

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



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.

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



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



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



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