

Non Alcoholic	4.65
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REX Berry Nice Punch

Blackberries, raspberries & strawberries shaken with cranberry juice & sweetened with pomegranate syrup

Pomegranate Lights

Pomegranate, ginger ale, passion fruit & mint

Lemon, Lime & Bitters

Lemonade, lime cordial, fresh lime juice & bitters

Citron Pressé

Soda, fresh lemon juice & sugar syrup

Summer In The City

Fresh passion fruit, raspberries, apple juice & bitter lemon

Watermelon Cooler

Fresh watermelon, apple juice, lychee purée, lemon juice.

Minerals

Freshly Squeezed Orange	4.00
Fresh Tomato	3.45
Fresh Ruby Grapefruit	3.45
Fresh Apple	3.45
Cranberry	2.70
Pomegranate	2.70
Coca Cola, Diet Coca Cola	3.00
Lemonade	2.70
Tonic, Slim line Tonic	2.70
Dry Ginger Ale, Ginger Beer	2.70
Mixers	1.35
Still, Sparkling Water	Gls 1.90 Btl 4.00

Coffees and Teas

Americano	2.95
Espresso	2.70
Double Espresso	3.70
Café Latte, Cappuccino	3.15
Hot Chocolate	3.15
English Breakfast Tea	2.95
Earl Grey Tea	2.95
Darjeeling	2.95

Herbal Teas

Camomile Tea	2.95
Peppermint Tea	2.95
Green Tea	2.95
Forest Berries	2.95
Lemongrass & Ginger	2.95
White Tea	4.75

Infusions

Lemon, ginger and honey	3.20
Passion fruit, ginger and raspberry	3.20
Fresh mint, ginger, lime and honey	3.20

History of Royal Exchange

It was in 1565 that Thomas Gresham, a well-travelled merchant, awarded with the title of knight, offered to build the City of London a bourse at his own expense if the land was provided. The City welcomed the offer and by 1566 the present site was cleared and the work begun. The resulting building adorned with the Gresham family crest of a grasshopper, was opened by Queen Elizabeth I and was to survive until 1666, when the Great Fire of London swept it away.

The Great Fire not only destroyed buildings, it destroyed morale too. It was swiftly decided to rebuild as much as possible of the City, and particularly the Royal Exchange, better than ever. King Charles II was so interested in the project that he agreed to lay the foundation stone himself.

In the late 18th century traditional shops and shopping drifted westwards therefore business came in to fill the space. Among the first was Royal Exchange Assurance and in 1774, Lloyd's also moved to the building and were the unwilling cause of the building's second destruction by fire in 1838.

Rebuilding began almost immediately and a young Queen Victoria, in a great and lavish ceremony that underlined Royal Exchange's importance to the city, opened it again in 1844. Trading resumed in earnest and in 1882 twenty four large panels of art around the ambulatory depicting the history of the City of London and the Royal Exchange, were installed.

With the outbreak of the Second World War, trading at Royal Exchange virtually ended. However the building had survived the bombing and in 2001 the building was again extensively and sympathetically remodelled and became home to many of the worlds finest merchants. Finally, in 2004, the Grand Café and Bar was opened, completing this magnificent building and offering a welcome retreat and an oasis of calm in the heart of the city.



The Mezzanine Lounge Bank, London EC3V 3LR

Tel 020 7618 2480 Fax 020 7618 2490

Service is not included.

Your bill will be left open for you to leave a gratuity at your discretion.

For groups of 8 people or more, a discretionary service charge of 12.5% will be added.

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Prices include VAT at 17.5%

White Wine	175ml	500ml	Btl
2009 Sauvignon Blanc, Domaine de Ribaute <i>Languedoc, France</i>	4.55	12.20	17.50
2009 Chardonnay, Grant Burge <i>Barossa, Australia</i>	5.25	14.30	20.15
2008 Chenin Blanc, Mulderbosch <i>Stellenbosch, South Africa</i>	6.10	17.00	23.80
2008 Pinot Grigio, Terra Alpina, Riff <i>Venezie, Italy</i>	6.90	19.05	27.60
2008 Sauvignon Blanc, Hunters <i>Marlborough, New Zealand</i>	7.75	21.10	30.70
2008 Macon La Roche Vineuse, Domaine Alain Normand <i>Burgundy, France</i>	8.45	22.85	33.95
2008 Sancerre, La Vigne Blanche, Henri Bourgeois <i>Loire Valley, France</i>	9.50	26.45	38.75
2008 Chablis, Cote de Lechet, Bernard Defaix <i>Burgundy, France</i>	11.70	32.75	47.75

Red Wine	175ml	500ml	Btl
2009 Merlot, Domaine Saint Bernard <i>Languedoc, France</i>	4.55	12.20	17.50
2006 Casa do Lago Tinto <i>Estremadura, Portugal</i>	5.25	14.30	20.15
2008 Cabernet Sauvignon Tres Palacios Reserve <i>Maipo Valley, Chile</i>	6.35	17.00	24.95
2009 Valpolicella Classico, Allegrini <i>Veneto, Italy</i>	6.65	19.65	26.50
2009 Syrah, Porcupine Ridge <i>Coastal Region, South Africa</i>	7.15	20.45	28.70
2005 Rioja Reserva, Cuné <i>Rioja Alta, Spain</i>	8.45	23.90	34.50
2007 Givry Sous La Roche, Michel Sarrazin <i>Burgundy, France</i>	10.10	28.90	43.10
2006 St Emilion, Château Gachon <i>Bordeaux, France</i>	11.70	32.40	46.75

Rosé Wine	175ml	500ml	Btl
2008 Cabernet Sauvignon Rosé, La Grande Courtade <i>Languedoc, France</i>	7.25	17.00	23.90
2008 Les Domaniers Rosé <i>Provence, France</i>	8.00	22.25	31.80

Dessert Wine	100ml	Btl
NV Muscat de Rivesaltes Domaine Lerys <i>Rousillon, France</i>	8.50	40.25
2002 Sauternes, Castelnau de Suduiraut <i>Bordeaux, France</i>	12.80	90.15

Extended list of fine wines available on request.
Vintages subject to change

Aperitifs, Vermouths and Digestives & Bitters	50ml
Aperol	5.35
Campari	4.80
Chartruese Green	7.40
Dubonnet	5.10
Fernet Branca	7.40
Jägermeister	6.40
Kummel	6.65
Martini Dry	4.80
Martini Bianco	4.80
Martini Rosso	4.80
Noilly Prat	4.80
Pernod	5.05
Pimms No.1	4.80
Ricard	5.35

Vodka	50ml
Smirnoff Black (U.K.)	6.40
Zubrówka Bison Grass (Poland)	6.40
Luksusowa (Poland)	6.40
Stoli Razberi, Strawberry, Vanilla (Russia)	6.40
Absolut Blue, Madarin, Citron (Sweden)	6.95
Ketel One (Holland)	6.95
Snow Queen organic (Kazakhstan)	7.40
Ciroc (France)	7.40
Belvedere (Poland)	7.70
Grey Goose (France)	8.00
Smirnoff Penka (Poland)	8.50
Kauffman 2003 (Russia)	12.20
Ultimat (Poland)	17.00

Gin	50ml
Gordons Sloe (U.K.)	5.80
Tanqueray London Dry (U.K.)	6.40
Bombay Sapphire (U.K.)	6.90
Hendrick's (Scotland)	6.90
Tanqueray 10 (U.K.)	7.40
Beefeater Crown Jewel	
(U.K.)	7.40
Junipero (San Francisco, U.S.A.)	9.00

Tequila	50ml
Jose Cuervo Tradicional	6.95
Don Julio Blanco	9.55
Don Julio Añejo	10.10
Patron Silver	11.10
Patron Reposado	11.60
Jose Cuervo Reserva De La Familia 15 yr	17.50

Ports and Sherry	100ml	Btl
Tio Pepe Fino	4.20	
Graham's Late Bottle Vintage 2003	6.40	46.35
Warre's Otima Tawny 10 Yr	8.50	41.00
Dow's Quinta De Bomfim 1996 Vintage	10.60	79.55

Grappa	50ml
Sarpa Di Poli	6.40
Nonino Chardonnay	6.90
Grappa di Brunello	8.50
Nonino Williams	9.00

GRAND CAFÉ | MEZZANINE LOUNGE | SAUTERELLE | REX EVENTS

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Martini

Ciroc vodka or Tanqueray 10, served dry or dirty, garnished with an olive, twist of lemon, lime or orange

Daiquiri

Bacardi Superior, fresh lime juice, sugar, shaken and served in a chilled martini glass

Margarita

Tequila, shaken with Cointreau and fresh lime served in a chilled martini glass

Mojito

Fresh lime and mint muddled, topped up with Rum and finished with dash of soda water

Caiprinha

Fresh lime and sugar smashed together with a large shot of Leblon cachaca, served in an old fashioned glass over crushed ice

Cosmopolitan

Citrus vodka, Cointreau, lime juice and cranberry juice shaken and served in a martini glass

Mint Julep

Fresh mint and brown sugar crushed, married with Wild Turkey, served over crushed ice

Pimm's Cup

Fresh seasonal fruits mixed with Pimm's and completed with lemonade

Sidecar

Martell VSOP, Grand Marnier, fresh lemon juice shaken vigorously together, served in a chilled sugar rimmed martini glass

Negroni

Campari, Tanqueray 10 gin and Martini Rosso blended to perfection garnished with large orange peel, served over ice in an old fashioned glass

Manhattan

Buffalo Trace mixed with Martini Rosso vermouth and Angostura bitters served in a chilled martini glass

Fruit Martini

Your choice of fresh blackberries, raspberries, strawberries, apple or passion fruit are shaken with the relevant fruit liqueur and Smirnoff Black vodka

Espresso Martini

Vanilia infused vodka, coffee liqueur, shot of espresso, shaken and served in a chilled martini glass

Classic Champagne Cocktail

Cognac, sugar, Angostura bitters, topped with Piper Heidsieck Champagne

French 75

Gin, lemon juice, sugar topped with Piper Heidsieck Champagne

Honeysuckle

Rose liqueur, lime juice, honey, lemongrass raspberries, topped with Piper Heidsieck Champagne

Russian Spring Punch

Vodka, lemon, sugar, crème de cassis, topped with Piper Heidsieck Champagne

Kir Royal

Cassis, blackcurrants, topped with Piper Heidsieck Champagne

Passoa and Passion

Passion fruit puree, Passoa liqueur, topped with Piper Heidsieck Champagne

Rossini

Strawberry puree, strawberry liqueur, topped with Piper Heidsieck Champagne

Raspberry and Lychee

Raspberry puree, lychee liqueur, topped with Piper Heidsieck Champagne

Elderflower and Peach

Elderflower liquor, white sugar soaked in peach bitters, topped with Piper Heidsieck Champagne

“After Eight”

Stay with us and unwind a little later after work with this mouth-watering selection of cocktails for only

£5 each

Peach Daiquiri

Fine Rum, peach, freshly squeezed lime juice and sugar are blended with ice and served long

Raspberry Kamikaze

A crisp yet juicy blend of vodka, raspberry liqueur, raspberry and freshly squeezed lime juice

Strawberry-Balsamic Caipirinha

Fresh strawberries are combined with balsamic vinegar, lime, sugar and premium cachaça

Apple and Tarragon Martini

Fresh apple and tarragon are crushed and shaken with vodka and apple liqueur and balanced with lime

available 8pm to 10pm

Rum	50ml
Havana Club 3 Yr (Cuba)	6.40
Sagatiba (Brazil)	6.40
Bacardi Superior (Puerto Rico / Cuba)	6.40
Element 8 White & Dark (St. Lucia)	6.90
Havana Club Especial	6.90
Bacardi Oro (Puerto Rico / Cuba)	6.90
Bacardi 8 year (Puerto Rico / Cuba)	7.40
Goslings Black Seal (Bermuda)	7.40
Havana Club 7 Yr (Cuba)	7.40
Pampero Especial (Venezuela)	7.40
Koko Kanu (Jamaica)	8.00
10 Cane (Trinidad)	8.00
Angostura 1919 (Trinidad)	8.00
Pyrat XO (Anguilla)	8.40
Santa Teresa 1796 (Venezuela)	8.90
Appleton 21 Yr (Jamaica)	29.20
Havana Club 15 Yr (Cuba)	29.20

Cognac	50ml
Maxime Trijol VSOP	8.50
Rémy Martin VSOP	9.55
Delamain Pale and Dry XO	11.70
Hennessy XO	20.10
Rémy Martin XO	21.20
Meukow XO	26.25
Rémy Martin Extra	31.80
Hennessy Paradis	41.90
Rémy Martin Louis XIII	148.50

Armagnac	50ml
Baron de Sigognac 10 Yr Old	7.20
Marquis de Puysegur Napoleon	7.40
Janneau XO	13.90

Calvados	50ml
Domaine Dupont VSOP	7.20
Périgault 1978	10.30
Camut Res. Semainville 25-30 Yr Old	17.50

Whiskey	50ml
Jamesons	6.40
J & B Reserve	6.90
Johnnie Walker Black Label	6.90
Chivas Regal 12 Yr	6.90
Johnnie Walker Gold Label	10.60
Johnnie Walker Blue Label	29.70
Johnnie Walker 1820	34.00

American Whiskey	50ml
Canadian Club	6.40
Jack Daniels	6.65
Buffalo Trace	6.90
Makers Mark	7.40
Woodford Reserve	8.00
Makers Mark Gold	11.60
Elijah Craig 12 Yr	12.15
Pappy Van Winkle Family Reserve 20 Yr	19.65

Single Malt Whisky	50ml
Laphroaig 10 Yr Old (Islay)	8.00
Glenmorangie 10 Yr Old (Highland)	8.00
Glenfiddich 12 Yr Old (Speyside)	8.00
Lagavulin 16 Yr Old (Islay)	8.20
Talisker 10 Yr Old (Skye)	8.50
Springbank 15 Yr Old (Campbelltown)	12.20
Oban 14 Yr Old (Highland)	12.75
Glenfiddich 30 Yr Old (Speyside)	27.00
Highland Park 25 Yr Old (Orkney)	29.70

Champagne & Sparkling	150ml	750ml	1500ml
Jeio Prosecco Valdobbiadene	6.40	29.25	
<i>Veneto, Italy</i>			
Chapel Down Reserve		39.00	
<i>Kent UK</i>			
Piper Heidsieck	10.55	48.00	
Billecart Brut NV		61.50	
Taittinger NV	14.10	66.95	
Taittinger Prelude NV		85.00	
Louis Roederer Brut NV		71.00	128.00
Bollinger Special Cuvee NV		76.00	148.00
Bollinger La Grande Année 2000		136.00	
Krug Grande Cuvee NV		199.50	
Krug 1995		328.00	
Pol Roger NV		60.00	120.00
Pol Roger 2000		120.00	
Veuve Clicquot NV		74.00	
Veuve Clicquot 2002		102.50	
Moët & Chandon Cuvee Dom Perignon 2000		211.00	

Rosé Champagne	150ml	750ml	1500ml
Taittinger Rosé	15.65	76.75	
Billecart Salmon Rosé		81.25	
Laurent Perrier Rosé		92.75	180.00
Moët & Chandon Cuvee Dom Perignon Rosé 1998		440.00	
Moët & Chandon Cuvee Dom Perignon Rosé 1995		589.00	

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Beers	Btl
Heineken (<i>Holland</i>)	4.35
Asahi (<i>Japan</i>)	4.35
Hoegaarden (<i>Belgium</i>)	4.35
Guinness (Ireland)	4.35
Viru (<i>Estonia</i>)	4.75
Magners Original Cider (Ireland)	4.75

Liqueurs	50ml
Archers Peach Schnapps	5.35
Baileys	5.35
Cointreau	5.35
Chambord	5.35
Disaronno Amaretto	6.40
Dom Benedictine	6.40
Drambuie	5.80
Frangelico	5.35
Galliano	5.35
Grand Marnier	5.35
Grand Marnier Cent Cinquantenaire	26.50
Kahlua	5.80
Licor 43, Cuarenta Y Tres	5.80
Limoncello	6.40
Luxardo Sambucca White & Black	5.35
Midori	5.35
Mozart – white, gold and dark	7.90
Patron XO Cafe	11.60
Pisco	6.40
Santa Teresa Orange Rum Liqueur	5.90
Southern Comfort	6.40
Tia Maria	5.35
Tuaca	5.80
Xanath	7.90
Xanté Cognac Pear liqueur	6.40

Briolett Liqueurs	7.75
Strawberry, Raspberry, Blackberry,	

Gilbert Miclo & Massenez Eau de Vie's	9.30
Poire William Grand Reserve,	
Framboise, Mirabelle (plum)	

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