

1970

- 30ml Tequila 100% Agave
- 20ml **Joseph Cartron Triple Sec Liqueur**
- 15ml **Cartron N°7**
- 20ml fresh Orange juice
- 20ml fresh Lemon juice (1/2 lemon)
- A dash of salt

RECIPE: Pour all the ingredients in a shaker. Shake, filter and pour in an Old Fashioned glass full of ice.

DECORATION: Decorate with a nice orange peel, a small slice of yellow lemon, and a strawberry cut in two...

Tasting Tip

A fresh cocktail which plays on the citrus fruits. The salt enhances and associates the aromas.

Created by Joseph Akhavan



Aqua Fraîche

- 40ml Aquavit
- 15ml Joseph Carton White Peppermint Liqueur
- 15ml Joseph Carton White Cacao Liqueur
- 2ml light single cream
- 5ml brown sugar syrup

RECIPE: Pour all the ingredients in a shaker. Shake and serve in an iced Martini glass.

DECORATION: Decorate with white chocolate shavings.

Tasting Tip

Mellow and very fresh cocktail.

Created by Joseph Akhavan



Au Nom de la Rose

- 4 fresh Raspberries
- 2 slices of Lime
- 40ml of JM White Rum
- 20ml of **Joseph Cartron Crème de Fraise des Bois**
- 20ml brown sugar
- 20ml Champagne

RECIPE: Gently crush the raspberries and the lime with a pestle in a shaker. Add the Rum, the Crème de Fraise des Bois and the brown sugar. Shake, filter and pour in a Martini glass. Fill with crushed ice and top up with Champagne before serving.

DECORATION: Decorate with the slices of strawberry and the rose petals.

Tasting Tip

Mellow and very fresh cocktail.

Created by the Pershing Hall (Paris) barmen



Black Aout

- 15ml of Joseph Cartron Mango Liqueur
- 20ml of Joseph Cartron Crème de Cassis de Bourgogne Double Crème
- 120ml of very chilled and fruity Rosé

RECIPE : Pour all the ingredients in an Old Fashioned glass. Stir and serve.

DECORATION : Decorate with the blackcurrants and the pea pod.

Tasting Tip

Mellow and very fresh cocktail.

Created by Joseph Trotta



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



Blackcurrant Martini

- 4 mint leaves
- 20ml fresh Lemon juice (1/2 lemon)
- 20ml **Joseph Cartron Crème de Cassis de Bourgogne Double Crème**
- 40ml Vodka

RECIPE: Gently crush the mint leaves in a shaker. Add all the ingredients. Shake, filter and serve in a Martini glass.

Tasting Tip

Mellow and very fresh cocktail.

Created by Philippe Morin



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



Blueberry Summer Crush

- 50ml Pimm's
- 10ml **Joseph Cartron Crème de Myrtille de Montagne**
- 10 Mint leaves
- 15ml fresh lemon juice
- Fill up with fresh White Beer

RECIPE: Pour all the ingredients, except the Beer, in a shaker. Shake, filter and pour in a Highball type glass or a Beer glass on ice. Fill up with White Beer. Serve immediately.

DECORATION: a tip of Mint, a slice of lemon and a few Blueberries.

Tasting Tip

Fresh and slightly lemony, this is a perfect end of day cocktail with its delicious edge of bitterness due to the Beer.

Created par Joseph Akhavan



Burgundy Spring Punch

- 3 fresh Raspberries
- 30ml Vodka
- 15ml **Joseph Cartron Crème de Framboise de Bourgogne**
- 20ml fresh Lemon juice (1/2 Lemon)
- **Joseph Cartron Crémant de Bourgogne**

RECIPE: Crush 3 fresh raspberries in a shaker. Add the Vodka, the Crème de Framboise and the lemon juice. Shake, filter and pour in a Tumbler glass filled to two thirds with ice cubes. Fill with the Crémant de Bourgogne before serving.

DECORATION: Decorate with a skewer of raspberries and mint leaves.

Tasting Tip

Mellow and very fresh cocktail.

Created by Joseph Akhavan



Burgundy Sour

- 1 white of Egg
- 20ml fresh Lemon juice (1/2 lemon)
- 20ml of sugar syrup (*)
- 45ml of slightly malted Whisky
- 15ml Joseph Cartron Guignolet de Bourgogne

RECIPE: (*) dilute a volume of white sugar in a volume of water to obtain the syrup. Whip up the white of egg, the lemon juice and the sugar syrup in a shaker with an electric whip or a little hand whip. Add the Whisky then fill up with ice. Shake and filter in a chilled cocktail glass without ice. Pour the Guignolet de Bourgogne over the surface of the glass so that it falls very slowly to the bottom of the glass, then serve.

DECORATION: Decorate with lemon peel or a crystalized Cherry placed at the bottom of the glass.

Tasting Tip

A rich and unctuous cocktail, the Whisky adding a slightly smoky taste.

Created by Joseph Akhavan



By Joseph

- 4 white Grapes
- 40ml **Joseph Cartron Eau-de-Vie de Poire Williams**
- 20ml **Joseph Cartron Crème de Pêche de Vigne**
- 20ml Lemon juice (1/2 Lemon)
- 2 coffee spoons of Madagascar Vanilla sugar

RECIPE: Crush the grapes in a shaker. Add the other ingredients. Shake and pour into a large glass. Fill up with crushed ice. Serve immediately.

DECORATION: Decorate with a fresh vanilla pod and a skewer of white grapes.

Tasting Tip

Mellow and very fresh cocktail.

Created by Joseph Akhavan



Christmas Flip

- 60ml **Joseph Cartron Guignolet Kirsch de Bourgogne**
- 30ml bio almond milk (without sugar)
- 2,5ml Pimento Dram
- 1 bio Egg (whole)

RECIPE: Pour all the ingredients into a shaker . Beat with a little whisk to fluff up the egg. Add ice and shake vigorously. Filter into a wineglass without ice and serve.

DECORATION: Rape some Tonka bean over the top of the glass.

Tasting Tip

This cocktail is a wink at the Eggnogs that are always a bit tipsy during the holiday times, with an aromatic complexity that plays on the spices and the Burgundy Guignolet Kirsch black cherry. A soft, unctuous and slightly spicy cocktail.

Created by Joseph Akhavan



Colour

- 3 fresh Raspberries
- 1 slice of Lime
- 40ml of **Joseph Cartron Crème de Framboise de Bourgogne**
- 10 ml of Raspberry purée
- 40ml Vodka
- 200ml Sprite (Lemonade)

RECIPE: At the bottom of a cone shaped glass put the raspberries then the lime slice flat on top. Pour the Crème de Framboise, the raspberry purée in a shaker full of crushed ice. Shake, filter and pour over the lime slice. Add the Vodka and fill up with Lemonade before serving.

DECORATION: Decorate with two raspberries and a slice of lime.

Tasting Tip

Mellow and very fresh cocktail.

Created by the Pershing Hall (Paris) barmen



Coriander & Peach Smash

- 40ml Vodka
- 15ml **Joseph Cartron Crème de Pêche de Vigne de Bourgogne**
- 5ml sugar syrup (a coffee spoon)
- 20ml fresh Lemon juice (1/2 Lemon)
- 5 torn coriander leaves

RECIPE: Pour all the ingredients in a shaker. Shake, filter and pour in a Rock glass full of ice cubes before serving.

Tasting Tip

Mellow and very fresh cocktail.

Created by Joseph Akhavan



Crémant Cocktail

- 30ml VSOP Calvados
- 15ml **Joseph Cartron Triple Sec Liqueur**
- A piece of white sugar
- 4 jots of Whisky Barrel-Aged Bitters (optional)
- **Joseph Cartron Crémant de Bourgogne**

RECIPE: In a fresh Champagne flute drop a piece of white sugar. Wet with Bitter « Barrel-Aged Whisky » (optional). Pour a very fresh jot of Joseph Cartron Crémant de Bourgogne onto the sugar. Add the Calvados and the Joseph Cartron Triple Sec liqueur then fill up with Joseph Cartron Crémant de Bourgogne.

DECORATION: Decorate with a slice of apple powdered with cinnamon.

Tasting Tip

This cocktail is inspired by the famous « Champagne Cocktail ». A party drink *par excellence*, bubbly and fresh, it plays on the association of orange/cinnamon underlined by the freshness of the apple.

Created by Joseph Akhavan



De 6 à 7

- 60ml **Cartron N°7**

- **Joseph Cartron Crémant de Bourgogne**

RECIPE: Pour the Cartron N°7 in a large wineglass and fill with ice cubes.
Top up with Joseph Cartron Crémant de Bourgogne.
Stir a few seconds with a spoon to mix all the ingredients before serving.

DECORATION: Decorate with red berries if it is the season, or with a bunch of mint leaves.

Tasting Tip

Fresh and light cocktail, ideal for an apéritif on the terrace at the end of the day.

Created by Joseph Akhavan



Figranaga

- 45ml Reposado Tequila, 100% Agave
- 15ml Joseph Cartron Triple Sec
- 10ml Joseph Cartron Pomegranate Liqueur
- 15ml Malbec
- 20ml fresh lime juice
- 1 small spoonful of Fig jam

RECIPE: Previously frost the glass and rim with chili peppered salt. Pour all the ingredients in a shaker. Shake, filter and pour in a glass – a Margarita cocktail glass for example.

DECORATION: chili peppered salt.

Tasting Tip

The wine adds a round note to this Margarita alternative. Fresh and sharp, this summer cocktail, slightly fruity due to the Pomegranate Liqueur, is most pleasant as an apéritif or an early evening drink.

Created by Joseph Akhavan



Fresh Pink Cooler

(for 10)

- 70ml fresh Rosé wine
- 15ml **Joseph Cartron Pink Grapefruit Liqueur**
- 10ml **Joseph Cartron Crème de Cassis Double Crème**
- A few drops of Tabasco
- 10ml Campari
- 10ml fresh lemon juice

RECIPE: In a small cup, on crushed ice, pour the ingredients one after the other then stir with a spoon.

DECORATION: A tip of mint, a small red chili pepper, a slice of lemon and a few season's red berries.

Tasting Tip

Ideal as an apéritif when the sun is shining, this cocktail is altogether very fresh and fruity thanks to the bitterness of the citrus fruits yet slightly spicy.

Created by Joseph Akhavan



G & T

- 40ml Gin
- 10ml **Joseph Cartron Guignolet Kirsch**
- 15ml fresh Lemon juice
- Tonic Water (e.g. Schweppes)

RECIPE: In a Highball glass pour the Gin, the Joseph Cartron Guignolet Kirsch de Bourgogne and the Lemon juice and stir with a spoon. Fill with ice and top up with the Tonic Water before serving.

DECORATION : Decorate with two cherries with their tails.

Tasting Tip

A slight change for Gin & Tonic amateurs, the Guignolet Kirsch adding new savours.

Created by Joseph Akhavan



Ginger Craft

- 2 or 3 thin slices of Ginger
- 40ml J.M. White Rum
- 15ml **Joseph Cartron Guignolet de Bourgogne**
- 20ml fresh Lime juice
- Ginger Soda (e.g. Canada Dry)

RECIPE: Press the slices of Ginger in a Highball glass with a pestle. Add the Rum, the Joseph Cartron Guignolet de Bourgogne, the lime juice and a few ice cubes. Stir with a spoon to mix all the ingredients. Fill up with ice cubes and add a dash of Ginger Soda before serving.

DECORATION: Decorate with little ginger sticks or a slice of Lime.

Tasting Tip

Fresh and spicy cocktail that associates the softness of the cherry with the spiciness of the Ginger.

Created by Joseph Akhavan



Globe Trotter Martini

- 2 slices of Cucumber
- 20ml **Joseph Cartron Acerola Liqueur**
- 10ml Elder Blossom syrup
- 30ml Gin

RECIPE: Put the cucumber in a shaker and crush gently with the help of a pestle. Add the other ingredients. Shake, filter and serve in a Martini glass.

Tasting Tip

Mellow and very fresh cocktail.

Created by Philippe Morin



Green Fees

- 2 thin slices of fresh Cucumber
- 5 Basil leaves
- 40ml Aquavit
- 10ml **Joseph Cartron White Peppermint Liqueur**
- 20ml Elderberry Flower Organic Cordial
- 20ml fresh Lemon juice (1/2 Lemon)

RECIPE: In a shaker crush the cucumber and add the basil leaves. Then pour the other ingredients. Shake, filter and serve in a cooled Martini glass.

DECORATION: Decorate with thin slices of cucumber or a skewer of cucumber balls.

Tasting Tip

Mellow and very fresh cocktail.

Created by Joseph Akhavan



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



Jungle Mango

- 40ml J.M. White Rum
- 15ml **Joseph Cartron Mango Liqueur**
- 10ml Campari
- 50ml fresh Pineapple juice
- 15ml fresh Lime juice (1/2 Lime)

RECIPE: Pour all the ingredients in a shaker. Shake, filter and serve in a Highball glass on crushed ice.

Tasting Tip

Mellow and very fresh cocktail.

Created by Joseph Akhavan



K6

- 1 root of Ginger
- 40ml Gin
- 15ml **Joseph Cartron Crème de Cassis de Bourgogne Double Crème**
- 15ml Lime juice (1/2 squeezed Lime)
- Dry Cider

RECIPE: Grate a piece of ginger in a shaker. Add the Gin, the Joseph Cartron Crème de Cassis de Bourgogne Double Crème and the lime juice. Shake, filter and serve on ice in a Highball glass . Top up with dry cider.

Tasting Tip

Mellow and very fresh cocktail.

Created by Joseph Akhavan



La Pêche Attitude

- 30ml J.M. White Rum
- 30ml Joseph Cartron Crème de Pêche de Vigne de Bourgogne
- 50ml Guava juice
- 30ml Banana nectar
- 10ml Monin Candy Floss syrup

RECIPE: Pour all the ingredients in a Tumbler glass. Stir and serve.

Tasting Tip

Mellow and very fresh cocktail.

Created by Ludovic Lorillard



Le Bonheur est dans le Pré

- 6 to 10 cubes of red Sweet Pepper
- 1 branch of fresh Tarragon
- 30ml **Joseph Cartron Ginger Liqueur**
- 30ml JM White Rum
- 15ml **Joseph Cartron Crème de Pêche de Vigne de Bourgogne**
- Minute Maid Lemonade

RECIPE : Put the red Pepper cubes in a Tumbler glass with ice cubes. Add the fresh Tarragon branch, the Ginger Liqueur, the Rum and the Crème de Pêche de Vigne. Fill up with the Lemonade and stir delicately before serving.

Tasting Tip

Mellow and very fresh cocktail.

Created by Nicolas Pernes



Le Portrait

- 3 white Grapes
- 45ml Joseph Cartron Marc de Bourgogne Hors d'Age A.O.C.
"10 ans d'âge"
- 15ml Joseph Cartron Ratafia de Bourgogne
- 15ml fresh Lemon juice (1/3 Lemon)
- 20ml Honey syrup (*)
- 1 small pinch of ground Mild Pimento

RECIPE (*) Honey syrup with mild pimento: dilute 1 volume of acacia honey in a volume of boiling water, then put to rest on the side. For 25cl of preparation add a coffee spoon of Mild Pimento wrapped in a small linen bag and leave to infuse and cool. Remove the linen and put the syrup to cool. Crush the grapes in a shaker. Add all the other ingredients. Shake, filter and serve in a cooled Martini glass.

DECORATION: With 3 white grapes.

Tasting Tip

Love at first sight, an original spicy season cocktail that will astonish with its very Burgundian notes.

Created by Joseph Akhavan



Les Temps Modernes

- 30ml of **Joseph Cartron Apricot Brandy Liqueur**
- 30ml of **Joseph Cartron Guignolet Kirsch de Bourgogne**
- 30ml of fresh Lime juice

RECIPE: Pour all the ingredients in a shaker Shake, filter and pour in a cocktail glass without ice but cooled.

DECORATION: With a thin slice of Lime or a cherry with tail.

Tasting Tip

Cocktail that allies the character of the apricot with the richness of the Guignolet Kirsch, with a dash of provoking acidity

Created by Joseph Akhavan



Let's Twist Again

- 1 bar spoon of white sugar
- 20ml of fresh Lemon juice (1/2 Lemon)
- 40ml of JM White Rum
- 20ml of **Joseph Cartron Ratafia de Bourgogne**
- 10ml of **Joseph Cartron Eau-de-Vie de Poire Williams**
- 15ml of fresh Pineapple juice

RECIPE: Melt the sugar with the lemon juice in a shaker. Add the other ingredients. Shake, filter and pour in a cocktail glass without ice but cooled.

DECORATION: With a slice of pineapple, pineapples leaves.

Tasting Tip

The use of freshly pressed fruits brings density to the cocktail. The combination of Pear/ Ratafia/Pineapple functions perfectly for this Daiquiri Twist.

Created by Joseph Akhavan



Marc Julep

- 10/12 mint leaves
- 50ml Joseph Cartron Marc de Bourgogne Hors d'Age AOC "10 ans d'âge"
- 10ml Joseph Cartron White Cacao Liqueur
- 2 coffee spoons of white sugar

RECIPE: Crush the mint leaves in a Rock glass and add all the other ingredients. Fill to half the glass with crushed ice, mix well. Fill up the glass with crushed ice before serving.

DECORATION: Decorate with the bunches of mint leaves and add a straw.

Tasting Tip

The differing alliances of the Cacao and mint enhance the Marc de Bourgogne.

Created by Joseph Akhavan



Nights Side

- 40 ml Gin
- 15 ml **Joseph Cartron Thé Vert Maté Liqueur**
- 10 ml Pimm's n°1
- 15 ml fresh Lemon juice
- 5 ml Gum syrup
- 2 thin slices of Cucumber
- 4/5 Mint leaves
- Sparkling water

RECIPE: In a shaker, press the two slices of Cucumber with the Mint then add all the ingredients. Shake, filter and pour in a Highball glass on ice cubes. Fill up with the sparkling water.

DECORATION: Decorate with a slice of Cucumber, a tip of Mint and Lemon peel.

Tasting Tip

A «Summer Fresh» terrace cocktail, sour-sweet with tea notes, easy to prepare.

Created by Joseph Akhavan



Noites De Damasco

- 2-3 Basil leaves
- 40ml Cachaça
- 20ml **Joseph Cartron Apricot Brandy Liqueur**
- 20ml fresh Lime juice
- Sparkling water

RECIPE: Tear and slightly fold the Basil leaves in a shaker. Add the other ingredients. Shake, filter and pour in a Highball glass filled with ice cubes. Fill up with sparkling water and serve.

Tasting Tip

Mellow and very fresh cocktail.

Created by Joseph Akhavan



NSG Cobbler

- Leaves of two sprigs of Tarragon
- 2 bar spoons of white sugar
- 45ml of **Joseph Cartron Marc de Bourgogne Hors d'Age A.O.C.**
"10 ans d'âge"
- 15ml **Joseph Cartron Triple Sec Liqueur**
- 15ml fresh Orange juice

RECIPE: Crush the Tarragon leaves and place in a shaker. Add the white sugar and pour the other ingredients. Shake, filter and serve in a Highball glass full of crushed ice.

DECORATION: Decorate with a slice of orange, redcurrants, blackberries and raspberries on the crushed ice. Add a straw.

Tasting Tip

Mellow and very fresh cocktail.

Created by Joseph Akhavan



O de Cassis

- 4 – 5 little cubes of cooked young red Beetroot
- 40ml Gin or Juniper
- 15ml **Joseph Cartron Crème de Cassis de Bourgogne Double Crème**
- 20ml fresh Lemon juice (1/2 Lemon)
- 5ml Brown sugar

RECIPE: In a shaker, crush the red beetroot then add the other ingredients. Shake, filter and serve in a Rock glass filled with crushed ice.

DECORATION: Decorate with a skewer of beetroot balls.

Tasting Tip

Mellow and very fresh cocktail.

Created Joseph Akhavan



Pampluna

- 35ml Joseph Cartron Pink Grapefruit Liqueur
- 15ml Joseph Cartron Crème de Framboise de Bourgogne
- 25ml Gin
- Lemon Soda

RECIPE: Pour all the ingredients, except the Lemon Soda, in a shaker. Shake and pour in a 25cl Tumbler glass half filled with ice cubes. Add the Lemon Soda. Stir and serve.

Tasting Tip

Mellow and very fresh cocktail.

Created by Joseph Trotta



Pink Night

- 20ml Gin
- 20ml Joseph Cartron Pink Grapefruit Liqueur
- 20ml Joseph Cartron Maraschino Liqueur
- 20ml fresh Grapefruit juice

RECIPE: Pour all the ingredients in a shaker. Shake, filter and serve in a cocktail glass.

DECORATION: Decorate with lemon peel.

Tasting Tip

Mellow and very fresh cocktail.

Created by Joseph Akhavan



Pink Pamp

- 3 - 4 Grapefruit slices
- 40ml **Joseph Cartron Pink Grapefruit Liqueur**
- 60ml fruity chilled Rosé wine
- 120ml Lemonade

RECIPE: Slightly crush the grapefruit slices before placing them in a Tumbler glass filled with ice cubes. Add the other ingredients. Stir and serve.

DECORATION : Decorate with grapefruit peels.

Tasting Tip

Mellow and very fresh cocktail.

Created by Philippe Morin



Poire d'Épice

- 250ml **Joseph Cartron Eau-de-Vie de Poire Williams**
- 120ml fresh Lemon juice (i.e. 6 Lemons)
- 100ml liquid Brown sugar
- 50ml **Joseph Cartron Maraschino Liqueur**
- 4 Cloves
- 1 Pear cut into thin slices
- 5 thin slices of fresh Ginger
- 250ml Ginger Beer or Ginger Ale

RECIPE: Pour all the ingredients except the GingerBeer/GingerAle in a large salad bowl. Cover and put in a cool place for 30 minutes minimum. Serve in a tumbler full of ice cubes and fill up with the Ginger Beer or Ginger Ale.

DECORATION: Decorate with thin slices of pear.

Tasting Tip

Mellow and very fresh cocktail.

Created by Joseph Akhavan



Raspberries Fizz

- 3-4 fresh Raspberries
- 40ml Gin
- 20ml Lemon juice (1/2 Lemon)
- 30ml Joseph Cartron Crème de Framboise de Bourgogne
- 10ml Brown sugar
- 50ml Perrier

RECIPE: Crush the raspberries lightly in a shaker. Add the other ingredients except the Perrier. Shake and pour in a Tumber glass. Fill up with the Perrier and serve.

DECORATION: Decorate with a skewer of fresh raspberries.

Tasting Tip

Mellow and very fresh cocktail.

Created Philippe Morin



Rooibos Buck

- 50 ml Joseph Cartron Thé Rooibos Liqueur
- 10 ml Crème de Cassis de Bourgogne Double Crème Joseph Cartron
- 5 ml Joseph Cartron Ginger Liqueur
- 15 ml cloudy Apple juice
- 15 ml fresh Lemon juice
- Ginger Ale

RECIPE: Pour all the ingredients in a shaker. Shake and serve in a Highball glass with ice cubes. Add the Ginger Ale.

DECORATION: Decorate with the slice of crystallized Ginger, a slice of apple powdered with cinnamon and Lemon peel.

Tasting Tip

During a terrace invitation, a very refreshing early evening cocktail with spicy notes.

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



Rooibos Julep

- 90 ml Joseph Cartron Thé Rooibos Liqueur
- 10 ml Bourbon
- 5 ml Gum syrup
- 10 Mint leaves

RECIPE: Pour all the ingredients into a small cup on crushed ice. Mix strongly before serving so that the Mint is well impregnated before serving.

DECORATION: Decorate with a generous tip of Mint and one stick of Cinnamon.

Tasting Tip

Very light and fresh, a cocktail for all hours which reveals all the original characteristics of the Thé Rooibos Liqueur.

Created by Joseph Akhavan



Route du T

- 30 ml J.M. White Rum 50%
- 20 ml **Joseph Cartron Thé Fumé Noir Liqueur**
- 20 ml Apérol

RECIPE: Pour all the ingredients directly into a glass on a large ice cube.
Mix lightly before serving.

DECORATION: Decorate with a slice of Grapefruit.

Tasting Tip

Strong Apéritif, appreciated by the «Mad Men» fans.

Created by Joseph Akhavan



Soleil de Provence

- 50ml Brown sugar
- 30ml **Joseph Cartron Apricot Brandy Liqueur**
- 30ml Apricot pulp
- 20ml Vodka
- Brut Champagne

RECIPE: In a double function glass, slowly pour all the ingredients one after the other in order to obtain the separate layers. Top up with the Brut Champagne.

DECORATION: Decorate with cinnamon, orange peel or cloves.

Tasting Tip

Mellow and very fresh cocktail.

Created by the Pershing Hall (Paris) barmen



Strawberry Hills

- 1 Orange slice
- 1 Lemon peel
- 8 fresh Mint leaves
- 60ml Joseph Cartron Ratafia de Bourgogne
- 15ml Joseph Cartron Crème de Fraise des Bois

RECIPE: Crush the Orange slice with the Lemon peel in a shaker. Add the crushed Mint leaves, the Ratafia and the Crème de Fraise. Shake, filter and serve in a Highball glass on crushed ice.

Tasting Tip

Mellow and very fresh cocktail.

Created by Joseph Akhavan



Summer Punch

(for 10)

- 1 bottle of Riesling
- 5cl **Joseph Cartron Maraschino Liqueur**
- 10cl **Joseph Cartron Ginger Liqueur**
- 10cl Limoncello di Sorrento Strega
- 5 mandarines cut in slices (or 3 oranges)
- A few cubes of fresh pineapple
- 20 fresh raspberries

RECIPE: Pour all the ingredients in a Punchbowl. Store in a cool place. Serve this cocktail very cold in small cups.

DECORATION: fruits from the PunchBowl

Tasting Tip

Ideal to share with friends in the evening, this soft cocktail delivers very fresh ginger peppery notes.

Created by Joseph Akhavan



Sweet Brezilian

- 1 slice of Watermelon
- 30ml **Joseph Cartron Acerola Liqueur**
- 30ml Cachaça
- 10ml Pineapple purée

RECIPE: Slightly crush the slice of watermelon in a shaker. Add the other ingredients. Shake and serve in a Tumbler glass.

Tasting Tip

Mellow and very fresh cocktail.

Created by Philippe Morin



T&T

- 60 ml Joseph Cartron Thé Noir Fumé Liqueur
- 5 ml Joseph Cartron Crème de Pêche de Vigne
- 10 ml fresh red Grapefruit juice
- 125 ml Tonic Water

RECIPE: Pour all the ingredients in a Highball glass on ice. Mix and serve.

DECORATION: Decorate with a slice of red Grapefruit and a slice of Peach.

Tasting Tip

Simple cocktail, fresh and sparkling, easy to drink.

Created by Joseph Akhavan



The Last Smoke

- 20 ml Gin
- 30 ml **Joseph Cartron Thé Noir Fumé Liqueur**
- 10 ml **Joseph Cartron Maraschino Liqueur**
- 20 ml fresh Lemon juice

RECIPE: Pour all the ingredients in a shaker. Shake, filter and serve in a stemmed cocktail glass.

DECORATION: a Cherry at the bottom of the glass.

Tasting Tip

A little strong, this subtle cocktail with sour and smoky notes, is delightful at the end of an evening.

Created by Joseph Akhavan



Vendanges

- 30ml red Grape juice
- 20ml **Joseph Cartron Crème de Cassis de Bourgogne Double Crème**
- 20ml **Joseph Cartron Ginger Liqueur**
- 1 dash Cherry syrup
- 30ml Vodka
- Schweppes Agrum

RECIPE: Fill a Tumbler glass with ice. Pour all the ingredients. Top up with Schweppes Agrum and stir before serving.

Tasting Tip

Mellow and very fresh cocktail.

Created by Ludovic Lorillard

