



The Avant Garde Cocktails

The Avant Garde understands itself as invading unknown territory, conquering an as yet unoccupied future. The Avant Garde must find a direction in a landscape, into which no one seems to have yet ventured.

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The Buccaneer's Negroni

12€

In the year 1919 in Florence, Count Camillo Negroni sips on his Americano, a most popular drink of its time. He asks his bartender, Fosco Scarselli, to make it stronger. Soda water gives its place to gin, and this is the birth of Negroni!

100 years later we make a twist on the classic: We keep the Italian bitter-sweet aperitif with vanilla, citrus and herbal notes, the sweet vermouth, adding tropical Muyu liqueur vetiver notes and switch Gin with Brugal 1888 rum from Dominican Republic, with summer fruit notes, dry nuts and soft spices. Grated tonka bean on the top and a zest of lime and here is a complex rum Negroni!

Pearl Fishers

10€

Long drink, light in alcohol but heavy in flavor. The bitter-sweet flair of Amaro, exotic spices and a tonic surprise of cherry blossom net together a sip, crisp as a pearl.

Cubano Americano

10€

We cooked bitter Italian liqueur with sweet red Vermouth and blackberries. We made a distillate of chocolate and infused our drink with delicate aromas of Cuban tobacco leaves and a splash refreshing Perrier. Ernest Hemmingway himself revealed this recipe to us.

Bloody Baba

11€

Fresh tomato and a dash of celery juice blended with basil, lemon and chili infused Finlandia vodka, Mexican mezcal, 2 dashes of Porto wine, the best smoked salt of the world and a sprinkle of spice, making it a savory bloody cocktail and a Baba Au Rum's bloody classic.

Les Fleurs Du Mal

11€

Throwing caution to the wind, matching Fords gin, mango and pine spirits, a twist of celery, lemon and tonic. We create a surrealistic long drink that would make Charles Baudelaire a Baba Au Rum's regular.

Harlequin's Carnival

12€

Jack Daniel's Tennessee whiskey and fresh aromatic dill meet the aromas of honeyed fruity sweet vermouth Bianco and Benedictine. Some beurre noisette completes a surrealistic canvas similar to the ones of Joan Miró. A true carnival of flavors!

Pollock's Highball

11€

Scotch Whisky Naked Malt, amontillado sherry, a dash of Jamaican rum, burned honey in its most astonishing form, and apple notes. Together they make for a modern 'whisky-soda' that would challenge even the likes of the great abstract expressionist Jackson Pollock.

Anti-Novel Margarita

11€

The freshness of Herradura Plata tequila infused with cardamon, Med liqueur, with citrus aromas characteristic of the Greek land, pomegranate and spearmint. Lastly, we distilled oolong tea with tobacco and flower notes and grapefruit oleo saccharum.

De Stijl Silver Fizz

11€

Super cool, fresh and creative, includes pisco brandy from grapes, red berries vermouth, an abstract note of cherries, fresh lime juice and three cents pineapple soda.

Basquiat's Daisy

10€

A classic style cocktail with an Avant Garde soul. This delicate drink is full of bold colors and blooming vitality, like a Jean-Michel Basquiat painting.

Flowery Lillet Rouge with piquant grape and orange notes, homemade fermented raspberry wine and a seductive Fords gin infused with jasmine and citrus. What a pallet's delight.

Beatnik Paloma

10€

You love Palomas, we love them too! What about adding a bit of beetroot and black cardamom to add more earthiness notes to our Herradura tequila Plata, a touch of smoking mezcal, some more light spices and tip up of Three Cents grapefruit soda? Sounds incredibly tasty, tastes impeccably fresh.

Delicious Sour

10€

An old 1892 charming story fell to our hands and here it is: A most elegant cocktail including Calvados aka French aged brandy with notes of sweet candied apples, Woodford Reserve whiskey, Greek orange wine and peaches.

Glass Tears

11€

Inspired by our metropolis, Athens, we entered our lab and distilled her trademark, bitter orange leaves, to create an aromatic modern-vintage gimlet cocktail. Italicus bergamot liqueur, vetiver roots and lemon complete its crystalline suaveness. Dedicated to the Dadaist photographer artist, Man Ray.