



WELCOME TO MADAME C'S ALCOVE



All our drinks are crafted using ingredients carefully selected from trusted producers. We work exclusively with fresh, seasonal products, sourced as locally as possible.

Do not hesitate to ask our team of mixologists to learn more about the delicate selections that make up our menu, chosen with care to awaken your senses with finesse.

We also invite you to inform us of any allergies, intolerances, or dietary preferences so that we can offer you a bespoke experience, respecting your expectations.



Alcohol
free
cocktails

Sobre RHU' Barbara

A breath of the Roaring Twenties in your glass:
the vivacity of rhubarb meets the floral elegance of
Dragon jasmine, softened by vanilla. Carried by the
sparkle of bubbles for a party that never ends.

- Sober Spirits alcohol-free botanical distillate •
- Ponthier Rhubarbe • Vanilla •
- Nana Ding Dragon Jasmine Green Tea •
- Alcohol-free Sparkling Wine - Domaine de l'Arjol •

FRUITY
FLORAL
BUBBLY



150 mL
0,0%
€13.00

Virgin “French” **BLOODY MARY**

We often encounter the Bloody Mary in its alcoholic version, but thanks to its aromatic richness, it is a cocktail that lends itself easily to being enjoyed alcohol-free. Our version aims to be particularly umami and full of flavor.

- *Homemade spicy sauce* •
- *Cornichon • Lemon* •
- *Alain Milliat Tomato Juice* •
- *Mustard* •

SPICY
SALTY
ZESTY



150 ML
0,0%
€10.00

De la Feuille au **FRUIT**

Pure freshness. Come taste spring in a glass.
The lightness of this cocktail's ingredients allows
you to savor it throughout the day
without ever tiring of it.

- *Verbena* •
- *Mint Hydrosol* •
- *Orange Blossom* •
- *Sparkling Apple Juice* •

CRISP
LIGHT
REFRESHING



150 mL
0,0%
€10.00

Coffee

#2

Our house "energizing" drink.

By combining the roundness and intense fragrance of apricot with roasted coffee notes and the zing of ginger, this cocktail gives you the energy needed to restart at any time of day.

- *Cold Brew Coffee* •
- *Ponthier Apricot Puree* •
- *Ginger Soda* •

FRUITY
CAFFEINATED
SPICY

200 ML
0,0%
€10.00

Comme un Sorbet **MAIS** *pas* *tout à fait ...*

In Italy, sorbet is the dessert found on every table,
allowing a meal to end on a light note.

- *Homemade Lemon Syrup* •
- *Fresh Lemon Juice* •
- *Rooibos Infusion* •

FRESH
Lemon sorbet
TANGY



150 mL
0,0%
€9.00

Ciliegina

Medi- terranea

The cherry is a delicate fruit with delicious juiciness.
To highlight it, we associate it with elegant floral
and vegetal aromas.

- *Ponthier Morello Cherry Puree* •
- *Homemade Rosemary Syrup* •
- *Hibiscus Infusion* •

FRUITY
VEGETAL
TANGY



150 mL
0,0%
€10.00

COCKTAILS

with

Alcohol

Rhu' Barbara

Inspired by the great classic cocktails of the early XXth century, we wanted to bring a festive note worthy of Gatsby's parties. Dive straight into the Roaring Twenties with a delicate note of rhubarb to keep the freshness of spring alive.

• *Nuage Gin* •
• *FMK Rhubarb Liqueur* •
• *Nana Ding Dragon Jasmine Green Tea* • *Vanilla* •
• *Champagne Veuve Clicquot Ponsardin* •

FRUITY
FLORAL
BUBBLY



150 mL
13,5%
€18.00

“FRENCH,,

Bloody Mary

In the early 1920s, the Bloody Mary made its first appearance in Paris, before becoming popular in New York. We wanted to honor its origins with ingredients that immerse us in the French terroir: cornichons (pickles) and mustard.
Cheers!

- Horseradish-infused Nuage Vodka •
- Homemade spicy sauce •
- Cornichon •
- Alain Milliat Tomato Juice •
- Mustard •

SPICY
SALTY
ZESTY



150 ML
11,8%
€13.00



Rhein —Wein **MARTINI**

In the XIXth century, the beauty of Rhine wines was celebrated, and many cocktail recipes gave them a place of honor. Here, we reunite the worlds of wine and cocktails in a smoother version of the classic Vodka Martini.

- *Poupées Russes Vodka*
Distillerie de Strasbourg •
- *Gewurztraminer Domaine Herr* •
- *Fresh Sichuan Pepper Oil* •

aromatic
FULL-BODIED
IRRÉSISTIBLE



100 ML
22,9%
€15.00

COCKTAIL

à l'Olive

The Dry Martini is THE iconic cocktail of 20th-century cocktail history, which is why we offer a version that magnifies the olive in all its forms and intensity.

An invitation to extend the apéritif!

- *Oli'still Distilled Olive* •
- *Dolin Dry and Blanc Vermouth* •
- *Olive Oil* •
- *Olive* •

OLIVE
VEGETAL
INTENSE



100 mL
22,1%
€16.00

Genmaicha Fizze

Freshness and indulgence with the comforting notes of an aged eau-de-vie and the complexity of toasted brown rice, perfect to accompany a dish.

• *St-Rémy Brandy* •
• *Homemade Genmaicha Tea Syrup* •
• *Lactic* •
• *Sparkling Water* •

FRESH
VEGETAL
Green



200 ML
7,3%
€14.00

WINNER COCKTAIL OF THE BARTENDER
TALENT ACADEMY 2023 WORLD FINAL
BY LUCAS GACITUA-PETIT.

Cross
ROADS

This cocktail was inspired by the terroirs of Cognac and Alsace and their respective positions at the crossroads of trade routes. Allowing them to feed on influences from around the world. It is the meeting of two major spirits distillation terroirs in France.

• Cognac Rémy Martin 1738
Accord Royal • Nusbaumer Red Williams Pear Eau-de-vie •
• Homemade Cardamom Syrup •
• Grape Verjuice • Ginger Ale •

FRUITY
COMPLEX
REFRESHING

150 ML
10,8%
€17.00

Madame C **ESPRESSO**

Martini

In 1983, at Soho Brasserie in London, Dick Bradsell invented the Espresso Martini to meet a model's request. At Madame C, we add an Alsatian touch to highlight the delicious fruity notes of the coffee.

- Renaissance Vodka •
- Algebra Coffee Liqueur •
- Hagmeyer Balbronn Strawberry •
- Espresso • Cane Sugar •

ROASTED
INDULGENT
FRUITY



100 mL
21,4%
€14.00

Café

3 Carbet

Le Carbet is a village on the north-west coast of Martinique where the Neisson distillery is located. Its name originates from the large huts where the first inhabitants of the Caribbean met.

It is in homage to these meeting places that we imagined this hot cocktail, ideal for concluding a meal.

• Rum by Neisson •

- Reck Filter Coffee • Sweet Spices •
- Muscovado Sugar • Fresh Cream •

HOT
INDULGENT
SWEET SPICES



200 ML
10,0%
€14.00



Alsace **WHISKY** *Sour*

The Whisky Sour is an essential cocktail in the history of mixed drinks. To integrate it into the local terroir, we create it with an Alsatian whisky and a touch of red wine for added complexity.
A cocktail that is both round and powerful.

- *Miclo Single Malt Whisky* •
- *Lemon* •
- *Organic French Beet Sugar* •
- *Pinot Noir • Foam* •

cereal
INDULGENT
TANGY



150 mL
19,5%
€15.00

Daiquiri UP North!

Our Daiquiri pays homage to its tropical roots with the use of rum, but we integrate ingredients from Northern Europe to create a link between two terroirs that share the use of spices.

- Longuetateau Rum •
- Nusbaumer Aptekarsky Aquavit •
- Sea Buckthorn •
- Organic French Beet Sugar Syrup •

EXOTIC
FRESH
TANGY



100 mL
23,7%
€14.00

NOT YOUR

Typical Pisco Sour

Popularized at the Morris' Bar in Lima, Peru, in the early XXth century, the Pisco Sour quickly became a standard in international bars. Here, we give it a French interpretation centered around a splendid Eau-de-vie from Gascony.

- Dartigalongue White Armagnac •
- Grape Verjuice • Grape Sugar •
- Spices • Foam •

DELICIOUS
FRESH
INDULGENT



150 ML
24%
€15.00

INSPIRED BY NICO DE SOTO,
EXPÉRIMENTAL COCKTAIL CLUB

SAINT Germain des Prés

Nico de Soto, head bartender at the
Experimental Cocktail Club
in the early 2010s, imagined this irresistible modern
classic. We bring an extra touch of freshness with a
melon apéritif crafted in Provence.

• *Anaë Gin* •
• *Saint-Germain • Manguin Melon* •
• *Cucumber • Lime* •
• *Chili • Foam* •

FRESH
INDULGENT
SMOOTH

150 mL
20,5%
€15.00

MADAME



Appearing in the 1920s and popularized in Venice, the Spritz has many more forms than the one commonly encountered. Our French version reveals the fruity and bitter notes that made the most famous variation popular.

- *Lehmann Ratafia* •
- *Avèze Gentian* •
- *Nusbaumer Raspberry Eau-de-vie* •
- *Crémant d'Alsace* •

LIGHT
FRUITY
BITTER



200 ML
15,7%
€16.00

Strasbourg

Slings

Slings are among the historical cocktails whose traces are lost in the 18th century. Our interpretation is both powerful and fresh. Its aromatic richness counterbalances the intensity of the cocktail. To be enjoyed before or after admiring the Cathedral.

• Mount Gay Eclipse Rum •
• Bielle Rum • Lehmann Mirabelle plum •
• Dolin Génépi • Nusbaumer Verbena Liqueur •
• Lemon • Ginger Beer •

STRONG
LONG
aromatic



200 mL
24,1%
€17.00



*Net prices including tax
& service included.*