
Eurostar crafting cocktails in London lounge

By **Rick Lundstrom** on September, 14 2018 | Airline & Terminal News



Eurostar turned to architectural firm Softroom for the new bar design

[Eurostar](#) earlier this month opened a circular black and gold in its lounge in London offering complimentary cocktails designed exclusively by the London Cocktail Club.

From a range Dutch, French, Belgian and British spirits and ingredients come cocktails such as *Elixir* to *Bourbon Boisé*. Michelin star chef and Eurostar Business Premier Culinary Director, Raymond Blanc OBE, has also designed a bespoke cocktail exclusively for the lounge in partnership with the London Cocktail Club.

Named *Lavender Dusk*, the signature cocktail is “a distinctive m  le of delicate florals, punchy fruit flavors and piquant undertones,” said a release from Eurostar. Mixed using Eurostar’s own gin, [Toujours 21](#), it is a fusion of French botanicals and honey from the Kent countryside.

For the first time, Eurostar is introducing a winter gin and tonic menu, featuring gins from Amsterdam, Brussels, Paris and London. Each exotic gin is perfectly paired with local tonic to offer passengers a twist on the classic.

Designed by global architects, [Softroom](#), the new London cocktail bar will refresh the travel experience for Business Premier passengers.

With a chic circular bar featuring a gold table top and plush velvet chairs, the new bar offers a stylish environment to ease into the evening, making it the perfect place to unwind after work or kick-start the holiday.

The launch of the new bar comes as Eurostar continues to invest in its stations and service. The rail line has opened Chop-Chop, the express hair salon in the departure lounge, eGates in London St. Pancras to speed-up the security process, and World Duty Free.

“Following the success of the Paris cocktail bar, we’re excited to unveil the London edition,” said Yann Bayeul, Eurostar Catering Product and Service Manager. “Our Business Premier passengers are often looking for somewhere to unwind after a work, and our leisure travellers are typically up for a tipple! With a winter menu designed by the London Cocktail Club featuring spirits from our key destinations, we hope travellers will enjoy the new experience.”

The introduction of the new bar marks six years since Eurostar and Raymond Blanc joined forces to improve the dining experience for Business Premier passengers. Blanc works with each of Eurostar’s three kitchens to design seasonal menus combining the best of British, French, Belgian and Dutch cuisine.