

BIENVENUE



The chosen theme for our menu is
French regions.

Snowy mountain tops, golden beaches,
green hills and ocean breezes: France is
abounding with natural beauties and
stimulating metropolises; we all dream of
spending a summer in the opulent Côtes-
du-Provence, a winter on the French Alps
or, why not?, a weekend getaway in Paris.

Let the winds of Normandy inspire you,
indulge your sweet tooth with a fenestra,
a classic tart from Languedoc, go on a
journey that will take you to the French
overseas territories and soak up the local
cultures.

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

A French Journey

Vin 13.00

Inspired by the **Côtes-du-Provence (South-East)**

Luxury, bustling night-life and home of the rich and famous. Take a sip while you immerse yourself in this idyllic area.

Planteray 3 stars, Plymouth Gin, Rose

Dry, acidic, floral

Madiana 12.00

Inspired by **Martinique (Overseas territory)**

A tribute to the different cultures in the French island in the West Indies: Caribbean heritage mixes with French influences to create a herbal and sharp taste.

Clement Rhum, Campari, Roobois, Ginger

Bitter, herbal, pungent

Bocage 15.00

Inspired by **Normandy (North)**

The region famous for calvados and camembert cheese, is also notorious for its bocage: a terrain of mixed woodland and pasture. Pears, calvados and Camembert bring forth a rural scent.

Avallen Calvados, Pear Liqueur, Dairy

Elegant, balanced, candied

Postan 13.00

Inspired by **Brittany (North-West)**

A land inhabited since 35000 BC with rich in history and culture, with traces of Celtic roots still embedded in today's costumes.

Saint Germain Liqueur, Fielden Whisky, Apple

Long, caramelised, fizzy

Dore 12.00

Inspired by **Occitanie (South)**

A blonde negroni served in a martini glass. Occitanie is a region rich in biodiversity and nature, with fields of lavender, wheat and herbs. The bitterness of the gentian root was used in ancient times as a cure for gout.

London no3 Gin, Suze, Violet

Short, bitter, herbaceous

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.



Land Ahoy! 16.00

Inspired by Saint Pierre and Miquelon
(Overseas territory)

All aboard! This French territory, situated next to Canada, was firstly discovered by the impervious Portuguese navy in the 16th century. Eight ingredients, to represent the eight islands that make up the region

Highland Park 12 yo, Sherry, Vetiver, Maple
Sharp, tart, woody

NON ALCOHOLIC COCKTAILS

Coeur 8.50

Inspired by Centre-Val-de-Loire (Centre)

In the heart of France, the river Loire bring freshness and life to the land. the weather is perfect for berries, stone fruits, grains, and , of course, wine.

Stone fruits, oats, N/A Merlot
Tannin, fruity, biscuity

Mount Rose 8.50

Inspired by Auvergne-Rhône-Alpes (East)

A region with snowy mountain hills, lavender fields and green forests; a perfect destination for a winter vacation full of natural life.

Honey, Lavender, Rosemary, Peach & Jasmine
Tall, floral, herbaceous

A-Roak 8.50

Inspired by Brittany (North-West)

A region inhabited since 35000 BC with rich in history and culture, with traces of Celtic roots still embedded in today's costumes.

Apples, Cinnamon, Elderflower
Long, caramelised, fizzy

Plage 8.50

Inspired by La Reunion (Overseas territory)

Beautiful sandy beaches, tropical breeze and palm trees. Settle down, enjoy the view and indulge in this fruity mix.

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

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CLASSIC COCKTAIL RECOMMENDATIONS

Alexander 14.00

C o g n a c B l e n d - C r è m e d e C a c a o w h i t e - C r e a m

Corpse Reviver No2 14.50

B e e f e a t e r 2 4 G i n – C o i n t r e a u - L i l l e t B l a n c –
A b s i n t h e – l e m o n j u i c e

Champagne Cocktail 16.00

R é m y M a r t i n 1 7 3 8 - s p i c e d s u g a r - C o l l e t B r u t

French 75 15.00

B e e f e a t e r 2 4 G i n - l e m o n - s u g a r - C o l l e t B r u t

Kir Royale 15.00

C r è m e d e C a s s i s - C o l l e t B r u t

Vieux Carré 13.00

M a k e r s M a r k B o u r b o n - R e m y M a r t i n 1 7 3 8 – s w e e t
v e r m o u t h - D o m B é n é d i c t i n e –
P e y c h a u d ' s B i t t e r s

Grasshopper 13.00

C r e m e d e C a c a o W h i t e - m i n t l i q u e u r - c r e a m

Gimlet 13.00

L o n d o n N o 3 g i n , L i m e , S u g a r

**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 London no 3 Gin - Dry Vermouth

Vesper Martini 13.00

Absolut Elyx - London no 3 Gin - Lillet Blanc

Modern Martini 15.00

Haku Vodka or Roku Gin - Dry Vermouth

Local Martini 13.00

Spirit of Birmingham Vodka or Gin - Dry Vermouth

Rested Martinez 16.00

The Botanist Rested - Sweet Vermouth - Maraschino

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

Jester Spiced Rum - 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

Telmont Organic NV

30.00/150.00

Citrus, anise, white fruits

Telmont Grand Rosé NV

28.00/140.00

Red fruits, rhubarb, mint

Louis Roederer, Collection NV

140.00

Sweet fruit, toast, luxurious

Ruinart, Blanc de Blancs NV

190.00

Ripe citrus, nectarine, refreshing

FIZZ

125ml / Bottle

Prosecco Extra Dry, Canal Grando (vg)

9.00 / 39 .00

Veneto, Italy. Pear, apple, white peach

Crémant de Bourgogne Brut, André Delorme

12.00 / 47.00

Burgundy, France.

Traditional method, quince, white fruits

**'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

Chenin Blanc, Wild Garden **8.40/32.00**

Cape Coast, South Africa.
Green apple, mango, honeydew melon

L'Eclat, Domain de Joy **9.40/36.00**

Gascogne, France.
Grapefruit, lichee, lemongrass

Picpoul de Pinet, "Le Montalus" **10.40/40.00**

Languedoc, France.
Lemon zest, granny smith apple, mineral

Chardonnay, Le Colombiers, Villa Noria **11.40/44.00**

Languedoc, France.
Exotic fruit, vanilla, textured

Pinot Grigio, Andre di Pec **12.15/47.00**

Friuli-Venezia-Giulia, Italy.
Fresh lime, dried herbs, perfect balance

Sauvignon Blanc, Ibbotson Family **12.65/49.00**

Marlborough, New Zealand.
Blackcurrant leaf, passion fruit, melon

Mâcon-Villages Mont Pelé, Domaine des Chenevières **13.65/53.00**

Burgundy, France.
Citrus, apple, waxed lemon

Albariño, Rias Baixas Lagar de Cervera **15.40/60.00**

Galicia, Spain.
Lemon peel, quince, pineapple

Gavi di Gavi, Rovereto, Chiarlo **16.40/64.00**

Piedmont, Italy.
Peach, white pepper, pear

Chablis, Domaine Jean Goulley **17.90/70.00**

Burgundy, France.
Peach, savoury notes, complex

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



RED WINE

175ml / Bottle

Pinotage, Wild Garden **8.65/33.00**

Cape Coast, South Africa.
Plum, bramble, red cherry

Chianti, Gentilesco, Bonacchi **9.65/37.00**

Tuscany, Italy.
Red cherry, cassis, cocoa

Merlot, La Petite Lestrille **10.90/42.00**

Bordeaux, France.
Red fruit, plum, easy drinking

Pinot Noir, Les Colombiers, Villa Noria **11.90/46.00**

Languedoc, France.
Blackberry, blackcurrant, silken

Shiraz, Billi Billi, Mount Langi Ghiran **12.40/48.00**

Victoria Australia.
Redcurrant, spice, blackberry

Fleurie, Olivier Ravier **12.90/50.00**

Beaujolais, France.
Cranberry, mocha, graphite

This Is Not Another Lovely Malbec, Riccitelli **13.65/53.00**

Mendoza, Argentina.
Wild raspberry, plum, elegant

Crozes-Hermitage, Les Jalets, Jaboulet Aîné **15.40/60.00**

Côtes du Rhône, France.
Black fruit, cherry, cedar wood

Rioja Reserva, Viña Alberdi **16.65/65.00**

Rioja, Spain.
Red berry, toasted cedar, morello cherry

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(vg) = vegan | (org) = organic



ROSÉ WINE

175ml / Bottle

‘Syrah Grenache’ Rosé, Château de Campuget

8.65/33.00

Languedoc, France.

Wild strawberry, grapefruit, fresh

Primitivo Rosé ‘Tramari,’ San Marzano (vg)

9.65/37.00

Puglia, Italy. Wild cherries, raspberry, peach

**Rose’ ‘AumeradeStyle’, Cotes de Provence,
Chateau de l’Aumerade**

11.90/46.00

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

CORAVIN WINES

Smaller glasses of our specially selected wines

125ml

WHITE

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

**Pouilly_Fuissé, ‘Lise Marie’,
Domaine Ferrand 2021 (vg) 15.00**

RED

Barolo, Castiglione Vietti 25.00

Rioja Gran Reserve, 904 Selección Especial 30.00

CHAMPAGNE

Telmont Vinotheque 65.00

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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

CHAMPAGNE

**Perrier-Jouët, 'Belle Epoque' 2013
295.00**
Peach, pear, rhubarb

**Dom Perignon
315.00**
Pastry, apricot, a hint of mint

**Telmont Vinotherapie
300.00**
Crushed Raspberries, Pepper, Almonds

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

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



BEER & CIDER

Pint

Birra Moretti 7.00

U d i n e , Italy

Heineken 7.00

A m s t e r d a m , N e t h e r l a n d s

Guinness 7.00

D u b l i n , Ireland

Cruzcampo 7.00

S e v i l l a , Spain

Brixton Reliance Pale Ale 7.50

L o n d o n , England

Orchard Thieves Cider 5.50

C o r k , Ireland

330ml Bottles

Peroni Nastro Azzurro 5.50

R o m e , Italy

Peroni Gluten Free 6.00

R o m e , Italy

Lucky Saint 0.5% 6.00

B a v a r i a , Germany

Aspall 5.50

S u f f o l k , 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 / Pink Grapefruit Soda/

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

GIN

Roku 5.00

Ki No Bi 8.00

Monkey 47 6.50

London no 3 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

Louis XIII 180.00

DIGESTIF

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

- Plantaray 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
- Fielden English Rye 8.50
- Bruichladdich The Classic Laddie 7.00
- 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

(G/M)

Add Cacklebean egg for Croque Madame (2.50)

(EGG/G/M)

Lobster roll 19.50

Salted fennel, lemon, crème fraiche

(G/CR/SO/EGG/MI/SE)

Cheese and cold cuts 17.00

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

(G/MI/SE)

French onion soup 8.50

Baguette, gruyere, chive

(G/MI/CE/SE/SD)

Niçoise salad 10.00

Potato, egg, fine beans, olives

(EGG/CE/M/SD)

Add tuna steak (9.00)

(F/EGG/CE/M/SD)

Add chicken (7.00)

(EGG/M/CE/SD)

Salad Lyonnaise 13.00

Alsace bacon, poached egg, brioche

(G/SO/EGG/MI/M/SE/SD)

Tartiflette 13.00

Alsace bacon, Roscoff Onion, Ratte Potato

(MI)

Frites 6.00

Thyme salt

Green salad 5.50

Celery, Grapes, Compressed cucumber

(G/CE/M)

Allergen key

(G) = Gluten

(CR) = Crustacean

(FI) = Fish

(NU) = Peanuts/tree nuts

(SO) = Soya

(EGG) = Eggs

(MI) = Milk

(CE) = Celery

(M) = Mustard

(SE) = Sesame

(SD) = Sulphur Dioxide



Bar Snacks and Desserts

Marinated Nocellara olives 5.50

Chilli, oregano, garlic

Salted corn 5.50

Warm Valrhona chocolate tart 9.00

Tonka bean, crème fraiche

(G/NU/SO/EGG/MI/SE/SD)

House madeleines 6.50

Chocolate dipped & vanilla
dusted madeleines

(G/NU/SO/EGG/MI)

Allergen key

(G) = Gluten

(CR) = Crustacean

(FI) = Fish

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(SO) = Soya

(EGG) = Eggs

(MI) = Milk

(CE) = Celery

(M) = Mustard

(SE) = Sesame

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Please ask your server if you
require any information
regarding allergies or
intolerances

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