

COQ D'ARGENT

PRESENTS



The magical winter wonderland that is Lodge d'Argent is back by popular demand. In collaboration with Hennessy, our rooftop terraces have been transformed, complete with two cosy heated igloo tents, the familiar array of festive lighting, fur blankets and snowy décor, and this year the added 'Aurora Borealis Cube', a simulated visual experience of The Northern Lights. The Lodge d'Argent cocktail list reflects the colours of these lights in hues of green, blue and purple; witch can be perfectly paired with a selection of winter warming snacks from our menu.

Follow [@coqdargent](#) and [@MoetHennessy](#) on Instagram, using [#LodgeDArgent](#), posting your favorite Lodge d'Argent moments, for your chance to win fabulous monthly treats

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Serve from 5:30pm-11pm Monday to Saturday

Comté cheese & dry cured Alpine ham straws	5.00
Salmon beetroot gravlax, Nordic bread, pickled cucumber, dill sour cream	6.50
Venison meat balls, red berry sauce	6.50
Dry cured Alpine ham, rocket salad, Beaufort cheese, grilled sourdough bread	6.00
Diots sausages & red wine sauce	6.00
Raclette cheese, new potatoes & dry cured dry ham gratin	6.00
Fondue cheese tart, mixed salad	6.00
Large bowl of pomme frites with mayonnaise	6.50
Warm waffles, hot chocolate & Chantilly	7.50
Five Chestnut macarons	6.50

SHARING DISHES

Savoyard charcuterie platter	14.50
Whole baked Vacherin cheese & croutons	15.00
Tartiflette classic	13.00
Beillevaire selection of Alpine cheeses, Williams' pear chutney	14.50

Food allergies and intolerance: before you order your food and drinks please speak to our staff if you want to know about our ingredients

HENNESSY COCKTAILS

Glacier Lagoon

Hennessy Fine de Cognac, home-made golden syrup and black bitter walnut cordial

Green sky

Hennessy Fine de Cognac, jasmine infused syrup, top up with sparkling wine

Artic Wilderness (warm)

Hennessy Fine de Cognac, Muscat, home-made ginger candy syrup, Voodoo blue tea

Husky-Slide-Ride

Hennessy Fine de Cognac, Rakamelo, Pedro Ximenez, ginger bread syrup

Polard Park

Hennessy Fine de Cognac, Drambuie, Cherry brandy

Star Walk

Hennessy Fine de Cognac, Finca Malbec, crème de figue, sparkling Raspberry jam

All at 13.00

A discretionary 12.5% service charge will be added to your bill
VAT payable at prevailing rates

Sidecar

Hennessy Fine de Cognac gently shaken with Cointreau and lemon juice

Kir Royal

Dry cured Alpine ham, rocket salad, Beaufort cheese, Crème de Cassis topped up with sparkling wine

French Blonde

St Germain elderflower liqueur gently shaken with Tanqueray Gin, lillet blanc, fresh grapefruit juice and lemon bitter

Espresso Martini

Belvedere Vodka shaken with Kalhva fresh espresso and sugar gomme

French 75

Tanqueray Gin gently shaken with lemon juice and topped up with sparkling wine

Serendipity

Calvados mixed together with apple juice, mint and topped up with sparkling wine

French Martini

Ketel one Vodka gently shaken with Chambord and pineapple juice

Porn Star Martini

Ketel one Vodka shaken with passion fruit vanilla syrup and a shot of sparkling wine on the side

Negroni

Tanqueray Gin mixed together with Campari and Home-made vermouth

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