

RESTAURANT
STÉPHANE DÉCOTTERD
MENU

TASTING MENU



I'M NOT BLOODY MARY

- **Base:** Vodka
- **Method:** Throwing
- **Glass:** Old Fashioned

- **Ingredients:**
 - 4cl Spicy Mix
 - 2cl Lemon Juice
 - 10cl Tomato Juice
 - 4cl Ketel One Vodka

- **Steps:**
 1. Chill the glass and the big tin with ice cubes.
 2. Combine all ingredients in the small tin of the shaker.
 3. Perform the throwing method five times.
 4. Drain the water from the glass (keep the ice) and pour the mix in.
 5. Add garnish.
- **Garnish:** Orange wedge, rosemary, and red chili.

Description: A unique rendition of Bloody Mary created by Maison Décotterd, featuring a mix of herbs, spices, citrus, and local tomato juice, enhanced with lemon juice and Ketel One vodka.

ECLIPSE MARTINI

- **Base:** Vodka
- **Method:** Blender
- **Glass:** Large Coupette
- **Ingredients:**
 - 5cl Apricot Juice
 - 1cl Lemon Juice
 - 2cl St Germain (Elderflower Liqueur)
 - 1cl Vanilla Syrup
 - 4cl Ketel One Vodka
- **Steps:**
 1. Chill the glass.
 2. Add all ingredients to a blender with five ice cubes.
 3. Blend for 15 seconds.
 4. Pour into the glass without ice.
 5. Add garnish.
- **Garnish:** A line of dried flowers, accompanied by a shot of Telmont Champagne.

Description: A modern take on the Porn Star Martini, emphasizing local flavors with apricot juice and vanilla syrup from Valais.

PEPPER SMASH

- **Base:** Vodka
- **Method:** Shaker
- **Glass:** Old Fashioned

- **Ingredients:**
 - 2cl Simple Syrup
 - 2cl Lemon Juice
 - 7 Basil Leaves
 - 6cl Ketel One Vodka

- **Steps:**
 1. Chill the glass and the big tin with ice cubes.
 2. Add all ingredients to the small tin and shake for 10 seconds.
 3. Drain the water from the glass.
 4. Use a double strainer to pour into the glass.
 5. Top with crushed ice and add garnish.
- **Garnish:** A basil leaf and lemon zest.

Description: A vibrant mix of vodka and Timut pepper, this cocktail offers a refreshing twist on a classic.

SPRITZ DÉCOTTERD

- **Base:** Cocchi Americano Bianco
- **Method:** Direct in the glass
- **Glass:** Large Balloon
- **Ingredients:**
 - 4cl Livèche and Lemongrass Water
 - 4cl Cocchi Americano Bianco
 - 0.5cl Luxardo Maraschino
 - Top up with Prosecco
- **Steps:**
 1. Chill the glass with ice cubes.
 2. Combine all ingredients except Prosecco, stir with a mixing spoon for 5 seconds.
 3. Gently add Prosecco with the mixing spoon.
 4. Add garnish.
- **Garnish:** Lemongrass and lovage herbs.

Description: Launched in 2022, the Décotterd Spritz changes seasonally. This version features lovage and lemongrass, offering complexity and a refreshing taste ideal for an aperitif.

Notes

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Notes

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