



ORIGINS

A beginning, a genesis, a look back on history.

*Origin is the tale that 1082 loves to share every day,
a handover, an Ethos.*

*A story that took place 4,000 years ago, the story of
sugar cane through time and space.*

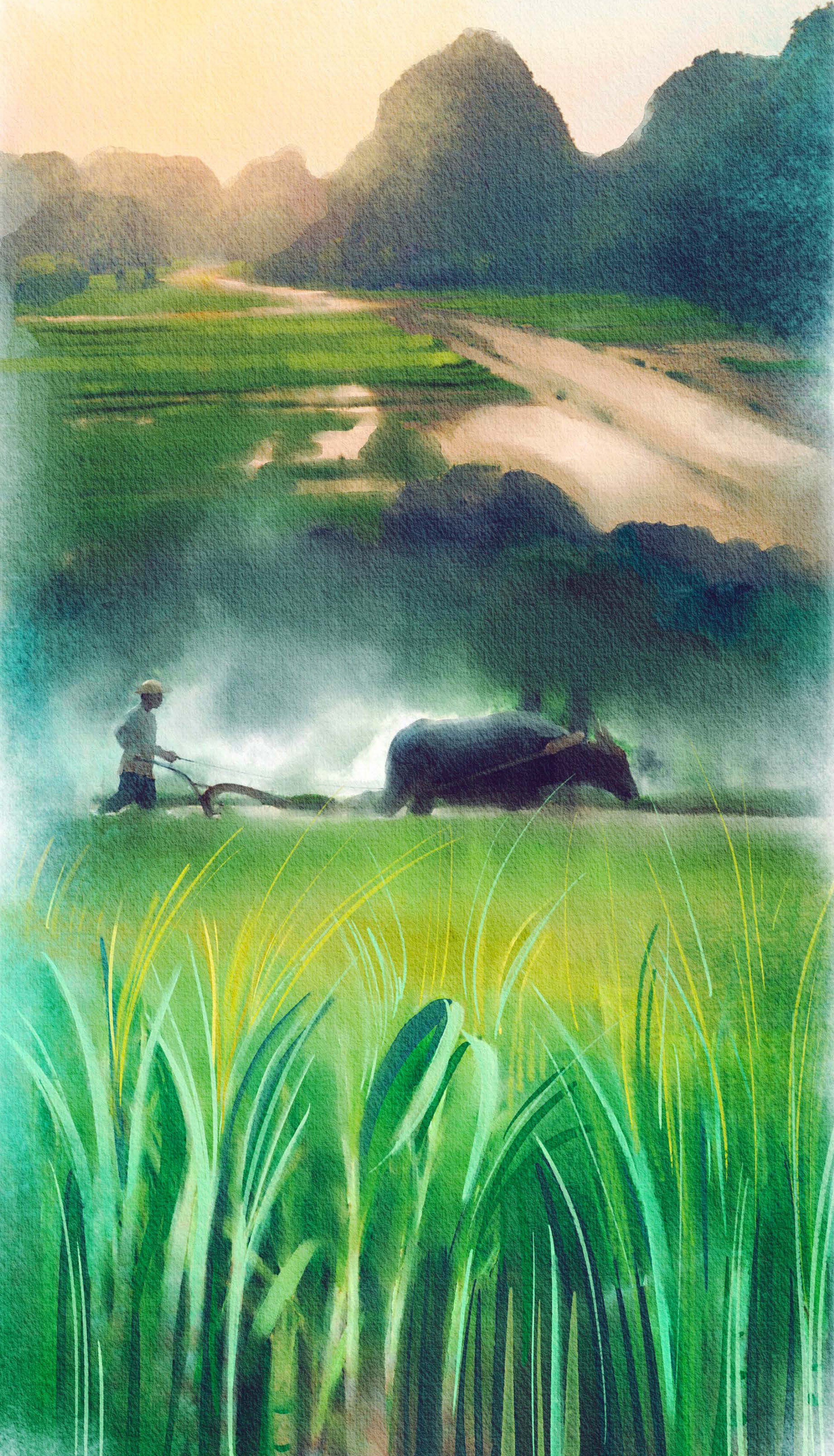
*Sugar cane has been wandering around the world for
thousands of years therefore we decided to recount her
odyssey in five chapters.*

*Each episode represents a continent where the sugar cane
developed and participated to the evolution of the landscape
along with the transformation of its culture.*

*You will come across in this menu, the list of cocktails
conceived by 1802's bar team, each expressing a specific
flavor of a land, a selection of rums to discover the craft of
different distilleries and a dish created by the Chef of our
restaurant Le Grand Dictionnaire.*

*We hope that you'll enjoy discovering this menu as much as
we took pleasure creating it.*

ASIA



COCKTAILS

VIETNAM / 15 €

*Rum Sampan, Ginger, Fresh herbs, Tomato,
H Theroria midi Fauve, Banh mi oils*



LIBAN / 10 €

Mocktail

Black lemon, Genever, Zaatar, Tonic



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RUMS LINE UP

4 X 2CL / 61 €

- SAMAI KAMPOT PEPPER - *Cambodia*
- CHALONG BAY WILD YEAST - *Thailand*
- SAMPAN 2018 CELLAR CASK - *Vietnam*
- TEEADA 21 YRS - *Japan*

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CHEF'S SELECTION

FISH OF THE DAY / 12 €

Sashimi, ginger & citrus

AFRICA



COCKTAILS

REUNION ISLAND / 16 €

*Rhum Isautier Barrik, Smokey Rum, Cynar, Mint,
Roasted Criollo Cocoa beans*



SOUTH AFRICA / 16 €

*Mhoba Rum, Madeira Wine, Brown Butter,
Poppy Seeds, Chestnut*



CABO VERDE / 15 €

*Legalos Grogue, Bitter Fusetti, Sweet Wines,
Black garlic & Cinnamon bark*



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RUMS LINE UP

4 X 2CL / 45 €

- NEW GROVE 10 YEARS - *Mauritius Island*
- MHOBA FRENCH CASK - *South Africa*
- 1802 GROGUE BLANC - *Cape Verde*
- ISAUTIER 10 YEARS - *Reunion Island*

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CHEF'S SELECTION

SWEET POTATOES HUMUS / 8 €

Hibiscus, Chili

LATIN AMERICA



COCKTAILS

MEXICO / 15 €

*Paranubes Rum, Corn EDV, Mole, Tamarind,
Grilled Corn Cream, Lime*



VENEZUELA / 15 €

*Santa Teresa 1796 Rum, Tonka & Green Coffe,
Honey & Salted Caramel, Espresso*



NICARAGUA / 16 €

*Flor de Cana 12 Rum, Naked Malt Whisky,
Disaronno, Peanut Butter, Coffee, Lime,
Clarified Oat Milk & Cream, Cranberry*



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RUMS LINE UP

4 X 2CL / 55 €

- PARANUBES - Mexico
- MILLONARIO XO - Peru
- MAGNIFICA SINGLE CASK - Brazil
- FLOR DE CANA 25 - Nicaragua

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CHEF'S SELECTION

CARNE MECHADA SANDWICH / 15 €

Pico de Gallo

CARRIBEANS



COCKTAILS

FRENCH INDIES / 16 €

Rhum Bielle, Wasted Wines, Maracudja, Lime, Vanilla, Tea, Mate, Clarified Milk, Champagne



HISPANIOLA/ 16 €

Ron Matusalem 15 years, Clairin, Mango, Black pepper, Oxydative Wine



SPANISH CARRIBEANS/ 16 €

Bacardi Heritage, 1802 Navy Blend, Avocado, Roasted Pineapple, Carribean Spice Mix



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RUMS LINE UP

4 X 2CL / 42 €

- EMINENTE RESERVA - *Cuba*
- BARBANCOURT 15 ANS - *Haiti*
- MOUNT GAY 1703 - *Barbados*
- TROIS RIVIERES 1999 - *Martinique*

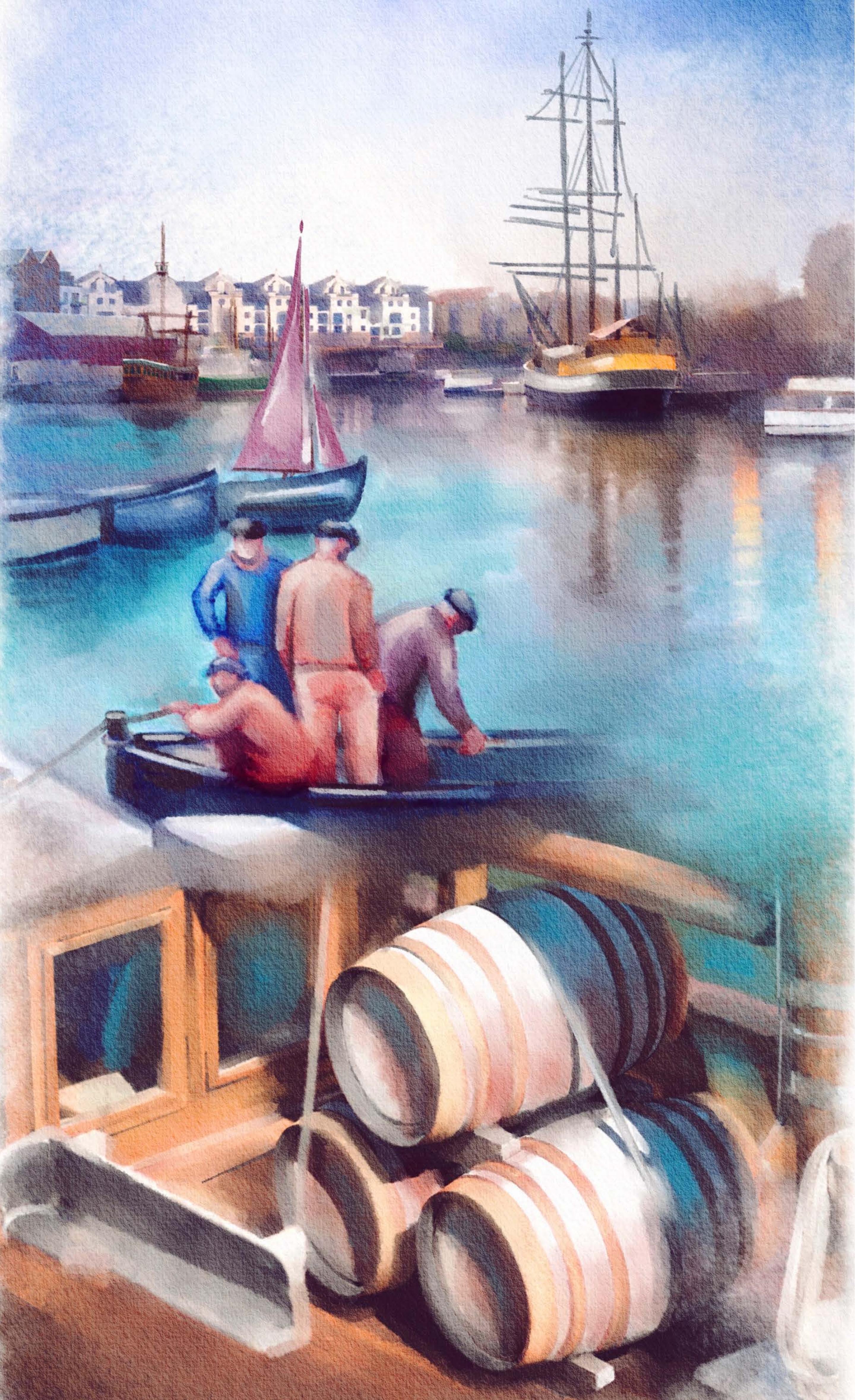
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CHEF'S SELECTION

CURED DUCK / 14 €

Jerk Spices, Pikliz

EUROPE



COCKTAILS

NETHERLAND / 17 €

*1802 Navy Blend, Ketel One Vodka,
Truffled Gouda Wines*



UNITED KINGDOM / 16 €

*Mount Gay Black Barrel Rum, Peated Scotch,
Sherry, Caramelized Banana, Palo Santo,
Toasted Coconut*



FRANCE / 16 €

Mocktail available / 10 €

*Bielle Rhum, St Germain Liqueur, Raspberry
EDV, Rose Water, Meadowsweet, Litchee*



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RUMS LINE UP

4 X 2CL / 65 €

- 1802 WHITE NAVY BLEND - *France*
- LA FAVORITE FRERES DE LA CÔTE - *France*
- SAMAROLI SPQR - *Italy*
- FAMILLE RICCI QUINTESENCE - *France*

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CHEF'S SELECTION

SELECTION OF 3 CHEESES / 12 €

THE CLASSICS



COCKTAILS

The cellar is the section where you will rediscover our favorite classic cocktails, redesigned with a rum twist and aged in our house casks.

OLD FASHIONED / 19 €

Flor de Cana 12 Rum, High Ester Rum, Cocoa Bitter, Coconut Simple Syrup

GODEATHER / 19 €

Angostura 7 Rum, Amaretto Disaronno, Palo Santo

LITTLE ITALY / 19 €

Matusalem 23 Ron, High Ester 1802 Rum Blend, Cynar, Sweet Vermouth, Orange Bitters

VIEUX CARRE / 34 €

Flor de Cana 25 Rum, Cognac Remy Martin XO, Sweet Vermouth, Benedictine, Bitters

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RUMS LINE UP

4 X 2CL / 990 €

- MATUSALEM SUBLIME - *Dominican Republic*
- TROIS RIVIERE 1953 - *Martinique*
- RASC VELIER 1954 - *Jamaica*
- BALLY 1929 - *Martinique*

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CHEF'S SELECTION

BABA / 9 €

Tonka Whipped Cream, House Barrel Aged Rum