

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



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



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

