

Black Roska

- 4 slices of Lemon
- 60ml of Black Vodka
- 20ml of brown sugar
- 20ml of **Joseph Cartron Crème de Mûre des Roncières**

RECIPE: Crush the slices of lemon with a pestle in a shaker. Add the other ingredients. Shake, filter and serve in an Old Fashioned glass filled with crushed ice. Stir before serving.

DECORATION: Decorate with two blackberries and a slice of Lime.

Tasting Tip

Mellow and very fresh cocktail.

Created by the Pershing Hall (Paris) barmen



Blackberry Crush

- 55ml of **Joseph Cartron Ratafia de Bourgogne**
- 10ml of **Joseph Cartron Crème de Mûre des Roncières**
- 15ml of fresh Lemon juice

RECIPE: Fill an Old Fashioned glass with crushed ice and all the ingredients. Stir with a spoon before serving.

DECORATION: Decorate with a small slice of yellow lemon or the blackberries.

Tasting Tip

Mellow and very fresh cocktail full of blackberry aroma which recalls sunny days. Ideal after a long day in the sun.

Created by Joseph Akhavan



Rooibos Cobbler

- 45 ml **Joseph Cartron Thé Rooibos Liqueur**
- 10 ml **Joseph Cartron Crème de Mûre des Roncières**
- 15 ml Fino Sherry
- 15 ml fresh Pineapple juice
- 15 ml fresh Orange juice
- 15 ml fresh Lemon juice

RECIPE: Pour all the ingredients in a shaker. Shake then serve in a Wine glass on crushed ice.

DECORATION: Decorate with a Mint tip, Blackberries, an Orange peel and a stick of fresh Pineapple ...

Tasting Tip

Fresh and fruity Apéritif for everyone.

Created by Joseph Akhavan

