



## HONEYMOON

RORY SHEPHERD - LITTLE RED DOOR - PARIS

- 30 ml of **Joseph Cartron Honey Liqueur**
- 30 ml of **Joseph Cartron Eau-de-Vie de Poire Williams des Monts de la Côte d'Or**
- 15 ml of fresh lemon juice
- 10 ml of Kummel Liqueur
- Tonic Water



### RECIPE

Pour all the ingredients in a shaker. Shake then serve on ice in a highball glass. Fill up with Tonic Water.

### DECORATION

A leaf of citrus fruit.

### TASTING TIP

This cocktail with flowers and citrus notes is easy to make. Refreshing, you will enjoy sharing it early in the evening.

## HONEY AND CLYDE

ADRIAN TÄNNLER - ABFLUGBAR - BERN

- 30 ml of **Joseph Cartron Honey Liqueur**
- 30 ml of JM Élevé Sous Bois Rum
- 30 ml of fresh lemon juice
- 10 ml of Darjeeling Tea syrup
- 10 ml of yellow Chartreuse

### RECIPE

Tea syrup: in a bowl, pour 300ml of boiling water on 6 coffee spoons of Darjeeling. Infuse 5 minutes, filter and add 300g of brown sugar before storing in a cool place. Roll the Chartreuse in a Champagne glass to form a film, then take out the liquid. In a shaker full of ice cubes, add the honey liqueur, the rum, the lemon juice and the tea syrup. Shake and pour into the Champagne flute.

### TASTING TIP

A perfect natural honey flavor, fresh, herbal, with a nice honey/rum balance.



## THE NECTAR

JOSEPH AKHAVAN - MABEL - PARIS

- 35 ml of JM White 50% Rum
- 15 ml of **Joseph Cartron Honey Liqueur**
- 10 ml of Ginger juice
- 15 ml of squeezed lime juice
- 20 ml of Bio Coconut water
- 35 ml of sparkling water
- 5 shots of Sesame Oil

### RECIPE

Pour all the ingredients directly in a Highball type glass with ice cubes. Top up with sparkling water.

### DECORATION

Candied Ginger, Lime Crisps and a honey/sesame biscuit (optional)

### TASTING TIP

The Honey Liqueur brings softness and roundness to this cocktail, both light, very refreshing, slightly spicy, peppery, relatively tart and sparkling



## BEE CAREFUL

RORY SHEPHERD - LITTLE RED DOOR - PARIS

- 30 ml of Gin
- 30 ml of White Vermouth
- 5 ml of **Joseph Cartron Honey Liqueur**
- 2 shots of Absinth

### RECIPE

Pour all the ingredients in a mixing glass, mix then serve in a Champagne flute with ice cubes.

### DECORATION

A sprig of dill.

### TASTING TIP

You will be charmed by the floral notes of this cocktail both powerful and subtle.





## LIQUEUR DE MIEL



[www.cartron.fr](http://www.cartron.fr)

PHOTOS: IMAGE & ASSOCIÉS - DESIGN & DEVELOPMENT: BIGGERBAND.  
ALCOHOL ABUSE IS DETRIMENTAL TO YOUR HEALTH - DRINK RESPONSIBLY.

## DRINK UP HONEY

RORY SHEPHERD - LITTLE RED DOOR - PARIS

- 45 ml of Grappa
- 15 ml of **Joseph Cartron Honey Liqueur**
- 15 ml of Suze
- 15 ml of fresh lemon juice
- 2 dashes of grapefruit Bitter

### RECIPE

Pour all the ingredients in a shaker.  
Shake then serve on ice in a Champagne  
flute with ice cubes.

### DECORATION

Grapefruit zest.

### TASTING TIP

A delightful fresh cocktail with citrus  
and herbal flavors.



## WHAT ARE YOU DRINKING WINNIE?

RORY SHEPHERD - LITTLE RED DOOR - PARIS

- 45 ml of Cognac
- 10 ml of Campari
- 10 ml of Tawny Porto
- 5 ml of **Joseph Cartron Honey Liqueur**

### RECIPE

Pour all the ingredients in a mixing glass,  
mix then serve in an Old Fashioned glass  
with ice cubes.

### DECORATION

Orange zest and heather flowers  
(optional)

### TASTING TIP

A rich and bold cocktail with red berries  
and floral notes.



JOSEPH  
CARTRON  
1882  
NUTTS-SAINT-GEORGES

COLLECTION

# M

Honey Liqueur

Cocktails created by  
**Joseph Akhavan, Rory Shepherd and Adrian Tännler**