PE-PLUM

JOSEPH AKHAVAN - MAREL - PARIS

- 40 ml of Jamaican Rum
- 15 ml of Joseph Cartron Crème de Mirabelle
- 20 ml of fresh Lime juice
- 10 ml of Barley Water

RECIPE

On crushed ice, pour all the ingredients directly in a Tiki style glass or a little presentation bottle.

DECORATION

TASTING TIP This cocktail with lovely tropical alliances is tart and fresh. The Rum reveals its power and underlines the punch of the cherry plum.



Belle a Boire

JOSEPH AKHAVAN - MABEL - PARIS

- 30 ml of Joseph Cartron Crème de Mirabelle
- 15 ml of cloudy Apple juice
- Crémant

RECIPE Pour all the ingredients directly into a Champagne

Fill up with Crémant.

DECORATION Thin slices of fresh strawberries.

be drunk at the apéritif.

TASTING TIP Very light, fresh, fruity and sparkly summer cocktail. The cherry plum explodes in the mouth and the nose due to the Crémant, to



MIRABULLES

JOSEPH AKHAVAN - MAREL - PARIS

- 40 ml of Gin
- 15 ml of Joseph Cartron Crème de Mirabelle
- 15 ml of fresh Lemon juice
- 5 ml of sugar syrup
- Sparkling Water - 3 fresh raspberries

RECIPE Crush the raspberries at the bottom of a shaker. Add the other ingredients. Shake and filter into a Highball glass on ice. Fill up with

Sparkling Water.

Raspberries, lemon, a sprig of rosemary.

DECORATION



cherry plum on tangy notes. Fresh, light and

tangy it can be drunk on a sunny terrace.



JOSEPH AKHAVAN - MAREL - PARIS

- 30 ml of Joseph Cartron Crème de Mirabelle - 20 ml of Joseph Cartron Elderflower Liqueur
- 10 ml of Aperol
- 15 ml of fresh Lemon juice - Ginger Ale or Sparkling Water

RECIPE Pour all the ingredients directly into a Highball glass full of ice. Fill up with Ginger Ale or Sparkling Water.

DECORATION A good bunch of mint and small coloured

will appeal to each and all.

berries.

TASTING TIP Fresh and light, this feminine style cocktail is slightly bitter, floral and fruity. Perfect at brunch time, its spicy touch harmonizing the cocktail





COLLECTION



Cocktails created by Joseph Akhavan & Anthony Bannier



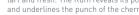












Can be drunk in the middle of the evening



GREEN NIGHTS

JOSEPH AKHAVAN - MAREL - PARIS

- 35 ml of Gin
- 20 ml of Joseph Cartron Elderflower Liqueur
- 15 ml of fresh Lemon juice
- 2 slices of cucumber
- 3 basil leaves
- ½ bar spoon of white sugar

RECIPE

Shake all the ingredients without crushing them then, filter into a Rock glass on ice with a strainer.

DECORATION

Basil leaf and slices of cucumber.

elderflower and vegetal notes).

TASTING TIP Fresh, light and tart cocktail (an alliance of



SUREAU DE VIE (ELDERFLOWER FOR LIFE)

ANTHONY BANNIER - BAR SPIRIT - LONDRES

- 40 ml of Joseph Cartron Elderflower Liqueur
- 20 ml of Vodka (optional for a better kick)
- 100 ml of cloudy Apple juice - 15 ml of fresh Lemon juice
- Sparkling Water

RECIPE

Mix all the ingredients in a Highball glass full of ice cubes and stir with a spoon. Add the Sparkling Water.

DECORATION A slice of cucumber cut diagonally and a big

hunch of mint

TASTING TIP Fresh summer cocktail, refreshing and easy to



PINK SANGRIA

ANTHONY BANNIER - BAR SPIRIT - LONDRES

For 1 cocktail-

- 1 portion of Joseph Cartron Elderflower Liqueur
- 1 portion of Provence Rosé Wine
- 1 portion of Sparkling Water
- 1/8 peach 1 strawberry a wedge of both orange and lemon

- For 6/10 persons:
- 1 bottle of Joseph Cartron Elderflower Liqueur
- 1 bottle of Provence Rosé Wine
- 1/2 bottle of Sparkling Water - 1 peach - 8 strawberries - 1/2 orange and a sliced

Sparkling Water and fill up with ice before serving.

RECIPE Mix the Elderflower Liqueur, the Wine and the fruits and leave to macerate for 1/2 hour. Add the

TASTING TIP This summer aperitif, to be prepared in

advance, is fruity, light and well-balanced.



Madiana

JOSEPH AKHAVAN - MAREL - PARIS

- 20 ml of IM White Rum
- 20 ml of Joseph Cartron Elderflower Liqueur
- 10 ml of Joseph Cartron Ratafia de Bourgogne
- 10 ml of Aperol - 2 drops of Absinthe

RECIPE Mix all the ingredients together in an Old Fashioned glass on a block of ice.

DECORATION Orange peel and/or an edible flower.

the tartness of the bitter).

TASTING TIP Bitter, full-bodied, aromatic (soft freshness of the elderflower amplified by the Absinthe and the Ratafia, contrasting with the power of the Rum and







