
BAR
BELLE
COCKTAIL | CHAMPAGNE
DRINK MENU

Messieurs, mesdames — good evening

Hidden within our French boutique hotel, Bar Belle is an intimate refuge of craftsmanship and refinement. Classic cocktails meet modern technique, and beloved favourites are reimagined with subtle signature touches.

Whether you choose a glass of champagne or a bespoke creation, we invite you to pause, savour, and let the moment unfold in a discreet and elegant setting.

Bienvenue et laissez-vous séduire



CHAMPAGNE ET CAVIAR

One bottle of **Taittinger Brut Réserve** (0.75l),
paired with your choice of **Oscietra Imperial Caviar** (10g)
or **Huso Gold Imperial Caviar** (10g),
served with crisp potato chips.

Allergens: sulfites, fish

1295,-



CAVIAR

OSCIETRA IMPERIAL CAVIAR

Served with salted chips.

10g 330

30g 745

50g 1195

HUSO GOLD CAVIAR

Served with salted chips.

10g 330

30g 745

50g 1195

Caviar selection subject to availability.

Allergen: fish

SIGNATURE COCKTAILS

A cocktail collection inspired by the golden nights of Paris: Belle Époque elegance, cabaret culture, exotic influences and the theatrical spirit of Bar Belle.



L'ORIENT SEC — 215

Roku Gin | Heiwa Shuzō Yuzu Sake

Dry · Aromatic · Citrusy · Elegant



LA DOUCE TENTATION — 215

White rum | Passion fruit liqueur | Citrus mix | Ginger beer | Mango & passion fruit foam

Tropica · Spicy · Fruity · Creamy



VERTIGE — 215

Vodka | Green Chartreuse | Green apple purée | Citrus mix | Clarified milk punch

Herbal · Sharp · Green · Silky

Allergen: milk



LE RITUEL — 215

Hendrick's Gin | Bergamot liqueur | Strawberry syrup | Citrus mix | Rose lemonade

Floral · Citrusy · Fresh · Delicate



LE MIRAGE — 215

Vodka | Lychee liqueur | Lime juice | Sparkling green tea | Lychee & lemongrass foam

Exotic · Floral · Fefreshing · Silky

SIGNATURE COCKTAILS

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LE FRISSON — 215

Pisco | Heiwa Shuzō Mikan Sake | Lime juice | Rue berry cordial | Campari | Egg white

Bitter · Citrusy · Spicy · Velvety

Allergen: egg



LE BRAISER — 215

Reposado tequila | Yellow Chartreuse, Campari | Timur berry cordial | Citrus mix | Mezcal aroma spray

Bitter · Herbal · Smoky · Complex



L'ENTRACTE — 215

Another Hendrick's Gin | Pineapple purée | Citrus mix | Amontillado sherry | Pink pepper cordial | Fig leaf soda

Tropical · Nutty · Fresh · Sparkling



L'ÉNIGME — 215

Dark rum | Cold Brew Coffee Liqueur | Mango Liqueur | Spicy Cointreau | Coconut Water | Cream | Dark Chocolate Shavings

Spicy · Fruity · Creamy · Chocolatey

Allergen: milk



MINUIT À BELLE — 215

Monkey Shoulder Whisky | Red vermouth, Campari | Oloroso sherry | Coconut water

Bitter · Rich · Warm · Structured

CLASSIC COCKTAILS

Our classics pay tribute to the icons of cocktail history, reimagined with the elegance of the house.



HANKY PANKY 1915 – London 205

Gin | Red vermouth | Fernet-Branca

Herbal · Bitter · Aromatic · Intense



VIEUX CARRÉ 1938 – New Orleans 205

Rye whiskey | Cognac | Red vermouth | D.O.M. Bénédictine | Peychaud's bitters | Angostura bitters

Rich · Spiced · Warm · Complex



PALOMA 1950 – Jalisco, Mexico 205

Tequila Blanco | Fresh citrus juice | Agave syrup | Grapefruit soda

Citrusy · Fresh · Salty · Refreshing



NEGRONI SBAGLIATO 1972 – Milan 205

Crémant sparkling wine | Red vermouth | Campari

Bitter · Sparkling · Light · Aromatic



ESPRESSO MARTINI 2.0 1983 – London 205

Vodka | Coffee liqueur | Salted caramel syrup | Fresh espresso

Roasted · Creamy · Sweet · Intense

WINES

Bar Belle's wine list brings together the classics you love and the discoveries you didn't know you were seeking.
Ask us for our extended wine list.

CHAMPAGNE

TAITTINGER BRUT RÉSERVE ..... 210 / 995
TAITTINGER PRESTIGE ROSÉ 240/1100
TAITTINGER PRÉLUDE GRAND CRU 1850
TAITTINGER FOLIES DE LA MARQUETTERIE 200
TAITTINGER COMTES BLANC DES BLANCS 2013.....2900
TAITTINGER COMTES BDB 2012.....4200
TAITTINGER COMTES BDB 2011.....6300

VIN BLANC

ROCHE DE BELLENE BOURGOGNE BLANC 185/850
Burgundy – Chardonnay

DOMAINE VACHERON SANCERRE.....250/1050
Val de Loire – Sauvignon Blanc

VIN ROSÉ

CHÂTEAU DE PAMPELONNE.....180/800
Provence – Carignan, Cinsault, Grenache, Mourvèdre, Syrah

VIN ROUGE

ROCHE DE BELLENE BOURGOGNE ROUGE 185/850
Burgundy - Pinot Noir

CHÂTEAU SAINTE-MARGUERITE 235/950
Bordeaux - Cabernet Sauvignon, Merlot

Enhance your experience

CHAMPAGNE ET CAVIAR

One bottle of **Taittinger Brut Réserve** (0.75l),
Oscietra Imperial Caviar (10g)
or **Huso Gold Imperial Caviar** (10g),
served with crisp potato chips.

Allergen: sulfites, fish

1295



BEER & CIDER

7 FJELL SÉDUCTION 109
4,7% – Tap 30 Cl *(Wheat - Barley)*

7 FJELL SMÅTØS 119
4,7% – Tap 30 Cl *(Glutenfree)*

7 FJELL DRYL ´AN IPA 119
4,7% – Tap 30 Cl *(Wheat - Barley)*

AGA HUMLEPUNG ROSÉ APPLE CIDER 149
7% – Bottle 33 cl

ALCOHOL-FREE

PERONI NASTRO AZZURRO 0% 89
Bottle 33 Cl *(Wheat)*

LA TRAPPE EPOC 0% 119
Bottle 33 Cl

AGA SIDERI HUMLESUS 79
Bottle 33 cl

GIN & TONICS

FEDDIE NINE SISTERS | NORWAY 215

FEDDIE NINE SISTERS GRAPEFRUIT | NORWAY 215

LE GIN DE CHRISTIAN DROUIN | FRANCE 215

CITADELLE | FRANCE 215

ROKU GIN | JAPAN 215

BAREKSTEN BOTANICAL GIN | NORWAY 215

MONKEY 47 | GERMANY 215

HENDRICK'S | SCOTLAND 215

ANOTHER HENDRICK'S | SCOTLAND 215

PINK ROYAL BY BAREKSTEN | NORWAY 215

HARAHORN PINK GIN | NORWAY 215

COGNAC

Remy Martin VSOP 169
Martell Cordon Bleu 329
Cognac Park X.o 299
Cognac Park V.s.o.p 199
Rémy Martin X.o 375
Rémy Martin 1738 Accord Royal 179
Hennessy X.o 425
Remy Martin Louis Xiii 2 Cl 1700

CALVADOS & ARMAGNAC

Boulard X.o. Calvados Pay D'auge 249
Christian Drouin Le Calvados Sélection 189
Dartigalongue Bas Armagnac X.o 229

TEQUILA & MEZCAL

Los Tres Toños Añejo 219
Ojo de Tigre Mezcal 169
Picaflor Mezcal 169
Jose Cuervo 1800 Reposado Reserva 189
1800 Reserva Antigua Añejo 219
La Serpiente Emplumada Reposado 199
Se Busca Mezcal Artesanal Joven 219
Se Busca Mezcal Artesanal Reposado 249
Don Julio Blanco 179
Don Julio Reposado 189
Don Julio Añejo 199
Don Julio 1942 399



AQUAVIT

Feddie Aquavit 135
Lysholm Blank 52 129
Meir Pink Aquavit 129
O.p. Anderson 129
Gammel Opland 149
Bareksten Botanical Akevit 139

VODKA

Ciroc Vodka 199
Koskenkorva 119
Grey Goose Vodka 149
Ketel One Vodka 135

WHISKY & BOURBON

Feddie Single Malt Whisky 160
Lagavulin 16 189
Monkey Shoulder 139
Glenfiddich Single Malt 12 Yo 159
Glenmorangie Signet 589
Buffalo Trace 129
The Macallan Double Cask 12 Yo 189
Glenmorangie Lasanta 12 Yo 199
Bulleit 95 Rye 159
Maker's Mark Kentucky Straight Bourbon 149
Woodford Reserve Bourbon 169
Jack Daniel's Tennessee 139

RUM

A.h Riise Non Plus Ultra Very Rare 429
Zacapa Edición Negra 199
Plantation Original Dark Rum 159
Plantation 3 Stars 149
Diplomático Reserva Exclusiva 12 Añejo 199

CHARTREUSE

Chartreuse Verte 55% 189
A powerful French herbal liqueur made from 130 botanicals.
Intense, spicy and complex, with a long herbal finish.

Chartreuse Jaune 43% 189
A softer and sweeter expression of Chartreuse.
Honeyed, floral and aromatic, with warm spice notes.

Chartreuse M.O.F. Sommeliers 45% 199
A refined cuvée based on Yellow Chartreuse.
Fresh, elegant and herbal, with a silky finish.



MOCKTAILS

LA ROUGEUR 129
Raspberry purée | Fresh lime juice | Simple syrup | Rose soda
Fruity, floral, fresh, delicate

LA POMME 129
Green apple purée | Fresh lime juice | Apple juice | Non-alcoholic cider
Green, crisp, fresh, bright

SOFT DRINKS

Aga Sideri Apple Juice 33cl 75

Coca Cola 69

Coca Cola Zero Sugar 69

Fanta / Sprite 69

Perrier Sparkling Water 33cl / 75cl 49/79

Water is also available, free of charge.

SNACKS

OLIVES 79
Martinated green olives
Allergens: Sulphites

CHIPS 69
Truffle flavoured or classic
Allergens: Gluten (wheat)

NUTS 79
Roasted and salted mixed nuts
Allergens: Peanut, Nuts (almonds, hazelnuts, walnuts)

BAR BELLE

COCKTAIL | CHAMPAGNE

PRIVATE EVENTS

Bar Belle is the ideal venue for your private event. Whether it's a birthday, corporate gathering, or intimate soirée, our stylish space sets the perfect tone.

Let us make your special occasion truly unforgettable.

CONTACT INFO

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