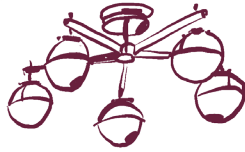


# Collaboration Johann Bauard



With love  
Cheryl Wu

*Chez Lui*

## **Johann Bouard**

### *Exclusive Collaboration*

*This menu was created simply, with the idea of making drinks that feel right. Cocktails that don't try too hard, made with good ingredients and a lot of instinct. Each drink is designed to be enjoyed, not overthought. To start a conversation, extend a dinner, or simply take a moment for yourself.*

*Welcome to Chez Lui.  
Make yourself at home.*

## **INTIMATE DRINKS**

### **Bankable Margarita**

*Tequila Añejo, lime juice, agave syrup, orange bitters, Champagne*

**16**

### **This is not a « French 75 »**

*Cognac VSOP, Guignolet,  
sweet vermouth, Absinthe,  
Champagne*

**17**

### **Champagne Cocktail**

*Raw sugar cube, Maraschino cherry,  
Angostura bitters, cherry brandy,  
Champagne*

**15**

### **Champagne Charlie**

*Jasmine syrup, Provence rosé, Peychaud's bitters, sparkling saké*

**15**

### **Bellini Signature « Chez Lui »**

*Pisco, lime juice, lemongrass & cardamom cordial,  
strawberries, Champagne*

**17**

### **Tonka-kola Old Fashioned**

*Rye, Angostura bitters,  
homemade tonka-kola syrup*

**15**

### **Tobalá Espresso Martini**

*Mezcal 400 Conejos, simple syrup, Luxardo coffee liqueur, espresso*

**15**

### **Grapefruit Mimosa**

*Grapefruit juice, lychee  
sparkling base, Verjus, lychee purée,  
pear juice, sugar*

**(NON ALCOHOLIC)**

**8**

### **Watermelon Ginger Tonic**

*Watermelon base, watermelon syrup,  
white grape juice, tumeric vinegar, Crodino  
grapefruit juice, lime juices, tonic water*

**(NON ALCOHOLIC)**

**8**

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Chez lui



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## **COCKTAILS**

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### **Notting Hill Seasonal Sangria**

*Byrrh, London Dry Gin, Notting Hill syrup, Grand Marnier, ginger ale*

**13**

### **Pastis Sour**

*Pastis, lemon juice, almond orgeat syrup, orange bitters, egg white*

**13**

### **Club St-Germain**

*St-Germain elderflower liqueur, Champagne, soda water, rose water*

**15**

### **Cocktail Madame**

*Green Chartreuse, mint leaves, cucumber juice, lime juice, Velvet Falernum, soda water*

**16**

### **Negroni de la Maison**

*Gin, pink grapefruit liqueur, Campari bitter, sweet vermouth, chocolate ice block*

**14**

### **Other Taste of Paris**

*Sugar, Absinthe, vodka, pêche de vigne, cassis, Sarawak pepper, Champagne*

**16**

### **Orgeata**

*Almond orgeat syrup, lemon juice, mineral water*

**(NON ALCOHOLIC)**

**7**

### **French Fruit Iced Tea**

*Orange Pekoe tea, simple syrup*

**(NON ALCOHOLIC)**

**7**