



Edgar's
Flavors



—EDGAR'S MENU—

— CLASSICS — 4

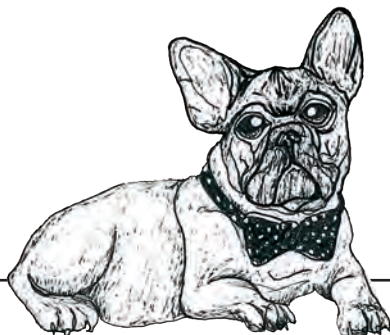
— AGAVE SPIRITS — 18

— TEQUILA — 20

— MEZCAL — 21

— NEGRONI — 22

— EDGAR'S ELIXIRS — 24






EDGAR'S MENU

CLASSICS



EDGAR'S SAZERAC

| GLASS TYPE: | INGREDIENTS: | | |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------|--------|-----|
|  | VSOP COGNAC-ABSINTHE- SUGAR- PEYCHAUD BITTERS | | |
| | <i>« The desire for society comes upon me only when I have become excited by drink »</i> E.A. Poe | | |
| THE STORY: | | | |
| <p>The story goes back in 1838, when Creole apothecary Antoine Peychaud invented the Sazerac in his shop. The name of the drink comes from Peychaud's favorite French brandy, Sazerac-de-Forge et fils.</p> <p>Edgar Allan Poe had a great affection for Absinthe, especially when it is mixed with brandy.</p> | | | |
| The Sazerac is the king of New Orleans' cocktails. | | | |
| <table><tr><td>PRICE:</td><td>13€</td></tr></table> | | PRICE: | 13€ |
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EDGAR'S SAZERAC



EDGAR'S MENU

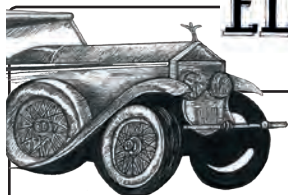
CLASSICS

MANHATTAN

| GLASS TYPE: | INGREDIENTS: | | |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------|--------|-----|
|  | BULLEIT RYE-BELSAZAR RED VERMOUTH- EDGAR'S BITTERS | | |
| | <i>The Manhattan is one of the oldest cocktails that is still made exactly the same way as it was 145 years ago.</i> | | |
| THE STORY: | | | |
| <p>The story of the invention of this cocktail remains unclear. Rumor has it, it was invented at the Manhattan club in New York city in early 1870 by Dr. Iain Marshall for a banquet in honor of Winston's Churchill's mom. The drink was then made popular.</p> | | | |
| <table border="1"> <tr> <td>PRICE:</td><td>12€</td></tr> </table> | | PRICE: | 12€ |
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MANHATTAN






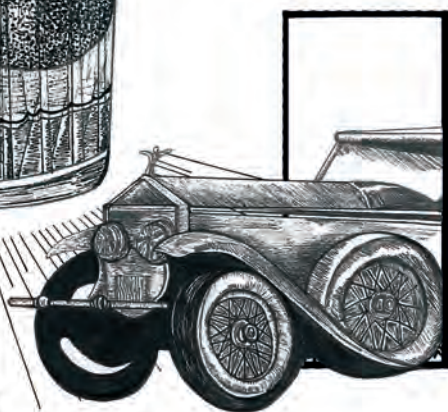
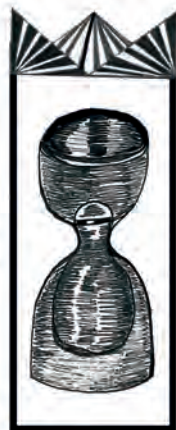
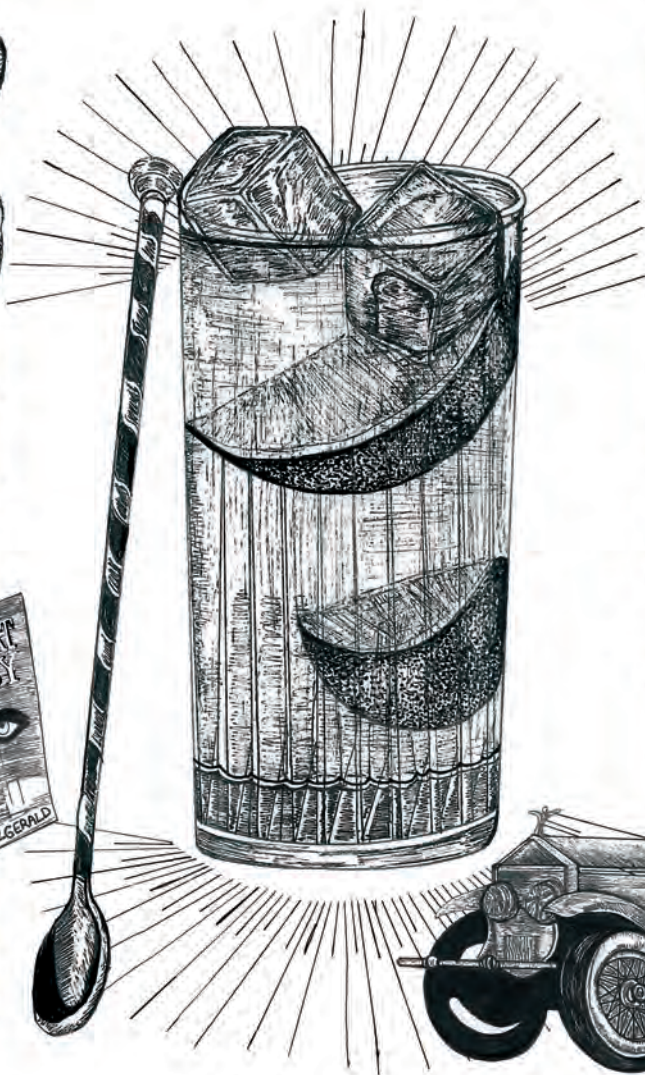
EDGAR'S MENU

CLASSICS

FITZGERALD'S GIN RICKEY

| GLASS TYPE: | INGREDIENTS: |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------|
|  | TANQUERAY 10-LIME-ORANGE BLOSSOM-SODA |
| | <p><i>« First you take a drink, then the drink takes a drink, then the drink takes you »</i></p> <p>F.S Fitzgerald</p> |
| THE STORY: | |
| <p>Fitzgerald's preferred liquor was gin :he belived you could not detect it on the breath. He loved to get roaring drunk with his wife Zelda. Gin Rickey was his « go to party » drink. It was created at the shoemakers bar in Washington DC,(initially with bourbon) after the politician Joe Rickey.</p> | |
| <p>The gin rickey is mentioned several times in Fitzgerald's book « <i>The Great Gatsby</i> ».</p> | |
| PRICE: | 12€ |

FITZGERALD'S GIN RICKEY






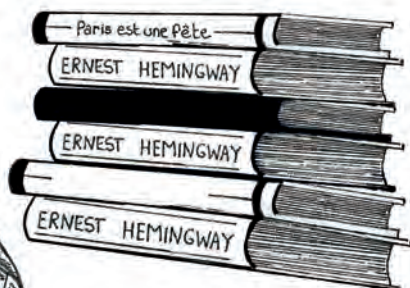
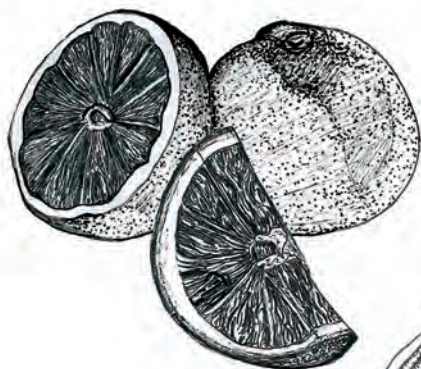
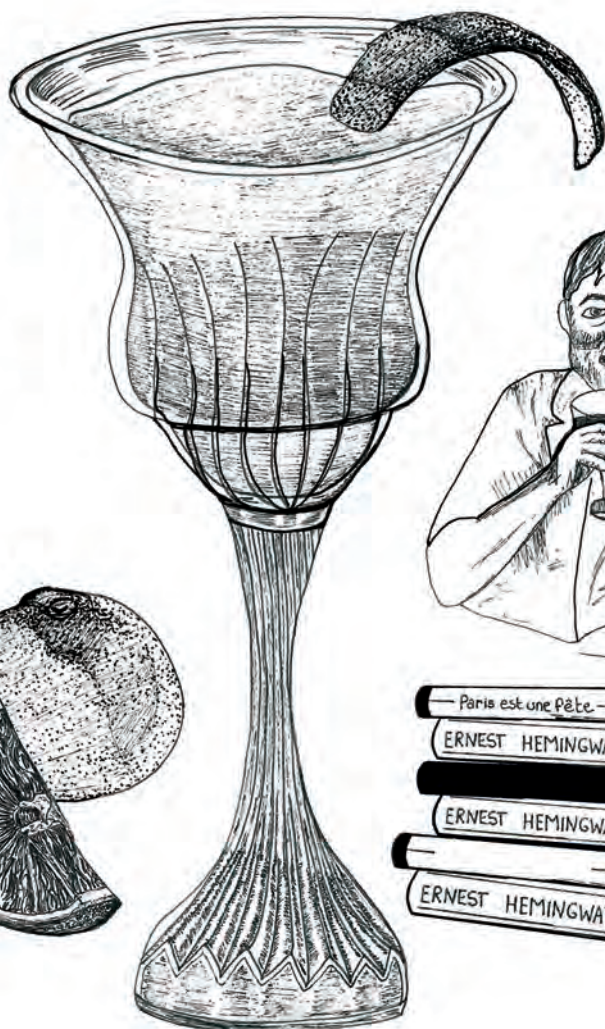
EDGAR'S MENU

CLASSICS

HEMINGWAY DAIQUIRI

| GLASS TYPE: | INGREDIENTS: | | |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------|--------|-----|
|  | EDGAR'S RHUM BLEND- MARASCHINO LIQUEUR- GRAPEFRUIT- LIME | | |
| | <i>"I drink to make other people more interesting. »</i> Ernest Hemingway | | |
| THE STORY: | | | |
| <p>Ernest Hemingway is a legend in the cocktail world. His love for rum is not a secret. He was well known for his love of « double shots » in his cocktails. In the moments he took a break from writing, Hemingway whiled away much of the 30s and 40s sitting at the bar of the famous Cuban haunt El Floridita, where they fixed his preferred drink.</p> | | | |
| <table> <tr> <td>PRICE:</td><td>13€</td></tr> </table> | | PRICE: | 13€ |
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HEMINGWAY DAIQUIRI




EDGAR'S MENU

— CLASSICS —

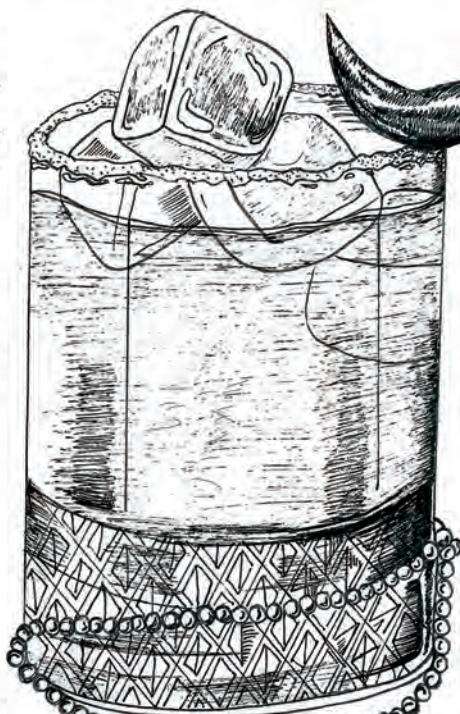


FRIDA'S MARGARITA

| GLASS TYPE: | INGREDIENTS: | | |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------|-----|
|  | DON JULIO REPOSADO- KOCH ESPADIN MEZCAL- LIME- AGAVE- JALAPENOS | | |
| | THE STORY: | | |
| | The earliest claim for the invention of the margarita is from the 1938. While the exact origin of the Margarita is shrouded in mystery, it is very clear that for a memorable Margarita the choice of a good tequila is primary. | | |
| OUR MARGARITA: | | | |
| <p>For our Margarita, dedicated to the Mexican painter Frida Kahlo, we mix Don Julio reposado Tequila named after his founder: Don Julio Gonzalez-Frausto Estrada. After the death of his father Don Julio started working at a local distillery and at the age of 17 he did open his own and started to write his own history with his craft Tequila. He insisted on the respect of the blue agave: each plant was treated as his « children ». He broke the tradition of tall tequila bottles, so that it wouldn't come between friends sharing conversations across the table. Salud to this humble man, and all the Tequila lovers around the world !</p> | | | |
| <table> <tr> <td>PRICE:</td><td>14€</td></tr> </table> | | PRICE: | 14€ |
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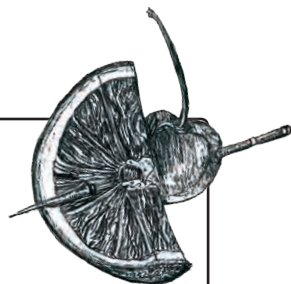
FRIDA'S MARGARITA






EDGAR'S MENU

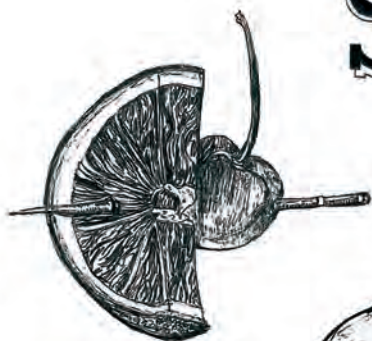
CLASSICS



WHISKEY SOUR

| GLASS TYPE: | INGREDIENTS: | | |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------|--------|-----|
|  | KOVAL BOURBON WHISKEY- LEMON-DEMERARA SYRUP | | |
| | <i>"Alcohol may be man's worst enemy, but the bible says love your enemy."</i> FRANK SINATRA | | |
| THE STORY: | | | |
| <p>The Whiskey Sour officially dates back to the 1860's, but sailors in the British Navy had been drinking something very similar long before that. On long sea journeys, water was not always dependable, so to combat that, spirits were often used. Scurvy, too, was another danger on these journeys, so lemons were consumed to help prevent the disease.</p> | | | |
| <table> <tr> <td>PRICE:</td><td>12€</td></tr> </table> | | PRICE: | 12€ |
| PRICE: | 12€ | | |

WHISKEY SOUR







EDGAR'S MENU

CLASSICS

CHAMOMILLE JULEP

| GLASS TYPE: | INGREDIENTS: | | |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|--------|-----|
|  | ROMAN CHAMOMILLE INFUSED BULLEIT BOURBON- GERMAN CHAMOMILLE- SUGAR | | |
| |  | | |
| THE STORY: | | | |
| <p>The word « julep » appears to be derived from the persian gulab, meaning rose water. In the late 1700s it was used as a term in the medical world. Later it did become something you drank for fun in America with medicinal properties. From the early 19th century the Julep was one of the most popular drinks. The original Julep was made with cognac and peach brandy.</p> | | | |
| <table> <tr> <td>PRICE:</td><td>12€</td></tr> </table> | | PRICE: | 12€ |
| PRICE: | 12€ | | |

CHAMOMILLE JULEP





EDGAR'S MENU

AGAVE SPIRITS



CLASSIC MARGARITA

| | | |
|--------------|-----|--------------------------------------------------------------------------------------------------------------------------|
| INGREDIENTS: | | DON JULIO BLANCO- COINTREAU- LIME <small>*choose your rim: black salt- himalayan salt- tajin (lime and chili)</small> |
| PRICE: | 12€ | GLASS TYPE: |



TOMMY'S MARGARITA

Invented by Julio Bermejo at Tommy's Mexican Restaurant in San Francisco.

| | | |
|--------------|-----|-------------------------------|
| INGREDIENTS: | | DON JULIO BLANCO- AGAVE- LIME |
| PRICE: | 12€ | GLASS TYPE: |



PALOMA

| | | |
|--------------|-----|----------------------------------------------|
| INGREDIENTS: | | PATRON SILVER- EDGAR'S GRAPEFRUIT SODA- LIME |
| PRICE: | 12€ | GLASS TYPE: |



OAXACAN APERITIVO

| | | |
|--------------|-----|----------------------------------------------------------------------|
| INGREDIENTS: | | DEL MAGUEY MEZCAL VIDA- FERNET BRANCA- BELSAZAR DRY VERMOUTH- APEROL |
| PRICE: | 12€ | GLASS TYPE: |





FOGGY MARGARITA

| | | |
|--------------|-----|-----------------------------------------------------------------------------------|
| INGREDIENTS: | | DON JULIO REPOSADO- KOCH MEZCAL TOBALA- AGAVE- LIME- LAPSANG SOUCHONG SMOKE |
| PRICE: | 13€ | GLASS TYPE: |



CARTEL PUNCH

| | | |
|--------------|-----|--------------------------------------------------------------------------------------------------------|
| INGREDIENTS: | | PELOTÒN DE LA MUERTE MEZCAL ESPADIN- APPLETON SIGNATURE BLEND- COINTREAU- ORGEAT- ROSEMARY- LIME |
| PRICE: | 13€ | GLASS TYPE: |



JALISCO OLD FASHIONED

| | | |
|--------------|-----|-------------------------------------------------|
| INGREDIENTS: | | DON JULIO AÑEJO- AGAVE- MEXICAN MOLE BITTERS |
| PRICE: | 13€ | GLASS TYPE: |





EDGAR'S MENU

TEQUILA



| | |
|--------------------------|-----|
| Don Julio Blanco | 7€ |
| Don Julio Reposado | 8€ |
| Don Julio Añejo | 9€ |
| Don Julio 1942 | 20€ |

| | |
|-------------------------|-----|
| Casamigos Blanco..... | 9€ |
| Casamigos Reposado..... | 10€ |
| Casamigos Añejo..... | 12€ |

| | |
|------------------------|-----|
| Fortaleza Blanco..... | 11€ |
| Fortleza Reposado..... | 12€ |
| Fortaleza Añejo..... | 18€ |

| | |
|------------------------------------|-----|
| Casa Noble (organic) Blanco..... | 12€ |
| Casa Noble (organic) Reposado..... | 13€ |
| Casa Noble (organic) Añejo..... | 15€ |

| | |
|----------------------|-----|
| Patron Silver..... | 9€ |
| Patron Reposado..... | 10€ |

| | |
|---------------------------|----|
| Villa Lobos blanco..... | 8€ |
| Villa lobos Reposado..... | 9€ |

| | |
|--------------------------|-----|
| Don Fulano Blanco..... | 9€ |
| Don Fulano Reposado..... | 10€ |

| | |
|----------------------|----|
| Calle 23 Blanco..... | 6€ |
|----------------------|----|





EDGAR'S MENU

MEZCAL



Casamigos Espadin.....13€

Marca Negra Espadin.....12€

Peloton De La Muerte Espadin.....11€

De Leyenda (organic) Oaxaca- Espadin.....13€

De Leyenda (organic) Puebla-Tobala..... 14€

De Leyenda (organic) Durango- Cenizo.....14€

De Leyenda (organic) San Luis Potosi- Verde.....15€

De Leyenda (organic) Guerrero- Papalot.....15€

Los Siete Misterios doba-yej.....9€

Del Maguey Vida.....9€

Del Maguey Chichicapa.....14€

Del Maguey Crema de mezcal.....9€

Del Maguey San Luis del Rio.....15€

Koch Espadin.....8€

Koch Espadin olla del barro.....9€

Koch Tobala.....14€

Koch Madrecuiche.....12€

Koch Mexicano.....12€

Koch Tepextate.....15€

ANCESTRAL MEZCAL

Sacapalabras Espadin.....15€

Sacapalabras San Martinero.....16€

Sacapalabras Tobala.....16€

Sacapalabras Ensemble (Tobasiche- Espadin).16€

Sacapalabras Tobasiche.....16€

Sacapalabras Pechuga.....17€





EDGAR'S MENU

— NEGRONI —

THE STORY:

Created in Florence between 1919-1920 in caffè Casoni.

Rumor has it that count Camillo Negroni concocted the cocktail that now has his name by asking the bartender of caffè Casoni, Fosco Scarselli to make his usual drink «the americano» a little stronger. He then switched the soda water for gin.

Fosco Scarselli enjoyed telling the story about his usual client, that could easily drink 40 Negronis a day.
Salute to that !



EDGAR'S NEGRONI

COMES WITH EDGAR'S SPECIAL TREAT

| | | |
|--------------|-----|--------------------------------------------------------|
| INGREDIENTS: | | BULLDOG GIN- CAMPARI BITTER- CARPANO ANTICA FORMULA |
| PRICE: | 11€ | GLASS TYPE: |



NEGRONI DEL PROFFESSORE

| | | |
|--------------|-----|-----------------------------------------------------------------------------------------|
| INGREDIENTS: | | GIN DEL PROFESSORE MONSIEUR- VERMOUTH DEL PROFESSORE ROSSO- BITTER DEL PROFESSORE |
| PRICE: | 12€ | GLASS TYPE: |





MEXICAN NEGRONI

| | | |
|--------------|-----|---------------------------------------------------------------------------------------------|
| INGREDIENTS: | | DON JULIO BLANCO- MEZCAL DEL MAGUEY VIDA- CUMIN INFUSED MARTINI BITTER-SWEET VERMOUTH |
| PRICE: | 12€ | GLASS TYPE: |



BOULEVARDIER

| | | |
|--------------|-----|----------------------------------------------------|
| INGREDIENTS: | | BULLEIT BOURBON- CAMPARI BITTER- SWEET VERMOUTH |
| PRICE: | 12€ | GLASS TYPE: |



NEGRONI BIANCO

| | | |
|--------------|-----|-------------------------------------------------|
| INGREDIENTS: | | SATAO GIN- BELSAZAR DRY VERMOUTH- SUZE- SAGE |
| PRICE: | 12€ | GLASS TYPE: |







Edgar's
Flavors

Designed by
Manon Copper


EDGAR'S SIGNATURE




DRINKS

POCO LOCO

(FRUITY, WITH A VEGETAL TOUCH)


| | | |
|--------------|-----|-----------------------------------------------------------------------------------|
| INGREDIENTS: | | MEZCAL KOCH TOBALA, EDGAR'S AGUA DE JAMAICA, AGAVE NECTAR |
| PRICE: | 13€ |  |
| GLASS TYPE: | | |






THE AMETHYST GARDEN

(CITRUSY, HERBAL)


| | | |
|--------------|-----|-------------------------------------------------------------------------------------|
| INGREDIENTS: | | TANQUERAY TEN, BERGAMOTE LIQUEUR, EDGAR'S CHAMOMILLE SYRUP, LIME, BLUE PEA TEA |
| PRICE: | 13€ |  |
| GLASS TYPE: | | |






RANGPUR 75


(SPICY, CITRUSY AND FIZZY)


| | | |
|--------------|-----|----------------------------------------------------------------------------------------------------|
| INGREDIENTS: | | TANQUERAY RANGPUR, LIME, SICHUAN PEPPER SYRUP, AURORE CASANOVA BRUT CHAMPAGNE (NATURAL CHAMPAGNE) |
| PRICE: | 17€ |  |
| GLASS TYPE: | | |



A VILLAGE BY THE SEA


(STRONG, SALTY OLD FASHIONED STYLE, SMOKED WITH BEECH WOOD)


| | | |
|--------------|-----|-------------------------------------------------------------------------------------|
| INGREDIENTS: | | TALISKER 10, TALISKER STORM, APPLE BITTERS, DILL ESSENCE |
| PRICE: | 14€ |  |
| GLASS TYPE: | | |



ZACAPACLOUD ✧ ✧

(FRUITY, WITH A UNIQUE BUBBLY EXPERIENCE)

| | | |
|--------------|-----|----------------------------------------------------------------------------------------------|
| INGREDIENTS: | | ZACAPA 23 RUM, RASPBERRY LIQUEUR, SUPASAWA, GARNISHED WITH A RASPBERRY FLAVORED BUBBLE |
| PRICE: | 16€ |  |
| GLASS TYPE: | | |







EDGAR'S MENU

TAPAS



EDGAR'S GUACAMOLE 8€

EDGAR'S SAUCISSON 10€

HUMMUS 7€

BURRATA 12€

MIX OF CHEESE 22€
TO SHARE (FOR 2)

MIX OF CHARCUTERIE 21€
TO SHARE (FOR 2)

EDGAR'S MIX OF SNACKS 30€
(FOR 2 AND MORE)

