

Joseph Cartron «T» Collection Cocktail Card

Created by Joseph Akhavan – Chief Barman La Conserverie - Paris

« Highly prized, each Joseph Cartron Tea Liqueur is a work of art. Their originality and their unique specific characteristics are real invitations to creativity. Joseph Cartron, the liquorist, has gone deep into the core of each tea's typicality. Really new to the bar world, the range of the Joseph Cartron Tea Liqueurs rimes with accuracy and pleasure, offering barmen a novelty source of inspiration, really out of this world, combining both modernity and originality » Joseph Akhavan

ROOIBOS BUCK

In a shaker pour:

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

Shake and serve in a Highball glass on ice

Fill up with Ginger Ale

Decoration: a slice of crystallized Ginger, Apple slices powdered with Cinnamon, Lemon peel

Tasting Tip: During a terrace invitation, a very refreshing early evening cocktail with spicy notes



ROOIBOS COBBLER



Pour into a shaker:

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

Shake then serve this very fresh cocktail in a Wine glass on crushed ice

Decoration: a tip of Mint, Blackberries, Orange peel, a stick of fresh Pineapple

Tasting Tip: Fresh and fruity Apéritif for everyone

T & T

Pour directly into a Highball glass on ice:

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

Mix and serve

Decoration: slices of red Grapefruit and Peach

Tasting Tip: Simple cocktail, fresh and sparkling, easy to drink



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In a shaker pour:
20 ml White Rum
20 ml **Joseph Cartron Thé Vert Maté Liqueur**
20 ml **Joseph Cartron Imperial Liqueur**
20 ml fresh Lime juice

Shake, filter and serve in a Martini glass
Just before serving, press the Orange peel over the glass, then discard

Decoration: a thin slice of Lime

Tasting Tip: A summer slightly strong party time cocktail, with fresh and round bitter notes

IMPERIAL GREEN T



THE LAST SMOKE



In a shaker, pour:
20 ml Gin
30 ml **Joseph Cartron Thé Noir Fumé Liqueur**
10 ml **Joseph Cartron Maraschino Liqueur**
20 ml fresh Lemon juice

Shake, filter and serve in a stemmed cocktail glass

Decoration: a Cherry at the bottom of the glass

Tasting Tip: This subtle slightly strong cocktail with sour and smoky notes, is delightful at the end of an evening

In a shaker, press two thin slices of Cucumber and 4 or 5 leaves of Mint, then pour:
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

Shake, filter and pour this very fresh long drink cocktail in a Highball glass on ice
Fill up with sparkling water

Decoration: a slice of Cucumber, a Mint tip and Lemon peel

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

NIGHT'S SIDE

