

# Bemelmans Bar

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## COVER CHARGE

*Cover Charge is Applied*

*On Sunday and Monday at 9:00 p.m. and Tuesday through  
Saturday at 9:30 p.m.  
or When the Jazz Trio Begins*

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### Sunday through Thursday

Cover Charge at Table is \$25 per person

Cover Charge at Bar is \$15 per person

### Friday and Saturday

Cover Charge at Table is \$35 per person

Cover Charge at Bar is \$15 per person

Should you wish to move from the bar to a table at any stage, please note that a supplemental cover charge will be added to your check.

Share with us your memories at:



@thecarlylehotel #bemelmansbar



### The Legacy of Bemelmans Bar

Like the perfect cocktail, artist and author Ludwig Bemelmans' murals in Bemelmans Bar combine good taste and sophistication with a dash of wit. Bemelmans' depiction of New York's Central Park has been a beloved landmark for more than half a century. Commissioned in 1947, Ludwig Bemelmans, creator of the renowned *Madeline* Children's books, asked only for rooms at The Carlyle in exchange for his creations. Today, bar patrons enjoy a privileged view of the legendary murals, the artist's only surviving commission open to the public, in an atmosphere suffused with classic New York glamour.

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## SELECTIONS OF THE WEEK

### **Billecart-Salmon, Brut**

Champagne, 2006, France

*On the nose, aromas of apples, citrus and dried fruits, brioche notes and fresh butter.  
On the palate, flavors of orchard fruits, including fresh quince, round mouthfeel and a  
powerful finish dominated by exceptional fruit maturity*

48/215

### **Bubbly Toast to the 85<sup>th</sup>**

*Two Billecart Salmon 2006 Champagne Cocktails with Fresh Pomegranate Seeds  
to celebrate The Carlyle's Anniversary*

85

### **Passion Royale *B***

*Passion Fruit Infused Vodka, Fresh Lime Juice  
Topped with Champagne, Served over Crushed Ice*

24

### **Light Meals**

#### **The Carlyle Seafood Salad *GF***

*Romaine, Lobster, Jumbo Lump Crab, Avocado, Tomato, Mustard Dressing*

45

#### **Six East Coast Oysters *GF***

*Champagne & Pear Mignonette, House Made Cocktail Sauce*

26

#### **Bemelmans Mini Burgers**

24

### **Selection of Artisanal Cheese from Murray's**

*Truffle Tremor/Goat, Hudson Flower/Sheep, San Andreas/Sheep  
Cavemaster Barden Blue/Cow, Cato Corner Hooligan/Cow  
House Made Condiments, Walnut-Raisin Bread*

31

**B**: Bemelmans Signature Cocktail

V: Vegetarian | GF: Gluten Free  Carlyle Classic

## LIGHT MEALS TO SHARE

Served from 5:30 p.m. to 11:30 p.m.

### Caspian Sea Caviar

The Carlyle Osetra Private Reserve	235 per oz
Classic Osetra	210 per oz

### To Share

Six East Coast Oysters <i>GF</i>	26
<i>Mignonette, House Made Cocktail Sauce</i>	
Hamachi Tartare	26
<i>Avocado, Pink Peppercorn, Soy-Truffle Vinaigrette</i>	
Salt & Pepper Calamari	24
<i>Spiced Sesame Aioli</i>	
Peruvian Ceviche (6 pcs) <i>GF</i>	25
<i>Long Island Striped Bass, Onion, Jalapeño, Lime, Cilantro</i>	
Mini Lump Crab Cake	24
<i>Grain Mustard Aioli, Arugula</i>	
Steamed Dumplings (3 Pork, 3 Shrimp, 3 Vegetarian)	29
<i>Chili Ponzu Sauce</i>	
Charcuterie Plate	34
<i>Locally Selected Handmade Selection of Salamis &amp; Pâté</i>	
<i>Cornichons, Olives, Dijon Mustard</i>	
Cured Foie Gras Torchon	28
<i>Rhubarb Jam, Pickled Strawberry, Brioche</i>	
Mediterranean Spreads <i>V</i>	22
<i>Hummus, Labneh, Baba Ganoush, Pita Bread</i>	
Fried Margaret June's Pickles <i>V</i>	18
<i>Brooklyn Beer Batter, House Made "Ranch"</i>	
Warm Marinated Olives <i>V/GF</i>	10
<i>Castelveltrano Olives, Meyer Lemon, Fennel Pollen</i>	

## Carlyle Classics

Bemelmans Mini Burgers 24

Steak Frites <sup>GF</sup> 40

*8oz Prime Brandt Farms Flat Iron Steak, Béarnaise Sauce*

Mini New York Rubens 25

*Toasted Rye, Sauerkraut, Swiss Cheese, Smoked Tomato Remoulade*

Steak Tartare (Prime) 27

*Spicy Aioli, Caper, Cornichon, Crisp Baked Sourdough Crostini*

Jumbo Shrimp Cocktail <sup>GF</sup> 26

*Green 'Goddess' Dressing, House Made Cocktail Sauce*

Smoked Salmon 23

*Seven Grain Bread, Traditional Garnishes*

The Carlyle Seafood Salad <sup>GF</sup> 45

*Romaine, Lobster, Jumbo Lump Crab, Avocado, Tomato, Mustard Dressing*

Cobb Salad <sup>GF</sup> 32

*Baby Romaine, Chicken, Avocado, Bacon, Tomato, Blue Cheese*

## Chefs Favorite

Crisp Duck Confit Burger 25

*Napa Cabbage, Pickled Radish, Yuzu Kosho Aioli*

Selection of Artisanal Cheese from Murray's 31

*Truffle Tremor/Goat, Hudson Flower/Sheep, San Andreas/Sheep*

*Cavemaster Barden Blue/Cow, Cato Corner Hooligan/Cow*

*House Made Condiments, Walnut-Raisin Bread*

## DESSERT

New York Cheesecake 18

Bittersweet Flourless Chocolate Cake <sup>GF</sup> 16

Crème Brûlée <sup>GF</sup> 14

Vanilla Panna Cotta <sup>GF</sup> 14

Ice Cream or Sorbet <sup>GF</sup> 14

**BUBBLES ALL THE WAY**  
Full Wine List Available Upon Request

Champagne Non-Vintage

Krug, Brut, Reims, MV	285
Laurent Perrier, Brut, NV	140
Moët and Chandon "Imperial" Brut, Reims, NV	140
Perrier-Jouët, Grand Brut, Epernay, NV	125
Ruinart, Blanc de Blanc, Brut, Reims, NV	195
Taittinger, "Cuvee Prestige" Brut, Reims, NV	140
Veuve Clicquot, "Yellow Label" Brut, Reims, NV	140

Champagne-Vintage

Billecart-Salmon Brut, 2006	215
Bollinger, "Grand Année" Brut, Aÿ, 2004	275
Dom Ruinart, Blanc de Blanc, Brut, Reims, 2004	475

Champagne-Tête de Cuvée

Laurent-Perrier, "Grand Siècle" Brut, Tours-Sur-Marne, NV	495
Louis Roederer, "Cristal" Brut, Reims, 2006	585
Moët and Chandon, "Dom Pérignon" Brut, Epernay, 2005	475
Veuve Clicquot, "La Grande Dame" Brut, Reims, 2004	450
Perrier Jouët, Belle Epoque, Épernay, 2006	395

Rosé-Sparkling Wine & Champagne

Krug, Brut, Reims, NV	800
Louis Roederer, "Cristal" Brut, Reims, 2006	980
Laurent Perrier, Brut, Tours-sur-Marne, NV	245
Moët and Chandon, "Dom Pérignon" Brut, Epernay, 2003	875
Ruinart, Rosé, Brut, Reims, NV	245
Moët and Chandon, "Dom Pérignon" Brut, Epernay, 2003	875
Moët and Chandon, "Dom Pérignon" Brut, Epernay, 1995	1650

## CHAMPAGNE & PROSECCO

### **Billecart-Salmon, Brut**

48/215

Champagne, 2006, France

*On the nose, aromas of apples, citrus and dried fruits, brioche notes and fresh butter. On the palate, flavors of orchard fruits, including fresh quince, round mouthfeel and a powerful finish dominated by exceptional fruit maturity*

### **Canard-Duchêne, Brut**

25/125

Champagne, NV, France

*A blend of Pinot Noir and Chardonnay is characterized by fresh fruit aromas jostling with brioche notes. The fruit aromas carry through to the palate, intermingling with pastry notes.*

### **Canard-Duchêne, Brut Rosé**

26/140

Champagne, NV, France

*Stands apart for its intense, fresh fruit aromas of strawberries, with a subtle hint of grenadine, against a backdrop of mineral notes for enhanced freshness.*

### **Mionetto, Brut**

19/75

Prosecco, NV, Treviso, Italy

*It has an intense fruity bouquet with a hint of golden apples. It is very dry, fresh, light in body and well-balanced.*

## WHITE

### **Chablis**

19/75

Christian Simon, 2013, France

*Excellent mineral nose, riper green fruit, nice raciness. Lusher mouth, pure, supple, softer than Petit Chablis.*

### **Pouilly Fuisse**

25/95

Louis Jadot, 2014

*Broad grapefruit and citrus pith with flavors provide the sturdy structure of this wine, while hints of smoke and green spice add depth.*

### **Pinot Grigio**

18/70

Il Conte, Veneto, 2014, Italy

*Fresh and inviting with bright fruit and an easy drinking style with a pleasing hint of almonds in the aftertaste.*

### **Sancerre**

19/75

Domaine La Gemière, "French Blonde", 2013, France

*Broad grapefruit and citrus pith with flavors provide the sturdy structure of this wine, while hints of smoke and green spice add depth.*



## WHITE

CONTINUED

### Chardonnay

19/75

Hess Collection, Napa Valley, 2013, USA

*Lively and crisp on the palate, well balanced in acid and solid in structure with undertones of citrus and tropical fruits with aromas of crisp apple and honeysuckle.*

### Sauvignon Blanc

18/70

Wither Hills, Wairau River, 2013, New Zealand

*The palate is extraordinarily balanced with bright seamless acidity, concentration of brambly grapefruit, mineral lemongrass flavors and a long supple lingering finish.*

### Riesling

19/75

Eroica, Columbia Valley, 2013, USA

*Eroica Riesling offers sweet lime and tangerine aromas with subtle mineral notes. The mouth-watering acidity is well balanced by flavorful Washington Riesling fruit.*

### Bourgogne Blanc

19/75

Domaine Matrot, 2013, France

*Clean and crisp with lime and characteristic chardonnay fruit aromas leading to nicely persistent flavors.*

## RED

### Pinot Noir

19/75

Au Bon Climat, Santa Barbara County, 2013, USA

*Bright aromas of strawberries, red cherries, spice and sandalwood. Refreshing flavors of red cherries and a very slight confectioned tone.*

### Bordeaux

24/95

Château Reysson, Cru Bourgeois, Haut-Médoc, 2010, France

*Medium to full-bodied with notes of blackberry and delicious blackcurrant. Velvety tannins, complex bouquet of Indian spice and herbs with mocha and cedar finishing off with some coffee and sour cherry.*

### Malbec

18/75

Clos de los Siete, Mendoza, 2012, Argentina

*It is nicely balanced with good depth and length, underpinned by a solid core of toasty blackberry and raspberry fruit.*

## RED

CONTINUED

### **Chianti Classico**

19/75

Rocca delle Macie, 2012, Italy

*Bright ruby red, intense, mature fruit aromas, with rich berry fruit flavors.*

### **Cabernet Sauvignon**

23/95

Stag's Leap, Hands of Time, Napa Valley, 2012, USA

*Pleasing aromas of spiced fruit, clove and vanilla. The palate offers a sweet fruit entry of cherry and raspberry, which wrap around the structured tannins and lead to a lingering spice-filled finish.*

### **Cabernet Sauvignon**

22/88

Treana, Treana Proprietary Red, Paso Robles, 2012 USA

*Aromas of bright red cherry and pomegranate are enhanced by intense flavors of plum, allspice and vanilla*

## ROSÉ

### **Billette**

18/70

Côtes de Provence, 2014, France

*Light and delicate, with a beautiful hue, elegant, lively nose, and noble acidity to enhance its freshness.*

## DESSERT

### **Sauternes**

22/85

Château Petit Vedrines, 2010, France

*It tastes of vanilla, coconut, dried apricots, and subtle spices.*

## BEER

### LAGER

Amstel Light	11
Budweiser	9
Blue Point Toasted Lager	11
Brooklyn Lager	10
Heineken	11
Sam Adams	10
Stella Artois	10
Corona	9

### PILSNER

Bitburger	10
Pilsner Urquell	11

### WHEAT BEER

Blue Moon	10
Krombacher Weizen	11

### INDIA PALE ALE

Otherside Greenport	12
Lagunitas	12

### OTHER

Chimay Red	15
Duvel	14
Sapporo	10

## BEMELMANS' FAMOUS

### **Red Velvet** *B*

*Bulleit Rye Whiskey, Spiced Plum Syrup,  
Egg White, Fresh Lemon Juice, Bee Pollen*

24

### **Pisco Sour**

*Pisco 100, Egg White, Fresh Lemon Juice  
Angostura Bitters, Simple Syrup*

21

### **Luxury Sidecar**

*Martell Cordon Bleu Cognac, Calvados, Cointreau, Grand Marnier,  
Fresh Lemon Juice, Simple Syrup*

23

### **The Gin-Gin Mule** *B*

*Gordon's Gin, Ginger Beer, Muddled Mint  
Fresh Lime Juice, Simple Syrup*

21

### **Midnight Express**

*Stolichnaya Vanilla Vodka, Godiva Liqueur  
Hennessy, Kahlua, Espresso Coffee*

23

### **Fleur de Paradis**

*Hendricks, St-Germain, Fresh Grapefruit Juice  
Orange Bitters, Simple Syrup, Fresh Lemon Juice  
Topped with Champagne*

22

### **The Carlyle Punch** *B*

*Stoli Raspberry Vodka, Southern Comfort, Chambord, Cointreau, Cranberry Juice,  
Fresh Lime Juice, Pineapple Juice  
Topped with Sparkling Wine*

23

*B*: Bemelmans Signature Cocktail

## BEMELMANS' FAMOUS

### **Chilled Añejo Toddy** *B*

*Patron Añejo Tequila, Apple Cider, Fresh Lime Juice  
Cinnamon, Clove & Anis Infused Syrup*

25

### **The Old Cuban** *B*

*"Champagne Mojito" with Bacardi 8 Rum  
Muddled Mint, Fresh Lime Juice  
Angostura Bitters*

23

### **Maple Leaf**

*Michter's Rye Whiskey, Fresh Lemon Juice, Egg White  
Maple Syrup, Angostura Bitters*

21

### **Passion Royale** *B*

*Passion Fruit Infused Vodka, Fresh Lime Juice  
Topped with Champagne, Served over Crushed Ice*

24

### **Whiskey Smash** *B*

*Maker's Mark Bourbon Whiskey, Muddled Mint  
Muddled Lemons, Simple Syrup*

23

### **The Ludwig** *B*

*Hennessy V.S., Lime Juice, Simple Syrup  
Topped with Champagne*

21

### **Agave Gingerita**

*Casamigos Tequila by George Clooney & Rande Gerber  
Grand Marnier, Cointreau, Ginger Liqueur  
Egg White, Lime Juice, Simple Syrup*

23

*B*: Bemelmans Signature Cocktail

## VODKA

Tito's, United States	18
Stolichnaya, Russia	18
Absolut, Sweden	17
Chopin, Poland	19
Ketel One, Netherlands	19
Grey Goose, France	19
Belvedere, Poland	19
Stolichnaya Elite, Russia	25

## GIN

Beefeater, England	17
Bombay, England	17
Bombay Sapphire, England	19
Hendricks, Scotland	19
Plymouth Gin, England	18
Tanqueray, England	18
Tanqueray IO, England	19
Greenhook Ginsmiths, United States	17

*As a Martini add 3.75*

## RUM

10 Cane, Trinidad	17
Bacardi, Puerto Rico	15
Bacardi 8yr, Bahamas	17
Captain Morgan, Puerto Rico	17
Gosling's Black Seal, Bermuda	16
Malibu, Canada	16
Myer's, Jamaica	16
Mount Gay, Barbados	16

## TEQUILA

Casa Dragones, Mexico	65
Don Julio Blanco, Mexico	20
Don Julio Añejo, Mexico	23
Patron Silver, Mexico	21
Patron Añejo, Mexico	23
Centenario Plata, Mexico	20
Centenario Añejo, Mexico	23
Casamigos Blanco, Mexico	25
Casamigos Reposado, Mexico	28
Casamigos Añejo, Mexico	36

## SINGLE MALTS & BLENDS

Glenmorangie 10yr, Scotland	18
Glenfiddich 12yr, Scotland	21
Glenlivet 12yr, Scotland	21
Glenlivet 18yr, Scotland	55
Macallan 12yr, Scotland	21
Macallan 18yr, Scotland	48
Macallan 25yr, Scotland	280
Macallan “M” 1824 Series 2Oz, Scotland	980
Macallan “M” 1824 Series 1Oz, Scotland	490
Oban 14yr, Scotland	26
Balvenie 21yr, (Port Wood), Scotland	43
Laphroaig 10yr, Scotland	18
Lagavulin 16yr, Scotland	27
Lagavulin '98 The Distillers Edition, Scotland	45
Johnny Walker Black Label, Scotland	18
Johnny Walker Blue Label, Scotland	65
Hibiki Harmony, Japan	23
Hibiki 12yr, Japan	31
Hibiki 17yr, Japan	50
Hakushu 12yr, Japan	29
Hakushu 18yr, Japan	85
Yamazaki 12yr, Japan	23
Canadian Club, Canada	18



## BOURBON, RYE & SINGLE BARREL

Bulleit Rye, United States	22
WhistlePig Rye, United States	27
Michter's Rye, United States	18
Willett Rye 2yr, United States	17
Bulleit 10yr, United States	24
Woodford Reserve, United States	24
Blanton's, United States	21
Bookers, United States	24
Willett Family Pot Still Reserve, United States	19
Baker's 107, United States	21

## COGNAC & ARMAGNAC

Remy Martin V.S.O.P.	24
Remy Martin X.O.	46
Remy Martin Louis XIII	380
For the Aficionado 1/2 Oz	95
For the Connoisseur 1 Oz	180
For the Expert 1 1/2 Oz	280
Hennessy Privilege V.S.O.P	23
Hennessy X.O.	45
Hennessy Paradis	125
Hennessy Paradis Imperial	330
Martell Cordon Bleu	39
Leopold Gourmel	23
Delamain Pale & Dry	28

## COGNAC & ARMAGNAC

CONTINUED

Larressingle X.O. Armagnac	25
Chateau de Laubade XO Armagnac	28
Laubade Armagnac 1956	118
Castarede Armagnac 1982	29
Castarede Armagnac 1964	68
Castarede Armagnac 1959	99

## CALVADOS

Boulard V.S.O.P	19
Busnel Fine	18

## PORT, SHERRY & MADEIRA

Dows, "Fine Ruby"	15
Dows, "Fine Tawny"	17
Fonseca, BIN 27	18
Ramos Pinto "Quinta do Bom Retiro-20yr Tawny"	28
Cockburn "Quinta Dos Canais", 2005	19
Lustau "Solera Reserve" East India	15
Lustau "Solera Reserve" Puerto Fino	16
Sandeman Rainwater	16

**EAU DE VIE**

**16**

Mirabelle Massenez

Poire Williams Massenez

Framboise Massenez

Kirsch Massenez

**CAFÉ CARLYLE CALENDAR**

**Woody Allen & The Eddy Davis New Orleans Jazz  
Band**

September 14 through December 14  
Every Monday at 8 :45p.m.

**Brian Stokes Mitchell**

September 15 through September 26  
Tuesday to Friday at 8 :45p.m.  
Saturday at 8 :45 & 10 :45p.m.

**Buster Pointdexter**

September 29 through October 10  
Tuesday to Saturday at 8 :45p.m.

**Kurt Elling**

October 13 through October 17  
Tuesday to Friday at 8 :45p.m.  
Saturday at 8 :45p.m. & 10 :45p.m.

**Alexa Ray Joel**

October 20 through October 31  
Tuesday to Saturday at 8 :45p.m.

For reservations please call The Carlyle Hotel (212)-744-16-00

For this evening's performance, please inquire  
with Maitre D' at Café Carlyle or Bemelmans Bar.

For private events please call Catering & Sales to the number above.