



*Chateau*  
*Little Bay Croydon*

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*Cocktail Menu*

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**FRENCH DUKE**

*Essentially a Negroni cocktail but instead of gin we are using Calvados French regional Apple Brandy. A bitter-sweet but perfect aperitif. It is strong and short on the palate.*

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**CHAMPS ELYSEES**

*Named after the avenue in the most beautiful part of Paris, full of restaurants, theatres, shops. Our cocktail combines Sauvignon Blanc, French Lavender honey and Elderflower liqueur, whisking you away to the fragrant gardens which line this famous avenue. It's Sweet, Light and Easy to Drink.*

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**LITTLE BAY CRUSTA**

*Our "Little Bay" twist on the traditional Brandy Crusta blending three French liqueurs: Cognac brandy made from grapes of the Cognac region; Benedictine D.O.M., the oldest known liqueur made by Benedictine monks with a secret blend of herbs; and Cointreau, a premium Orange liqueur. We balance the sweetness with a touch of lemon juice to make the perfect after-dinner cocktail.*

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**VERMOUTH DE PROVENCE**

*Inspired by 'Herbs de Provence' – a staple of French Cuisine – containing Rosemary, Thyme, Tarragon and occasionally Marjoram or Basil. We infuse our Vermouth with herbs in-house and top it off with Sparkling Wine for a fizzy, herbal aperitif and a perfect palate-cleanser.*

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**£6.20**

SELSDON RD, SOUTH CROYDON, LONDON, UNITED KINGDOM  
MIS EN BOUTEILLE AU CHATEAU