

CAFÉ BOULUD

at Blantyre
LONDON, NEW YORK, PARIS

SINGLE MALT SCOTCH

THE HIGHLANDS & SPEYSIDE

BALVENIE "DOUBLEWOOD" 12.....	24
BALVENIE "CARIBBEAN CASK" 14.....	28
THE DALMORE 12	22
DALWHINNIE 15.....	25
GEORGE & JG SMITH "THE GLENLIVET" 1949	650
GLENFIDDICH 12.....	25
GLENFIDDICH 15.....	28
GLENMORANGIE 10.....	19
GLENMORANGIE "LASANTA" 12.....	22
GLENROTHES 12.....	22
GORDON & MACPHAIL "GLEN GRANT" 1954.....	500
MACALLAN 12	22
MACALLAN 15	32
MACALLAN 18	80
MACALLAN 25	225
OBAN 14.....	24

THE ISLES

LAGAVULIN 16.....	30
LAPHROAIG 10	20
TALISKER 10.....	22
TALISKER "STORM"	22

COGNAC

COURVOISIER VSOP.....	20
HENNESSY "ELLIPSE"	750
HENNESSY "PARADIS".....	150
HINE "ANTIQUE" XO.....	55
RÉMY MARTIN VSOP.....	15.
RÉMY MARTIN "LOUIS XIII"	575
PIERRE FERRAND "AMBRÉ"	23

ARMAGNAC

CERBOIS VSOP.....	19
FRANCIS DARROZE "DOMAINE DE MAHU" 1949.....	220
LARRESSINGLE XO.....	22

BRANDY

MARCHESI ANTINORI "TIGNANELLO" GRAPPA.....	18
JACOPO POLI "MARCHESI DE FRESCOBALDI"	18
DOMAINE DE LA ROMANÉE CONTI FINE DE BOURGOGNE 1979	125
DOMAINE DE LA ROMANÉE CONTI MARC DE BOURGOGNE 1981	100

CAFÉ BOULUD

at *Blantyre*
LONDON, MANCHESTER, DUBLIN

HOT CHOCOLATE | 15.

OUR PASTRY CHEF HAS SOURCED THE FINEST COCOA TO CREATE BLANTYRE’S RENOWNED SELECTION OF ARTISANAL HOT CHOCOLATES.

EACH SELECTION IS SERVED WITH CRÈME CHANTILLY, A HOUSEMADE MARSHMALLOW AND FRESHLY BAKED CINNAMON RUGELACH.

CARAÏBE 66% SEMISWEET

THE FINEST COCOA BEANS ARE SOURCED FROM SMALL PLANTATIONS IN THE CARIBBEAN, RESULTING IN AN AROMATIC COCOA WITH NOTES OF DRIED FRUIT, ALMOND AND OAK.

VALRHONA BLONDE “DULCEY”

A SILKY CHOCOLATE WITH VELVETY TEXTURE AND A WARM, BLONDE COLOR SHOWING NOTES OF BUTTERED TOAST AND SHORTBREAD.

“IVOIRE & MENTHE”

LIGHTLY SWEETENED WHITE CHOCOLATE WITH NOTES OF FRESH MILK AND VANILLA IS PAIRED WITH A TOUCH OF COOLING PEPPERMINT.

WE INVITE YOU TO ADD A SHOT TO YOUR HOT CHOCOLATE FOR A MORE *SPIRITED* CUP OF COCOA.

KAHLUA COFFEE LIQUEUR.....	8.
AMARO NONINO	8.
GREEN CHARTREUSE	10.
DEWAR’S 12 YEAR BLENDED SCOTCH.....	10.
MT. GAY XO RUM	10.
HINE VSOP COGNAC	10.