



## Welcome to the bar of Le M

**M**, Millesimal 2017-2018,

Marry & Mix Melodiously to Mark

Majestically Magic Moments

Missing nothing...

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## Le M's Afternoon Tea

All-you-can-eat: Hot drinks, pastisseries from P.Rigollot and a glass of champagne 49€

1 Hot Drink and 1 patisserie 17€

1 patisserie 10€

## Hot Drinks

Espresso.....	5€
Double espresso.....	8€
Decaffeinated coffee.....	5€
Cappuccino.....	8€
Espresso Macchiato.....	6€
Latte Macchiato.....	8€
Hot Chocolate.....	8€
Coffee or Chocolate Viennois.....	9€

The selection of Teas and Herbal Teas:



8€

\_Earl Grey, Ceylon OP, Darjeeling N°37 Bio, Gunpowder, Nanah Mint Green Tea, BB Detox.

\_Lime, Verbena, Camomile.



## Non-Alcoholic Cocktails 17cl

Hot : 12€

**M** - Tea

Cinnamon, toffee, apple & tea ... A liquid apple pie with a special touch..

Cold : 11€

Safe punch

This cocktail is prepared from a mixture of fruit and rosemary but can you guess the secret ingredient?

Ginger Amor

This cocktail made from ginger blends raspberries and fresh mint, taking you on a brief journey to the other side of the world.



## Hot Alcoholic Cocktails

« **M** » ojito 17cl 17€

Everybody knows the great summer drink Mojito, famous for its freshness. We are pleased to present its hot winter version!

Apple Spice 17cl 17€

A gourmet blend of apple juice, our childhood spices and sweet rum flavour. Comforting and warming. . .

Mulled Wine 2.0 17cl 7€

How could the cocktail menu of a hotel in Megève not propose mulled wine? However it must at least be original! Come and try our interpretation of this winter classic...



## Cocktails short drink 15cl

16€

### Pornstar Martini (Douglas Ankrah, 1990)

A worldwide neo classic, which earned its reputation not only from its catchy name but also from its taste : a subtle mixture of vanilla and passion fruit dipped in vodka, with a shot of champagne served on the side , take a sip alternatively from each glass and enjoy all the organoleptic qualities of this cocktail.

### Martinez

This recipe was invented by the famous Professor Jerry Thomas, author of the first literary work concerning the art of Mixology. He wrote it in 1862 in San Francisco for a gold digger from the mining city of Martinez (California).

### Basil Instinct

A great short drink with complex aromas of sloe gin, elderflowers and basil. A crisp and delicate concoction.

### Tiramisu

Not really necessary to explain the taste of this cocktail. A gourmet mixture of tequila coffee liqueur, amaretto and cream create the perfect illusion of this Italian cuisine classic.

### Pisco Sour

First created in 1872 in Iquique in Chili by Elliot Stubb, an English sailor. Subtle blend of Pisco, lime juice, sugar and egg white for the smoothness.

### Chestnut on Ice

La Tequila Patron, considered to be one of the best in the world, is transformed for you into a smooth, winter cocktail. Chestnut and pineapple flavours, the Chestnut on Ice will enchant your evenings.



## Cocktails long drink 20cl

17€

Tiki n°16

The Tikis are a family of very fruity cocktails, made up of a mixture of rum (secret combination) with all different characteristics. You will find a mixture of three rums, with liqueurs and exotic fruits. Try to guess the ingredients!

Il Melone

A journey to the other side of the world: vanilla from Madagascar, strawberries from Andalusia and magnificent melons from Cavaillon. An invitation to travel through this sweet, fruity refreshing cocktail. . .

Choose your mule

The Mules are a family of cocktails based on ginger soda: Ginger beer. Choose between a « Dark & Stormy » (Rhum Beach House), a « Moscow mule » (vodka Grey Goose)

Tennessee Fever

Cocktail with an American accent! Jack Daniel's, a drop of tobacco liqueur, a slight taste of orchard marmalade, drowned with Ginger beer, souvenir of a holiday in the Caribbean. . .

Megèvepolitain

A kind of local version of the long drink cocktail made famous by the series Sex & the City. The cocktail is enhanced by the blend of Genepi and Vodka creating a fruity and floral drink



## Champagne Cocktails & Spritz 18cl

### Lillet Spritz 18€

The Spritz, whose origins date back to the 19th century, was created in Venice, the city where the Spritz is even today the most favourite drink. Our drink is made up of Aperol, Bitter rhubarb, a drop of cranberry and champagne. And the result? A refreshing cocktail, a little sweeter but with the original taste of this drink: Its bitterness.

### Bellini 18€

This mix of white peach and champagne takes us to Cala Di Volpe, its white sand beaches and turquoise sea.

Please ask our team for the cocktail you prefer (Bacardi Mojito, Cosmopolitan Grey Goose, Americano, Leblon Caïpirinha, Grey Goose fizz, Bombay tonic, Martini royale bianco, etc ...) or a special creation.



## Aperitifs & Beers

Martini Bianco, Bitter, Dry, Gran Lusso, Rosso 5cl.....	7€
Pimm's 5cl, Aperol.....	7€
Ricard 5cl.....	7€
Porto Rouge « St James's » Quinta de la Rosa 10cl.....	12€
Porto « Andresen » (Dry white) 10cl.....	10€
Kir 15cl.....	12€
Kir Royal 15cl.....	20€

Our liqueurs: Apricot from Roussillon, Blackcurrant, Cherry, Chestnut, Blackberry, Blueberry, Peach, Madagascar Vanilla.

## Beers

Vedett India Pale Ale (Draught) : 5.5°, Lager, IPA, Belgium. 33cl/50cl.....	7€/12€
La Blanche de la Brasserie du Mont Blanc (Draught) : 4.7°, Lager, France 33cl/50cl.....	7€/12€
Carlsberg (Draught) : 5°, Lager, Denmark. 33cl/50cl.....	7€/12€





## Wines & Champagnes

### Champagne (15cl)

Bollinger Special vintage.....	18€
Bollinger Rosé.....	22€

### White (15cl)

Domaine Chabrier, AOP Duché d'Uzès 2015.....	9€
IGP des Collines Rhodaniennes Viognier, Domaine Pichon 2016.....	10€
AOP Bourgogne Aligoté « Champs Forey » Vieilles vignes, J.Fournier 2015.....	10€
Abymes, Julie Portaz, Savoie.....	11€
AOP Pouilly Fumé, Pabiot 2015.....	13€
AOP Sauternes Château Bastor-Lamontagne 2002.....	17€

### Red (15cl)

AOP Minervois, Lauraire des Lys, Khalkhal-Pamiès 2011.....	10€
AOP Rasteau, Château de La Gardine 2012.....	11€
Zinfandel, De Loach Californie 2014.....	12€
Haut-Médoc, Château Sénéjac 2012.....	15€
AOP Côtes de Provence Domaine Siouvette « Exception » 2013.....	17€
AOP Côtes de Nuits Villages « Croix Violettes » Vieilles Vignes 2012.....	18€

### Rosé (15cl)

AOP Bandol, Domaine Lafran-Veyrolles 2015.....	14€
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If you wish for a bottle of wine, please consult the wine list of the cellar of Le M



## Liqueurs

### Eaux de vie: (5cl)

Bas Armagnac Bordeneuve 1994.....	24€
Calvados Victor Gontier 2006.....	15€
Cognac Baron Otard VS.....	16€
Cognac Baron Otard XO.....	31€
Eau de vie Raspberry, Pear or kirsch.....	12€

### Liqueurs & Creams: (5cl)

Amaretto Disaronno, Frangelico.....	10€
Limoncello Villa Massa.....	12€
Cointreau, Grand Marnier « Cordon Rouge ».....	10€
Green and Yellow Chartreuse.....	12€
Green Chartreuse VEP.....	21€
White Genepi « Grand Tétrás » Bigallet.....	12€
Genepi « Grand Tétrás » Bigallet.....	12€
Menthe-Pastille Giffard, Peppermint Giffard 5cl.....	10€



## Alcohols

### Le M's rum cellar (5cl):

<b>Arcane Cane Crush</b> : 1 year old, 43,5°, Mauritius. Smooth & Peppery. Hints: Citrus & Grey Pepper .....	12€
<b>Arcane Extraroma</b> : 12 year old, 40°, Mauritius. Smooth & Spicy. Hints: Tropical fruit & Pepper.....	14€
<b>Bacardi Superior</b> : 2 year old, 37,5°, Porto Rico. Dry & Well balanced. Hints: Almonds & Vanilla.....	11€
<b>Bacardi Reserva</b> : 4 year old, 40°, Puerto Rico. Light & Full. Hints : Spices & Dry fruits.....	12€
<b>Botran Solera 1893</b> : Blend of 5 to 18 year old, 40°, Guatemala. Powerful & smooth. Hint: Cooked fruit.....	14€
<b>Cachaca Leblon</b> 40°, Brazil. Full & well balanced. Hints: Liquorice & Fresh sugar cane.....	11€
<b>Centenario Fundacion</b> : 20 year old, 40°, Costa Rica. Very sweet & Light. Hints: Vanilla & Tropical Fruit.....	16€
<b>Matusalem Grande Reserve</b> 15 year old, Cuba. Full and light. Hints: Vanilla and raisins.....	16€
<b>Diplomatico Ambassador</b> : 47°, Venezuela. Complex & spicy. Hints: Dry fruit & cigar cellar.....	31€
<b>Diplomatico Liqueur</b> : 35°, Venezuela. Gourmet & Syrupy. Hints: Honey & Vanilla.,	11€
<b>Diplomatico Reserva Exclusiva</b> : 40°, Venezuela. Sweet & Well-balanced. Hints: Chocolate & Honey .....	13€
<b>Facundo Eximo</b> : 10 year old, Puerto Rico. Woody & well-balanced. Hints: Toffee & Smoky.....	16€
<b>HSE cuvée 2012</b> : 50°, Martinique. Full & sweet. Hints : Pepper and orange flower.....	13€
<b>HSE Sherry finish 2003</b> : 9 year old, 45°, Martinique. Hints: Prunes, spices and wood. ....	18€



**Beach House Spiced Rhum** : 40°, Mauritius. Hints: honey and blond tobacco .....11€

**J.M Rhum hors d'âge, 2000** : 15 year old, 41.9°, Martinique, Powerful and spicy. Hint of pepper.....36€

Tequilas (5cl):

**Patron Silver** 100% blue agave.....13€

**Patron Anejo** Aged 12 months in oak barrels .....13€

**Patron Platinum** Triple distillation. Sweet and generous taste .....28€

**Patron Piedra** Aged over 3 years in barrels .....46€

**Patron Burdeos** Aged exceptionally in Bordeaux barrels.....48€

Gins (5cl):

**Bombay Sapphire** England.....11€

**Hendrick's** England.....13€

**Ki No Bi** Japan.....17€

**Hayman's Sloe Gin** England.....11€

**Elephant Gin** Germany .....19€

Vodkas (5cl):

**Grey Goose (original, pear, melon)**.....11€

**Grey Goose Ducasse**.....16€

**Grey Goose VX**.....18€



Whiskys (5cl) :

<b>Jack Daniel's</b> , Tennessee whisky, United States .....	12€
<b>Glenfiddich</b> 12 year old, Single Malt, Scotland.....	15€
<b>PM Vintage</b> Limited edition, Blend, Corsica.....	12€
<b>Jameson</b> Ireland.....	12€
<b>Nikka Coffey Grain</b> Single Grain, Japan.....	16€
<b>Dalmore</b> 18 year old, Single Malt, Scotland.....	37€
<b>Johnnie Walker Black</b> 12 year old, Blend, Scotland.....	14€
<b>Woodford Reserve</b> Straight Bourbon, Kentucky, USA.....	12€

Extra for soft drinks:

Soda drinks: 3€

Red Bull: 4€



## Soft Drinks

### Soda waters & Water :

Coca cola, Zero (33cl).....	5€
Ginger Beer « Fentimans » (27.5cl).....	6€
Sprite (33cl).....	5€
Orangina (25cl).....	5€
Red Bull (25cl).....	6€
San Bitter (10cl).....	5€
Schweppes premium Tonic, ginger ale (25cl).....	5€
Perrier (33cl).....	4€
Evian (33cl).....	4€

### Fruit Juices :

_ <b>By the bottle (20cl)</b> .....	6€
Fraise d'amour, Orange from Italy, Garrigue Peach, Apple, Provence Tomato juice, Pineapple, Raspberry	
_ <b>By the glass (20cl)</b> .....	6€
Cranberry, Pear	
_ <b>Freshly squeezed juice:</b> .....	10€
Orange, lemon (cold or hot)	

