



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

PREPARATION

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

DECORATION

Decorate with the slice of crystallized Ginger, Apple slices powdered with Cinnamon, and Lemon peel.

TASTING TIP

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



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

PREPARATION

Pour all the ingredients in a shaker. Shake then serve in a Wine glass on crushed ice.

DECORATION

Decorate with a Mint tip, Blackberries, Orange peel and a stick of fresh Pineapple.

TASTING TIP

Fresh and fruity Apéritif for everyone.



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

PREPARATION

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.



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

PREPARATION

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

DECORATION

Decorate with a cherry placed 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.





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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

PREPARATION

In a shaker, press the two slices of Cucumber with the Mint then add all the ingredients except the sparkling water. 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 Mint tip and Lemon peel.

TASTING TIP

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



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

PREPARATION

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.



COLLECTION

T
DE CARTRON

Cocktails created by **Joseph Akhavan**