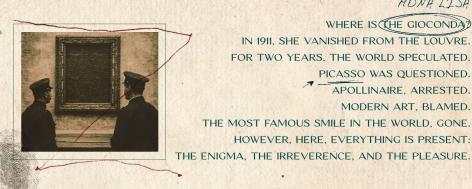
YOCONDA



A COCKTAIL BAR "17" NO FACE.

A LIQUID ARCHIVE OF LOST ART.





WHERE IS THE GIOCONDA? IN 1911. SHE VANISHED FROM THE LOUVRE. FOR TWO YEARS. THE WORLD SPECULATED. PICASSO WAS QUESTIONED. APOLLINAIRE, ARRESTED. MODERN ART, BLAMED. THE MOST FAMOUS SMILE IN THE WORLD, GONE. HOWEVER, HERE, EVERYTHING IS PRESENT:

AT "YOCONDA NO ESTÁ" ("YOCONDA IS NOT HERE"), THAT ABSENCE STILL SPEAKS.

EACH COCKTAIL IS A CLUE, AN INTERPRETATION, A TRACE GUESTS DRINK TO RECONSTRUCT (OR REINVENT) THE STORY.

WHAT YOU SEE, WHAT YOU TASTE: IS ONLY PART OF THE INVESTIGATION.



HERE, EVERYTHING REVOLVES AROUND AN ABSENCE: A SMILE THAT IS NO LONGER, A STORY REWRITTEN SIP BY SIP.

THIS IS NOT A MENU. IT IS A CLASSIFIED FILE. IT CONTAINS PORTRAITS WITHOUT SITTERS, BREAKUP STATEMENTS, BOOZY CONFESSIONS, SMILES THAT HAVE VANISHED, AND A THIEF WHO, WE SUSPECT, COULD HAVE BEEN ANYONE. EVEN YOU ... YOU you you

READ CAREFULLY, DRINK SUSPICIOUSLY AND REMEMBER:

HERE, THE WORKS OF ART ARE NEVER EXHIBITED. THEY'RE MEANT TO BE DRUNK

CODE NAME: ESC-OO1

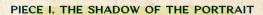
LOCATION:
GALLERY OF THE STATES,
LOUVRE - ROOM 1B

ACCESS LEVEL:

RECOMMENDED FOR PROFILES WHO ENJOY DRY, WOODY FLAVORS WITH LINGERING FINISHES.

A THREE-LAYER COCKTAIL SERVED IN SMALL GLASSES: EACH ONE IS A PIECE OF THE WHOLE. LIKE A CUBIST CANVAS. TO BE ENJOYED SEPARATELY OR MIXED TO TASTE. LIKE A MYSTERY TO BE SOLVED. LIKE A MISSING PIECE.

AN ENIGHA



GRAN DUQUE DE ALBA BRANDY, TOASTED HAZELNUTS, SAFFRON

ELEGANT AND PROFOUND

THE DRINK IS NOT SEEN, IT IS TASTED AND EXPERIENCED.

THE MEMORY OF AN EMPTY LOUVRE.

PIECE II. CUBISM

BERGAMOT, BLACK GRAPE, LAVENDER

AROMATIC, SURREAL, AND AMBIGUOUS FRUITY, HERBAL, WITH AN ENIGMATIC AND PROFOUND CHARACTER.

PIECE III. THE THEFT OF THE LOUVRE

DON ZOILO AMONTILLADO, TOASTED CORN, CACAO, CURRY LEAF

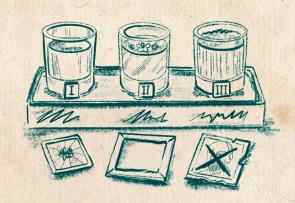
EARTHY. OXIDATIVE. DEEP AND UMAMI.

DARK, SMOKY, DISORIENTING AND INTENSE, LIKE THE TUNNEL
THROUGH WHICH THE MONA LISA VANISHED.



STATEMENT:

The subject responds to the alias:
"C.S."



CODE N AME: RSM-002

LOCATION: SHARED STUDIO MONTMARTRE- PARÍS ACCESS LEVEL:

RECOMMENDED FOR PROFILES WHO ENJOY SWEET, FLORAL, AND FRUITY FLAVORS.

WHEN THE CENTRAL FIGURE DISAPPEARS, ONLY HER TRACE REMAINS.

THIS COCKTAIL IS THE LIQUID ECHO OF AN ABSENCE: FLAVORS THAT CROSS

LIKE BRUSHSTROKES OVER A BLANK CANVAS.

EVERYTHING IS HERE... EXCEPT OF HER.



INGREDIENTS

HENDRICK'S GRAND CABARET, RINQUINQUIN, JASMINE ELDERFLOWER, CHAMOMILE



He searched for her in the scent. Only this remained:
The attempt to remember her. Comment "C.S."

STATEMENT:

"The artist worked from memory. What is served here is not a portrait, but an incomplete stroke, a beauty faded away."

CODE NAME: DDR-003

LOCATION: WORKSHOP 7. BATEAU. LAVOIR. MONTMARTRE ACCESS LEVEL:

RECOMMENDED FOR PROFILES WHO ENJOY EARTHY, FRUITY, AND LIGHTLY SMOKY FLAVORS.

JULY 10TH, 1907, PERSPECTIVE DIED THAT DAY.

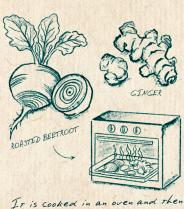
THIS COCKTAIL IS A MANIFESTO: IT BREAKS THE PALATE. IT CHALLENGES HARMONY. CONTRADICTION AS FORM. IT BURNS A LITTLE. IT ALSO HEALS LIKE EVERYTHING THAT TRANSFORMS. THIS COCKTAIL MUST BE THE MISUNDERSTOOD, YET REVEALING.*CUBIST MANIFESTO.

*CUBISM IS AN ART MOVEMENT THAT REPRESENTS REALITY THROUGH GEOMETRIC FORMS AND MULTIPLE PERSPECTIVES.

INGREDIENTS

TEQUILA 1800 SILVER,
DON ZOILO PALO CORTADO, ROASTED
BEETROOT, GINGER,
AND KALAMATA BALSAMIC





It is cooked in an oven and then blended together with the ginger

Vinegal is reduced with several ingredients, olives included.



STATEMENT:

At first, no one understood art, but then everyone imitated it; "C.S." kept saying it was time to create truth instead of chasing beauty.

CODE NAME: PAM-004 ACCESS LEVEL:

LOCATION:
BLACK ALLEY, UNREGISTERED
UNDERGROUND METRO STATION

RECOMMENDED FOR PROFILES WHO ENJOY WARM, BITTER AND SMOOTH FLAVORS.

03:12 FILE PARTIALLY RECOVERED. COMPLEX. MYSTERIOUS. AROMATIC AND SENSUAL. THE TRACE IS NOT ON THE CAMERAS. IT LINGERS IN THE SCENT OF COFFEE AND PERFUME LEFT ON THE STAIRWELL – LIKE A WHISPERED CONFESSION JUST BEFORE SUBJECT.

INGREDIENTS

JACK DANIEL'S HONEY, ESPRESSO COFFEE, AMARO, BLACK CHERRY CORDIAL*,
AND CACAO, MASCARPONE FOAM.

IT IS PREPARED IN A
SIPHON TO ACHIEVE A
LIGHT, CREAMY, AND
AIRY TEXTURE. THE
MIXTURE IS INFUSED
WITH ORANGE BLOSSOM
WATER AND ROSE
PETALS, PROVIDING A
FLORAL AND DELICATE
TOUCH THAT BALANCES
THE BITTERNESS OF
THE COFFEE AND
ROUNDS OUT THE
COCKTAIL'S AROMATIC
PROFILE.



*CORDIAL IS A "SYRUP":
A CONCENTRATE USED TO ADD FLAVOUR
AND SWEETNESS TO DRINKS. IT IS A
"CHERRY JAM" THAT WE WILL TEMPER
WITH CACAO.

STATEMENT:

Between mystery and silence, the coffee remained the only vitness to a crime...

....already committed

CODE NAME:

ACCESS LEVEL:

RECOMMENDED FOR ALL PROFILES

LOCATION:
FILES FOUND IN THE LOUVRE'S
SEALED BASEMENT

"NOT EVERYTHING SWEET LASTS. BUT IT IS REMEMBERED."

A LIQUID BONBON, ACCESSIBLE AND SMOOTH. DESIGNED FOR THE MOMENT WHEN EVERYTHING SEEMS RESOLVED... BUT SOMETHING DOESN'T QUITE FIT. YOU MAY NOT REMEMBER EVERY INGREDIENT, BUT YOU WILL REMEMBER HOW IT MADE YOU FEEL. A FAREWELL IN THE FORM OF A CARESS.

INGREDIENTS

VANILLA VODKA, COCONUT CREAM, WHITE CACAO, HAZELNUT, ORANGE BITTER, TOASTED BUTTER FOAM*, AND YUZU





STATETMENT:

"It was like alkinking a happy memory that wasn't mine. The foam rasted like home, but not mine. He looked at me, smiled, and said: No one suspects the dessert...and then he disappeared."

THE THIEF WAS A WAITER

CODE NAME: ELC-006

LOCATION: THE ANCIENT COMMAND NOTEBOOK ACCESS LEVEL: MEDIUM .

RECOMMENDED FOR SWEET-TOOTHED PROFILES. SPICED AND CREAMY.

THIS COCKTAIL MARKS A KEY MOMENT IN HISTORY: BETRAYAL FROM WITHIN, THE TWIST WHERE THE SCENE BECOMES PERSONAL. AN AMBIGUOUS DRINK, CHARMING AND SWEET, CARAMELIZED TROPICAL NOTES AND A CREAMY, SWEET TART TOUCH.

WARNING!!!!



FROM INDIA.

INGREDIENTS

ANGOSTURA 7 RUM, ROASTED PINEAPPLE, HOMEMADE CHUTNEY', GREEK YOGURT'

THIS IS NOT A SPOONFUL

OF YOGURT!! *PINEAPPLE CHUTNEY: A SWEET AND SOUR CONDIMENT

HOMEMADE PREPARATION USING PINEAPPLE, APPLE CIDER VINEGAR, SPICES (CUMIN, CINNAMON, TURMERIC CHILLI, AND GINGER,...)

> CLARIFICATION IS A PROCESS THAT REFINES AND CLEANS THE MIXTURE. IN THIS CASE, THE ACIDITY OF THE LIME, COMBINED WITH YOGURT, SEPARATES FATS AND PROTEINS, RESULTING IN A SILKY, BRIGHT, AND PERFECTLY BALANCED DRINK.



STATEMENT:

C.S.: "IT smelled like caramelized fruit. Like it had just come out of the oven. The glass had fingerprints that weren't mine. It was a cocktail made to deceive. That smoke... it wasn't decoration. It was a distraction."

CODE NAME: BDM-007 ACCESS LEVEL:

LOW •

RECOMMENDED FOR ALL PROFILES

LOCATION:
INVISIBLE BRANDS ROOM, 2

DEEP, ENIGMATIC AND STRUCTURED CHARACTER
THE CHARACTER OF PISCO MERGES WITH THE OXIDIZED,
SOLEMN ECHO OF TIME STANDING STILL, LIKE AN ANCIENT MUSEUM.
FRESH AND SPARKLING.



INGREDIENTS

PISCO MADRE, AGED DRY WINE. ELDERFLOWER, GINGER ALE.



I didn't hear it. I felt it on the palate...



... There are words that don't leave the mouth. The flavour didn't stop there - it said so much more

STATEMENT:

"I drank... and for a moment, I thought I remembered something that had never happened to me. This flavour isn't nev. But it isn't mine either. What if it vasn't just a drink, but a message?"

YOU WERE NEVER HERE

CODE NAME: NEA-008 ACCESS LEVEL: BLOCKED

LOCATION: RESTRICTED AREA. UNKNOWN IDENTITY

A COCKTAIL THAT CULMINATES THE NARRATIVE,
BREAKS LOGIC LEAVING AN INDELIBLE ECHO... NO TRACES.

THIS COCKTAIL DOES NOT BELONG TO THE ARCHIVE. NO CODE. NO AUTHOR.



INGREDIENTS

DON PAPA BAROKO, CANDIED MANDARIN,
PISTACHIO (RGEAT) SELECT APERITIF, TROPICAL BITTER.



ORGEAT IS A LIQUID PREPARATION MADE FROM NUTS (SUCH AS ALMONDS OR PISTACHIOS), WATER, AND SUGAR. IT ADDS SMOOTHNESS AND CREAMINESS.



NOTES:

SOME BURNT NOTES
WERE FOUND.
CONFIDENTIAL

STATEMENT:

UNLOCATED WITNESS

OUR NEGRONIS



NEGRONI 01.

CRIME BLUEPRINTS

11€

CODE NAME: PDC-009 RECOMMENDED FOR HIGHLY AROMATIC PROFILES: FLORAL AND BOTANICAL. SWEET – FLORAL.

ACCESS LEVEL:

BULLDOG GIN, WHITE CINZANO, KAFFIR LIME, PINK GRAPEFRUIT, APPLE CORDIAL, BASIL, ELDERFLOWER.

APPLE

WHITE CINZANO INFUSED WITH KAFFIR LIME LEAVES AND PINK GRAPEFRUIT; SEALED IN A VACUUM BAG FOR 45 MINUTES AT 65°C.



NEGRONI 02.

MASTER COPY

12€

CODE NAME: CPM-010

RECOMMENDED FOR SPICED PROFILES WITH SWEET-BITTER NOTES.

ACCESS LEVEL:

RON DON PAPA BAROKO, CAMPARI, CLOVE, COFFEE, REDUCTION OF RED CINZANO WITH SPICES.

VANTLLA, CACAO, CINNAHON.

"In the Louvee, among hallways and flickering lights, Chambel 1 showed no sign of movement. Yet, somehow, something had vanished."

HALLWAY 17 - BLIND SPOT

CODE NAME: PZC-OII RECOMMENDED FLAVOR PROFILE: DRY, LONG, AND FULL-BODIED.

ACCESS LEVEL:

WOODFORD RESERVE, VERMUT CANASTA, CAMPARI, PEDRO XIMÉNEZ, PALO CORTADO, TRUFFLE.



NEGRONI 04.

ERASED INVENTORY

11€

NAME CODE: IVR-012 RECOMMENDED FLAVOR PROFILE: SWEET, FRUITY, AND TROPICAL.

ACCESS LEVEL:

CACHAÇA, RED CINZANO, PINK PEPPER, CAMPARI, COCONUT, PASSOÃ.



NEGRONI 05.

THE SHADOW

13€

CODE NAME: LSB-013 RECOMMENDED FLAVOR PROFILE: EARTHY, SMOKY, SPICED, AND HERBAL.

ACCESS LEVEL:

TEQUILA 1800 REPOSADO, 400 CONEJOS MEZCAL, MOLE POBLANO, PUMPKIN SEEDS, AMARO.

CHILE POBLANO: CHILES, CACAO, ALHONDS, CINNAHON, CORTANDER...



INGREDIENTS ARE LIGHTLY TOASTED, THEN GROUND TOGETHER.

ARCHIVE: ALCOHOL FREE COCKTAILS

COCKTAIL N/A NO.01

TRACELESS FOOTPRINT

PE

CODE NAME:

LOCATION: STUDY ROOM -LOUVRE FLOOR -1 0.0% GIN, THAI BASIL & CUCUMBER SHRUB, ORANGE BLOSSOM, GRAPEFRUIT SODA.

AROMATIC, REFRESHING & FRESH

*SHRUB: A FRUIT, SUGAR, AND VINEGAR CONCENTRATE THAT GIVES COCKTAILS A SWEET/SOUR FLAVOUR.
THIS THAI BASIL & CUCUMBER ENHANCES THE TASTE.

COCKTAIL N/A NO. 02
SCAPE SKETCH

9€

CODE NAME: BDF-015

LOCATION: HALLWAY BETWEEN SEALED CHAMBERS 4B & 4C CRODINO, WHITE PEACH, KAFFIR LIME, ELDERFLOWER, SODA.

SHOOTH, FRUITY & LIGHTLY BITTER

INFUSION

ON

COCKTAIL N/A NO. 03
TROPICAL FORGERY

PE

CODE NAME: FTP-016

LOCATION:
ARCHIVE,
MIRROR ROOM

0.0% CANE DISTILLATE, BANANA, COCONUT MILK, ROASTED CACAO.

TROPICAL COCKTAIL: SWEET, FRUITY & CREAMY

CLASSIC COCKTAILS

AVIATION	11€
BLOODY MARY	10€
BOULEVARDIER	12€
CAIPIRINHA	10€
CLOVER CLUB	11€
DAIQUIRI	10€
DRY MARTINI	12€
ESPRESSO MARTINI	11€
GIN FIZZ	10€
MAI TAI	12€
MANHATTAN	12€
MARGARITA	11€
MINT JULEP	11€
MOSCOW MULE	11€
NEGRONI	11€
OLD FASHIONED	12€
PALOMA	11€
PISCO SOUR	11€
TOM COLLINS	10€
SAZERAC	12€



IF YOU DON'T SEE YOUR FAVORITE COCKTAIL...
LET OUR STAFF KNOW - THEY'LL BE HAPPY TO ASSIST YOU.

YOCONDA " ESTÁ

COCKTAIL BAR

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