

BIENVENUE



The chosen theme for our menu is French History.

From 800 BCE, when the first Gauls settled in the regions, to the roaring 20s, France has witnessed a number of history-changing moments.

Who can deny the importance of Joan of Arc, Napoleon or William the Conqueror?

What would the world be if the French Revolution never happened? The world today is shaped by what happened in the past, and this menu takes inspiration by those events: sip a drink with the Gauls while they fight off the Roman Empire, or indulge in a refreshment in the Versailles Palace alongside the Sun King.

From sweet libations to pungent concoctions, this cocktail list will fulfill everyone's taste and curiosity, with our signature take on modern techniques and ingredients.

The Madeleine Team



BESPOKE COCKTAILS

Victory 13.00

Inspired by the invasion of William the Conqueror
(1028-1087)

The King that shaped the English language to what it is nowadays, avid consumer of wines and spirits. We created a drink he would love and adore.

Absolut Blue, Red shrub, Manzana Verde, Pear
Bitter, Aromatic, Pungent

Divine Guidance 14.00

Inspired by the 100 year war (1412-1431)

Based on Joan of Arc and her courage leading the French during the war, challenging the masculine roles in medieval society.

Armagnac, Cherry Heering, Egg White, Cream
Velvety, Chocolate, Sweet

Succession 14.00

Inspired by the French Renaissance (1494-1610)

Based on Francis I and his emergence of the French Renaissance – Born in Cognac, the king was known as Patron of the Arts, presented with famous artwork from Da Vinci.

Remy Martin 1738, La Hechicera Rum, Lillet
Rose, Cassis
Elegant, Harmonious, Deep

Sun King 15.00

Inspired by the King Louis XIV (1638-1715)

The King ruled France during one of the country's most brilliant periods, in his residence in Versailles. The first pineapple came to France during his time and he referred to them as "king of fruits"

BBQ Pineapple, Del Maguey Mezcal, Ginger,
Vanilla
Smokey, Long, Lingering

Infamous 12.00

Inspired by the French Revolution (1789-1799)

One of Marie Antoinette's companions, the Comte de St Germain was believed to be a vampire, an alchemist with undeniable intelligence.

Citron Vodka, St Germain, Intensified Roobois
Tea
Light, Balanced, Floral

PLEASE INFORM YOUR WAITER IF YOU HAVE A FOOD ALLERGY OR SPECIAL DIETARY REQUIREMENTS.
We take careful steps to minimise cross contamination in the kitchen but cannot guarantee that dishes are free from traces of nuts, soy, dairy, egg, wheat or other allergens.



The Emperor 15.00

Inspired by Napoleon Bonaparte (1800-1821)

The Emperor of the French was born in Corsica: our creation pays homage to his motherland, using ingredients characteristic of the island

Berries Eau de vie, Plymouth Gin and Sloe Gin,
Ginger, Elderflower, Lillet rose
Strong, Fresh, Tart

Icon 16.00

Inspired by the Belle Epoque (1883-1971)

Luxury lifestyle masks the cruel reality of French realism during this period characterised by optimism, economic prosperity and cultural innovations. A cocktail to pay tribute to Coco Chanel

Remy Martin 1738, Hennessy VS, Jasmine,
Italicus, Collet
Delicate, Crisp, Honey

NON ALCOHOLIC COCKTAILS

Aegir 8.50

Inspired by King Clovis (466-511)

The first "King of the French", he was a pagan in his earlier years. Aegir was the god of the sea in paganism and this is an offer to the deity.

Ginger, Pineapple, Chamomile, Lemon
Sour, Light, Refreshing

Asterix 8.50

Inspired by the Roman Empire Conquest of Gaul (58-50 BC)

Julius Caesar invades Gaul! The native tribes fight hard to resist the war machine of Rome, but the outcome is written in history. Our drink takes elements of what was consumed at the time and transform them in a modern non alcoholic magic potion

Honey, Lavender, Rosemary, Peach & Jasmine
Tall, Floral, Herbaceous

Settlers 8.50

Inspired by the Gauls (800-250BC)

The first tribes in France date back to 800 BCE, living in small villages where mining gold, foraging for berries and roots and worshipping the natural gods was prominent..

Oolong Tea, Lime, Mixed Berries
Sweet, Honey, Short

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CLASSIC COCKTAIL RECOMMENDATIONS

Alexander 14.00

Cognac Blend - crème de cacao - cream

Corpse Reviver No2 14.50

Beefeater 24 Gin – Cointreau - Lillet Blanc – Absinthe –
lemon juice

Champagne Cocktail 16.00

Rémy Martin 1738 - spiced sugar - Collet Brut

French 75 15.00

Beefeater 24 Gin - lemon - sugar - Collet Brut

Kir Royale 15.00

Crème de Cassis - Collet Brut

Vieux Carré 13.00

Makers Mark Bourbon - Remy Martin 1738 –
sweet vermouth - Dom Bénédicte –
Peychaud's Bitters

Grasshopper 13.00

Crème de Cacao White - mint liqueur - cream

French Connection 13.00

Remy Martin 1738 - Saliza Amaretto

**Our bartenders will happily make any
of the other classic cocktails on
request.**

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MARTINI

Classic Martini 16.00

Absolut Elyx or Tanqueray 10 - Dry Vermouth

Vesper Martini 13.00

Absolut Elyx - Tanqueray 10 - Lillet Blanc

Madeleine Martini 13.00

Absolut Elyx - Pineapple - Raspberry - Lemon Tart Air

Modern Martini 15.00

Haku Vodka or Roku Gin - Dry Vermouth

OLD FASHIONED

Classic Old Fashioned 14.00

Makers Mark – Demerara Sugar – Angostura Bitters

Woodford Old Fashioned 16.00

Woodford Reserve – Demerara Sugar – Angostura Bitters

Smokey Old Fashioned 15.00

Laphroaig 10 – Vanilla – Angostura Bitters

Rum Old Fashioned 18.50

Brugal 1888 – Vanilla – Orange Bitters

Spiced Rum Old Fashioned 16.00

Chairman's reserve – Orange Bitters – Demerara Sugar

Scotch Old Fashioned 22.00

The Macallan 12 yo – Demerara Sugar – Angostura Bitters



CHAMPAGNE

125ml / Bottle

**Collet, Brut Premier Cru 'Art Déco' NV
(vg)**

16.00 / 75.00

Extended lees ageing, biscuit, toast

Collet, Brut Rosé NV (vg)

17.00 / 80.00

Raspberries, mulberry, mandarin

Perrier Jouet Grand Brut NV

24.00 / 120.00

Brioche, soft peach, excellent intensity

Perrier Jouet Blason Rosé' NV

35.00 / 160.00

Raspberry, strawberry, violet

Louis Roederer, Collection NV

140.00

Sweet fruit, toast, luxurious

Ruinart, Blanc de Blancs NV

190.00

Ripe citrus, nectarine, refreshing

Perrier-Jouët, 'Belle Epoque' 2013

295.00

Peach, pear, rhubarb

Dom Perignon

315.00

Pastry, apricot, a hint of mint

FIZZ

125ml / Bottle

Prosecco Extra Dry, Canal Grando (vg)

9.00 / 39 .00

Veneto, Italy. Pear, apple, white peach

**Crémant d'Alsace 'Cuvée Julien Brut',
Dopff Au Moulin NV**

12.00 / 47.00

Alsace, France. Traditional method, quince, white
flowers

**'Chalklands' Classic Cuvée Brut,
Simpsons Wine Estate NV (vg)**

14.00 / 59.00

Kent, England. Caramelised pear, millefeuille, bright
citrus

**'Canterbury Rose'
Sparkling Rosé Brut, Simpsons Wine
Estate 2019 (vg)**

15.00 / 62.00

Kent, England. Raspberry sorbet, wild strawberry &
lime, complex



WHITE WINE

175ml / Bottle

FRUIT

Campules, La Rubia Macabeo

7.50 / 29.00

Yecla, Spain. Stone fruit, citrus, easy drinking

Sauvignon Blanc, Bishop's Leap

11.00 / 43.00

Marlborough Exotic Fruit, Gooseberry, Mouth Watering

**Savennières, 'Le Moulin de Gué', Domaine
des Forges (vg)**

58.00

Loire, France. Green apple, fennel, hazelnut

MINERAL

**Piquepoul Terret 'l'Arête de Thau',
Côtes de Thau (vg)**

9.00 / 33.00

Languedoc, France. Grapefruit, citrus, crisp

**Gavi del Comune di Gavi 'Fossili', San
Silvestro (vg)**

11.00 / 43.00

Piedmont, Italy. Crystalline lemon, mineral, green apple

Chablis, Domaine Jean Goulley (org) (vg)

70.00

Burgundy, France. Lemon zest, razor sharp acidity

OAK

Chardonnay, Domaine des Pourthié (vg)

9.50 / 35.00

Languedoc, France. Pineapple, citrus, rounded

**Viognier '1753',
Château de Campuget (vg)**

11.00 / 44.00

Languedoc, France. Nectarine, honeysuckle, honey

**Pouilly-Fuissé, 'Lise Marie',
Domaine Ferrand 2021 (vg)**

74.00

Burgundy, France. Peach, hazelnut, complex

Wines by the glass are available as 125ml measures on request.
(vg) = vegan | (org) = organic



RED WINE

175ml / Bottle

SILK

Pinotage 'Founders', Swartland Winery (vg)
30.00

Western Cape, South Africa. Red cherry, blackberry, cloves

Pinot Noir, Viña Edmara

9.50 / 36.00

Valle de Casablanca, Chile. Violets, black cherry, strawberry

Fleurie, Olivier Ravier (vg)

11.60 / 47.00

Beaujolais, France. Redcurrant, cocoa, graphite

SPICE

**Carignan Noir 'Je t'aime', Olivier Coste
(org) 10.50 / 40.00**

Languedoc, France. Raspberry, sweet spice, cranberry

Barbera Appassimento, San Silvestro (vg)
44.00

Piedmont, Italy. Cherry compote, blueberry, liquorice

Rioja Reserva, Bodegas Ondarre (vg)

12.00 / 48.00

Rioja, Spain. Leather, vanilla, classic

BOLD

Château Lestrière, Bordeaux Supérieur (vg)
11.10 / 43.00

Bordeaux, France. Classic Merlot, hint of spice, silky tannin

Andeluna Raices, Malbec

11.00 / 44.00

Mendoza, Argentina. Wild blueberry, black plum, cacao

**Cabernet Sauvignon 'Kirribilli Single
Vineyard', Jim Barry Wines 2018**

60.00

South Australia. Red plum, cassis, tobacco

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ROSÉ WINE

175ml / Bottle

Primitivo Rosé 'Tramari,' San Marzano (vg)

9.50 / 35.00

Puglia, Italy. Wild cherries, raspberry, peach

**Rose' 'Aumerade Style', Cotes de Provence,
Chateau de l'Aumerade**

11.40 / 46.00

Provence, France. Strawberries, stone fruit, hint of vanilla

'A.MUSE' Rosé, Muses Estate (vg)

56.00

Stereia Ellada, Greece. Gooseberry, strawberry, elegant

**'Syrah Grenache' Rosé, Château de
Campuget 32.00**

Languedoc, France. Wild strawberry, grapefruit, fresh

CORAVIN WINES

Smaller glasses of our specially selected wines
125ml

WHITE

**Savennières, 'Le Moulin de Gué', Domaine
des Forges (vg) 11.00**

**Chablis, Domaine Jean Goulley (org)
(vg) 13.00**

**Pouilly-Fuissé, 'Lise Marie',
Domaine Ferrand 2021 (vg) 15.00**

RED

**Cabernet Sauvignon 'Kirribilli Single
Vineyard', Jim Barry Wines 2018 12.00**

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PREMIUM

A collection of our finest wines

WHITE

Meursault, Philippe Bouzereau 125.00
Burgundy, France. Brioche, chestnut, honey

**Terre de Silex, Château de Sancerre
(vg) 95.00**
Loire, France. Gooseberry, nettle, lemon

RED

**Château Cruzeau, Saint-Émilion Grand
Cru 75.00**
Bordeaux, France. Cherry, chocolate, tobacco

**Châteauneuf-du-Pape, Domaine de la
Solitude (vg) 90.00**
Rhône, France. Blackberries, earthy, leather

DESSERT WINE & PORT

100ml / Bottle

**Château Suduiraut, Castelnau de
Suduiraut Sauternes 9.80 / 36.00**
Bordeaux, France. Honeyed orange, peach &
pineapple, elegant

**Barros 20 Years Old Tawny Port
11.90 / 95.00**
Douro, Portugal. Sweet, dried fruit, excellent
length

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BEER & CIDER

Pint

Birra Moretti 6.50
Udine, Italy

Heineken 6.50
Amsterdam, Netherlands

Guinness 6.50
Dublin, Ireland

Cruzcampo 6.50
Sevilla, Spain

Brixton Reliance Pale Ale 7.00
London, England

Orchard Thieves 5.50
Cork, Ireland

330ml Bottles

Peroni Nastro Azzurro 5.50
Rome, Italy

Peroni Gluten Free 6.00
Rome, Italy

Lucky Saint 0.5% 6.00
Bavaria, Germany

Aspall 5.50
Suffolk, England

MIXERS & SOFTS

Coca-Cola / Diet Coke 3.80

London Essence 3.80
Blood Orange & Elderflower Tonic / Crafted
Lemonade / Ginger Ale/ Ginger Beer /
Original Indian Tonic Water / Pineapple Soda / Pink
Grapefruit Soda/ Pomelo & Pink Peppercorn Tonic /
Soda Water/
White Peach & Jasmine Soda

Juices 330ml 3.80
Apple / Orange / Pineapple / Cranberry /
Grapefruit / Tomato

Hildon Water Small / Large 3.80 / 5.50
Still / Sparkling



PREMIUM SPIRITS

VODKA

- Grey Goose 5.50
- Spirit of Birmingham 5.00
- Beluga Noble 5.00
- Haku 5.00
- Crystal Head 7.00
- Belvedere Lemon Basil Vodka 8.00

GIN

- Roku 5.00
- Ki No Bi 8.00
- Monkey 47 6.50
- Tanqueray 10 5.50
- Gin Mare 5.50
- Malfy Con Arancia 6.00
- Puerto de Indias 5.00

COGNAC

- Rémy Martin 1738 7.00
- Rémy Martin Tercet 17.00
- Rémy Martin XO 17.50
- Hennessy XO 25.00
- AE Dor XO Fine Champagne Cognac 15.00
- Louis XIII 180.00

DIGESTIF

- Nardini Grappa Bianca 9.00
- Pastis 51 6.00
- Fernet Branca 5.00
- Pernod Absinthe 68% 8.00



TEQUILA/MEZCAL

- Don Julio Blanco 6.00
- Patron Reposado 6.50
- Don Julio 1942 Anejo Tequila 35.00
- Patron Anejo 10.00
- Del Maguey Mezcal 6.50

RUM

- Plantation 3* 5.00
- Brugal 1888 5.50
- Mount Gay Black Barrel 7.00
- Mount Gay XO 12.00
- Diplomatico Reserva 5.50
- Pyrat Rum XO 6.00
- El Dorado 15 YO 8.00

WHISKEY

- Bowmore 15 Years Old 9.00
- Hibiki Harmony 11.00
- Highland Park 12 Years Old 5.50
- Highland Park 18 Years Old 15.00
- The Macallan 12 Years Old Double Cask 9.00
- The Macallan 15 Years Old Double Cask 15.00
- The Macallan 18 Years Old Double Cask 40.00
- Octomore Edition 13.1 Barley Whisky 25.00
- Redbreast 15 Years Old 12.00
- Woodford Reserve Rye 8.50
- Yamazaki Distiller's Reserve 8.00
- The Macallan 30 Years Old Double Cask 250.00

PORT / FORTIFIED WINE

- Barros 1996 Vintage Port 11.90
- Taylor's 30 yo Tawny Port 27.00
- Cardenal Cisneros Pedro Ximenez Sherry 11.00
- Bodegas Hidalgo Amontillado Seco Sherry 6.00



BAR MENU

Plats Principaux

Croque Monsieur 12.00

Bayonne Ham, Gruyere

Add Cacklebean egg for Croque Madame (2.50)

Lobster roll 19.50

Salted fennel, lemon, crème fraiche

Cheese and cold cuts 17.00

Mrs Bells Blue, Isle of Mull Cheddar, Tunworth
Spiced Pork Loin, Smoked Chestnut Coppa, Achari
Salami

French onion soup 8.50

Baguette, gruyere, chive

Niçoise salad 10.00

Potato, egg, fine beans, Olives

Add tuna steak (9.00)

Add chicken (7.00)

Salad Lyonnaise 13.00

Alsace bacon, poached egg, brioche

Tartiflette 13.00

Alsace bacon, Roscoff Onion, Ratte Potato

Frites 6.00

Thyme salt

Green salad 5.50

Celery, Grapes, Compressed cucumber



Bar Snacks and Desserts

Marinated Nocellara olives 5.50

Chilli, oregano, garlic

Salted corn 5.50

Harissa spiced nuts 5.50

Cashew, Almonds, Chickpeas

Warm Valrhona chocolate tart 9.00

Tonka bean, crème fraiche

House madeleines 6.50

Chocolate dipped & vanilla
dusted madeleines

TEA & COFFEE

Speciality Teas & Tisanes

Assam / Darjeeling / Earl Grey / English Breakfast Hunan
Green / Jasmine Pearls / Lapsang Souchong / Lemon
Verbena
/ Milky Oolong / Peppermint / Rooibos / Silver Needle

Quarter Horse Coffee

Americano / Cappuccino / Flat White / Latte / Macchiato
Espresso Hot Chocolate