

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 Côte-du-Provence, a winter on the French Alps or, why not?, a weekend getaway in Paris.

Let the winds of Normandy inspire you, 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 14.00

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 13.00

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 14.00

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 13.00

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 No.3 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 9.00

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 9.00

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 9.00

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

Cognac Blend - Crème de Cacao white - 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 Bénédictine -
Peychaud's Bitters

Grasshopper 13.00

Crème de Cacao White - mint liqueur - cream

Gimlet 13.50

London No.3 gin, Lime, Sugar

**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 14.00

Absolut Elyx - London No. 3 Gin - Lillet Blanc

Modern Martini 15.00

Haku Vodka or Roku Gin - Dry Vermouth

Local Martini 15.00

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)**

18.00/81.00

Extended lees ageing, biscuit, toast

Collet, Brut Rosé NV (vg)

19.50/85.00

Raspberries, mulberry, mandarin

Perrier Jouet Grand Brut NV

25.00/125.00

Brioche, soft peach, excellent intensity

Perrier Jouet Blason Rosé' NV

37.00/165.00

Raspberry, strawberry, violet

Telmont Organic NV

25.00/125.00

Citrus, anise, white fruits

Telmont Grand Rosé NV

37.00/165.00

Red fruits, rhubarb, mint

Louis Roederer, Collection NV

140.00

Sweet fruit, toast, luxurious

Ruinart, Blanc de Blancs NV

195.00

Ripe citrus, nectarine, refreshing

FIZZ

125ml / Bottle

Prosecco Extra Dry, Canal Grando (vg)

11.50/ 42.00

Veneto, Italy. Pear, apple, white peach

Crémant de Bourgogne Brut, André Delorme

12.50/ 48.00

Burgundy, France.

Traditional method, quince, white fruits

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

16.00/62.00

Kent, England. Caramelised pear, millefeuille, bright citrus

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

17.00/65.00

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



WHITE WINE

175ml / Bottle

Chenin Blanc, Wild Garden **9.50/35.00**

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

L'Eclat, Domain de Joy **10.50/38.00**

Gascogne, France.
Grapefruit, luche, lemongrass

Picpoul de Pinet, "Le Montalus" **11.50/41.00**

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

Chardonnay, Le Colombiers, Villa Noria **12.50/47.00**

Languedoc, France.
Exotic fruit, vanilla, textured

Pinot Grigio, Andre di Pec **13.00/48.00**

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

Sauvignon Blanc, Ibbotson Family **13.50/52.00**

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

Mâcon-Villages Mont Pelé, Domaine des Chenevières **14.50/54.00**

Burgundy, France.
Citrus, apple, waxed lemon

Albariño, Rias Baixas Lagar de Cervera **16.50/62.00**

Galicia, Spain.
Lemon peel, quince, pineapple

Gavi di Gavi, Rovereto, Chiarlo **18.00/66.00**

Piedmont, Italy.
Peach, white pepper, pear

Chablis, Domaine Jean Goulley **19.00/72.00**

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 **10.0/36.00**

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

Chianti, Gentilesco, Bonacchi **10.50/39.00**

Tuscany, Italy.
Red cherry, cassis, cocoa

Merlot, La Petite Lestrille **11.50/43.00**

Bordeaux, France.
Red fruit, plum, easy drinking

Pinot Noir, Les Colombiers, Villa Noria **13.00/49.00**

Languedoc, France.
Blackberry, blackcurrant, silken

Shiraz, Billi Billi, Mount Langi Ghiran **13.00/51.00**

Victoria Australia.
Redcurrant, spice, blackberry

Fleurie, Olivier Ravier **14.00/54.00**

Beaujolais, France.
Cranberry, mocha, graphite

This Is Not Another Lovely Malbec, Riccitelli **14.50/57.00**

Mendoza, Argentina.
Wild raspberry, plum, elegant

Crozes-Hermitage, Les Jalets, Jaboulet Aîné **16.00/63.00**

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

Rioja Reserva, Viña Alberdi **17.50/67.00**

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

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ROSÉ WINE

175ml / Bottle

'Syrah Grenache' Rosé, Château de Campuget

10.00/36.00

Languedoc, France.

Wild strawberry, grapefruit, fresh

Primitivo Rosé 'Tramari,' San Marzano (vg)

10.50/39.00

Puglia, Italy. Wild cherries, raspberry, peach

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

13.00/48.00

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) 12.00**

**Pouilly_Fuissé, 'Lise Marie',
Domaine Nadine Ferrand 19.00**

RED

Barolo, Castiglione Vietti 27.00

Rioja Gran Reserve, 904 Selección Especial 34.00

CHAMPAGNE

Telmont Vinotheque 65.00

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



PREMIUM

A collection of our finest wines

WHITE

Meursault, Philippe Bouzereau 128.00
Burgundy, France. Brioche, chestnut, honey

**Terre de Silex, Château de Sancerre
(vg) 98.00**
Loire, France. Gooseberry, nettle, lemon

RED

**Château Cruzeau, Saint-Émilion Grand
Cru 77.00**
Bordeaux, France. Cherry, chocolate, tobacco

**Châteauneuf-du-Pape, Domaine de la
Solitude (vg) 92.00**
Rhône, France. Blackberries, earthy, leather

CHAMPAGNE

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

**Dom Perignon
320.00**
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 16.00 / 45.00**
Bordeaux, France. Honeyed orange, peach &
pineapple, elegant

**Barros 20 Years Old Tawny Port
18.00**
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 7.50

U d i n e , Italy

Heineken 7.50

A m s t e r d a m , Netherlands

Guinness 7.50

D u b l i n , Ireland

Cruzcampo 7.50

S e v i l l a , Spain

Brixton Reliance Pale Ale 8.00

L o n d o n , England

Orchard Thieves Cider 6.50

C o r k , Ireland

330ml Bottles

Peroni Nastro Azzurro 7.00

R o m e , Italy

Peroni Nastro Azzurro Gluten Free 7.60

R o m e , Italy

Lucky Saint 0.5% 6.50

B a v a r i a , Germany

Aspall Cider 7.00

S u f f o l k , England

MIXERS & SOFTS

Coca-Cola/ Diet Coke 4.00

London Essence 4.00

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 /
Tomato

Hildon Water Small / Large 3.80 / 5.50

Still / Sparkling



PREMIUM SPIRITS

VODKA

- Grey Goose 7.00
- Spirit of Birmingham 6.25
- Haku 6.50
- Crystal Head 8.00

GIN

- Roku 6.50
- Ki No Bi 9.50
- Monkey 47 9.20
- London No.3 6.50
- Gin Mare 7.00
- Malfy Con Arancia 6.20
- Puerto de Indias 6.20

COGNAC

- Rémy Martin 1738 8.70
- Rémy Martin Tercet 17.00
- Rémy Martin XO 25.00
- Louis XIII 180.00

DIGESTIF

- Pastis 51 6.00
- Fernet Branca 6.00
- Pernod Absinthe 68% 8.00



TEQUILA/MEZCAL

- Don Julio Blanco 8.20
- Patron Reposado 8.50
- Don Julio 1942 Anejo Tequila 35.00
- Patron Anejo 10.20
- Del Maguey Mezcal 8.00

RUM

- Planteray 3* 6.00
- Brugal 1888 7.20
- Mount Gay Black Barrel 7.70
- Mount Gay XO 12.50
- Diplomatico Reserva 6.50
- Pyrat Rum XO 7.00
- El Dorado 15 YO 8.50

WHISK(E)Y

- Bowmore 15 Years Old 10.50
- Hibiki Harmony 13.00
- Highland Park 12 Years Old 6.70
- Highland Park 18 Years Old 17.00
- The Macallan 12 Years Old Double Cask 10.00
- The Macallan 15 Years Old Double Cask 20.00
- The Macallan 18 Years Old Double Cask 45.00
- Octomore Edition 14.1 Barley Whisky 25.00
- Redbreast 15 Years Old 12.00
- Bruichladdich The Classic Laddie 7.50
- The Macallan 30 Years Old Double Cask 250.00

PORT / FORTIFIED WINE

- Barros Vintage Port 18.00
- Taylor's 30 yo Tawny Port 26.00
- Cardenal Cisneros Pedro Ximenez Sherry 11.00



BAR MENU

Plats Principaux

Croque Monsieur 12.00

Bayonne ham, Gruyere (G/MI)

Croque Madame 14.50

Bayonne ham, Gruyere, Burford brown egg (G/MI/E)

Crab Roll 18.00

Fennel, lemon, creme fraiche (G/CR/MI)

Tableau de partage

Charcuterie Board 19.00

Bayonne ham, coppa, salami, chutney, baguette (G/SD)

Baked Camembert 19.00

Rosemary, chilli jam, baguette (G/SD/MI)

British and French Fromage Board 18.00

Roquefort, Gloucester, Bath soft, Sainte-Maure,
Miller's artisan biscuits and apricot chutney (G/MI/SD)

La Salade

Niçoise 10.00

Potato, egg, fine beans, olives (E/M/SD)

Lyonnaise 13.00

Alsace bacon, egg, brioche (E/G/MI)

Add: Chicken breast **9.00** Add: smoked salmon (F) **11.00**

Plats Petites

French Onion Soup 8.50

Baguette, comte, chive (G/F/MI/C/SD)

Bayonne Ham and Gruyere Croquettes 9.00

Dijon mayonnaise (M/G/E/SD/MI/C)

Sole Goujons 11.00

Cornichon, caper, dill & lemon emulsion (E/F/SD/G)

Asparagus, Poached Burford Browne Egg

11.00

Sauce Maltaise (E/MI)

Petit Pois, Mint, Vegan Feta & Quinoa Tart

9.00

Dill oil, micro salad (G/S/M/SD) V.E

Bavette à l'échalote et frites maison

Bavette steak, red wine, herbs & shallot jus, frites (SD)

25.00

Signature de Madeleine's

Contains: C: Celery | CR: Crustaceans | MI: Milk | E: Eggs | F: Fish | G: Gluten | P: Peanuts
L: Lupin N: Nuts | M: Mustard | MO: Molluscs | S: Soya | SD: Sulphur dioxide | SE: Sesame

We can offer accurate information on ingredients, however, due to the open plan nature of our kitchens, we are unable to guarantee that dishes are 'free from' allergens. If you have any specific dietary requirements please alert a member of staff prior to ordering.

Prices are in gbp sterling & include vat at the current rate. A 12.5% Discretionary service charge, shared wholly with the team, will be added to your bill. May we remind you we are a cashless venue.



Collations au bar

Salted chilli corn 5.50

Mini pain fusette 6.00

Cafe de paris butter (G/MI/F/SD)

Nocellara olives 5.50

Chilli, oregano, garlic

Frites 6.00

Thyme salt

Frites au Truffe et Fromage 7.00

Truffle and parmesan (MI,E)

Friandises

House Madeleines 6.50

Chocolate dipped & vanilla dusted madeleines (G/E/MI/S)

Sélection aux patisseries 15.00

Home made selection from our pastry chef (G/S/E/MI)

Thé et café

Speciality Teas & Tisanes 4.50

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

Piacetto Espresso Superiore 4.50

Americano / Cappuccino / Flat White / Latte / Macchiato Espresso

Hot Chocolate 6.50



AFTER HOURS

Late evening refreshments

Available every day 17:00-21:30

Charcuterie Board	19.00
Cured meats, chutney, baguette (G/SD)	
Crispy Oyster Mushroom	9.00
Black garlic, vegan mayonnaise (G/S)	
Salt & Pepper Squid	8.00
Chilli Jam (MI/G/EGG/SD/MO)	
Crème brûlée	9.00
Served with ginger biscuit (G/EGG/MI)	
Chocolate Torte	9.00
Served with banana slices & passion fruit sorbet (G/S/SD)	