 42°

Sab's Le Gin | 15

Maceration of juniper berries and 14 other plants. - 46°

Hendrick's | 14

Neutral alcohol infused with rose petals, cucumbers and eight other botanicals - 41,4°

Spirits

WHISKIES 4cl

◆◆ Scotland ◆◆

Johnnie Walker Red Label (Blended) | 12
Dominated by a malty sweetness, dry with a trace of peat. - 40°

Johnnie Walker Black Label 12 years | 14
Complex, fruity and slightly peaty blended whisky with a rare complexity - 40°

Glenmorangie 10 years (Single Malt) | 16
A complex, elegant and very fine Highland single malt of great finesse - 40°

Craigellachie 13 years (Single Malt) | 17
Nice herbal, fruity and floral notes that give this Speyside a lot of subtlety - 46°

Aberlour A'Bunadh (Single Malt) | 20
Speyside aged in Oloroso Sherry casks, aromas of dark chocolate, licorice and citrus fruits - 60°

Ardbeg Uigeadail (Single Malt) | 22
This Islay is a subtle blend of ten- and thirteen-year old casks as well as some casks from the 1970's - 54,2°

Dalmore 12 years (Single Malt) | 18
A vegetal, herbaceous and malty Highlands - 40°

Dalmore Cigar Malt (Single Malt) | 26
Produced from a triple maturation in ex-sherry casks, Cabernet Sauvignon wine and American white oak - 44°

Dalmore King Alexander III (Single Malt) | 49
The result of the marriage of six different within the same falcon: bourbon, sherry, oloroso Matusalem sherry, Madeira, Marsala, Port and Cabernet Sauvignon. - 40°

Lagavulin 16 years (Single Malt) | 18
This very peaty single malt from the island of Islay is marked by iodized notes, on a background of licorice and slightly woody notes - 43°

◆◆ Ireland ◆◆

Redbreast 12 years (Single Pot Still) | 16
Often considered as the supreme expression of this style of whiskies. - 40°

Method & Madness (Single Malt) | 20
This 14-year-old Irish whisky is distinguished by its ageing in bourbon and Limousin oak barrels. - 46°

◆◆ Japan ◆◆

Toki Suntory (Blended) | 14
Round and smooth, it has a refreshing citrus character and a spicy finish. - 43°

Nikka from the Barrel (Blended) | 16
It represents the mastery of Japanese blending power, finesse and balance. - 51,4°

Nikka Taketsuru (Pure Malt) | 18
A blend of casks from the two Nikka distilleries, this whisky offers a balance between sweetness and complexity - 43°

◆◆ France ◆◆

D'un verre printanier Benjamin Kuentz (Single Malt) | 18
A fresh, supple and slightly surprising springtime whisky. - 46°

Aux particules vines Benjamin Kuentz (Single Malt) | 18
A perfect harmony between malt and grapes that brings together the French wine and cereal traditions. - 52°

Endgame Benjamin Kuentz | 18 (Single Malt)
An intense, generous and elegant single malt with dried fruits, prunes and spices - 46°

◆◆ United States ◆◆

Buffalo Trace (Kentucky Bourbon) | 12
Notes of honey, vanilla and candied fruit make this bourbon very accessible - 40°

Maker's Mark (Kentucky Bourbon) | 14
Drier than most Kentucky bourbons, it is distinguished by its licorice, woody and vanilla aromas. - 45°

Spirits

WHISKIES 4cl

◆◆ United States ◆◆

Eagle Rare 10 years | 16 (Kentucky Straight Bourbon)
This very gourmet version presents notes of coconut, crème brûlée, apples and pears. - 45°

Sazerac Rye 6 years (Rye Kentucky Whiskey) | 18
This straight rye is one of the mythical American whiskeys. - 45°

Blanton's Gold Edition (Kentucky Bourbon) | 22
The first bourbon to be bottled cask by cask, distinguished by its dry and spicy character. - 51,5°

CALVADOS 4cl

Sassy «La Fine» AOC | 12
Fresh and young with aromas of green apple, a woody structure and a nice roundness - 40°

30&40 Extra Old 10 years | 20
Blend created with Calvados aged between 10 and 27 years in French oak barrels, drawn from the cellars of three houses - 42°

Christian Drouin 18 years Pays d'Auge | 24
Blend of Calvados aged about 15 years in small oak barrels. - 42°

COGNACS 4cl

Hennessy Very Special | 14
Result of a meticulous selection process distinguishing refined eaux-de-vie. - 40°

Ferrand 10 Générations | 18
This premier cru of cognac has an elegant profile with notes of candied fruits, nuts and white flowers. - 46°

Bourgoin 1998 | 28 Micro Barrique XO
Atypical cognac which maturation is completed by a finish in micro-barrels of 10 liters. - 43°

Pierre Ferrand | 34 Sélection des Anges
Supple and soft, this cognac is full of notes of fresh fruits. - 41,8°

ARMAGNACS 4cl

Bas Armagnac Domaine Laballe 12 years Rich | 18
Aged in Landes oak barrels for a minimum of twelve years, this armagnac is soft, intense and balanced. - 44,2°

Bas Armagnac Domaine Laballe 21 years Gold-21 | 22
The aromatic complexity of an old armagnac, frank and elegant with notes of exotic woods mixed with tobacco and cocoa aromas. - 41,6°

L'Encantada 20 years old | 22
Brut de fût, very aromatic, typical of the region with notes of honey. - 47,2°

L'Encantada 1982 Domaine Del Cassou | 34
This armagnac offers a liquorice side, old plum with vanilla and herbaceous notes - 43,3°

CACHAÇA 4cl

Abelha Silver Organic | 14
Handcrafted Cachaça full of flavor, with aromas of flowers, cane, fresh grass and honey - 39°.

Leblon | 14
Born from the draconian selection of the best sugar cane of Brazil, a triple distillation and a patient ageing in cognac barrels - 40°.

TEQUILA & MEZCAL 4cl

Ocho Blanco 2022 - La Mula | 14
Fruity and mellow, this tequila reveals notes of pear, honey, fresh herbs and jalapeño - 40°

Patrón Silver | 18
Made with hand-picked Weber blue agaves. - 40°.

Komos Anejo Cristalino | 24
Aged for one year in French oak barrels formerly used for white wine, then filtered with activated carbon and then aerated. - 40°

Mezcal Mahani | 16
This mezcal is fermented and distilled as in the past from 7-year-old Espadin agave. - 40°

Soft drinks

Green tea UMÀ basil, lime (organic) 25cl | 8

Artisanal Cola UMÀ 33cl (organic) | 9

Artisanal Tonic UMÀ 33cl (organic) | 9

Lemonade UMÀ Lemon, Lime, Orange (organic) 33cl | 9

Ginger Beer UMÀ (organic) 33cl | 9



Fruit juices and nectars by Patrick Font | 9

Pure Orange juice (organic), Pure Apple juice (organic), Pure Red Tomato juice,
Pure Victoria Pineapple Juice, Vine Peach Nectar, Gariguette Strawberry Nectar

Water

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

Hot drinks

Espresso | 5,5

Organic Massaya

Decaffeinated | 5,5

Ristretto | 5,5

Organic Massaya Espresso

Hazelnut | 5,9

Organic Massaya espresso,
hazelnut of milk foam

Double Espresso | 8

Organic Massaya

Cappuccino | 8

Organic Massaya espresso, milk,
milk foam

Hot Chocolate | 8

Viennese Coffee or Chocolate | 9

Mochaccino | 9

Organic Massaya Espresso,
hot chocolate, milk foam

Latte Macchiato | 9

Double Ristretto Massaya organic,
milk, milk foam

Flavored Latte Macchiato | 9

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

Chaï Latte | 9

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

Matcha Latte | 9

Matcha tea, sugar syrup, milk, milk foam

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), Coco Bissap (coconut mango), Chaï

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