

2023

Voilà!

MAISON FONDÉE EN 2004 – SEATTLE, WA

“La bonne cuisine est la base du véritable bonheur” –Auguste Escoffier

LES TENDANCES

DIGESTIF

ARMAGNAC, COGNAC & CALVADOS

<i>Hennessy VS</i>	11
<i>Martell VS</i>	11
<i>Courvoisier VS</i>	12
<i>Hine VSOP</i>	18
<i>Père Magloire Calvados</i>	12
<i>Armagnac Sempé</i>	15
<i>Cognac Pasquinet XO</i>	29
<i>Bénédictine Liqueur</i>	11
<i>Williams-Birne Pear Brandy</i>	14

COCKTAILS

KIR	13
KIR ROYALE	14
<i>Classic French cocktail - either Vin Blanc or bubbly with a touch of Creme de Cassis & a twist of lemon.</i>	
SAZERAC	14
<i>Single sugar cube dashed with Peychaud's Bitters crushed with ice. Stirred Bulleit Rye and served up in a Pernod rimmed glass.</i>	
MARSEILLE MULE	13
<i>Tequila, lime juice, ginger beer, served on the rocks with a lime</i>	
MONET'S MUSE	12
<i>Gin simply stirred with dry vermouth, Creme de Cassis and served with a lemon.</i>	
THE DRY FIZZ	13
<i>Bombay dry gin, sparkling wine, home made simple syrup, and lemon. Served in a flute, garnished with a lemon twist.</i>	
ST. TROPEZ	13
<i>Vodka, grapefruit juice, Lillet blanc, and a touch of St. Germaine. Shaken and served up with a lemon twist.</i>	
LA VIE EN ROSE	14
<i>Buffalo Trace whiskey, Campari, muddled sugar cube. Stirred and served on the rocks with an orange twist.</i>	



CONTACT US FOR RESERVATIONS

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