

DUKES  
LONDON

**The Cognac & Cigar garden  
in partnership with Rémy Martin**

We believe that cognac tastes best in good company and that beautiful cocktails and cognac pairings can turn an occasion into a celebration.

Experience the bespoke Cognac & Cigar Garden and be guided through the subtle nuances of Rémy Martin.

Since 1724, Rémy Martin has been led by extraordinary men and women who turned a small piece of French terroir into home to one of the world's finest cognacs — a signature blend of Grande and Petite Champagne crus, also known as Fine Champagne.



**RÉMY MARTIN**

## COCKTAILS / FOOD PAIRING

Rémy Grand Tonic £00

DRY / REFRESHING / ICONIC

Rémy Martin VSOP, Tonic Water, Lemon

Best paired with Woodall's Cured meats £8 / £16

Royal Sidecar £00

TIMELESS / OPULENT / SOPHISTICATED

Rémy Martin 1738 Accord Royal, Cointreau, Lemon Juice

Best paired with Heritage beetroot £8 / £16

The Dukes Spitfire £00

REGAL / DELICATE / COMPLEX

Rémy Martin 1738 Accord Royal, Crème de pêche, Lemon Juice, White Wine, Egg White

Best paired with Charlestown mussels £8 / £16

1738 Martini £00

CLASSIC / ELOQUENT / CLEAN

**To be created by your Bar Manager**

Best paired with braised rabbit leg £8 / £16

XO Old Fashioned £00

OPULENT / BOLD / DELECTABLE

Rémy Martin XO, Sugar, Bitters

Best paired with duck liver parfait £6 / £12

## **COGNAC FOOD PAIRING**

We have designed two different journeys for you to experience each cognac to the fullest.

These duo tastings will come with a bespoke pairing that will enhance your senses.

Rémy Martin 1738 Accord Royal (50ml)

£25

Best paired with Pineapple upside down cake

£8

Rémy Martin XO (50ml)

£45

Best paired with British Artisan Cheeses

£11

## COGNAC CIGAR PAIRING

With their complimentary tastes, cognac and cigars have a long tradition of being consumed together.

Both cognac and cigars are marked by their terroir and are the result of careful selection, ageing and blending. Their unique tastes are also at one point expressed through fire: the fires of barrel toasting in the case of cognac, or through combustion in the case of cigars.

In 1981, Rémy Martin created XO, an opulent cognac characterized by a rare aromatic complexity. It is made from hundreds of the finest Rémy Martin eaux-de-vie from the two most sought-after vineyards in the Cognac region: Grande and Petite Champagne.

Rémy Martin XO - £45

Best paired with Hoyo de Monterrey Petit Robusto

A fresh and vivacious pairing that celebrates the fruity expression of the Cognac Fine Champagne

£00

Best paired with Montecristo No 4

A pairing marked by the influence of the Fine Champagne and Vuelta Abajo terroirs

£00