

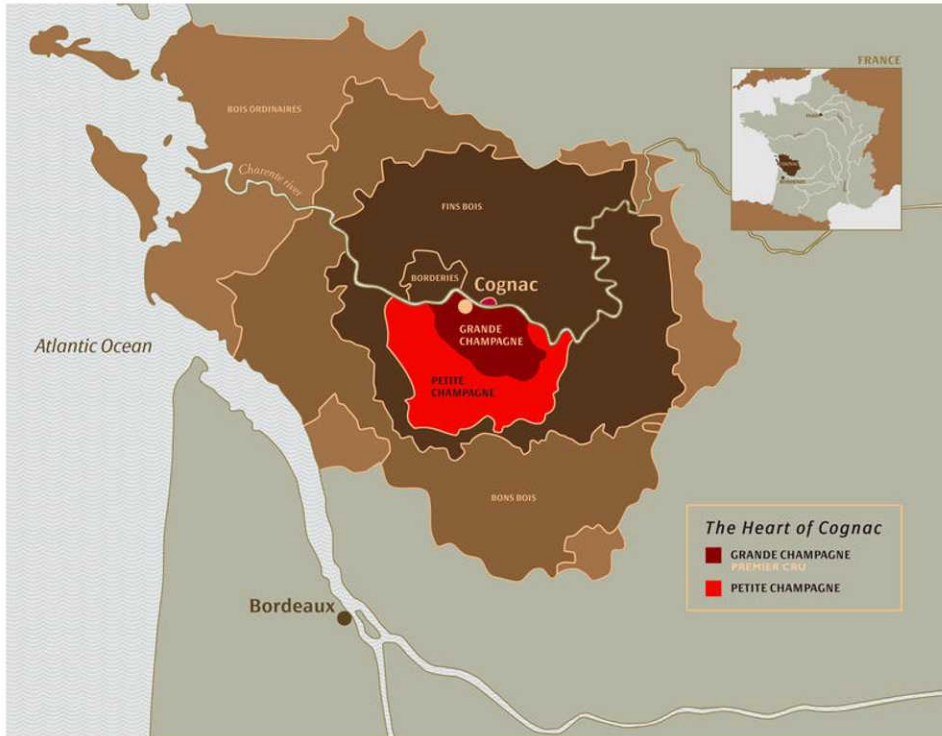


LA MAISON

**RÉMY MARTIN**

AT

**CLAUDE BOSI**



The story of Rémy Martin is one of ambition: to capture the heart of cognac. Since 1724, Rémy Martin has been led by extraordinary men and women who turned a small piece of French terroir into the home of one of the world's finest cognacs — a signature blend of Grande and Petite Champagne crus, also known as Fine Champagne.

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Using only fruit from the highest quality vineyards, the chalky soil of the region provides the ideal conditions to ripen the grapes to perfection and with an exceptional ageing potential. Once distilled, these grapes become eaux-de-vie infused with a palette of rich and unique aromas — the heart of Rémy Martin's collection of harmonious and complex cognacs, refined over three centuries.

**Staying true to the spirit of honouring craftsmanship; two-star Michelin star chef meets France's finest cognac at La Maison Rémy Martin residency at Claude Bosi for its first permanent residency. The bar is designed by Sir Terence Conran who pays homage to the iconic Michelin building, whilst bringing to life the tradition and vision of Rémy Martin.**

Rémy Martin reveals its facets and complexities best when paired with food; introducing bespoke and seasonal cocktails with expertly crafted food pairings at this iconic London destination.

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## EXPLORE

*For the connoisseurs who want to explore the versatility of cognac with cocktails of character.*

### ROYAL SIDECAR

Rémy Martin 1738 Accord Royal, Cointreau, Lemon Juice

£13

### FRENCH 75

Rémy Martin 1738 Accord Royal, Lemon, Jasmine Sugar, Champagne

£15

### ESPRESSO MARTINI

Rémy Martin 1738 Accord Royal, Mount Gay Black Barrel, Espresso, Cacao

£13

### BAPTISTE

Rémy Martin 1738 Accord Royal, Lemon, Maple Syrup, Orange Bitters, French Cider

£13

### VIEUX CARRÉ

Rémy Martin 1738 Accord Royal, Westland Sherry Oak, Sweet Vermouth, Bénédictine

£13

### RÉMY MARTIN 1738 ACCORD ROYAL COCKTAIL FOOD PAIRING

*Half-Dozen / Dozen Rock Oysters £18 / £30*

*Cheese from The Trolley – 3 or 5 £10 / £12*

## DISCOVER

*A refreshment of your palate with light fruit-forward cocktails.*

RÉMY GRAND TONIC £10  
Rémy Martin VSOP, Tonic, Lemon

SOUTHSIDE FIZZ £14  
Rémy Martin VSOP, Mint, Lemon, Sparkling Wine

ROYAL BUCK £10  
Rémy Martin VSOP, Lime, Bitters, Ginger Ale

LADY IN RED £13  
Rémy Martin VSOP, Passionfruit, Cointreau Blood Orange, Vanilla Soda

ROSEMARY COLLINS £12  
Rémy Martin VSOP, Fresh Rosemary, Sugar, Lemon, Soda

## RÉMY MARTIN VSOP COCKTAIL FOOD PAIRING

*'Popcorn' Cockles, Black Garlic Mayo £5.5*

*Bibendum Lobster Bao £7.5*

## FOCUS

*A celebration of an icon, showcased here in serves that highlight its complex aromas.*

### XO NEGRONI

Rémy Martin XO, Bitters, Sweet Vermouth

£20

### BESPOKE OLD FASHIONED

**Choose:** Rémy Martin 1738 or Rémy Martin XO

£15 / £27

**Select your bitters:** Orange, Cherry, Grapefruit, Chocolate, Angostura, Creole, Peychaud's

**Select your garnish:** Orange Zest, Dark Chocolate, Dried Figs, Lemon Twist

### SAZERAC

Rémy Martin XO, Westland American Oak, Candied Fruit, Bitters, Absinthe

£30

### MAISON OLD FASHIONED

Rémy Martin XO, Salted Honey Syrup, Fig Liqueur, Bitters

£27

## UNDERSTAND

*Learning the essentials, so you break them like an artist.*

### FLIGHTS 15ml

Cognac, France Rémy Martin 1738, Rémy Martin XO, Rémy Carte Blanche Merpins	£43
Islay, Scotland Bruichladdich Classic Laddie, Port Charlotte 10, Octomore	£18
Seattle, USA Westland American Oak, Westland Sherry Oak, Westland Peated	£19

## RÉMY MARTIN XO FOOD PAIRINGS

*Unravelling the umami flavours of a truly unique spirit.*

RÉMY MARTIN XO Paired with arancini	£27
RÉMY MARTIN XO Paired with cheese from the trolley	£32



## CLASSICS

### FISH HOUSE PUNCH

Mount Gay Black Barrel, Rémy Martin 1738, Lemon, Peach, Tea

£13

### MARGARITA

Cointreau, Tequila, Lime

£12

### HARVARD

Rémy Martin 1738, Sweet Vermouth, Bitters

£14

### WHITE LADY

The Botanist Gin, Cointreau, Lemon, Egg White

£12

### TRICYCLE

Metaxa 12 Stars, Citrus, Cointreau

£12

### WHISKY SOUR

Buichladdich Classic Laddie, Lemon, Egg White, Sugar, Bitters

£12



THINK A CENTURY AHEAD

Each decanter is the life achievement of generations of cellar masters.

Since its origins in 1874, each generation of cellar master selects from our cellars the oldest and most precious eaux-de-vie for LOUIS XIII.

Today, Cellar Master Baptiste Loiseau is setting aside our finest eaux-de-vie, as a legacy to his successors for the coming century.

LOUIS XIII is a fragrance. The fragrance of time.

15ML .....£120

35ML .....£280

## SPIRITS

35ml

Rémy Martin VSOP	£8.5
Rémy Martin 1738 Accord Royal	£10
Rémy Martin XO	£22
Rémy Martin Carte Blanche à Baptiste Loiseau Gensac-La-Pallue	£60
Rémy Martin Carte Blanche à Baptiste Loiseau Merpins	£70
Bruichladdich, Classic Laddie	£10
Port Charlotte	£12
Octomore 08.1	£22
Bruichladdich, Black Art 1990	£60
Mount Gay Black Barrel	£8.5
Mount Gay XO	£10
Mount Gay 1703	£27
Westland American Oak	£15
Westland American Sherry Oak	£15
Westland American Peated	£15
The Botanist, Islay Dry Gin	£8.5
Metaxa 12 stars	£8
Cointreau	£7

## FOOD MENU

HALF-DOZEN / DOZEN ROCK OYSTERS <i>cocktail pairing: ROYAL SIDECAR page 6</i>	£18 / £30
'POPCORN' COCKLES, BLACK GARLIC MAYO <i>cocktail pairing: RÉMY GRAND TONIC page 5</i>	£5.5
CHEESE FROM THE TROLLEY – 3 OR 5 <i>neat cognac pairing: RÉMY MARTIN 1738 ACCORD ROYAL page 6</i>	£10 / £12
BIBENDUM TOASTIE <i>cocktail pairing: BAPTISTE page 6</i>	£4
PETROSSIAN SCOTTISH SMOKED SALMON, SEEDED BROWN BREAD, CRÈME FRAICHE <i>cocktail pairing: FRENCH 75 page 6</i>	£8
XO ARANCINI <i>neat cognac pairing: RÉMY MARTIN XO page 8</i>	£5
GLAZED SEASONAL RAVIOLI <i>cocktail pairing: SOUTHSIDE FIZZ page 5</i>	£3.5
BIBENDUM LOBSTER BAO <i>cocktail pairing: ROSEMARY COLLINS page 5</i>	£7.5