

DUC DE BOURGOGNE

JOSEPH AKHAVAN - MABEL - PARIS

- 50 ml of Admiral Rodney Rum
- 15 ml of Red Vermouth
- 5 ml of **Joseph Cartron Guignolet de Bourgogne**
- 5 ml of **Joseph Cartron Liqueur de Thé Noir Fumé**
- 3 drops of Absinth
- 3 drops of Aromatic Bitters

RECIPE

Pour all the ingredients in a mixing glass, fill with ice cubes and mix with a spoon. Filter over ice cubes or a bloc of ice in an old-fashioned glass, then squeeze a zest of orange on top.

DECORATION

Cerise de Monsieur Joseph on a little skewer.

TOP TIP

The Guignolet brings a little softness and depth that balances the woody notes of this strong and slightly smoky aperitif cocktail.



DARK & CHERRY

JOSEPH AKHAVAN - MABEL - PARIS

- 30 ml of **Joseph Cartron Guignolet Kirsch de Bourgogne**
- 15 ml of yellow Lemon juice
- 15 ml of red bio Grape juice
- 5 ml of Vanilla syrup
- 60 ml of Ginger Beer

RECIPE

Pour all the ingredients (except the Ginger Beer) in a Highball glass. Add a few ice cubes then the Ginger Beer. Mix gently with a spoon to refresh the cocktail. Top up with ice cubes, then squeeze a drop of yellow lemon over the glass.

DECORATION

Mini black chocolate bar.

TOP TIP

The Guignolet Kirsch is the basis of this convivial cocktail. Very light, fresh, spicy and fruity, you will enjoy it early in the evening.



MA CHERRY

MARGOT LECARPENTIER - LE COMBAT - PARIS

- 40 ml of **Joseph Cartron Liqueur de Cherry Brandy**
- 10 ml of yellow Lemon juice
- 1 bar spoon of **Joseph Cartron Eau-de-Vie de Poire Williams**
- 3 drops of Scrappy's Chocolate Bitters
- Crémant de Bourgogne

RECIPE

Shake all the ingredients except the Crémant. Double filter on ice cubes or a bloc of ice in a Highball glass. Fill up with the Crémant de Bourgogne.

DECORATION

Slice of cucumber, Cerise de Monsieur Joseph and straw.

TOP TIP

This long drink, fruity and lemony delivers greedy notes of chocolaty cherries. The cucumber and the pear bring freshness and softness to this sparkling cocktail.



HERMINE

MARGOT LECARPENTIER - LE COMBAT - PARIS

- 30 ml of **Joseph Cartron Liqueur de Cherry Brandy**
- 10 ml of **Joseph Cartron Guignolet de Bourgogne**
- 30 ml of Château de Bordeneuve Armagnac
- 20 ml of yellow Lemon juice
- 1 white of Egg

RECIPE

Shake all the ingredients, then shake again with ice cubes. Double filter on a bloc of ice in a Rock glass.

DECORATION

Tip of a mint sprig.

TOP TIP

Robust cocktail thanks to the Armagnac, soft and creamy thanks to the white of egg, with round and almondy notes and thanks to the Cherry Brandy and the Guignolet.



LES CERISES DE MONSIEUR JOSEPH

PHOTOS: IMAGE & ASSOCIÉS - DESIGN & DEVELOPMENT: BIGGERBAND.
ALCOHOL ABUSE IS DETRIMENTAL TO YOUR HEALTH - DRINK RESPONSIBLY.



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DEN LILLE HAVFRUE (LA PETITE SIRÈNE)

EMILY REYNOLDS - LITTLE RED DOOR - PARIS

- 15 ml of **Joseph Cartron Crème de Cerise de Bourgogne**
- 15 ml of Campari
- 30 ml of Dry Dolin Vermouth
- 30 ml of Aquavit
- 3 ml of **Joseph Cartron Eau-de-Vie de Mirabelle**

RECIPE

Pour the ingredients in a mixing glass, fill with ice cubes and mix with a spoon. Serve in a Champagne cup.

DECORATION

Cerise de Monsieur Joseph..

TOP TIP

A cocktail both fruity and sour with notes of red berries, spices and orange peel.



NOCHE A BORGONA

EMILY REYNOLDS - LITTLE RED DOOR - PARIS

- 15 ml of **Joseph Cartron Crème de Cerise de Bourgogne**
- 45 ml of red Wine (young Burgundy Pinot Noir)
- 1 spray of Rose Water
- Tonic water

RECIPE

Pour all the ingredients (except the Tonic water) in a Highball glass full of ice cubes, then add the Tonic water and mix gently.

DECORATION

Red berries.

TOP TIP

This holiday aperitif, very fresh, delivers notes of red berries and spices with a touch of bitterness.



NSG 1882

BENOIT BOUILLARD - LE VERTIGO - DIJON

- 40 ml of **Joseph Cartron Liqueur de Cherry Brandy**
- 40 ml of Cranberry juice
- 10 ml of Joven Mezcal
- 50 ml of Ginger Beer
- 20 ml of yellow Lemon juice

RECIPE

Pour all the ingredients (except the Ginger Beer) in a shaker. Shake, filter and serve in a wine glass full of ice cubes. Fill up with the Ginger Beer.

DECORATION

Slice of Ginger, tip of a mint sprig, Cerise de Monsieur Joseph.

TOP TIP

The roundness of the Cherry Brandy combined with the notes of fresh fruits and vanilla reveal spicy, smoky and slightly full bodied savours.



MON CHÉRI SOUR

BENOIT BOUILLARD - LE VERTIGO - DIJON

- 50 ml of **Joseph Cartron Crème de Cerise de Bourgogne**
- 20 ml of Joseph Cartron Cacao Brun Liqueur
- 30 ml of yellow Lemon juice
- 5 ml of Cacao Bitters
- 30 ml white of Egg

RECIPE

Pour all the ingredients (except the white of egg) in a shaker full of ice cubes. Shake and filter. Remove the ice cubes from the shaker, add the white of egg and shake all the ingredients again. Filter and serve in a double cocktail glass.

DECORATION

Tip of a mint sprig, grated black chocolate, Cerise de Monsieur Joseph.

TOP TIP

Smooth cocktail with chocolaty notes, slightly tart to underline the freshness of the Burgundy Cherry, highlighted by the fine bitterness of the black chocolate. A synergy of fruity, vanilla, mild chocolate and spicy savours.



JOSEPH
CARTRON
1882
NUTTS SAINT-GEORGES

COLLECTION

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Liqueur de Cerise • Les Cerises de Monsieur Joseph

Cocktails created by
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