

The Sape Bar at the 25hours Hotel Terminus Nord pays homage to the real dandies of the 10th arrondissement - the Sapeurs. Turned out in the brightest colours, they defy the hardships that life puts in their way. Elegant in appearance and

bold in the combination of fabrics and styles, they enrich Paris with their eccentric looks. They stroll around throughout the day and meet in the city's coolest places at night - with the knowledge that the street belongs to them.

COOL

EXPERIENCE 1 / 13

(Experimental Cocktail Club)

Vodka Fair Quinoa, Cordial Elderflower, Lemon Juice, Basil, Lemongrass

PINEAPPLE EXPRESS COCKTAIL / 13

(Dirty Dick Paris)

Rhum Plantation Pineapple, Passion Fruit Puree, Lime Juice

MBAKI SOUR / 12

Gin Citadelle, Orgeat Syrup, Lemon juice, Egg White, Angostura bitter

COLOR FUL

Mlle JOSEPHINE / 13

Gin Citadelle, Champagne Irroy, Raspberry Puree, Winter Spices Syrup, Lemon Juice, Peychauds, Absinthe

VOL EN TERRE INCONNU / 14

Mezcal Bruxo X Infused Shiso Purple, Cordial Ginger, Fresh Lemon Juice, Raspberry Foam

BISSAP COLLINS / 14

Gin Citadelle, St Germain, Creme de Mure, Lemon Juice, Bissap Juice, Egg White

BRA VE

SYLVAIN SMASH / 13

Rhum Clairin Communal, Fresh Lemon Juice, Sugar Cane, Mint

NAKED & FAMOUS / 13

Mezcal Bruxo, Yellow Chartreuse, Companion Sicilian Orange, Lime Juice

ELEGANT

GIN BASIL SMASH / 13

Gin Naud, Fresh Basil, Fresh Lemon Juice, Sugar Cane

DE LA LOUISIANE #3 / 12

Wild Turkey 81, Dubonnet, Triple Sec

HIGHBALLS

MÉNAGE À TROIS / 11

Lillet Blanc, Lillet Rosé, Lillet Rouge, Fresh Lime Juice, Peychauds, Thomas Henry Tonic

EASY / non-alcoholic

ROBESPIERRE / 9

Black Currant, Lemon Juice, Cordial Elderflower, Thomas Henry Tonic

BASIL LEMONADE / 9

Fresh Basil, Fresh Lemon Juice, Sugar Cane, Soda Water

BISSON'A BISSAP / 8

Bissap Juice, Orange Blossom, Nutmeg, Vanilla Syrup, Fresh Strawberry, Mint

L'AFRODISIAQUE / 9

Shrub Triple Citrus, Cordial Ginger, Passion Fruit, Winter Spices Syrup, Thomas Henry Bitter Lemon

APERITIF 4cl

Campari / 5.5
Dubonnet Rouge / 5
Lillet Blanc & Rosé & Rouge / 5.5
L.N. Mattei Cap Corse Quinquina Blanc & Rouge / 6
Picon / 4.5

WITH HERBS 4cl

Absinthe Absente / 11
La fée Parisienne Absinthe Supérieure / 13
Benedictine D.O.M / 8
Fernet Branca / 7
Chartreuse Verte & Jaune / 10

FROM POTATOES 4cl

Vestal Blended Potato Vodka / 9
Vestal Vodka, Kaszebe 2011 / 14
Fair Quinoa Vodka / 8

FROM GRAIN / GIN 4cl

Citadelle Gin / 8
Citadelle Réserve Gin / 12
Citadelle Old Tom Gin / 15
Naud Gin / 8
No. 3 Gin / 12
Rutte Celery Gin / 12
Star of Bombay Gin / 11
Bobby`s Schiedam Jenever / 11

FROM GRAIN/WHISK[E]Y 4cl

Monkey Shoulder, Blended Malt / 9.5
Peat Monster Compass Box / 14
Redbreast 12 Years / 13.5
Vulson Rhino's Pastoral Rye / 13.5
Wild Turkey 81 Proof Bourbon / 9.5
Wild Turkey 101 Proof Bourbon / 10.5
Woodford Reserve Rye / 12.5
Woodford Reserve Double Oaked Bourbon / 12.5
Lot 40 Rye Whisky / 10.5

FROM SUGARCANE 4cl

Bacardi Cuatro / 7.5
Banks 5 Years / 12
Gosling's Black Seal / 10.5
Clairin Casimir / 12
Clairin Le Communal / 8
Plantation 3 stars / 8
Doorly's 5 Years / 9
Plantation Pineapple / 9.5
Plantation XO / 14.5
Smith & Cross / 9.5

FROM WINE 4cl

Armagnac Encantada Extra White / 13
Cognac Pierre Ferrand 1840 / 11

FROM APPLE 4cl

Calvados Christian Drouin / 9

FROM AGAVE 4cl

Calle 23 Tequila Blanc / 10
Calle 23 Tequila Reposado / 10.5
Del Maguey Vida Mezcal / 11.5
Bruxo X Mezcal / 11
Ocho Tequila Blanco / 9

BEER

DEMORY PARIS

Astroblonde / 0.33L 7
Roquette Blanche / 0.33L 7.5

L.B.F. - LA BRASSERIE FONDAMENTALE

L.B.F IPA / 0.33L 8

WINE

WHITE

PETIT CHABLIS 2020

JM Brocard / 0.15L 9.5_0.75L 45

RED

LALANDE DE POMEROL 2018

Château Fougailles / 0.15L 9.5_0.75L 45

CHAMPAGNE

TAITTINGER BRUT RÉSERVE

0.1L 14_0.75L 85

TAITTINGER BRUT PRESTIGE ROSÉ

0.1L 16_0.75L 105

NON-ALCOHOLIC

BADOIT ROUGE / 0.33L 4.5_0.75L 8

EVIAN / 0.33L 4.5_0.75L 8

THOMAS HENRY / 0.2L 5

Tonic Water, Ginger Ale, Bitter Lemon, Spicy Ginger

FRITZ-KOLA / 0.33L 6

fritz-kola, fritz-kola sugar-free

FRITZ-LIMO / 0.33L 6

orangeade, lemonade

CAFÉ

ESPRESSO / 3

DOUBLE ESPRESSO / 5

CAPPUCCINO / 4.5

STOLEN AT NENI

HUMUS / 8.5

Curry Mango, Beetroot with Horseradish
or Classic, served with Pita Bread

FALAFEL / 7

MOROCCAN CIGARS / 8

crispy filo filled with moroccan spiced beef
and pine nuts served with Har Bracha
Tahina and Harissa

ELIOR'S PULLED BEEF BURGER / 25

BEEF SLOWLY BRAISED IN MAPLE SYRUP; WITH
CHEDDAR, HOMEMADE BBQ SAUCE, PICKLED
CHILLI, FRESH HERBS AND SWEET POTATO FRIES
WITH MANGO AIOLI

KOREAN FRIED CHICKEN SALAD / 17,5

with asian salad, pickled pomegranate seeds,
peanuts and carrot sake vinaigrette

CHEESECAKE / 8.5