

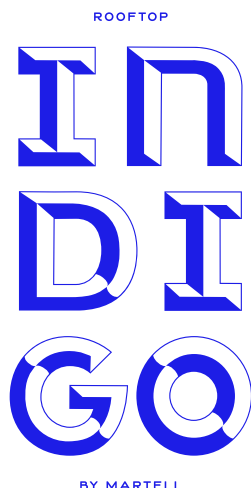
ROOFTOP

IN
DI
GO

BY MARTELL

LA RÉSIDENCE

DE RÉMY SAVAGE



Rémy Savage, **Global Master Mixologist** for Martell and founder of **Drink More Art**, is bringing his signature blend of cocktails and creativity to the Martell Tower rooftop for the 2026 season, alongside partner Maria Kontoravdis.

Welcome to L'Indigo by **Martell**, our exclusive summer residency.

In a spirit of effortless elegance, Rémy, Maria, and their team will be orchestrating a vibrant selection of cocktails and mocktails—featuring Martell cognacs, of course, but with plenty of surprises along the way!

Join us from wednesday to sunday at the following times:

- Wednesday & Thursday: 5:00 PM – 10:30 PM
- Friday & Saturday: 5:00 PM – 12:30 AM
- Sunday: 4:00 PM – 10:00 PM

INDIGO by Martell, 16 Av. Paul Firino Martell,
16100 Cognac, France

[@indigo_by_remy_savage](#)

Alcohol abuse is harmful to your health;
please drink responsibly.

A list of allergens is available at the bar upon request.

Prices include VAT and service.

ASSIETTES

- Pickles , hazelnut oil & cashew cream 8€
- Spring vegetables, kaffir lime leaf broth, early-season redcurrants 14€
- Tarama, gelée au cognac Martell, crackers 12€

CHARCUTERIES & FROMAGES

- Charentais 'Jonchée' fresh cheese, chive leaf sabayon, and elderflower 9€
- Parsleyed Ham Hock Terrine, pineau des Charentes, raisins 12€
- Charcuterie selection 15€
- Fromage selection 15€

DESSERTS

- Chocolate mousse, Cognac Martell caramel, red fruits 9€
- Vacherin, palmier biscuit, strawberries, edlerflower 12€



ROOFTOP

IN
DI
GO

BY MARTELL

LA RÉSIDENCE

DE RÉMY SAVAGE

Alcohol abuse is harmful to your health;
please drink responsibly.

A list of allergens is available at the bar upon request.

Prices include VAT and service.

ROOFTOP

The word 'INDIGO' is rendered in a bold, three-dimensional, gold-colored font. Each letter has a thick outline and a recessed center, giving it a blocky, architectural appearance. The letters are arranged in three rows: 'I' and 'N' in the top row, 'D' and 'I' in the middle row, and 'G' and 'O' in the bottom row.

BY MARTELL

LA RÉSIDENCE

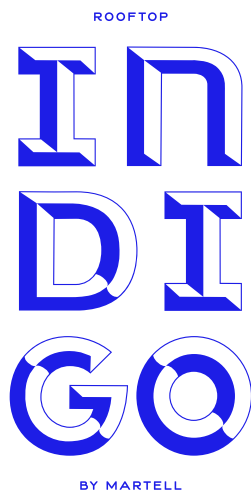
DE RÉMY SAVAGE

CONVIVIALITY BY MARTELL

Martell & Co. is committed to promoting responsible drinking through our "Conviviality by Martell" program.

Because true conviviality goes hand-in-hand with responsibility, we suggest switching to our non-alcoholic cocktails once you have reached two alcohol units. You will find the unit count (AU = Alcohol Units) listed next to each cocktail on our menu.

WATER IS AVAILABLE ON DEMAND



Rémy Savage, **Global Master Mixologist** for Martell and founder of **Drink More Art**, is bringing his signature blend of cocktails and creativity to the Martell Tower rooftop for the 2026 season, alongside partner Maria Kontoravdis.

Welcome to L'Indigo by **Martell**, our exclusive summer residency.

In a spirit of effortless elegance, Rémy, Maria, and their team will be orchestrating a vibrant selection of cocktails and mocktails—featuring Martell cognacs, of course, but with plenty of surprises along the way!

Join us from wednesday to sunday at the following times:

- Wednesday & Thursday: 5:00 PM – 10:30 PM
- Friday & Saturday: 5:00 PM – 12:30 AM
- Sunday: 4:00 PM – 10:00 PM

INDIGO by Martell, 16 Av. Paul Firino Martell,
16100 Cognac, France

[@indigo_by_remy_savage](#)

Alcohol abuse is harmful to your health;
please drink responsibly.

A list of allergens is available at the bar upon request.

Prices include VAT and service.

MARTELL ICONIC

Showcasing the range and depth of Martell cognac across classic structures. Here, we celebrate the spirit's heritage through balance and precision.

FINE A L'EAU

Martell VS, verjus, simple syrup, soda water

7€
1.1UA

GNAC VICE

Martell VS, raspberry, lemon, passion fruit

14€
2.8UA

SWIFT & SPICY

Martell Blue Swift, poblano, lime, pineapple

13€
2UA

SPITFIRE

Martell Blue Swift, lemon, melon

10€
1.3UA

HARVARD

Martell Cordon Bleu, cherry

19€
1.7UA

HORSE'S NECK

Martell VS, almond, ginger

12€
1.3UA



ROOFTOP SIGNATURE

Offering a mix of vibrant, refreshing cocktails unique to the Indigo.
Expect bright, seasonal notes.

CUCUMBER SONIC

Cucumber monochrome, soda, tonic

14€
1.6UA

NAVY GROG

Rum, pineau des Charentes, lime, grapefruit

14€
1.4UA

SMOKE + VANILLA

Martell VSOP, butter, smoked sugar, champagne

13€
1.7UA

GENTIANE LEMONADE

Whiskey, yuzushu, gentiane limonade

12€
0.8UA

FLEUR SCROPINO

Gin, elderflower, champagne

14€
1.6UA



DRINK MORE ART COLLECTION

A collection of elevated serves from the venues of Remy Savage.

This curated list provides a little peak at each, here to enjoy in Cognac.

PASTEL

Vodka, rhubarb, lime, raspberry

14€
1.3UA

RAMOS

Vodka, citron, vanilla yogurt, elderflower, cream

12€
1.8UA

ABSTRACT MARGARITA

Bell pepper monochrome, lapsang, lime, agave

13€
1.9UA

RHUBARB SPRITZ

Rhubarb, Cinzano Aperitivo, raspberry, Prosecco

12€
1.2UA

ZUKI

Havana , coffee, Kahlúa, walnut

12€
1.9UA



NO/LOW DRINKS

For those wanting something a little different, we offer a series of non-alcoholic cocktails and special serves highlighting summer flavours.

SYRUP SONIC (0%)

Kiwi, cucumber, soda, tonic

10€
OUA

SPRING MULE

Raspberry, lime, ginger

12€
OUA

SORBET ABRICOT

Oolong float & apricot sorbet

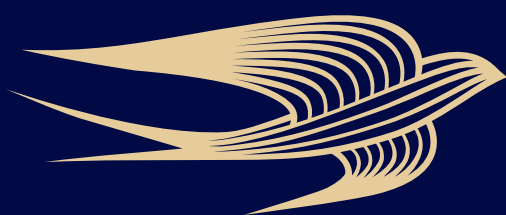
6€
OUA

ICED TEA DE SAISON

Changes daily, ask the team!

6€
OUA





COGNACS	4 CL
Martell VS	8€
Martell VSOP	10€
Martell Cordon Bleu	20€
Martell XO	20€
Martell Cordon Bleu Extra	25€
Martell Chanteloup XXO	30€
Augier - L'Océanique	10€
Augier - Le Sauvage	10€
Augier - Le Singulier	12€

INNOVATION MARTELL	4CL
Martell Blue Swift	15€

WHISKY	4CL
IRISH	

Jameson	8€
Jameson Black Barrel	10€
Yellow Spot	14€

BOURBON	
Four Roses Small Batch	10€
Four Roses Singel Barrel	12€
Rabbit Hole Dareringer	16€

RYE	
Lot 40 Rye	10€
Rabbit Hole Boxergrail Rye	12€

SCOTCH BLENDED	
Chivas XV Ans	10€
Ballantine's 17 Ans	12€
Royal Salute	25€

SINGLE MALT SPEYSIDE	
Aberlour A'bunadh	14€
Scapa Glansa	15€
The Glenlivet 18 Ans	18€

RHUM	4CL
Havana Club 3 Ans	8€
Havana Club 7 Ans	10€
Havana Club Selección de Maestros	16€
La Hechicera	10€
Janeiro Cachaça	10€

ANIS	2CL
Ricard	4€
Ricard Plantes fraîches	4€
Pernod	4€
Pernod Absinthe	5€

Additional soft drink 1€

Each quantity offered on the alcohol menu is less than 2 units of alcohol per glass

2cl = 0.75 UA - 4cl = 1.5 UA - Aperitifs 6 cl = 1 UA - Wines and Champagne 12 cl = 1,2 UA

Service included

GIN	4CL
Beefeater	8€
Seagram's Extra Dry	8€
Acme	10€
Malfy Rosa	10€
Plymouth	10€
Plymouth Navy Strength	12€
Ki No Tea	12€
Monkey 47	14€

VODKA	4CL
Absolut	8€

AGAVE	4CL
Tequila Olmeca	8€
Tequila Avión Silver	10€
Tequila Altos Reposado	12€
Mezcal Del Maguey Vida	10€
Mezcal Del Maguey Chichicapa	18€

APERITIFS	6CL
Lillet Blanc	5€
Lillet Rosé	5€
Lillet Rouge	5€
Lillet Réserve	7€
Cinzano Blanc	5€
Cinzano Rosso	5€
Cinzano Aperitivo	5€
Byrrh	5€
Suze	5€
Ambassadeur Rouge	5€
Kahlua	6€
Italicus	7€

CHAMPAGNES	COUPE 12CL	BOUTEILLE 75CL
Perrier-Jouët Grand Brut	15€	80€
Perrier-Jouët Blason Rosé	-	90€
Perrier-Jouët Blanc de Blancs	-	110€
Perrier-Jouët Belle Époque	-	220€

VINS	VERRE 12CL	BOUTEILLE 75CL
Maison Saint Marguerite - Côtes de Provence		
Rosé « Symphonie »	7,5€	38€
Rouge « Fantastique »	7,5€	38€
Blanc « Fantastique »	7,5€	38€

Additional soft drink 1€

Each quantity offered on the alcohol menu is less than 2 units of alcohol per glass
 2cl = 0.75 UA - 4cl = 1.5 UA - Aperitifs 6 cl = 1 UA - Wines and Champagne 12 cl = 1,2 UA

Service included

ROOFTOP

INDI
GO

BY MARTELL

LA RÉSIDENCE

DE RÉMY SAVAGE

CONVIVIALITY BY MARTELL

Martell & Co. is committed to promoting responsible drinking through our "Conviviality by Martell" program.

Because true conviviality goes hand-in-hand with responsibility, we suggest switching to our non-alcoholic cocktails once you have reached two alcohol units. You will find the unit count (AU = Alcohol Units) listed next to each cocktail on our menu.

WATER IS AVAILABLE ON DEMAND