

# 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. Fil up with the Lemonade and stir delicately before serving.

## Tasting Tip

Mellow and very fresh cocktail.

Created by Nicolas Pernes



## 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



# 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



# 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

