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A Sweet Absinthe Cocktail from a Marie Antoinette-Inspired Speakeasy



Courtesy of Nicole Franzen

Let them drink cocktails!

BY ANDREA WHITTLE

Before the speakeasy, there was the boudoir: a private room for a grand lady to withdraw into for female-only conversation. After discovering an abandoned tunnel underneath their restaurant **Chez Moi** in Brooklyn Heights, **Tarek Debira** and **Patricia Ageheim** decided to create a modern version of this secretive retreat.

Inspired by **Marie Antoinette** and her infamous social life, Ageheim and Debira went full rococo and transformed the tunnel into an opulent lounge. “The boudoir was the place where she could drop all the etiquette and just be herself,” Ageheim said, and she designed the new space to reflect that sensibility.

The result is **Le Boudoir**, a cozy, subterranean cocktail bar reached through a fake bookshelf upstairs at Chez Moi. Complete with parquet ceilings, oil paintings, plenty of red velvet, vintage glasswear, and even a doorknob from the former French queen’s bedroom (“We got very lucky on eBay,” said Ageheim), it teeters on the edge of being over the top, but remains *très chic*.

Among a lineup of adventurous cocktails like the Axel von Fersen (bourbon, applejack, sesame curry, black caraway) and the Guillotine (mezcal, scotch, banana liqueur, honey), beverage director **Franky Marshall** wanted to create an absinthe cocktail for people who don’t usually love the spirit’s strong taste. Building upon its subtle chocolate flavors, she created the Dauphin, a sweet, decadent cocktail with hints of spice and a nutty richness.

For a moment, it might make you forget how the French revolution ended.

Dauphin

By Franky Marshall

2 dashes Miracle Mile chocolate-chili bitters
.5 oz Demerara sugar syrup
.5 oz Ancho Reyes chile liqueur
1 oz absinthe
1.5 oz coconut almond milk

Build all ingredients in absinthe glass. Add pebble ice, stir to integrate. Garnish with cacao nibs and star anise.