LE BAR BOTANISTE

SHANGRI-LA PARIS

COCKTAILS

IMAGINED AS AN INTIMATE MEETING, THIS BAR INSTALLED OUT OF SIGHT PAYS HOMAGE TO THE SPLENDOR OF NAPOLEONIC TENTS. ON THE MIXOLOGY SIDE AND EVEN IN THE CHOICE OF ALCOHOLS, IT IS INSPIRED BY THE PASSION FOR BOTANY OF PRINCE ROLAND BONAPARTE, FORMERLY MASTER OF THIS PALACE. THE BAR BOTANISTE IS THE BEST KEPT SECRET HQ IN WESTERN PARIS AND SHANGRI-LA PARIS.

6pm – 1am (last order at 00.15 am)

COCKTAILS

MIXOLOGIST CREATIONS

Secret Pavilion 32
Vegetal, Sour, Refreshing / Aperol, Chili infused Tanqueray, Peach cream, Lemon Juice / 10cl

Los Chicos Malos 32
Smoked, Spicy & Chocolate / Cacao Del Maguey Vida Mezcal, Pomegranate & orange blossom Syrup, Lime juice / 13cl

Banana's Leg 32
Fruity, Exotic, Sparkling / Santa Teresa, Xérès Manzanilla, Banane, soda ananas / 15cl

Hornets Treat 32
Fruity & Powerful / Patron Silver, Benedictine, Malabar white pepper, White wine & honey syrup / 8cl

La Gabarre 32
Winey, Powerful, Round / Thoreau, Byrrh, Banana cream / 8cl

The Cognac Dispatch 32
Woody, Sweet, Refreshing / Hennessy VS, Grapefruit cordial, Kernel cream / 8cl

Insomnia 35
Acidulated, Vegetal, Fresh / Belvedere, Oli Vodka, Champagne, Sage syrup, Passion fruit / 15cl

Lost in Translation 32
Rich, Voluptuous, Dry / Coconut Rum, Pandan syrup, Vanilla olive oil / 8cl

Beshkan 32
Tasty, sour, fresh / Rose Pisco, Pistachio orgeat, Sumac syrup / 12cl

Sunday Hunter 32
Smoked & Refreshing / Johnnie Walker Double Black, Duck fat, Quince soda / 15cl

Caesar 52 35
Refreshing, Sparkling, Sour / Tanqueray, Grapefruit, Maraschino, Rosé Champagne / 15cl

Classic cocktails - 35

Prices are in euros net, taxes and service charge included.
We do not accept checks for payment.
Alcohol abuse is dangerous for your health, consume in moderation.

COCKTAILS

PREMIUM COCKTAILS

Baracoa 45
Eminente Gran Reserva - Edition N°1: Made with 80% of aguardiente and light rum aged 10 years minimum, this is the latest creation of our Maestro Ronero: César Martí. / 8cl

Golden Martini 55
Gin Seventy One: Bold and deeply complex, this gin is designed to delight the senses and achieve the perfect balance between botanical and wood. / 8cl

Toronto 15 65
Whistle Pig 15: A pure expression of Green Mountain goodness aged 15 years and finished in a Vermont Estate Oak cask. / 8cl

Sazerac 75
Hennessy XO: The emblematic icon of the Hennessy Maison, a unique and original blend with rich and complex architecture. / 8cl

Volcano Brace Up 75
Volcan X.A: A unique expression of its kind, a blend of reposado, añejo and extra añejo tequilas, only made with 100% blue agave. / 8cl

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THE STORIES

COCKTAIL STORYTELLING

Lost in Translation
Lost in Translation reflects the story of its creation: based on the composition of an Old Fashioned, we got lost in translation. This spirit-forward cocktail, with its complex aromas carried by Agricole Rum and Pandan, mellows on contact with a Vanilla and Black Pepper infused Olive Oil.

Beshkan
Beshkan, meaning “snap your fingers” in Farsi, is synonymous with celebration. This cocktail is an authentic ode to the coveted spices of Iranian gastronomy: sumac, pistachio and rose, supported by a savory pisco, together deliver a tangy, dizzying freshness, offering a journey to those distant lands the prince so dreamed of.

Secret Pavilion
A true tribute to the confidential and secret place that welcomes us, Secret Pavilion immerses us in the former home of Prince Roland Bonaparte. Its composition echoes the uniqueness of this most discreet of addresses and the former janitor’s residence: lemon balm combines with Jalapeno, creating a vegetal flavor worthy of the Prince’s passion for botany.

Los Chicos Malos
Directly inspired by the Rolling Stones and their Roaring Twenties, Los Chicos Malos pays homage to chocolatier Dominique Persoone and his bold take on cocoa. The marriage of this powder with pomegranate is a nod to Mexico, a botanical land of richly flavored products, and promises a gourmet cloud sensation. Meet us at the counter, where the experience will take on its full meaning.

Hornet’s Treat
Honert’s Treat honors the emblem of the Bonaparte family: the bee. A true hymn to the work of pollinators, this unique creation blends honey and fig with Patrón Tequila, represented by the symbol of a hornet. A deliciously refreshing and fruity interlude.

Insomnia
Inspired by the beautiful summer nights of southern France, this subtle, elegant cocktail is an invitation to idleness. To immerse ourselves in memories of the prestigious receptions held by the Prince in the past, Insomnia has been built as an antithesis: the soothing notes of sage and olive blend harmoniously with Champagne and passion fruit, symbols of the most thrilling nights.

Sunday Hunter
A reminder of Sunday life through flora and fauna, this cocktail recreates the atmosphere of convivial family moments in the countryside. Just as on the table, quince and cheese, here infused with Whisky, accompany the duck. Slightly smoky, Sunday Hunter recalls the warmth of an open fire on a rainy Sunday.

Caesar 52
Named after a French canon that was a revolution for its time, Caesar 52 revisits the iconic French 75 cocktail. Floral, refreshing and with citrus notes, it’s a nod to the famous Roman emperor Julius Caesar and to champagne, shared passions of the Bonaparte family.

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THE STORIES

COCKTAIL STORYTELLING · CONTINUED

La Gabarre
La Gabarre, a ship that traveled between the ports of France, the Charente and the rest of the world, once transported cognac abroad, while importing various exotic spices into France. This cocktail, imagined as a voyage, pays tribute to its crossings with a long, stable structure on the palate.

The Cognac Dispatch
The Cognac Dispatch is a celebration of French cocktails from the first part of the 20th century, featuring cognac underscored by the bitterness and tartness of grapefruit. The power of the crème de noyaux creates true harmony and sublimates this cocktail with its elegant, distinguished notes.

Banana's Leg
Banana's leg is surprisingly gourmet! Designed to take the palate on a journey through the Caribbean, banana and roasted pineapple supported by amber rum take us to the heart of tropical heat. Notes of manzanilla add freshness to this delicious cocktail.