The Creol Corner

A micro menu, available throughout 2025, dedicated to the rum of the French Caribbean, and specifically to the Appellation d'Origine Controllé Rhum de Martinique. Here you will find our recommendations for enjoying it in the best possible way.

T-Tini

The T-punch 2.0, our version of the classic way of drinking rum in Martinique, recalibrated to the European drinking style.

Rhum Saint-James
Fleur de Canne - Lime Mint & Bergamot Cordial

Petit - 6. Grand-12

The rum is served at a negative temperature, poured into a chilled glass containing the cordial at room temperature. The thermal shock between the two liquids ensures that, despite the low temperature, the rum aromaticity is not covered, while still providing a fresh serving temperature that facilitates the enjoyment of the drink.

Try it paired with Roasted Pajata - 28

Vevé

The best way to appreciate the freshness of the green and tropical notes of Martinique rum. A Sweet and Sour cocktail named after the Creole Vodou religion.

Rhum La Favourite L'authentique
Liquore alle arance
Super lime

10

In Creole culture, the syncretism with Vodou religion is deeply felt. In particular, the Vavà are types of symbols drawn with salt by the priests to invoke the great Vodou spirits, such as Baron Samedi, made famous by 007.

Mazzarino

A different way of thinking about the classic Italian aperitif. A drink where Italy and France merge to create the king of aperitifs. A king who basks in the sun on the cool beaches of Martinique.

Trois Rivières Couvée de l'ocean
Campari
Red Vermouth

10

Machiavelli

As in the previous case, the spirit of the French Caribbean is dressed in the flavors of the Italian aperitif. In this case, a relatively low-alcohol aperitif that winks at some of the greatest classics of Italian mixing. One of those "false friends" drinks, so good to be dangerous.

Rhum HSE Black Sherif
Aperol
Succo d'arancia

12