



BAR AMÉRICAIN

AS TRANSATLANTIC TRAVEL GREW IN POPULARITY DURING THE EARLY 20TH CENTURY, MANY AMERICAN-STYLE BARS BEGAN TO OPEN IN PARIS, SUCH AS 'LE GRAND DUC' IN MONTMARTRE.

These Parisian hangouts became legendary throughout Europe – the kinds of places frequented by the likes of Josephine Baker and Duke Ellington.

These spots were havens of cultural expression and exchange between Parisians and Americans, not to mention becoming the inspiration behind Bar Américain, our pocket of Americana within Parisian Zédel...

Classic, house and conceptual cocktails are served nightly.



VIEW THE MENU

GOLDEN AGE OF HOLLYWOOD IN BAR AMÉRICAIN

Paying homage to Hollywood's heyday, our current cocktail menu celebrates film's most glorious decades, from early silent movies to its pinnacle of all-singing, all dancing technicolour. 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.

BARTENDER'S PICK

THE BOGART 15.75

Bold & complex

*Tanqueray gin, fino sherry,
pandan & ginger cordial, lemon,
thyme, champagne*

SOME LIKE IT HOT 16.25

Aromatic & nutty

*Johnnie Walker Black Label,
almond, honey, coconut
& oolong tea soda*

Named for the legendary Humphrey Bogart, this straight-talking serve takes its cue from the actor's representation of no-nonsense Rick in Casablanca.

The 1942 film, set in Rick's Bar 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.

Paying homage to the classic Hollywood film starring Marilyn Monroe, Tony Curtis and Jack Lemmon, our serve is an inventive take on a whiskey highball, an echo of the film's many references to the boons of a good Bourbon. A hint of almond and honey, balanced with the classic spirit packs a sophisticated but playful punch, just like the 1959 comedy.



VIEW THE MENU



ANNÉES FOLLES COCKTAIL MENU

Inspired by the heady days of Folies Bergère, Paris' famed avant garde music hall, our cocktail list spotlights the creative, unconventional and daring women who collectively brought energy and edge to the city's cabaret scene. Named for the acts and performers that shaped the legacy of this institution, each of our cocktails recalls the intoxicating atmosphere of this quintessential symbol of Parisian nightlife and celebrates its impact on our own pioneering performances at Crazy Coqs.

OUR FAVOURITES

LEGS OF PARADISE 12.50

Ketel one vodka, clementine saffron, soda water

Created in honour of American-born French dancer, singer and actress, Josephine Baker, one of the most celebrated performers of the 1920s.

SNAKE CHARMER 12.50

Havana 3yr rum, fino sherry, rosemary

Honouring Nala Damajanti, the stage name of Emilie Poupon, whose acrobat husband introduced her to the art of snake charming in the late 19th century.