## Noites DE DAMASCO

In a shaker, tear and gently crush 2 or 3 leaves of basil. Then add :

- 40ml Cachaca.

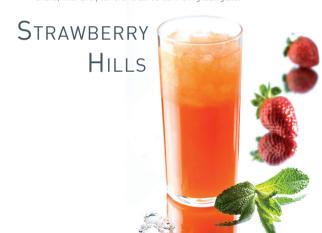
- 20ml Joseph Cartron Apricot Brandy Liqueur,

- 20ml fresh lime juice. Shake, filter and pour over ice in a Highball glass. Top up with sparkling water.



In the shaker crush a slice of orange with the rind. - 8 torn leaves of fresh mint,

- 60ml Joseph Cartron Ratafia de Bourgogne, - 15ml Joseph Cartron Crème de Fraise des Bois. Shake, filter and pour over crushed ice in a Highball glass.



## Coriander

In a shaker, pour: & PEACH - 15ml Joseph Cartron Crème de Pêche de Vigne, - 5ml (a coffee spoon) liquid sugar, - 20ml (=1/2 lemon) fresh lemon juice,

- 5 torn coriander leaves. Shake, filter and pour over ice in a Rock glass.



In a shaker, pour :

- 40ml JM White Rum.
- 15ml Joseph Cartron Mango Liqueur,
  - 10ml Campari.

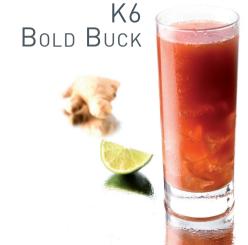
- 50ml fresh pineapple juice. - 15ml (=1/2 lime) fresh lime juice. Shake, filter and pour over crushed ice in a



JUNGLE Mango

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- 15ml **Crème de Cassis de Bourgogne Double Crème Joseph Cartron**, - 15ml (=1/2 a lime) fresh lime juice. Shake, filter and pour over ice in a Highball glass. Top up with dry cider,









COCKTAILS

Cocktails created by Joseph Akhavan