

## THE ELYX CHALET AT ROSEWOOD LONDON



*Absolut Elyx and Rosewood London have partnered to bring a touch of snowy Sweden with an enchanted winter wonderland based in the heart of London. Simply tuck yourself away to watch the snowflakes fall whilst enjoying seasonal delicacies and cocktails with a Swedish twist*

#holbordingroom  
@holbordingroom

## ABSOLUT ELYX MARTINI

Gurka Martini	14
<i>Absolut Elyx, douglas fir, white vermouth, sherry</i>	

## CHALET COCKTAILS

Taiga Old Fashioned	17
<i>The Glenlivet 12yrs, porcini, bitters</i>	
The Nutcracker	15
<i>Absolut Elyx, peanut butter, winter spices, coffee</i>	
Midnight Sun	16
<i>Absolut Elyx, cranberry, redcurrant, Amaro Montenegro, Perrier Jouët Brut</i>	
Fika	15
<i>Redbreast 12yrs, Mozart dark chocolate, coffee, chocolate cream</i>	
Tomte's Nectar	16
<i>Absolut Elyx, apricot brandy, winter berry sherbet, ginger ale</i>	
Glögg (Mulled Wine)	12
<i>Absolut Elyx, Bordeaux wine, port, winter spices</i>	

## GIN & TONIC

Monkey 47 Schwarzwald Dry	18
<i>Paired with Merchant's Heart floral tonic</i>	
Monkey 47 Sloe Gin	16
<i>Paired with Franklin &amp; Sons lemon tonic</i>	
Monkey 47 Distiller's Cut 2018	26
<i>Paired with Fentiman tonic</i>	

## VODKA

Absolut Elyx, 40% 11

## WHISKY

Chivas 12yrs, 40% 11

Craigellachie 17yrs, 46% 32

The Glenlivet 12yrs, 40% 16

The Glenlivet Captain Reserve, 40% 15

The Glenlivet 21yrs Archive, 43% 60

Redbreast 12yrs, 46% 12

## RUM

Havana Club 3yrs, 40% 11

Havana Club 7yrs, 40% 12

## TEQUILA

Olmecca Altos Plata, 40% 14

Olmecca Atlos Reposado, 40% 15

## COGNAC

Martell V.S.O.P., 40% 14

Martell Cordon Bleu, 40% 28

## BEERS

	<i>½ Pt</i>	<i>Pt</i>
Freedom Lager, 4% <i>England</i>	4	8 <i>Bottle</i>
The Kernel Pale Ale, 5.2% <i>England</i>		7
Brewdog Punk IPA, 5.6% <i>Scotland</i>		7
Harviestoun Old Engine Oil, 6% <i>Scotland</i>		7
Lucky Saint Unfiltered, 0.5% <i>Germany</i>		6

## LOW ABV

Stockholm <i>Lillet blanc, cinnamon, cranberry, ginger ale</i>	11
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## FOR THE DRIVER

Ceder's Classic & Merchant's Heart Floral Tonic <i>A blend of classic botanicals such as juniper and coriander combined with hints of geranium and Cape floral fynbos.</i>	12
Ceder's Crisp & Double Dutch Tonic <i>Ceder's Classic additionally blended with citrus, cucumber and calming chamomile.</i>	12
Ceder's Wild & Merchant's Heart Pink Peppercorn Tonic <i>A variation on the Ceder's Classic by blending ginger, clove and rooibos into the distillation.</i>	12
Love's In The Air <i>Apple juice, elderflower cordial, yuzu juice, raspberry, tonic water</i>	7

# CHAMPAGNE PERRIER-JOUËT

	<i>Glass</i> 150ml	<i>Bottle</i> 750ml
Grand Brut NV	22	110
Blanc de Blancs		150
Belle Époque Brut 2007		360

## WHITE

	<i>Glass</i> 175ml	<i>Carafe</i> 500ml	<i>Bottle</i> 750ml
Pecorino, Ciu Ciu, Falerio, 2015 <i>Marche Italy</i>	12	36	43
Chenin Blanc 'Vinum Africa', 2015 <i>Stellenbosch South Africa</i>	13	38	49
Chardonnay, Chablis, Domaine de Vauroux, 2017 <i>Burgundy France</i>	17	50	65
Viognier IGP, Domaine Yves Cuilleron, 2015 <i>Rhone France</i>	19	55	68
Gewurztraminer, Kolbenhof, 2017 <i>Alto Adige Italy</i>	25	69	98

## ROSE

	<i>Glass</i> 175ml	<i>Carafe</i> 500ml	<i>Bottle</i> 750ml
Grenache, 'Dido' Rosato, Cellers Venus La Universal 2015 <i>Catalunia Spain</i>	18	50	68

## RED

	<i>Glass</i> 175ml	<i>Carafe</i> 500ml	<i>Bottle</i> 750ml
Prunus, Dão Tinto, 2015 <i>Dao Portugal</i>	12	36	43
Grenache Syrah, Côtes du Rhône, Clos Saint Antonin, 2016 <i>Rhône France</i>	14	38	51
Pinot Noir, Friedrich Becker Gutswein, 2016 <i>Pfalz Germany</i>	17	50	65
Shiraz, Ministry of Clouds, 2017 <i>McLaren Vale Australia</i>	19	55	69
Châteauneuf-du-Pape Rouge, Domaine de Beurenard, 2015 <i>Rhône France</i>	25	69	95

## FOOD SELECTION

Coombeshead Farm sourdough, *Abernethy handmade butter*

### STARTERS

Jersey Rock oysters (6/12)	20/40
British charcuterie board	20
Monkshill Farm scotch egg, <i>winner of the Scotch Egg Challenge</i>	10
Roasted cauliflower & potato soup, <i>blue cheese, focaccia (v)</i>	9
Gin cured salmon, <i>pickled cucumber, rye bagel</i>	15
Country pork & pistachio en croûte, <i>pickled mustard seeds</i>	13
Chicken salad, <i>avocado, smoked bacon (small/large)</i>	13/16
Heritage pumpkin salad, <i>pickled walnut &amp; green sauce (v)</i>	12

### MAINS

Fillet of cod, <i>toasted sourdough, lemon and caper butter &amp; mashed potatoes</i>	26
Steak tartare, <i>sourdough crisps, green salad</i>	22
Squash sage & spelt risotto, <i>spenwood cheese (v)</i>	18
Chicken, girolle & tarragon pie, <i>garden peas</i>	22
Fish & chips, <i>mushy peas</i>	19
50 day aged Cornish rare breed sirloin, <i>Béarnaise sauce</i>	34
Potato, Comté & caramelized onion pie, <i>parsley sauce (v)</i>	20

### SIDES

*All at 6*

Carroll's heritage potatoes  
*rosemary butter*

Heritage carrots  
*cumin butter macadamia nuts*

Truffle & parmesan fries  
Chips

Green garden salad  
Mashed potato

*(v) Vegetarian dishes. Please advise your server if you have any allergies or require information on ingredients used in our dishes.*

*All prices are inclusive of VAT. A 12.5% discretionary service charge will be added to your bill.*

## DESSERTS

Jelly & ice cream, <i>berries, mascarpone</i>	9
Mandarin curd slice, <i>coconut ice cream</i>	9
Pear & Pump Street chocolate sponge, <i>ginger ice cream</i>	9
Lemon tart, <i>crème fraîche</i>	9
Paris-Brest, <i>pistachio, raspberry &amp; white chocolate</i>	9
Ice cream & sorbet	8



British cheese selection 15

## HOT BEVERAGE

*All at 5.5*

*Espresso, Double Espresso, Americano, Macchiato, Cappuccino  
Café Latte, Flat White, Cortado, Mocha, Filter Coffee*

*Mariage Frères Tea selection:*

*English breakfast, Earl Grey, Lapsang, Marco Polo,  
Fuji Yama (Green Tea), Rouge Bourbon Vanilla Rooibos,  
Peppermint, Verbena Citroedora, Chamomile  
Jasmine Mandarin, Fresh Mint*

*Hot Chocolate*

*Matcha Latte, Turmeric Latte*

