

BAR MENU

Hôtel du Couvent
Nice, France

FOOD

Pissaladière, with or without anchovies	14
Pickled beans	7
Homemade fries	12
Hot-dog, raito sauce / picanta / mustard and condiments... All homemade	29
Rabbit terrine, homemade pickles	21
Clams with herb butter	28
Garlic tuna, bread, condiments	29
Garlic marinated anchovies	19
Convent aioli egg	9
Selection of bread and cheese	17
Chocolate éclair	12
Jam tart	11
Cherries with eau-de-vie	9
Crème caramel	9

APERITIFS

(7 CL)

Rinquinquin	12
<i>White wine and peach aperitif</i>	
Lillet	12
<i>White, rosé, red</i>	
Dubonnet	12
<i>Red wine-based aperitif with spices from Thuir</i>	
Dolin Vermouth	12
<i>Dry, white, red</i>	
Dolin Chambéryzette	12
<i>Vermouth with strawberry</i>	
Noix de la Saint Jean	12
<i>Walnut and wine aperitif</i>	

PASTIS & ABSINTHE

(5 CL / 10 CL)

Henri Bardouin Prestige	14 / 22
Ricard	12 / 20
Convent Mauresque <i>Ricard, plum, orange blossom, grapefruit soda water</i>	16
Absinthe Absente	14

APERITIVO

Hugo <i>St-Germain, Champagne, mint, Ricard, Amontillado, verjuice</i>	16
Mimosa <i>Champagne, sweet orange juice</i>	16
Adonis <i>Jerez Fino, 9 di Dante Vermouth, beetroot, strawberry</i>	16
Convent Spritz <i>Lillet rosé, Jerez Fino, Dolin Chambéryzette, fleur d'oranger, cidre</i>	16
Garibaldi <i>Campari, sweet orange juice</i>	16
Alfonso <i>Champagne, Dubonnet, Noix de la Saint Jean, Angostura</i>	16

CONVENT COCKTAILS

Negroni Number 1 <i>Gin, vermouth, Campari</i>	16
Negroni Number 2 <i>Gin, vermouth, Campari, beetroot, strawberry</i>	16
Bloody Mary <i>Vodka, green chilli, miso, spices, Worcestershire sauce, lemon, red pepper, tomato</i>	18
French 75 <i>Gin, Jerez Fino, lemon, pandan, Champagne</i>	18
Cuban Nights <i>White rum, mezcal, Aperol, pineapple, lime, coconut</i>	18
14 de la Rosa <i>Saki, Dolin blanc, plum, pear, apple soda and toasted sesame</i>	18
Le Ruban Rouge / Red Ribbon <i>Gin, Dolin Chambéryzette, verjuice, almond</i>	18

CONVENT COCKTAILS

Open Sesame <i>Bourbon, Symphony 6, apple soda and toasted sesame</i>	18
The Last Word <i>Mezcal, cherry, celery, lime, herbs, chilli</i>	18
Gimlet <i>Gin, Jerez Fino, celery, lime, orange blossom</i>	18
Espresso Martini <i>Vodka, Dubonnet, coffee liqueur, espresso, raspberry and white chocolate</i>	18

BAR MENU

BEER & CIDER

BOTTLE (33 CL)

Brasserie du Comté - blonde 8
Saint-Martin-Vésubie

Brasserie du Comté - IPA 8
Saint-Martin-Vésubie

Brasserie du Comté - blanche 8
Saint-Martin-Vésubie

BOTTLE (75 CL)

3 Fonteinien - Armand et Gaston 36
Brussels
We have a wide selection of other "3 Fonteine" beers in the "Wine and Beer Menu" which is available on request.

BAR MENU

BOTTLE (75 CL)

Cyclic saison 27
Barcelona

We have a wide selection of other "Cyclic" beers in the "Wine and Beer Menu" which is available on request.

Brasserie des Voirons 36
Savoie

We have a wide selection of other "Brasserie des Voirons" beers in the "Wine and Beer Menu" which is available on request.

Vulcain - Trois Pépins 39
Fribourg

We have a wide selection of other "Vulcain" beers in the "Wine and Beer Menu" which is available on request.

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FRUIT JUICE

Jus de la Table des Lutins 12

ALCOHOL-FREE BEVERAGES

Nos Jardins Imparfais 9
Forest Botanic Soda
Rosat Botanic Soda

Lemonade 8

Iced Tea 8

Coca-Cola 8

Orangina 8

Prices are in euros excl. tax – service is included.

The abuse of alcohol is dangerous for your health, consume with moderation.

List of allergens available from the Maitre d'Hôtel

Origin of meat: France

BAR MENU

COFFEE

Espresso 6
Long coffee 8
Americano 8
Café noisette (with a dash of milk) 8
Cappuccino 8
White coffee 8
Affogato 12

TEA

Earl Grey 9
English Breakfast 9
Lapsang Souchong 9
Sencha green tea 9
Jasmine green tea 9
White tea 9
Rooibos 9

