



L'APERITIF

AT LAMER

JOURNAL

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COLIN FIELD, THE HEAD BARTENDER OF THE HEMINGWAY BAR AT THE RITZ HOTEL PARIS AND FORBES' "GREATEST BARTENDER IN THE WORLD" RETURNS TO L'APERITIF TO LAUNCH A NEW LINE IN FRENCH COCKTAILS, "LA LIGNE FRANCAISE".


\$5



The Flavour of ‘The Jazz Age’

L’Aperitif cocktail bar brings you back the all but disappeared rye whiskey with the flavour of ‘The Jazz Age’ in the 20’s and 30’s.

FEATURING



ERNEST LORING “RED” NICHOLS (MAY 8, 1905 - JUNE 28, 1965) WAS AN AMERICAN JAZZ CORNETTIST, COMPOSER, AND JAZZ BANDLEADER. A FANTASTIC SHOWMAN WHO LIVED FOR HIS WORK WITH OVER 4,000 RECORDINGS OVER HIS LONG CAREER. HE WAS ACCOMPANIED BY HIS EVER CHANGING MUSICIANS, THE FIVE PENNIES, BUT THEY WERE OFTEN MORE THAN 5 DEPENDING ON WHO WAS FREE AND WHAT HE WANTED TO DO.

Red Nichols playing trumpet, Red Nichols photographs, PH212, box 1, Special Collections and University Archives, University of Oregon Libraries, Eugene, Oregon.

Five Pennies

Agave Tequila, lime, lemon and yuzu juice with a hint of bio Agave syrup, egg white and Hawaiian black sea salt. (Yes, there are more than 5 ingredients, but Red Nichols often had more than 5 musicians too!)

~ *Accompagnement* ~
Frog Lollipop

Compassion

A tender loving blend of Chopin Vodka, vibrant lilikoi, coconut water and a spritz of champagne

~ *Accompagnement* ~
Poutargue, Lemon Cream

3 Blind Mice

White Rum with vanilla essence enhancing tangy freshly pressed rhubarb juice and a point of sugar. Think of rhubarb and custard and this is the taste but without the sweetness.

~ *Accompagnement* ~
Foie Gras, Pineapple Chutney

The Red Nichols Manhattan

Templeton Rye with Carpano Antico Vermouth, spiced with Halekulani bitters and then smoked.

~ *Accompagnement* ~
Roquefort, Blueberry Syrup



COCKTAILS \$24

COCKTAIL SANS ALCOHOL

DELICIOUS AND EXCITING 'Faux Tails': All the taste of classic French mixology with exotic lingering perfume, but these have absolutely no alcohol in them.

The Chang Apana

Fresh watermelon shaken and filtered with a teaspoon of olive oil and grated pepper.

~ *Accompagnement* ~
Vegetable Greek Style

Absinthe Angel

Cucumber with Green Aniseed infusion offering a souvenir of the "absinthious" past of the Jazz era.

~ *Accompagnement* ~
Frog Lollipop

Peach Blossom

Sparkling Italian Peach Gavioli tropically infused with nectar of coconut and lilikoi.



ALL COCKTAILS \$24

Martini Meringue

Our own Lemon Charlie with lemon skin soaked vodka sugar and floated meringue.

~ *Accompagnement* ~
Oyster, Calamansi Sorbet



Halekulani Cocktail

Rediscovering a "House Without a Key" cocktail from 1930. Halekulani Bourbon, pineapple, orange, lemon juice, bitters and grenadine.

~ *Accompagnement* ~
Roquefort, Blueberry Syrup

Henry's Wallbanger

Henry's mixture of Don Julio and Galliano refreshed with orange juice, shaken and strained.

~ *Accompagnement* ~
Chocolate Orangette



La Cage de Chanel

Gin Citadelle Francais, St. Germain, lemon infusion, Champagne.

~ *Accompagnement* ~
Poutargue, Lemon Cream

Miss Bonde

A maceration of fresh raspberries in vodka necessary to extract the soul of the fruit, offering its pure essence to then be caressed with Champagne.

~ *Accompagnement* ~
Foie Gras, Pineapple Chutney



COLIN PETER FIELD
HEAD BARTENDER,
HEMINGWAY BAR RITZ PARIS

The Serendipity Cocktail

The Serendipity Cocktail is the most fashionable cocktail in France today. Created by Colin Field in Paris in 1994, it is now in the Larousse Encyclopedia as France's modern classic.

"Made in a tumbler with Calvados with a very serious and respected French apple 'cognac', as I would qualify it. I then marry fresh mint and apple juice with a small spoon of sugar before I embellish the cocktail with Champagne. I love this cocktail so much that I even had a watch named Serendipity made for me". - Colin Field

~ *Accompagnement* ~
Prosciutto, Cured Pineapple



Hemingway Old Fashioned

Templeton Rye Whiskey, sugar and bitters of Trinidad mixed with the juice of one half lemon and orange. We add plenty of ice and stir for 12 seconds and you say "Oh my God!"

~ *Accompagnement* ~
Vegetable Greek Style

Mach 2

In an old fashioned glass with ice. A subtle blend of the smoky Laphroaig whisky of Islay and Green Chartreuse from Voiron near Grenoble in France.

~ *Accompagnement* ~
Oyster, Calamansi Sorbet

