

*Bar Americain*

**GOLDEN AGE**

*Cocktail Menu*



Paying homage to Hollywood's heyday, with its captivating style of storytelling, our menu celebrates film's most glorious decades, from early silent movies to its pinnacle of all-singing, all-dancing technicolour. Dominated by a handful of key studios and a clutch of near-mythical stars, Hollywood's Golden Age spans nearly four decades. Bar Américain, epitome of art-deco elegance, tips its hat to the great and good, from memorable epics to charismatic stars of the silver screen.

# THE BOGART

..... *Bold and complex* .....

**15.75**

**TANQUERAY GIN, FINO SHERRY, PANDAN & GINGER CORDIAL,  
LEMON, THYME, CHAMPAGNE**



Named for the legendary Humphrey Bogart, this straight-talking serve takes its cue from the actor's portrayal of no-nonsense Rick in Casablanca. The 1942 film, set in Rick's Café in Moroccan Casablanca has become a classic wartime love story. Our cocktail is inspired by the 'French 75' - the only drink referred to by name in the film.



# DEMILLE

..... *Rich yet refreshing* .....

16.25

**HAZELNUT BUTTER WASHED JOHNNIE WALKER GOLD LABEL,  
OLOROSO SHERRY, APPLE & MINT SODA**



Acknowledged as a founding father of American cinema, Cecil B. DeMille is the most commercially successful producer-director in film history. Our serve, with its unusual combination of depth and nuttiness, honours the epic scale and cinematic showmanship of his films, including Cleopatra and The Ten Commandments.



# VODKA? OF COURSE

..... *Savoury and dry* .....

15.75

**KETEL ONE VODKA, TANQUERAY 10 GIN, AMONTILLADO &  
MANZANILLA SHERRIES, DRY VERMOUTH, BASIL PESTO**



Our cocktail pays homage to Ian Fleming's fictional secret agent, James Bond, who, under the code name 007, transitioned from the page to the screen via a string of iconic films. It takes inspiration from 1962's *Dr.No*, in which the immortal line 'shaken and not stirred,' in reference to a martini cocktail, appears for the very first time.



# NAPOLÉON

..... *Full bodied and aromatic* .....

15.75

**CHAMOMILE-INFUSED COGNAC, APEROL, MANDARINE NAPOLEON,  
NECTARINE OLEO SACCHARUM, PEYCHAUD'S BITTERS**



Named for the French silent movie by Abel Gance profiling Bonaparte's life, our sophisticated serve reflects the depth and gravitas of this acclaimed six-act epic. Regarded as a technical breakthrough, introducing motifs like rapid-cutting, handheld cameras and superimposition, the 1929 film, like our cocktail, is both timeless and inventive.



# SABRINA

..... *Mellow and earthy* .....

16.25

**RON SANTIAGO DE CUBA 11YO, LIGHT RUM BLEND, HONEY APERITIF,  
PICKLED BEETROOT, LEMON, CLARIFIED YOGHURT**



Tipping its hat to the critically acclaimed 1954 film starring Audrey Hepburn, our cocktail, with its blend of florals and earthiness, pays homage to Sabrina's transformation from ingénue to leading lady, evoking the lead character's blossoming confidence combined with understated charm. The film also kick-started a life-long creative partnership between Hepburn and fashion designer Givenchy.



# THE HEIRESS

..... *Light and fruity* .....

16.25

**CASAMIGOS BLANCO TEQUILA, CAMPARI, BAROLO CHINATO,  
ROSEMARY, PINEAPPLE AND LIME JUICES, SUGAR**



Honouring actress Olivia de Havilland for her Oscar-winning performance in 1949's *The Heiress*, our charismatic serve also nods to the star's role in reducing the power of the studio and extending the creative freedom of Hollywood performers after she successfully released herself from the contractual clutches of Warner Bros, going on to enjoy a celebrated career.







PLEASE ASK YOUR SERVER TO SEE FULL COCKTAIL LIST



Please inform your server if you have any food allergies or special dietary needs.  
A discretionary 12.5% Service Charge will be added to your bill.  
All gratuities are managed independently.

BAR  
*American*



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