



V&T

JOSEPH AKHAVAN - MABEL - PARIS

- 45ml of Gin
- 15ml of fresh lemon juice
- 10ml of **Joseph Cartron Liqueur de Violette**
- 100ml of Tonic Water

RECIPE

Pour directly all the ingredients into a highball glass full of ice. Stir lightly and serve immediately.

DECORATION

A sprig of Rosemary and two slices of Cucumber.

TASTING TIP

Floral variation of a Gin & Tonic with the freshness of the cucumber that blends perfectly with the Violet.



LAST BLOOM

RORY SHEPHERD - LITTLE RED DOOR - PARIS

- 40ml of Gin
- 20ml of fresh Lemon juice
- 15ml of **Joseph Cartron Liqueur de Marasquin**
- 10ml of **Joseph Cartron Liqueur de Violette**
- 2 dashes of Absinthe

RECIPE

Pour all the ingredients into a shaker. Shake and then serve in a cocktail glass full of ice ice. Stir lightly and serve immediately.

DECORATION

Sprig of dill.

TASTING TIP

This refreshing, herbal and sharp cocktail is perfect to start an enjoyable evening.



VIOLET STORM

JOSEPH AKHAVAN - MABEL - PARIS

- 40ml of **Joseph Cartron Eau-de-Vie de Framboise Sauvage**
- 15ml of fresh lemon juice
- 10ml of **Joseph Cartron Liqueur de Violette**
- 100ml of Ginger Beer

RECIPE

Pour directly all the ingredients into an old cup or a highball glass full of ice. Stir lightly and serve immediately.

DECORATION

Lemon zest and raspberries.

TASTIN TIP

Cocktail just as fruity as spicy. The Ginger brings punch and a contrast to the more soft association of Raspberry-Violet. Fresh and very tasty.



ODIN'S GARDEN

RORY SHEPHERD - LITTLE RED DOOR - PARIS

- 50ml of Aquavit
- 20ml of Dry Vermouth
- 15ml of **Joseph Cartron Liqueur de Violette**
- 10ml of fresh lemon juice

RECIPE

Pour all the ingredients into a shaker. Shake and then serve in a highball glass on crushed ice. Fill up with tonic water and serve immediately.

DECORATION

Lemon zest.

TASTING TIP

Cocktail both dry, floral and herbal. Can be enjoyed at all hours.



LIQUEUR DE VIOLETTE



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MADAME MAYAHUEL

RORY SHEPHERD - LITTLE RED DOOR - PARIS

- 40ml of Mezcal
- 15ml of Cynar
- 15ml of Amontillado
- 5ml of **Joseph Cartron Liqueur de Violette**

RECIPE

Pour directly all the ingredients into a cocktail glass full of ice. Stir lightly and serve immediately.

DECORATION

Grapefruit zest.

TASTING TIP

Soft, bitter and herbal, this cocktail for her or for him is the perfect evening guest.



TRINITY

JOSEPH AKHAVAN - MABEL - PARIS

- 45ml of JM White Rum
- 15ml of fresh lime juice
- 10ml of **Joseph Cartron Liqueur de Marasquin**
- 5ml of **Joseph Cartron Liqueur de Violette**

RECIPE

Pour all the ingredients into a shaker. Shake and then serve in a stainless steel or silver cup on crushed ice.

DECORATION

Violet sweets and sprig of mint.

TASTING TIP

Cocktail both fresh and powerful with a slight acidity. The Violet is more discreet but is well revealed through the Maraschino.



COLLECTION

DE CARTRON
V

Liqueur de Violette

Cocktails created by **Joseph Akhavan** and **Rory Shepherd**