

Cocktail Menu

N°9

gin, manzanilla, vermouth

The Nines

reposado tequila, mezcal, yellow chartreuse, passion fruit, yuzu

Daiquiri

white & dark rum, vanilla, lemon

Manhattan

rye, vermouth, bitters

Negroni

gin, vermouth, campari

Cosmopolitan

vodka, orange liqueur, lime, pomegranate

Paloma

blanco tequila, chipotle liqueur, blood orange, grapefruit

Paper Plane

bourbon, aperol, amaro, lemon

Gin & Tonic

gin, yuzu, tonic

Low ABO

Bellini

peach purée, sparkling wine

Spritz

cocchi rosa, grapefruit, lemon, sparkling wine

Adonis

palo cortado, manzanilla, vermouth, quina

Bonal & Cider

bonal, cider, lemon

Zero-Proof

Pink Promises

grapefruit, cranberry, cucumber, ginger

Eastern Sunrise

pineapple, yuzu, thyme, lemon, soda

The Good Apple

apple cider, lemon, vanilla, yerba mate

Dinner Menu

Oysters

kumomoto, dashi mignonette

Caviar Servis

50g Russian Osetra

Crudités

anchoïade sauce

Tuna Tartare Classique

lemon, chives, sesame, mache salad, crostini

Hamachi

oro blanco, avocado, ponzu, black sesame

Shrimp Cocktail

horseradish, cocktail sauce

Uni

Santa Barbara, lemon butter, caviar, toast

Smoked Salmon

blini, scottish salmon, crème fraîche

Foie Gras

huckleberry preserve, brioche

Mushroom Pate

roasted & pickled mushrooms, warm baguette

Kaspian Potato

30g Russian Osetra caviar , crème fraîche

Shrimp and Avocado Salad

little gems, lola rosa, onion soubise, enoki, banyuls

Endive

cara cara orange, fennel, hazelnut

Gnudi

beurre blanc, winter truffle

Pain Grillé au Fromage

blend of cheeses, iberico ham

Maitake & Sunchokes

potato, wild rocket

9's Club

bacon jam, lettuce, tomato, avocado, kewpie mayo

N°9 Burger

raclette, burgundy onions, black garlic, dijon