

# APT

## Welcome

Make yourself feel right at home. Now this could be the beginning of an amazing night, depending on what you choose from this moment on. So don't be shy and ask our bartender all you need to know. Salutations!

## COCKTAILS

### APT SPECIALS

#### POSH THE PINEAPPLE 16

Dive deep into this tropical mix of pineapple, Absolut Elyx vodka, lime juice, Martell VS Cognac and Island Fruit bitters. It's always summertime with this baby.

#### THE WILDFIRE PINEAPPLE 16

Not only will you drink this drink from the alluring copper pineapple 'glass', the garnish makes you take a step back, as it gets scorched into pieces. The agave & white chocolate combination will give you that 'Je ne sais quoi' experience. This is The Wildfire Cocktail, posh, Tiki styled, with a vodka foundation.

#### SWEDISH MULE 12

A bit of sugar, spice and everything nice. With Absolut Elyx vodka, lime & Pimento Dram and the deep, spicy flavor of ginger beer.

#### MAITAI 13

The two rums in this tropical classic will make your Winter Blues go up in thin air. With Havana Club 7yrs, Havana Club 3yr, Cointreau, orgeat syrup and lime juice.

### G & TEA'S

#### JASMIN & TONIC 11

A beautiful fresh and floral drink. The jasmine tea and lavender sprig combined with Monkey 74 gin & tonic will give your senses a botanical and fragrant boost.

#### CEYLON & TONIC 11

This full and round drink is giving you all kinds of tea vibes. With Beefeater 24, ceylon tea & tonic.

### OLD FASHIONED STYLE

#### HAVANA OLD FASHIONED 12

Arguably the world's first cocktail, this all-time classic is the perfect balance of sweet, strong and bitter. With Havana Club 7yr, sherry, cinnamon, clove and an orange twist.

#### LOUIS X 12

Nicknamed 'the stubborn' or as the French would say: Le Quarrelere. Notorious for its vicious boozy flavour, rough exterior, this cognac version of the old fashioned is silky-smooth, sweetened with fruity forrest fruits and honey.

### FRENCH-ITALIAN STYLE

#### BRONX 9

Basically a perfect Manhattan (shaken) with fresh orange juice. This cocktail is nothing crazy and simply well balanced. The Bronx is one of five cocktails named after one of NYC's five boroughs, it is perhaps most closely related to the Queens, which substitutes pineapple for the Bronx's orange.

#### AMERICANO 9

A real aperitif to stimulate the flavour palate. The forebearer of the Negroni and originally known as the "Milano-Torino" because of its bitter/herbal ingredients, Campari and Punt E Mes. Our version combines the finesse the French (vermouth) with the fearless bitter orange peels of the Campari, resulting in a sweet-bitter-funky-fresh highball drink.

### CHAMPAGNE STYLE

#### SUPPER ROYAL 17

The perfect drink to either start or end your night. With Moët and crème de mûre to give it a fruity nose of ripe blackberry.

#### ELYXIR ROYAL 20

The elixir that brings you back to life and makes you feel immortal... for the night. Absolut Elyx, pear, burned cinnamon, hibiscus, pineapple, pink pepper, homemade smoked fruit-tinture, topped off with champagne.

#### CLASSIC CHAMPAGNE COCKTAIL 18

The origin of this cocktail is shrouded in mystery and is said to date back to the 1870's. With only four products used, the flavours are endless, unlike its bubbles. This drink is total tease and can be drunk either fast or slow. The result is always the same; pure satisfaction.