

# Imperial Fiz

- 45ml Gin
- 10ml **Joseph Cartron Imperial Triple Orange** with Cognac
- 20ml fresh lemon juice
- 5ml sugar syrup
- 2 small slices of Ginger
- 15ml Syrah
- 5 ground Caraway seeds
- Fill up with very fresh IPA (Indian Pale Ale) Beer

RECIPE: Pour all the ingredients, except the beer and wine, in a shaker. Shake, filter and then serve in a Highball type glass or a Beer glass on ice. Fill up with the beer and wine. Stir before serving.

DECORATION: Ground Caraway seeds and crystallized Ginger.

## Tasting Tip

This cocktail, with salty notes brought by the Caraway seeds, is original by its freshness and slight peppery alliances - sharpness of the Ginger and slight bitterness of the Beer.

Created par Joseph Akhavan



# Impérial Green T

- 20 ml White Rum
- 20 ml **Joseph Cartron Thé Vert Maté Liqueur**
- 20 ml **Imperial Cartron Liqueur**
- 20 ml fresh Lime juice

RECIPE: Pour all the ingredients in a shaker. Shake, filter and serve in a Martini glass. Just before serving, press the Orange peel over the glass, then discard.

DECORATION: Decorate with a thin slice of Lime.

## Tasting Tip

A summer party time cocktail, a little strong, with fresh and round bitter notes.

Created Joseph Akhavan

