



AWARD WINNING PARIS BAR 'DANICO' UNVEILS NEW CONCEPTUAL MENU SERIES, XPLORER, LAUNCHING WITH 'INDONESIA'

The latest travel-inspired offering curates unfamiliar cocktails that draw on traditional and regional Indonesian recipes and indigenous ingredients



January 2023: Danico, the acclaimed bar in Paris' 1 arrondissement, has unveiled its menu concept, a series of menus inspired by the global travels of the internationally renowned industry heavyweight Nico de Soto, launching with Indonesia. The new list of 12 cocktails uses Indonesia's unfamiliar and often misunderstood spices and ingredients to transport guests to the tropics through sense-tingling cocktails.

Drawing inspiration from his visits to some of the world's top bars, de Soto has masterfully curated Danico's conceptual menu design to spotlight his favourite regions of the world. 'Indonesia' is the first in a series of regions to have inspired the menu concept at the award-winning Danico. Combining the punchy attitude of Nico's New York Lower-East-Side influences with his avant-garde approach to mixology against the stunning backdrop and luscious interiors of the former Jean-Paul Gaultier flagship store, Danico placed #85 in the extended list of The World's 50 Best Bars 2022.

Guests can expect a variety of cocktails including **Tipsy Luwak**, inspired by the classic flavours of the Indonesian cuisine, which combines *Japanese whisky 'Nikka' from The Barrel with coconut milk, avocado, pandan syrup & espresso* which provides guests with a deliciously creamy mouthfeel and memorable, nutty finish. For those looking for a silky smooth texture and flavour-euphoric sensation, the **Nasi Goreng**, inspired by the Indonesian stir-fry dish, provides guests with a sensory jungle, infusing *Shochu 3S with Nasi Goreng syrup spice, silky tofu and a whole egg*. Inspired by the tropical and spicy undertone of the Indonesian influence on food and beverage, the **Spicy Soto** provides just that, a perfect combination of *Mount Gay Black Barrel rum infused with spices, lime, soursop (the broadleaf) and ghost pepper*.





Founded by Nico de Soto and restaurateurs Julien Ross and Alexandre Giesbert in 2016, Danico has fast become one of Paris' most acclaimed bars. Nico and his team of seasoned bartenders made their mark all over New York City in 2010 before bringing their exceptional tailor made cocktails, surprising combinations, explosive flavours and Italian bar snacks to Paris. Nico's approach to mixology is inspired by travel and cuisine, always incorporating unexplored ingredients, combinations, flavours and modern techniques such as the sous-vide or rotovap to make his own distillates for his menu development.

Reservations are open now at [LINK](#)

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Editors Notes:

Address: 6 Rue Vivienne, 75002 Paris, France

Opening Hours: Thursday - Sunday 6 PM - 2 AM

Website: daroco.fr/

Instagram: [@danicoparis](https://www.instagram.com/danicoparis)

Nico de Soto: [@nico2soto](https://www.instagram.com/nico2soto)

About Danico:

Danico is the Parisian bar housed at the former Jean-Paul Gaultier flagship store, founded by internationally renowned bar mogul Nico de Soto. It boasts of its contemporary speakeasy-style interiors and herringbone marble bar and plays on the prowess of exceptional tailor-made cocktails. Julien Ross met Nico de Soto in 2010 in New York and have not left each other since. They brought their Lower East Side New York attitude and opened Danico, the 45-seater cocktail bar hidden behind Daroco, the large, light 180 seat Italian eatery. Accessible during the day through Galerie Vivienne and in the evening through the restaurant, Danico is the landmark of Nico de Soto and his team of seasoned bartenders. As guests walk through the large velvet curtain, they will find a hidden speakeasy style bar with a herringbone marble bar and an all-male staff in aprons to hand. Danico prides itself on its ever-evolving menu, evoking the content, tastes, sensations of world-class cuisines and ingredients, whilst playing on the technical prowess with its essential milk punch - cocktails made with clarified milk which are sipped like whey.

About Nico de Soto:

Parisian born and raised, he first began bartending in Paris in 2005 where he was trained in the art of classic cocktails. In 2007, he moved to Australia and began work in Melbourne, where he spent a year crafting libation.

Nico de Soto then returned to Paris, working in China Club and became bar manager at Mama Shelter before joining Paris's most respected cocktail bars, the Experimental Cocktail Club and Curio Parlor.





In 2010 Nico joined the opening teams at Dram and PKNY (former Painkiller) in New York and then became the Head Mixologist of the Experimental Group, opening back to back the very successful Experimental Cocktail Club in London and New York, respectively nominated 3rd best bar in Europe 2012 at Cocktail Spirits Awards and top 4 finalists World's Best New Bar in 2013 at Tales of Cocktails and 26th best cocktail bar in the world by Drinks International.

In 2016, he opened in Paris Danico, in the heart of the Italian trattoria Daroco, with his two restaurateur friends Julien Ross and Alexandre Giesbert. In 2018, he opened Kaido in the Design District of Miami with James Beard's awards multi-nominated chef Brad Kilgore, a Japanese influenced cocktail lounge.

His approach to drinks is inspired by travels and cuisine, always trying to get new flavors, combinations and techniques. He uses a lot of modern techniques, like sous-vide to achieve the best flavors, centrifuge to clarify juices or rotovap to make his own distillates.

