



ETHYLO°

► cocktails & spirits ◀

COCKTAILS
& FOOD

2 rue Josse Impens
1030 Schaerbeek

BOMBAY  SAPPHERE

SIGNATURES

WASTE NOT DAIQUIRI 11€

Medium dry, citrusy, fruity, zero waste drink. (Average ABV 21,65%)

Plantation Pineapple & Xaymaca Rums, Citrus Stock*,
Cane Sugar Syrup*.

CURRY ON (MY WAYWARD SON) 12€

Asian cuisine in a cocktail, medium dry & spicy. (Average ABV 22%)

Coconut Chips Infused Bombay Sapphire East Gin*,
Madras Curry Syrup*, Lime Juice*.

SHISO MANIAC 12€

Herbal and balanced. (Average ABV 21,1%)

Patron Silver Tequila, Green Shiso & Purple Shiso &
Matcha Cordial*, Tio Pepe Fino Sherry.

HERBORISTE NO2 12€

Herbal, refreshing, second iteration of our house's classic.

(Average ABV 15,17%)

Rosemary and Basil Infused 42Below Vodka*, Verbena Cordial*,
Lemon Juice*, Schweppes Pink Pepper Tonic.

BOMBAY  SAPPHERE

* homemade

LOW RIDER 12€

Medium dry, fruity, spicy. (Average ABV 24,67%)
Dewar's 12y Scotch Whisky, TBT Apricot Liqueur,
TBT Pimento Dram Allspice Liqueur, Verjus.

GREEN MACHINE 12€

Herbal, fresh & fruity, Low ABV. (Average ABV 8,14%)
Martini Riserva Speciale Ambrato Vermouth,
St Germain Liqueur, Verjus, Schweppes Matcha Tonic.

BOHEMIAN RASPBERRY 12€

Medium dry, fruity & herbal. (Average ABV 26,53%)
Grey Goose Vodka, Homemade Raspberry &
Rosemary Liqueur*, Lemon Juice*.

GRABBA 12€

Bitter-sweet, torrefied, after dinner, contains egg white.
(Average ABV 27,55%)
Nardini Bianca Grappa, Homemade Cacao Liqueur*,
Cold Brewed Coffee*, Dark Beer Reduction Foam*.

SAN JUAN MULE 12€

Spicy & refreshing (Average ABV 13,94%)
Bacardi Cuatro 4y Rum, Pierre Ferrand Pineau des Charentes,
TBT Pimento Dram Allspice Liqueur, Verjus,
Schweppes Ginger Beer.

BOMBAY  SAPPHIRE

* homemade

CLASSICS

NAKED & FAMOUS 13€

Dry, slightly smoky & bitter, citrusy (Average ABV 23,5%)

Casamigos Joven Mezcal, Aperol, Chartreuse Jaune,
Lime Juice*.

NEGRONI 11€

Dry & bitter, THE classic. (Average ABV 27,67%)

Bombay Sapphire Gin, Martini Riserva Speciale Rubino
Vermouth, Martini Riserva Speciale Bitter.

PENICILIN 12€

Citrusy, spicy & slightly smokey. (Average ABV 23,57%)

Roe&co Irish Whiskey, Ginger & Honey Syrup*, Lemon Juice*.

AVIATION 11€

Dry, citrusy & slightly floral. (Average ABV 27,45%)

Bombay Sapphire Gin, Luxardo Maraschino, TBT Violet Liqueur,
Lemon Juice*.

BOMBAY  **SAPPHIRE**

* homemade

HOUSE MOJITO 10€

The house's take on the classic. (Average ABV 13,71%)

Mint Infused Bacardi Carta Blanca Rum,
Lime Juice*, Cane Sugar Syrup*,
Angostura Bitters, Soda Water.

BIJOU 12€

Dry & herbal. (Average ABV 37,67%)

Bombay Sapphire Gin, Chartreuse Verte,
Martini Riserva Speciale Rubino Vermouth.

REVERSE ROB ROY 12€

A lower ABV version of the scotch-based Manhattan.

(Average ABV 27,78%)

Belsazar Red Vermouth, Johnny Walker Black Label Whisky,
Orange Bitters.

MAÏ TAÏ 12€

The boozy Tiki. (Average ABV 31,67%)

Bacardi Carta Blanca Rum, Bacardi Cuatro 4y Rum,
Plantation OFTD Rum, Pierre Ferrand Triple Sec,
Orgeat Syrup, Lime Juice*.

SAZERAC 13€

Dry, barrel-aged spirits proeminence. (Average ABV 42,57%)

Templeton 6y Rye Whiskey, Pierre Ferrand
Ambré Cognac, Angostura & Orange Bitters,
Absolom Absinthe.

BOMBAY  SAPPHIRE

* homemade

MOCKTAILS

(Average ABV 0%)

BUTTERFLY ICED-TEA 6€

Butterfly Pea Flowers & Earl Grey infusion*,
Lavender Syrup*, Lemon Juice*.

NOT A NEGRONI 7€

Homemade Bitter Infusion*, Verjus, Monin Bitter.

90EE90 6€

Kaffir Lime Leaves Cordial*, Verjus, Schweppes Matcha Tonic.

FOOD

OLIVES 3€

HUMMUS 5€

VEGGIE PLATE 9€

CHEESE PLATE 10€

CHARCUTERIE BOARD 10€

MIXED PLATE 16€

BOMBAY  SAPPHIRE

* homemade