



NECTAR
BY MAISON MÈRE

ANTOINETTE

Cocktails menu



Immerse yourself in the 70s, into the life of Antoinette, a 24-year-old Parisian with a passion for mixology and gastronomy.

Through these pages, let yourself be astounded by a universe where tastes and aromas intermingle to create enchanting concoctions.

Invite your senses on a gustatory journey through a blend of flavors, combining leeks, cognac, red beans, rum, bacon and many others.



Extend your experience with Nectar la Table.

Let yourself be seduced by an immersive gastronomy, where expertise and creativity meet to bring you a creative culinary journey, offering a polysensory, rebellious and contemporary experience.

Menu created by our chef-barmaid Alix Duchaud

Nectar by Maison Mère - 7 rue Mayran, 75009 Paris
maisonmere.co - @nectar_maisonmere

COCKTAILS CREATIONS

and their 3 main ingredients



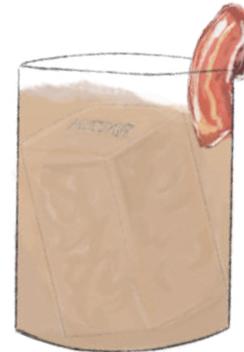
Odette - 15€

Mezcal, Butternut,
Horseradish



Léon - 15€

Rum, Pineapple, Curry



Thérèse - 15€

Cognac, Lard fumé, Saugé



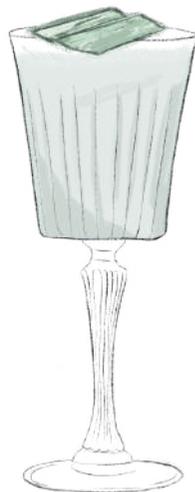
Gisèle - 15€

Served hot
Armagnac, Chocolat,
Orange



Marcel - 15€

Metaxa, Red Bean,
Pomegranate



Alphonse - 15€

Calvados, Leek,
Vanilla



Fernande - 10€

Alcohol free
Pepper, Pineapple, Coconut



Gustave - 10€

Alcohol free
Acai berry, Hibiscus, Lemon

15€

ODETTE



Strength Index

*Horseradish-infused
Tequila & Mezcal*



Lime

*Butternut
Syrup*

Cynar

15€

LÉON



Strength Index



*Rum infused
with coconut oil*

*Chartreuse
Yellow*

*Red bell
pepper syrup*

*Fresh pineapple
juice*

Bitters curry

15€

MARCEL



Strength Index

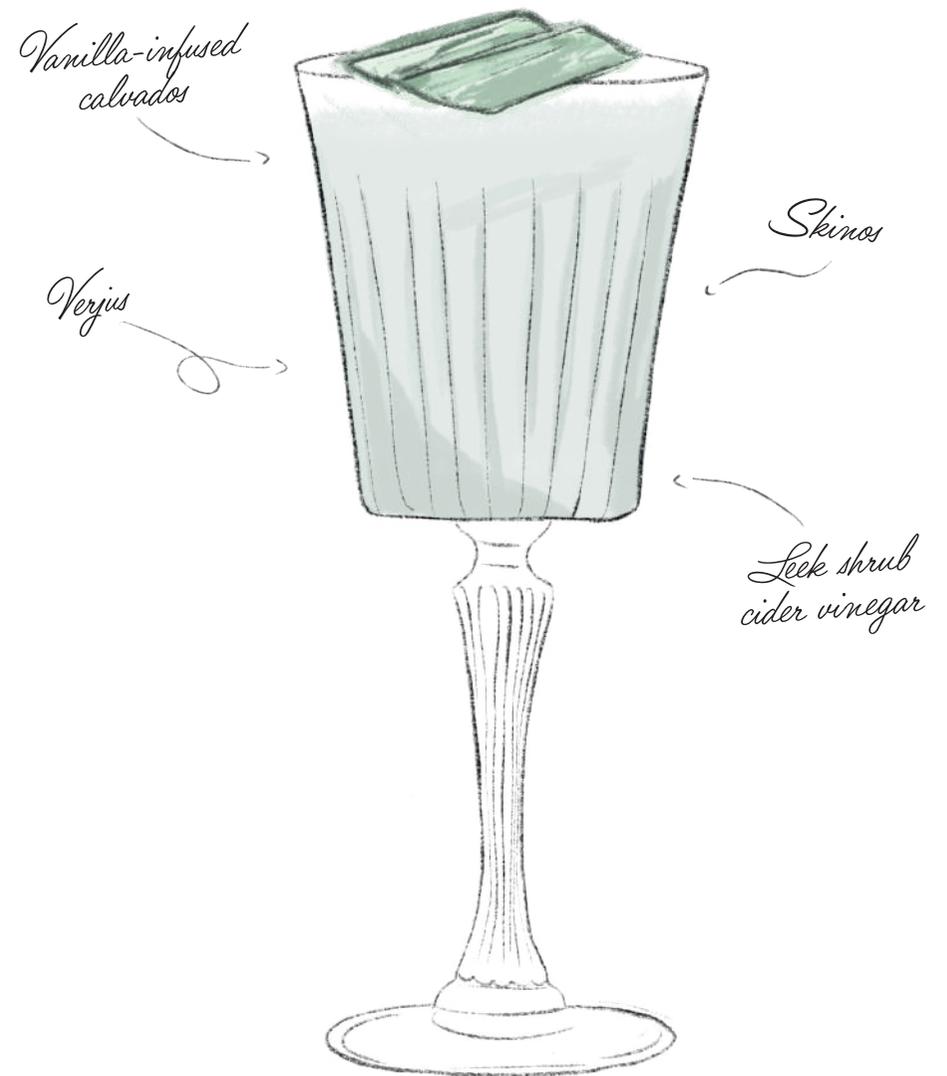


15€

ALPHONSE



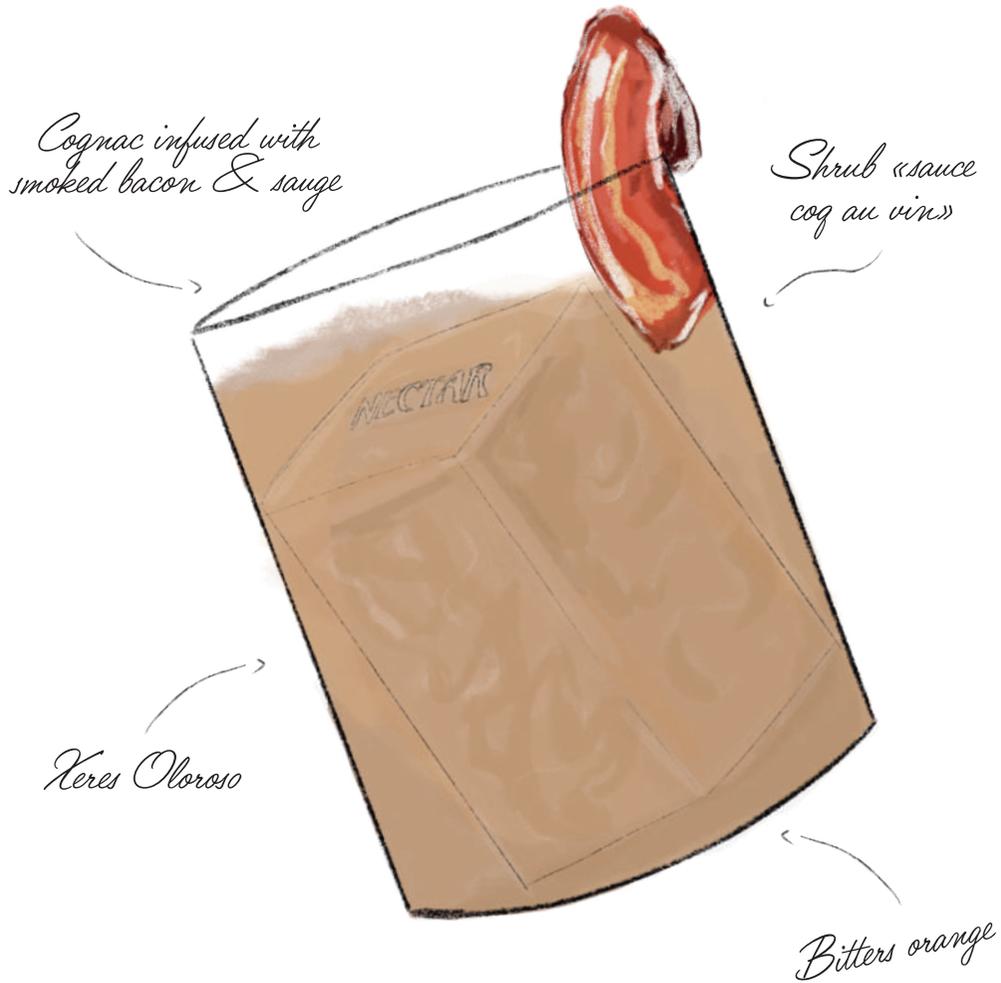
Strength Index



15€ | THÉRÈSE



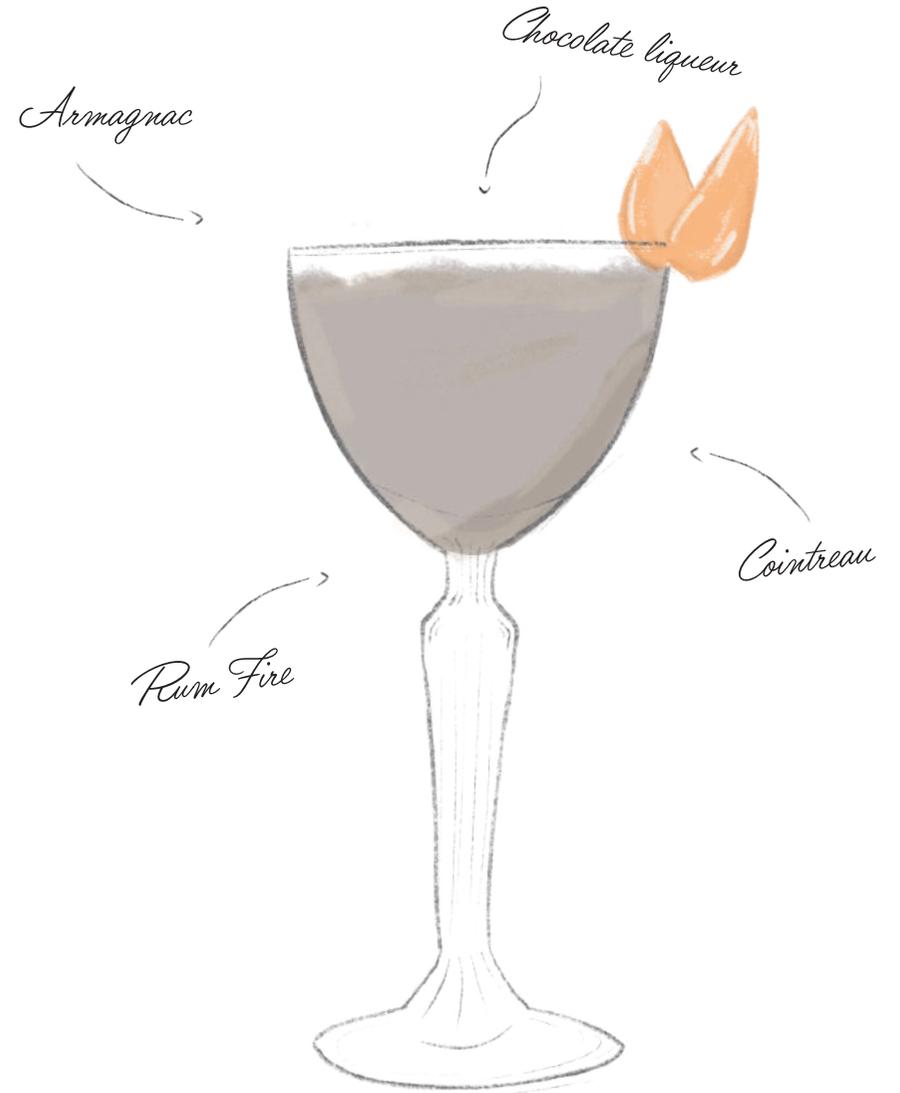
Strength Index



15€ | GISÈLE



Strength Index

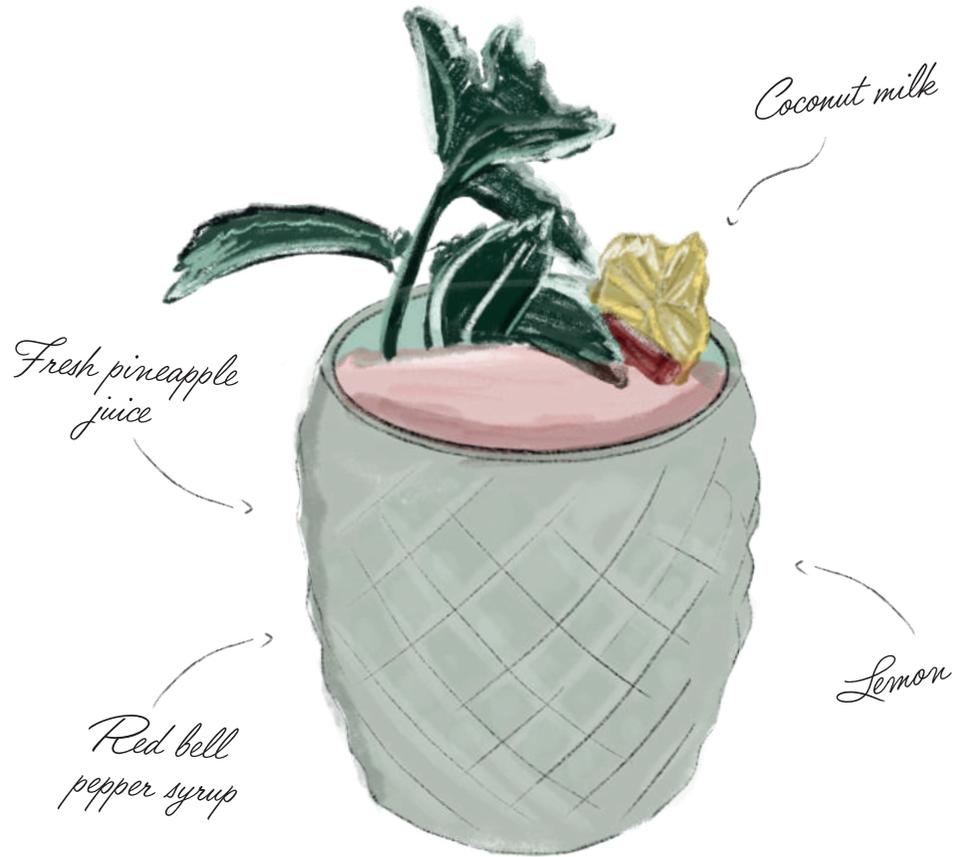


10€

FERNANDE



alcohol free



10€

GUSTAVE



alcohol free

