

THE RIVOLI BAR
&
THE SECRET GARDEN

COCKTAILS

NOVEMBER SPOTLIGHT

COURVOISIER

SUZETTE

£26



Inspired by the iconic Crêpe Suzette served at the Ritz Restaurant, a timeless symbol of French elegance and tableside tradition, this cocktail reimagines the classic dessert in liquid form.

Legend has it that Crêpe Suzette was created by Henri Charpentier in 1895 for the Prince of Wales, the future King Edward VII, following a fortunate culinary accident. A splash of liqueur caught fire, transforming the sauce into something unexpectedly delicious. The Prince was so taken with the creation that he suggested naming it after a young lady in his company, Suzette.

Courvoisier VSOP, Vanilla, Orange Distillate, Brown Butter, Whey

Crafted in collaboration with Courvoisier

SESONAL INDULGENCES

FESTIVE PUNCH
£26
Hennessy VSOP, Florio Marsala, Disaronno, Warming Spices

DELIGHTFUL
£26
Glenmorangie 18-Year-Old, Belvedere Dirty Coffee Vodka, Demerara Syrup, Pear Chantilly

EGGNOG
£26
Appleton Estate 8-Year-Old, Coconut Water, Toasted Brioche Maple Syrup

RITZ TODDY
£26
Chai-Infused Redbreast 12-Year-Old, Laphroaig Quarter Cask, Vanilla Syrup, Lemon

THE VELVETTEN ALEXANDER
£26
Hennessy VSOP, Ratafia Chocolate Rum, Nutmeg Distillate, Chocolate Bitters

ROBUS AMERICANO
£25
Espolòn, Montelobos, Fermented Raspberry, Makrut Lime Leaf Distillate, Campari

Available alcohol-free:
£22
Almave Re-Distilled Makrut Lime Leaf, Botivo Non-Alcoholic Aperitif, Raspberry Water

WINTER WARMER
£26
Woodford Reserve, Cinnamon, Hibiscus Syrup, Averna Amaro, Nolly Prat, Antica Formula Ratafia Evangelista

SIGNATURE COCKTAILS

FOREST 75

£26

Grey Goose Vodka, Crème de Mûre, Blackberry Syrup, Lychee Liqueur, Lemon Juice, Barons de Rothschild, 'Réserve Ritz'

Available alcohol-free:

£22

Herb All Non-Alcoholic Spirit, Lychee and Blackberry syrup, Lemon Juice, Codorníu Non-Alcoholic Cava

QUINCE DAISY

£25

Roku Gin, Haku Vodka, Quince Syrup, St-Germain Elderflower Liqueur, Pear Eaux-de-Vie, Aperitif Blend

FICUS SAZERAC

£25

Fig-Infused Courvoisier VSOP, Muscovado Syrup, Oloroso Sherry, Absinthe, Walnut Bitters

OLEA MARTINI

£26

Hendrick's Gin Washed with EVOO, Noilly Prat Vermouth, Manzanilla Sherry, Rosemary and Oregano Tincture

SLOE SOUR

£25

Woodford Reserve Bourbon, Nutmeg Distillate, Sipsmith Sloe Gin, Disaronno Amaretto, Egg White, Lemon Juice

PARADISE PLUM

£25

Mount Gay Black Barrel Rum, Plum Cordial, Amaro Santoni
Lime Juice, Peychaud's Bitters

Available alcohol-free:

£22

Everleaf Forest, Plum Cordial, Wilfred's Non-Alcoholic Aperitif
Season Light Bitters

COCOA RESERVE

£26

Michter's Bourbon Whisky, Banana Syrup, Tonka Tincture, Marsala Wine,
Chocolate Distillate

LONG THYME

£27

Patrón Silver and Reposado Infused with Thyme, Honey Syrup
Ancho Reyes, Beesou Aperitif, D.O.M. Bénédictine, Grapefruit Bitters, Saline Solution, Soda Water

THE CLASSICS

RITZ 120

£26

Gold-Infused Belvedere Organic Vodka
Grand Marnier, The Newt English Ice Cyder
Manzana Verde, Champagne Barons de Rothschild, 'Réserve Ritz' Brut

IRON LADY

£26

Bombay Sapphire Gin, Homemade Quinine Bark Cordial
Lime Essential Oils and Champagne

RUE DE RIVOLI

£30

The Dalmore 15-Year-Old Whisky, Amaro Santoni, Ratafia Cherry Wine
Orange Bitter, Smoke

CHURCHILL'S COURAGE

£25

Butter Washed Woodford Reserve Bourbon
Ramos Pinto White Port, Maple Syrup, Vanilla Bitters

RIVOLI 75

£26

Bombay Sapphire Gin, Yuzu, Simple Syrup, Mandarin and
Orange Bitters, Champagne

THE VINTAGE

DAIQUIRI
£80
Bacardi 1980, Lime and Sugar

HANKY-PANKY
£100
1960's Gordons Gin, 1980's Martini Rosso Amaro Fernet-Branca

RUSTY NAIL
£120
1970 Dewar's White Label, 1960's Drambuie, Lemon Zest

NEGRONI
£120
1960's Gordon's Gin, 1970's Campari Bitters
1980's Martini and Rossi Red Vermouth

SAZERAC
£140
Remy Martin VSOP 1970 Cognac, Peychaud Bitters, Vintage Absinthe

À LA CARTE

Served between 11:30 and 22:00

Please inform your waiter should you have any dietary requirements or would like to review our Allergen menu.
Kindly note that due to our operations, we cannot guarantee a dish will be entirely free from a specific allergen.

CAVIAR

PLATINUM STURGEON
30g £145
50g £236

OSCIETRA
30g £175
50g £290

BELUGA
30g £402
50g £750

CAVIAR EPICUREAN JOURNEY

£950

Embark on an extraordinary odyssey guided by

Executive Chef John Williams MBE.

Each variety shall be showcased with liturgical attention to detail, revealing the nuances and subtleties of their character.

Steak Tartare, Imperial Caviar
Oyster, Champagne and Platinum Caviar

30g Royal Belgian Beluga
30g Royal Belgian Golden Oscietra
30g Royal Belgian Oscietra
30g Royal Belgian Platinum

Opalyse Crème Fraîche, Royal Belgian Oscietra

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v = vegetarian, ve = vegan

SNACKS, HORS D'OEUVRES & CHARCUTERIE

Charcuterie Board and Aged Parmesan
£42

Native Oysters (6)
£30

SMALL PLATES

Arancini
£23

Smoked Ox Cheek Agnolotti
£35

Vegetable Chicken Soup
£23

Pithivier of Chicken
£35

Roast Sea Scallop
Espelette and Lime
£32

SALADS

Grain Salad
Minted Citrus Yoghurt (v)
£26

Winter Secret Garden Salad (v)
£28

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SANDWICHES

Served with French Fries

Warm Salt Beef Sandwich
Sauerkraut and Pickles on Rye Bread
£34

Plant Based Burger (v)
£33

Savoury Brioche
Wagyu Beef and Oscietra Caviar
£120

SHARING PLATES

Mixed Paella
Chicken, Chorizo, Calamari, Prawns, Mussels, Clams, Peas, Broad Beans
Please allow 40 minutes for cooking – it serves up to 2 guests
£115

Toulouse Cassoulet of Duck
£96

Lobster and Prawn Tacos with Chilli
Avocado and Lime (4)
£48

Ritz Bacon Cheese Sliders
Pickled Chillies, Sauce Choron (3)
£39

Baked Camembert
Sourdough, Preserves
£32

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DESSERTS

Chestnut and Pear
Vanilla and Rum Ice Cream
£28

Sticky Toffee Trifle (v)
Caramelised Almonds and Date Sponge
£28

Dark Chocolate Mousse
Griottine Cherries and Kirsch
£28

Cheese Plate
£33

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A minimum spend of £30 per person applies.

All prices are inclusive of VAT.
A discretionary service charge of 12.5% will be added to the bill.

The Ritz London supports local farmers and food suppliers to celebrate the bounty of farm and sea produce from all over the United Kingdom and beyond. We like, where possible, to use sustainable, zero-mile, quality ingredients throughout our menus.

ALCOHOL BY VOLUME

For the benefit of our guests, a guideline of the alcoholic strength of all beverages is as follows:

Champagne	12%-13%	Ricard	45%
White Wine	11%-14%	Sherry	16%-18%
Red Wine	12%-15%	Gin	37%-48%
Beer	3%-8%	Vodka	37%-40%
Vermouth	14%-18%	Rum	40%-63%
Campari	25%	Whiskies	40%-54%
Pernod	40%	Cognac	35%-53%

In accordance with the Weights & Measures Act 1985 and the Licensing Act 2003, the measures for the sale of spirits available at The Ritz Hotel are served in 50ml, Wines are available in 175ml measures and Champagne at 150ml measures as standard.

Smaller measures of wine and 25ml spirit measures are available upon request. 3