

Non-Alcoholic Drinks

Fresh Lemonade - 8

(Lemon Juice, Sugar, Soda)

Placebo - 10

(Pineapple, Almond Syrup, Coconut Cream,
Lime, Cinnamon)

Smashing Basil - 10

(Almond Syrup, Lemon, Basil, Soda)

Grey Fox - 10

(Lemon, Earl Grey Syrup, Acqua Faba, Indian
Tonic)

Lucky Saint %0.5 Beer - 6.50

(Unfiltered %0.5 Larger)

Saicho Jasmine, sparkling tea - 14

(Cold Brew Sparkling Jasmine Green Tea)

Elthon John Zero Champagne - 9

(%100 Chardonnay Non-Alcoholic Champagne)



Gante



L'Escargot

Cocktail List

Established in 1927, L'Escargot Restaurant began as a modest French bistro founded by Monsieur Georges Gaudin, who introduced London to the now-iconic escargot that would give the restaurant its name. Housed in an 18th-century Georgian townhouse at 48 Greek Street, the building itself carries centuries of Soho history, later evolving into a celebrated dining institution that became synonymous with theatrical London. Over the decades, L'Escargot has welcomed an extraordinary clientele from legendary performers and writers to members of high society earning a reputation as a discreet meeting place for the cultural elite. Through changing eras, fashions, and ownerships, it has remained devoted to classic French culinary traditions while continuously restoring and preserving its historic interiors, cementing its place as one of London's most enduring and iconic restaurants.

Cocktails

Versailles Collins - 14



(Gin, Elderflower, Cucumber, Lemon, Sugar, Tonic)

Soleil Royal - 14



(Aged Rum, Cointreau, Punte Mes, Orange Bitters)

Sidecar - 14



(Cognac, Cointreau, Lime, Sugar)

Vieux Carré - 16



(Rye, Cognac, Sweet Vermouth, Benedictine, Psychauds, Angustura)

No. 48 - 16



(Gin, Campari, Sweet Vermouth, Lemon, Sugar, Foam)

Last Word - 16



(Gin, Green Chartreuse, Maraschino, Lime)

Deneuve - 16



(Cashasa, Vanilla, Lemon, Passionfruit)

Grasshopper - 16



(Crème de Menthe, White Crème de Cacao, Double Cream)

Hallyday - 16



(Cognac, Gin, Lime, Angustura, Ginger Beer)

French 75 - 20



(Gin, Lemon, Sugar, Champagne)

Digestives

Irish Coffee (Jameson) - 14

French Coffee (Martel VS) - 14

Baileys' - 9

Amaretto Disaronno - 9

Limoncello - 10

Cointreau - 9

Green/Yellow Chartreuse - 12

Chartreuse (Special Cuvee de Sommeliers) - 24

Chartreuse (Liqueur du 9e Centenaire) - 32

Patrón XO Cafe - 14

Poire Williams, Mielo - 12

Framboise - 12

Dupont VSOP Calvados - 15

Armagnac, Baron de Sigognac - 14

Martel Blue Swift - 14

Rémy Martin VSOP - 16

Martel XO - 28

Rémy Martin XO - 32

Beers

Noam - 7.50

Pilsner Urquell - 7.50