

Bar Américain

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 the early days of silent movies to its pinnacle of all-singing, all dancing technicolour, Hollywood's Golden Age spans nearly four decades. Dominated by a handful of key studios and a clutch of near-mythical stars, Bar Américain – the epitome of art-deco elegance – tips its hat to the great and good of this era with a new menu of suitably decadent serves.

THE TRAMP

..... *Fruity yet mellow*

16.25

**BARSOL PISCO, TANQUERAY GIN, APRICOT LIQUEUR
RHUBARB & PLUM CORDIAL, CLARIFIED YOGURT**



Named for the instantly recognisable screen persona invented by silent movie star Charlie Chaplin, this complex serve mirrors Chaplin's mastery of silent storytelling, offering a refined yet playful balance of flavours. Its light, effervescent notes give way to an unexpected depth – much like the Hollywood legend's ability to blend humour with poignant social commentary, captivating audiences through actions and expression rather than words.



VALENTINO

..... *Warm & savoury*

15.75

BY HINE COGNAC WASHED BEURRE-NOISETTE, AMARO AVERNA,
ARBEG 10YO WHISKY, SWEET VERMOUTH, BLOOD ORANGE, COCOA NIBS



Named after actor Rudolph Valentino, who starred in the 1922 bullfighter silent movie *Blood and Sand*, this classic serve pays homage to the film – and to the original 1930 cocktail inspired by it. The smokiness of Ardbeg 10 Scotch whisky combined with the complexity of the cognac elevates this classic serve, while evoking the high passion of this heady drama.



THE GODDESS

..... *Elegant and assertive*

16.25

CASAMIGOS BLANCO TEQUILA, MUYU JASMINE LIQUEUR, PLUM SAKE,
GINGER SYRUP, CHIPOTLE CHILLI, CITRIC BLEND, PEYCHAUD'S BITTERS



A glamorous reimagining of the classic Margarita, this cocktail pays tribute to 1940s Hollywood icon: Rita Hayworth. Rumoured to have inspired the drink itself, Hayworth – born Margarita Cansino – was known for her magnetic screen presence and seductive style. Our serve is fiery and bold, with an elegant finish, echoing the film legend's enduring appeal.



SOME LIKE IT HOT

..... *Aromatic & nutty*

16.25

JOHNNIE WALKER BLACK LABEL, ALMOND,
HONEY, COCONUT & OOLONG TEA SODA



Paying homage to the classic Hollywood film starring Marilyn Monroe, Tony Curtis and Jack Lemmon, our serve is an inventive take on a whisky 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.



MOON RIVER

..... *Rich and memorable*

15.75

ZACAPA 23 RUM, AMER PICON, CHERRY HEERING,
FAIR COFFEE LIQUEUR, CLARIFIED MILK



Inspired by the elegance and charm of Audrey Hepburn in *Breakfast at Tiffany's*, our refined take on the White Russian channels the timeless sophistication of her iconic character Holly Golightly. In an echo of composer Henry Mancini's unforgettable score, the cocktail features nostalgic notes of cherry combined with coffee, capturing the contrast between Golightly's feminine independence and the sophistication of New York.



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 representation of no-nonsense Rick in *Casablanca*. The 1942 film, set in Rick's Bar in Morocco's 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.





Please inform your server if you have any food allergies or special dietary needs.
A discretionary 15% Service Charge will be added to your bill.
All gratuities are managed independently.

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