Pierrot



SIGNATURE COCKTAILS

Memory of Lautrec 6580
Cognac balanced with fresh citrus and a delicate hint of Elderflower,
finished with edible blossom and dehydrated orange.
A tribute to Montmartre's Bohemian Master.

Nocturne No.1 6180
Smoky Single Malt Scotch, gently structured
with Earl Grey and aromatic Bitters, under smoke.
Like Whistler's Nocturnes, it unfolds slowly layer by layer.

Pierrot & Harlequin 5880
Torino Vermouth and Milano Bitter in elegant structure. Crowned
with a herbal D.O.M Bénédictine Espuma. - Two Characters in one Glass.
Like Cézanne's Pierrot & Harlequin, bitterness
and softness enter into quiet dialogue.

Nymphéa 5160
Tanqueray Royale, blueberry, cranberry bitters, citrus and egg white.
Inspired by Claude Monet's Water Lilies, where flowers
and vibrant colours float across a dreamlike surface.

The Tramp 5680
Opyyum Poppy Seed Liqueur, Vanilla Syrup, egg white and citrus.
Just as entertaining in black and white
as Charlie Chaplin's character, The Tramp.



Amelie's Rum Espresso Brûlée 5880
Rum, Coffee, Vanilla, Egg White and the essential Crust.
Inspired by Amélie's simple pleasure of cracking
the caramelized crust of Crème Brûlée with
the tip of a spoon.

Hemingway Paloma 5680
White Rum, Agave Syrup, citrus, Grapefruit Soda Top.
Simple, vibrant and unapologetically bold - much like Hemingway himself.

Starry Night 5680
Black Absinthe, Blueberry Syrup, Blue Matcha and Tonic Water.
Dark, glowing and dreamlike - capturing the atmosphere
of Van Gogh's night sky in the glass.

Chambord Spritz 6380
Chambord, Sauvignon Blanc, Raspberry Purée with mint and fresh raspberries.
A fresh and elegant spritz built around the queen of liqueurs.

MARTINI COCKTAILS



Vesper Martini 6180
Gin and Vodka union with White Aperitivo,
Served Ice Cold, - "Shaken not Stirred"
A tribute to Ian Fleming's James Bond cool
precision and quiet sophistication.

Gibson 4580
Tanqueray Gin, Noilly Prat, Pickled Onion

Pumpkin Spiced Espresso Martini 4680
Mozart Pumpkin Spiced, Kahlua, Sugar Syrup, Espresso

Pornstar Martini 4880
Finlandia Vodka, Vanilla Syrup, Passion Fruit Purée, Prosecco

Burnt 4880
Tanqueray Gin, Ardbeg 10 Years, Noilly Prat

CLASSIC COCKTAILS

Aperol Spritz 4680
Aperol, Prosecco, Orange, Soda

New York Sour 5980
Woodford Reserve, Lemon Juice, Sugar Syrup,
Cabernet Sauvignon, Egg White



Negroni 4880
Tanqueray, Fot-Li Vermut Rojo, Campari

Cameron's Kick 5280
Jameson Black Barrel,
Johnnie Walker Black Label, Citrus, Orgeat

Boulevardier 5580
Woodford Reserve, Campari, Martini Rosso

GIN & TONIC

We're trying to beat Phileas Fogg, who completed his journey in 80 days around the World. We're doing it in 10. So far, so good. Sorry, Phileas.

London Dry Start 4880
DAY 1 - England - The journey begins where Gin was perfected.
Tanqueray Gin, grapefruit and lime peel, juniper berry.

Dutch Courage 5840
DAY 2 - The Netherlands - Dutch Gin
with Indonesian spices by Jacobus "Bobby" Alfons.
Bobby's Gin, orange, cloves.

Zookeeper 5960
DAY 3 - Germany - Let's visit Montgomery Collins
and try his Gin shaped by Black-Forest botanicals.
Monkey 47 Gin, rosemary, juniper berry, dried cranberries.

Amalfi Light 5260
DAY 4 - Italy - One day on the Amalfi Coast, chasing la dolce vita.
Malfy Gin Rosa, lemon peel, juniper berry.

Olifant 6760
DAY 5 - South Africa - Let's meet an elephant. Then have a Gin&Tonic.
What happened in between? Better kept as secret.
IBHU Gin, dehydrated blood orange.

Bush Blush 5980
DAY 6 - Australia - A stop down south,
where Gin and Shiraz find their marriage.
Four Pillars Bloody Shiraz Gin, grapes.

Yuki 6040
DAY 7 - Japan - One night in the Hanamachi. Hushed and hidden.
Etsu Gin, lemon peel, ginger, edible flowers.

Violet Sky 5980
DAY 8 - USA - Where the colors
shift mid-flight and the journey unfolds again.
Aviation Gin, blue matcha, orange peel.

Berserker 5680
DAY 9 - Norway - Through the Nordic forest, wild and untamed.
Harahorn Gin, pine needle and pine nuts.

Highland Farewell 5460
DAY 10 - Scotland - One final stop in the Highland,
smooth, fresh and quietly unforgettable.
Hendrick's Gin, Cucumber,lime.



All our prices are stated in HUF including VAT, EUR prices are rounded and indicative only. Mandatory 15% service charge is included in your bill and benefits the entire team. Tipping your waiter is optional and sexy and reflects your appreciation of the service. We are able to split the final bill up to a party of 4. Aperitives are served in 6 cl measures all other spirits in 4 cl. Tap water 1 liter 480 Ft.