

NOUVELLE GARDE



Olivia
BRASSERIE

SOFT DRINKS AND BEVERAGES

COFFEES

Our coffees are fair trade specialty coffees, carefully roasted by Volcano Coffee. All our drinks are also available in decaffeinated versions.

Espresso	2,5
Double espresso	4
Macchiato/Noisette	3
Latte	4
Flat White	4
Cappuccino	4
Hot chocolate	5
Irish coffee	9

TEAS

The Tea Makers of London is a family-owned business, specialising in single-origin and fully traceable.

English Breakfast	4,5
Earl Grey	4,5
Jasmine Green Tea	4,5
Japanese Sencha	4,5
Infusion	4,5
chamomille or lemongrass & ginger.	

EXTRA for coffees & teas

Oat milk	+1
Whole milk	+0,5

COLD DRINKS

Coca Cola 200ml	4,5
Classic or zero.	
Still water 330ml/750ml	5/7
Sparkling water 330ml/750ml	5/7
Tonic Fever Tree 200ml	5
Ginger beer Fever Tree 200ml	5
Lemonade Fever Tree 200ml	5
Grapefruit Three Cents 200ml	6
Cherry Three Cents 200ml	6
Tomato juice 200ml	5

HOMEMADE DRINKS

Fresh homemade juice 150ml	5
Orange, lemon or grapefruit.	
Homemade iced tea 200ml	5
Homemade lemonade 200ml	5
Fleurs de sureau alcohol-free cocktail	10
Floreale Martini 0%, lemon juice, elderflower syrup, peach purée, passionfruit juice.	
Cerise alcohol-free cocktail	10
Vibrante Martini 0%, lemon juice, cranberry juice, Tree cent cherry soda.	

SOFT DRINKS AND BEVERAGES

DRAFT BEERS AND CIDER

	250ml	500ml
Bright Pale Ale from Harbour Brewing	3,5	6,5
Helles Lager from Harbour Brewing	4	7
Session IPA from Harbour Brewing	5	8,5
Cider from Red Fin	4	7

BOTTLES

Cider from Sassy 330ml	7
Alcohol free Lager from Days 330ml	7

APÉRITIFS

Ricard 25ml/50ml	6/10
The quintessential French apéritif, boldly aniseed and unmistakably southern.	
Dolin Rouge / Blanc 25ml/50ml	4/7
A wine-based apéritif layered with alpine botanicals, gentle bitterness and herbal freshness.	
Suze 25ml/50ml	5/8
France's iconic gentian apéritif.	
Spirit 25ml/50ml	
At the end of this menu, you will find the house's selection of spirits and liqueurs.	

CLASSIC COCKTAILS

NG Spritz	11
<i>Aperitif with bitter orange peel, sparkling wine, sparkling water.</i>	
Hugo Spritz	13
<i>Fair elderflower liquor, prosecco, sparkling water.</i>	
Bellini or Mimosa	10
<i>Prosecco, peach purée or fresh orange juice.</i>	
Bloody Mary	12
<i>Nuage Vodka, lemon juice, tomato mix.</i>	
Porn Star Martini	13
<i>Nuage vodka, Fair passion fruit liquor, lime juice, vanilla syrup, passion fruit juice.</i>	
Moscow Mule	14
<i>Nuage vodka, lime juice, sugar syrup, ginger beer, Angostura bitters.</i>	
Dry Martini	12
<i>Dolin dry vermouth, vodka or gin.</i>	
Espresso Martini	13
<i>Vodka, Fair coffee liquor, sugar syrup, coffee.</i>	
Old Fashioned	14
<i>Whisky or amber rum, sugar syrup, Angostura bitters, orange bitters.</i>	

CLASSIC COCKTAILS



NG SPRITZ

Crafted in the La Nouvelle Garde style, using our own bitter aperitif recipe developed in collaboration with Merlet et Fils, distillers in the Charente region for over five generations.

Our bitter elixir stands out with its notes of bitter orange, red berries, gentian, mugwort and other botanical delights...

*APERITIF WITH BITTER
ORANGE SPARKLING WINE
SPARKLING WATER*



*FRUIT DE LA
PASSION* SPIGY
MARGARITA

*GREEN JALAPEÑOS INFUSED TEQUILA
OJO DE TIGRE MEZCAL
PASSIONFRUIT FAIR LIQUOR
LIME JUICE
PASSION FRUIT JUICE
CAJUN SPICES*

15



RHUBARBE

*NUAGE GIN
LEMON JUICE
RHUBARB PURÉE
TREE CENTS GRAPEFRUIT SODA
MINT LEAVE*

15



FRAISE

NUAGE VODKA

FAIR ELDERFLOWER LIQUOR

LEMON JUICE

ELDERFLOWER SYRUP

STRAWBERRY PURÉE

EGG WHITE

BLACK PEPPER

15



MANGUE

PLANTATION ORIGINAL DARK RUM

LIME JUICE

FALERNUM SYRUP

MANGO JUICE

COCONUT MILK

15

BARMAN'S SPECIAL

ASK YOUR WAITER!

15



FLEURS DE SUREAU



ALCOHOL-FREE

FLOREALE MARTINI ^{0%}

LEMON JUICE

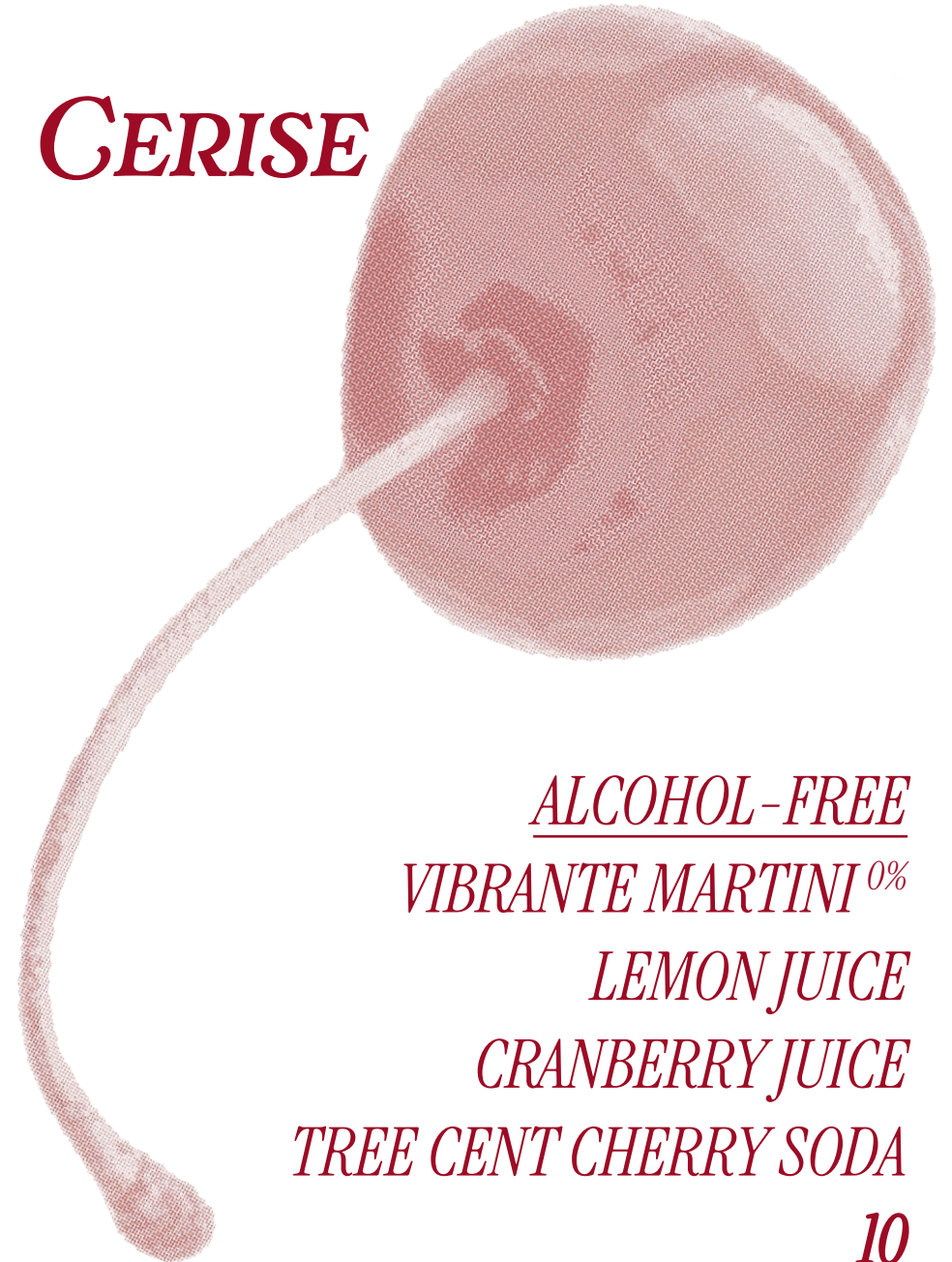
ELDERFLOWER SYRUP

PEACH PURÉE

PASSIONFRUIT JUICE

10

CERISE



ALCOHOL-FREE

VIBRANTE MARTINI ^{0%}

LEMON JUICE

CRANBERRY JUICE

TREE CENT CHERRY SODA

10



SPIRITS - SINGLE 25ML / DOUBLE 50ML

ABSINTHE ET ANISÉS

- RICARD** 6 / 10
The quintessential French apéritif, boldly aniseed and unmistakably southern.
- ABSINTHE PERNOD** 12 / 20
Inspired by the original 1805 recipe, layered with anise, alpine herbs and gentle spice.

LIQUEUR

- DOLIN ROUGE / BLANC** 4 / 7
A wine-based apéritif layered with alpine botanicals, gentle bitterness and herbal freshness.
- CAMPARI** 4 / 7
Bitter, bright and unmistakably Italian, with blood orange and herbal depth.
- SUZE** 5 / 8
France's iconic gentian apéritif.
- CHARTREUSE VERTE** 9 / 16
Crafted by Carthusian monks since the 18th century, this legendary liqueur blends 130 botanicals into an intensely herbal and vibrant spirit.
- CHARTREUSE JAUNE** 9 / 16
Crafted by Carthusian monks, the softer expression of Chartreuse, with notes of honey, sweet spice and dried flowers.
- MENTHE PASTILLE** 5 / 9
A crisp white mint liqueur with bright, unmistakable freshness.
- DISARONNO - AMARETTO** 5 / 9
Italian sweet treat with notes of almond, stone fruit and vanilla.
- DI CAPRI - LIMONCELLO** 5 / 9
A burst of Amalfi Coast lemon, fresh, vibrant and full of sunshine.

VODKA

- NUAGE - VODKA** 5 / 9
Crafted in the Charentes region, drawing on centuries of distillation expertise for a clean and silky finish.
- FAIR** 6 / 11
An organic, fair-trade vodka, clean, smooth and exceptionally pure.

GIN

- NUAGE - GIN** 5 / 9
A vibrant gin distilled with juniper, citrus, angelica, blackcurrant buds, coriander and ginger.
- CITADELLE** 7 / 13
An elegant French gin led by juniper and bright citrus notes.
- TANQUERAY - LONDON DRY GIN** 6 / 11
The ultimate London classic: dry, vibrant and intensely botanical.
- TANQUERAY - NO. TEN** 7 / 12
Distilled with whole fresh citrus fruits for a brighter, more refined and floral profile.
- PLYMOUTH SLOE GIN** 7 / 12
A fruity and indulgent gin liqueur made with sloe berries, balanced by gentle tartness.

TEQUILA

- OCHO - BLANCO** 6 / 12
Pure and expressive, with fresh agave, herbal depth and vegetal notes.
- OCHO - REPOSADO** 7 / 13
Barrel-aged for added warmth and roundness, with notes of agave, vanilla and soft spice.
- PATRON - XO CAFE** 8 / 14
The meeting of tequila and coffee, rich, roasted and dangerously addictive.

MEZCAL

- OJO DE TIGRE** 7 / 13
A smooth smoky mezcal with grilled agave and citrus notes.

RHUM

- PLANTERAY 3 STARS** 6 / 11
A Caribbean rum blend, fresh, vibrant and beautifully balanced.
- PLANTERAY ORIGINAL DARK** 7 / 12
A generous rum with notes of cocoa, flambéed banana and spice.
- PLANTATION XO** 9 / 16
Rich and velvety, with notes of coconut, caramel and warm oak spice.

WHISKY

COPERIES - FRENCH	7 / 13
<i>From grain to barrel, this 100% French single malt reveals elegant cereal notes, oak and gentle spice. "Coperies" is an old Charentais word meaning "harvest".</i>	
ELIJAH CRAIG - BOURBON	9 / 16
<i>A rich American bourbon with notes of vanilla, caramel and toasted oak.</i>	
MICHTERS - RYE	10 / 18
<i>An elegant rye whiskey with peppery spice and candied citrus notes.</i>	
COMPASS BOX NECTAR OSITY BLENDED - SCOTCH	9 / 17
<i>Rich and indulgent, with honey, ripe orchard fruit and soft baking spice.</i>	
TALISKER - SINGLE MALT	9 / 16
<i>A maritime and smoky single malt with a peppery finish.</i>	
JAMESON - IRISH	7 / 12
<i>A delicate Irish whiskey with floral, malty and gentle oak notes.</i>	

ARMAGNAC

DARROZE - 8YO	10 / 18
<i>The perfect introduction to Armagnac.</i>	

CALVADOS

CHRISTIAN DROUIN - VSOP	10 / 18
<i>A generous Calvados with baked apple, vanilla and toasted wood notes.</i>	
MORIN - XO PAYS D'AUGE 20YO 2015	14 / 25
<i>Long-aged and elegant, with notes of candied apple, spice and dried fruits.</i>	

COGNAC

MERLET VSOP	9 / 16
<i>An elegant and generous Cognac with notes of stone fruit, vanilla and warm spice.</i>	
MERLET XO	12 / 20
<i>Elegant and long-aged, with candied fruit, cocoa and warm oak spice.</i>	

EAU DE VIE

GILBERT MICLO - POIRE WILLIAM	9 / 16
<i>A crystal-clear eau-de-vie capturing the freshness and crunch of ripe pear.</i>	
LOUIS ROQUE - LA VIEILLE PRUNE	10 / 18
<i>Made from ten plum varieties and aged for two years in oak, this eau-de-vie balances stewed fruit richness with remarkable smoothness.</i>	

Still and sparkling filtered water are available in carafes upon request. Please inform your waiter of any allergies or dietary requirements before ordering. Allergen information is available on request. Prices in £ and include VAT. A discretionary 12.5% service charge will be added to your bill.