

# 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.

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## 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.

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## 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.

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## 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.

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## 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.

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## 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



# Back of Duckling with Caramelized Sauce

With Crème de Cassis de Bourgogne Double Crème Joseph Cartron

- 4 fillets of Duckling
- 40 Blackcurrant berries (keep several berries for the decoration)
- 5 medium long turnips
- 10g butter
- 1 dash of white vinegar
- 1 spoonful of honey
- 1 small spoonful of grape seed oil
- 1 spoonful of Morvan Cazette (roasted and ground Hazelnuts)
- 2cl Crème de Cassis de Bourgogne Double Crème Joseph Cartron

RECIPE: Peel and wash the turnips. Cut four of them into 4cm pieces in order to obtain four portions. Hollow them out slightly. Finely chop (Julienne) the last turnip. Cover and steam the turnips with the butter and 5cl of water for about 20mn. Cook the Duckling fillets in a frying pan at high heat with a little oil after gently scoring the fat. Brown them flesh side for 3mn then turn them over on the skin side for another 3mn. Add a spoonful of honey and caramelize. Drain off the fat and deglaze with the Crème de Cassis. Add the Blackcurrant berries and reserve the juice.

PRESENTATION: Season the turnip julienne with the mixture of white vinegar and the grape seed oil. Add the Morvan Cazette and place in the hollowed out turnips. Place in the plates.

Cut the Duckling fillets in two lengthwise, place on the plates and baste with the Blackcurrant flavoured cooking juice. Decorate with a few Blackcurrant berries.



Created by Stéphane Derbord, Chief Cook

# Duck Foie Gras Escalopes

With Joseph Cartron Passion Fruit Liqueur

- 8 Duck Foie Gras escalopes of about 40g each
- 4 Charlotte potatoes
- 1 Passion fruit
- 1 Orange
- 1 Lemon
- 25g butter
- 1 spoonful of sugar
- Salt, and ground pepper
- 2cl Joseph Cartron Passion Fruit Liqueur

**RECIPE:** Preheat the oven to 160° (Th 5). Peel the potatoes, wash them, cut them into very fine slices in order to form petals of about 7cm in diameter, add and mix 15g of melted butter. Then place on a buttered baking paper, and cover with another buttered baking paper. Cook for about 25mn on a baking sheet. Spoon out the inside of the Passion Fruit. Juice both the Orange and the Lemon. In a saucepan, caramelize the spoonful of sugar and add the fruit juices, the Passion fruit seeds and boil down by two thirds. Quickly fry up the escalopes in a very hot frying pan, put them aside on absorbent paper but keep hot. Remove the fat from the frying pan and deglaze with the Passion Fruit Liqueur and add to the reduced juices.

**PRESENTATION:** Sandwich the escalopes and the potatoe petals, baste with the juice and decorate with a few young salad shoots.

Created by Stéphane Derbord, Chief Cook



# Duck Foie Gras Lobe

Poached in Crème de Cassis de Bourgogne Double Crème Joseph Cartron

- 1 fresh Duck Foie Gras of about 500g
- 50cl red Burgundy wine
- 50cl Crème de Cassis de Bourgogne Double Crème Joseph Cartron
- Thyme, Bay leaf, ground Cayenne pepper and coarse salt
- 8 gelatine leaves per 100cl marinade
- Mesclun greens with Blackcurrant vinegar
- 6 slices of toasted country bread

RECIPE: (low temperature cooking): Remove the nerves of the Foie Gras. Boil up the red Burgundy wine with the Crème de Cassis together with the Thyme, Bay leaf, ground Cayenne pepper and the coarse salt. Let the liquid cool to 60°. Then poach the Foie Gras until the heart temperature reaches 38°, take it out and let it cool over night. With the marinade, make a Blackcurrant jelly by incorporating 8 gelatine leaves for 100cl of marinade.

PRESENTATION: Serve very cold in escalopes of 2 to 3mm accompanied with the very fine Blackcurrant jelly, on a mesclun salad with Blackcurrant vinegar, and small slices of toasted country bread.

Created by François Simon, Chief Cook



# Gingerbread Dacquoise with Blackberries

With Joseph Cartron Crème de Mûre des Roncières

- 3 whites of egg
- 30g caster sugar
- 40g Almond powder
- 15g Gingerbread powder (Gingerbread dried and mixed)
- 50g icing sugar
- 15g flour
- 400g wild Blackberries
- 10g butter
- 1 gelatine leaf soaked in a bowl of cold water
- 1 spoonful of glucose
- 4g of mixed spices (cinnamon, ground aniseed and coriander powder)
- 3cl of Joseph Cartron Crème de Mûre des Roncières

RECIPE: Heat the oven to 180° (Th 6). Beat up the egg whites with the caster sugar. In a bowl, mix the almond powder, the icing sugar, the gingerbread powder, the spices, the flour and fold into the firm egg whites. Spread on buttered baking paper and cook for about 12mn (the Dacquoise must remain soft). Whip up 100g of Blackberries. Add 2cl Crème de Mûre, cook and incorporate the gelatine leaf. Spread 1cm thick in a pan and leave to settle in a cold place.

Whip up 100g of Blackberries with a spoonful of glucose and place in a Sorbet maker (the Sorbet can be replaced by whipped cream with Blackberry purée). Fry up the rest of the Blackberries, let them caramelize and deglaze with 1cl of Crème de Mûre

PRESENTATION: Cut up the Dacquoise into 4 rectangles. Place the jelly on each piece of Dacquoise. With spoons make 3 sorbet or cream dumplings per plate and place on the pudding. Place the fried Blackberries at the bottom of each plate.



Created by Stéphane Derbord, Chief Cook

# Melon Pearls

With Crème de Cassis de Bourgogne Double Crème Joseph Cartron

- 1 Cavaillon Melon
- 15ml (1 soup spoon) of Crème de Cassis de Bourgogne Double Crème Joseph Cartron per person

RECIPE: Choose a good Cavaillon melon rich in colour and with a firm flesh.

With a special spoon, spoon out small balls of melon.  
Place in individual bowls and put to cool.

PREPARATION: Just before serving, cover with the Crème de Cassis.

Created by François Simon, Chief Cook



# Peach Feuillantine

With Crème de Cassis de Bourgogne Double Crème Joseph Cartron

- 150g melted butter
- 150g sugar
- 5 egg whites
- 150g sived flour
- 6 white peaches
- Vanilla ice cream
- 6 soup spoons of Crème de Cassis de Bourgogne Double Crème Joseph Cartron
- Icing sugar
- Blackcurrants or red berries

**RECIPE:** Preheat the oven to 180° (Th 6). In a bowl, prepare the Feuillantine by working the melted butter and the icing sugar with a hand whip to obtain a homogeneous cream. Gradually fold in the egg whites then the sived flour. Spread the Feuillantine and cut out 18 small discs of roughly 5cm in diameter. Put on 2 buttered baking sheets and place in the oven. Cook for about 8 to 10 minutes to obtain a lovely golden colour. Peel off immediately with a spatula then let cool. Plunge 6 peaches for 30 seconds in boiling water then remove the skin. Cut into slices and keep in a cool place.

**PREPARATION:** Sandwich 3 Feuillantines per plate, putting Vanilla Ice cream and slices of peach in between. Baste with a soup spoon of Crème de Cassis. Powder the icing sugar over the Feuillantine and decorate with Blackcurrants or red berries.

Created by François Simon, Chief Cook



# Raspberry Crumble

With Joseph Cartron Crème de Framboise de Bourgogne.

- 20g softened butter
- 20g flour
- 20g Almond powder
- 10g light brown sugar
- 10g brown sugar
- 300g fresh raspberries
- 1 spoonful of icing sugar
- 1cl very cold single cream
- 1/2 Vanilla bean
- 2cl Joseph Cartron Crème de Framboise de Bourgogne

RECIPE: Knead the butter with the flour, the brown sugar, the light brown sugar and the almond powder. Crumble the mixture on a baking paper and cook in the oven for about 10mn heated to 180°. Make the coulis by mixing 150g of raspberries. Mix 1cl of Crème de Framboise with a spoonful of icing sugar and add to the coulis. Firmly beat up the cream to Chantilly. Fry the rest of the raspberries (the raspberries must remain firm) and deglaze with 1cl of Crème de Framboise.

PREPARATION: Fill a glass with layers of Coulis, Chantilly cream and then the raspberries. Finish with the crumble.

Created by Stéphane Derbord, Chief Cook



# Half Cooked Bio Vegetable Tagliatelles

Elderberry vinegar, Joseph Cartron Lychee Liqueur

- 1 red carrot from Nantes
- 1 small firm courgette
- 1/2 red onion
- 2 turnips
- 1/2 celeriac
- 1/2 red beetroot
- 1cl Elderberry vinegar
- 3cl grape seed oil
- Salt, ground pepper
- Fresh herbs
- 2cl **Joseph Cartron Lychee Liqueur**

**RECIPE:** Peel the vegetables, wash them and slice them up into very fine tagliatelles.

Dip each vegetable variety for 30 seconds in salty boiling water, then leave to cool.

Mix the vinegar, the Lychee Liqueur and the oil in a bowl and add pepper and salt.

**PRESENTATION:** At the last moment before serving, mix the vegetable tagliatelles with some fresh herbs. Pour over the Lychee Liqueur.

Created by Stéphane Derbord, Chief Cook



# Cassis Mustard Veal Fillet

With Crème de Cassis de Bourgogne Double Crème Joseph Cartron

- 1 veal fillet of roughly 1.500kg
- 200g mustard
- 15ml (1 soup spoon) of Crème de Cassis de Bourgogne Double Crème Joseph Cartron
- 1 bottle Bourgogne Aligoté
- 3 garlic cloves
- 3 shallots
- 1 sprig of Thyme
- 1 Bay leaf
- 1 sprig of Rosemary
- 20g of clarified butter
- Veal stock
- Green asparagus and season's mushrooms (Chanterelles or Morels) for the toppings

RECIPE (low temperature cooking): In a shallow dish, place the veal fillet previously covered in Dijon mustard thinned with the Crème de Cassis. Prepare a marinade with the 3 garlic cloves, the 3 shallots, the sprig of Thyme, the Bay leaf, the sprig of Rosemary and the Aligoté de Bourgogne and leave the veal fillet to marinate for about 12 h in a fresh place. In a frying pan melt the clarified butter and colour the veal fillet.

Salt, then cook in an oven heated to 80°, for one hour when the temperature at heart has reached 53°. Prepare and rectify the sauce with the veal stock, the Crème de Cassis and mustard.

PREPARATION: Cut the fillet into chunks about 5cm thick. Place on the plates and serve with green asparagus and season's mushrooms (Chanterelles or Morels).



Created by François Simon, Chief Cook

# Veal Shank with Orange Peel

With Joseph Cartron Triple Sec

- 1 Shank of Veal of roughly 1kg and stringed
- 300g carrots
- 1 coffee spoon sugar
- 1 Orange
- 1 small spoon of mustard
- 10g butter
- 1 spoonful of cream
- Salt, ground pepper
- 1dl dry white wine
- 1cl white vinegar
- 2 shallots and 2 garlic cloves
- 1 spoonful of concentrated tomatoe
- 1 sprig of Thyme, parsley and celery
- 2cl Joseph Cartron Triple Sec

RECIPE: Cut and string the veal Shank then sear over high heat. Add the aromatic herbs, a spoonful of concentrated tomatoe and deglaze with the white wine. Cover the Shank with water, cover the pan and cook at low heat for about 3h. Take the Shank out of the pan, remove the string then roll it up very tightly in plastic film and store in a cool place. Strain the cooking juice then reduce by two thirds. Peel, cut up in julienne then fry the carrots in butter. Cut the orange peel into julienne, blanch in boiling water and drain. Slightly caramelize the sugar and deglaze with white vinegar. Add the orange juice, the orange peel and the Joseph Cartron Triple Sec. Reduce and add the Shank's cooking juice. Cut the Shank into thick slices, baste with the juice and heat slowly for a few minutes. Add the carrot Julienne. Mix the cream and the mustard and add to the Julienne just before serving.

PRESENTATION: A few drops of Joseph Cartron Triple Sec in the juice just before serving in order to enhance the perfume.



Created by Stéphane Derbord, Chief Cook