

COCKTAIL

BOOK



P A R I S I A N



INTRODUCED BY COGNAC FERRAND

TOME I



THEY ARE TALENTED, THEY HAVE STYLE, THEY ARE YOUNG AND GOOD-LOOKING, THEY ARE BURSTING WITH CREATIVE ENERGY AND THEY WELCOME YOU AS THOUGH YOU WERE ONE OF THEIR CLOSEST FRIENDS...

GEEKS OF THE SPIRITS WORLD, LOVERS OF FORGOTTEN FLAVOURS, ALWAYS ON THE LOOK-OUT FOR INNOVATIVE TECHNIQUES, THESE MASTER-CRAFTSMEN OF THE COCKTAIL ARE THE PIONEERS OF A NEW FINE SPIRITS GASTRONOMY THAT HAS ITS ROOTS DEEP IN THE 19TH CENTURY, WHEN JERRY THOMAS WAS THE PRESIDING GENIUS. WITH A FRESH EYE, THEY HAVE REVISITED THE FINEST RUMS, THE MOST AROMATIC COGNACS AND THE CRAFT GINS THAT ARE AT THE HEART OF THE BEST COCKTAILS.

THEIR CREATIONS DELIGHT THE EYE AS WELL AS THE TASTE-BUDS. PERIOD CUT GLASS, QUINTESSENTIAL ELEGANCE, THEY USE THE FINEST SPIRITS TO CREATE BOUQUETS OF INFINITE AROMA...

WE LOVE THEM AND WE LOVE THEIR WORK. THE REVIVAL IT FRENETICALLY PROCLAIMS SPEAKS TO US. AT COGNAC FERRAND, IT IS A RELATED PASSION THAT FIRES US WITH THE SAME INTENSITY.

A PASSION THAT KEEPS US UP AT NIGHT, SUGGESTING THIS BLEND OF RUM OR THAT BLEND OF COGNAC WHICH WE TASTE BEFORE IT HAS EVEN SEEN THE LIGHT OF DAY. A PRODUCER WITH A MISSION, WE WORK HAND-IN-HAND FOR A LIFE FULL OF FLAVOUR AND SURPRISE. BOTH ARE IN THE GIFT OF A FINE SPIRIT OR A FIRST-RATE COCKTAIL.

BETWEEN ANCIENT TRADITION AND ORIGINALITY, WE ARE AT THE DAWN OF A NEW ERA. AMANDA, ARTHUR, CANDICE, CARINA, CARLOS, DENIS, FABIEN, JOSEPH, JOSHUA, MICHAEL, OSCAR, ROB, SAMANTHA, SCOTT AND XAVIER...

WHETHER FROM HERE OR ELSEWHERE, THESE INSPIRED YOUNG MEN AND WOMEN HAVE IMPRESSED US WITH THEIR TALENT AND CREATIVITY.

HERE IS THE FIRST INSTALMENT OF THIS PUBLICATION DEDICATED TO OUR FRIENDS FROM PARIS, A PARIS THAT IS AWAKENING... AND OPENING OUR EYES TO BARTENDERS WHOSE INFLUENCES ARE LEGION...

THANKS BE TO THEM... AND TO YOU WHO ENJOY THE GOOD THINGS IN LIFE...

A handwritten signature in white ink, reading 'Alexandre Gabriel', with a stylized flourish at the end.

ALEXANDRE GABRIEL
PRESIDENT OF COGNAC FERRAND

SUMMARY

ARTHUR COMBE, CURIO PARLOR

- JAMAICAN SCORPION TIKI, PLANTATION JAMAICA RUM, PIERRE FERRAND AMBRE COGNAC
- TIKI OR NOT TIKI, PLANTATION THREE STARS RUM, PLANTATION JAMAICA RUM

CANDICE KNYF, LA CANDELARIA

- PONDICHÉRY, CITADELLE GIN

CARINA SOTO VELASQUEZ TSOU, LA CANDELARIA

- CANDELA COLORA, PIERRE FERRAND DRY CURACAO, PLANTATION THREE STARS RUM, PLANTATION JAMAICA RUM

CARLOS MADRIZ, L'HÔTEL

- LA FÉE ROSE, CITADELLE GIN
- SOL Y LUNA, PIERRE FERRAND DRY CURACAO

DENIS LANDAIS, LA CANDELARIA

- YOUNG ROBERT, PIERRE FERRAND AMBRE COGNAC, PLANTATION PANAMA RUM

FABIEN LOMBARDI, L'ENTRÉE DES ARTISTES

- GREEN FOREST, CITADELLE GIN
- MON VIEUX TABAC, PIERRE FERRAND 1840 ORIGINAL FORMULA COGNAC

JOSEPH AKHAVAN, LA CONSERVERIE

- CITADELLE FIX, CITADELLE GIN
- NEGRONI ESPECIAL, CITADELLE RESERVE GIN

JOSHUA FONTAINE, GLASS

- RHYMES WITH ORANGE, PIERRE FERRAND DRY CURACAO, PIERRE FERRAND 1840 ORIGINAL FORMULA COGNAC

MICHAEL MAS, EXPERIMENTAL COCKTAIL CLUB

- EXPERIMENTAL GIN SWIZZLE, CITADELLE GIN
- TIKI ORDONNANCE, PIERRE FERRAND DRY CURACAO, PLANTATION JAMAICA RUM

OSCAR QUAGLIARINI, LE GRAZIE

- BUCK AND BREAK BOX, PIERRE FERRAND DRY CURACAO, PIERRE FERRAND 1840 ORIGINAL FORMULA COGNAC
- SMOKED JAMAICA MANHATTAN, PLANTATION THREE STARS RUM, PLANTATION JAMAICA RUM

ROB MC HARDY, SILENCIO

- AMBER, PIERRE FERRAND 1840 ORIGINAL FORMULA COGNAC
- CREAMY CRUEL, PLANTATION THREE STARS RUM

SAMANTHA SUNDIUS, GLASS

- AFTER HOURS, PIERRE FERRAND DRY CURACAO, PIERRE FERRAND 1840 ORIGINAL FORMULA COGNAC

SCOTT SCHUDER, UFO

- FAT BOY JULEP, PIERRE FERRAND SÉLECTION DES ANGES COGNAC, PLANTATION OVERPROOF RUM
- STONED DAIQUIRI, PIERRE FERRAND DRY CURACAO, PLANTATION THREE STARS RUM, PLANTATION TRINIDAD RUM

XAVIER LUSSO, PRESCRIPTION COCKTAIL CLUB

- CELERITY, PLANTATION THREE STARS RUM
- JASMINE, CITADELLE GIN

ARTHUR COMBE
CURIO PARLOR

“

*This is a festive cocktail. Plantation Rum
and Pierre Ferrand Ambre Cognac
work marvellously well together.
It is interesting to introduce people
to unexpected combinations of flavours.*

”





JAMAICAN SCORPION TIKI

4 CL (1.3 OZ) PLANTATION JAMAICA RUM
3 CL (1 OZ) PIERRE FERRAND AMBRE COGNAC
2.5 CL (0.8 OZ) FRESHLY SQUEEZED ORANGE JUICE
2.5 CL (0.8 OZ) FRESHLY SQUEEZED LEMON JUICE
1.5 CL (0.5 OZ) HOMEMADE ORGEAT SYRUP
2 DASHES ANGOSTURA BITTERS
2 DASHES PEYCHAUD'S BITTERS

POUR ALL THE INGREDIENTS INTO A SHAKER. FILL WITH ICE AND SHAKE.
STRAIN INTO AN ICE-FILLED TIKI GLASS. ADD CRUSHED ICE ON THE TOP
OF THE COCKTAIL IN ORDER TO HOLD ALL THE GARNISH.



TIKI OR NOT TIKI

4.5 CL (1.5 OZ) PLANTATION 3 STARS RUM
1.5 CL (0.5 OZ) PLANTATION JAMAICA RUM
1.5 CL (0.5 OZ) COCCHI AMERICANO VERMOUTH
1.5 CL (0.5 OZ) ELDERFLOWER CORDIAL
1.5 CL (0.5 OZ) FRESHLY SQUEEZED GRAPEFRUIT JUICE
1.5 CL (0.5 OZ) FRESHLY SQUEEZED ORANGE JUICE
2 CL (0.6 OZ) FRESHLY SQUEEZED LIME JUICE
1.5 CL (0.5 OZ) AGAVE HONEY
2 DASHES ANGOSTURA BITTERS

POUR ALL THE INGREDIENTS INTO A SHAKER. FILL WITH ICE AND SHAKE.
POUR THE ENTIRE PREPARATION DIRECTLY INTO A TIKI GLASS.

CANDICE KNYF
LA CANDELARIA

“
*Citadelle Gin gives the finishing touch
to this fresh and spicy cocktail.
I believe we always have things to learn
from the products we use.
The world of cocktails is infinite !*
”





8 VERBENA LEAVES
5 CL (2 OZ) CITADELLE GIN
1.5 CL (0.5 OZ) FRESHLY SQUEEZED LEMON JUICE
1.5 CL (0.5 OZ) HOMEMADE CARDAMOM SYRUP
0.5 CL (0.2 OZ) GALLIANO LIQUEUR

POUR ALL THE INGREDIENTS INTO AN ICE-FILLED SHAKER.
SHAKE THEN DOUBLE STRAIN INTO A GLASS FILLED WITH CRUSHED ICE.
GARNISH WITH A VERBENA LEAF.

CARINA SOTO
VELASQUEZ TSOU

LA CANDELARIA

“

*Cognac Ferrand products have real character.
They are unique, individual and distinctive.*

”





CANDELA COLORA

4 CL (1.3 OZ) PLANTATION 3 STARS RUM
1.5 CL (0.5 OZ) PLANTATION JAMAICA RUM
1.5 CL (0.5 OZ) PIERRE FERRAND DRY CURACAO
0.4 CL (0.1 OZ) GUM SYRUP
1.5 CL (0.5 OZ) FRESHLY SQUEEZED LEMON JUICE
¼ FRESH PINEAPPLE JUICE
1 LEMON LEAF

POUR ALL THE INGREDIENTS INTO AN ICE-FILLED SHAKER.
STRAIN INTO A PILSNER GLASS FILLED WITH CRUSHED ICE.

CARLOS MADRIZ
L'HÔTEL

“
*Sol y Luna is one of my own creations,
which brings together bright, smoky
and different ingredients. The curacao binds
the sun and the moon together!*
”





LA FÉE ROSE

5 CL (1.6 OZ) CITADELLE GIN
2 CL (0.6 OZ) FRESHLY SQUEEZED LEMON JUICE
0.5 CL (0.2 OZ) ABSINTHE
2 CL (0.6 OZ) HOMEMADE GRENADINE SYRUP

POUR ALL THE INGREDIENTS INTO A SHAKER AND SHAKE WITH ICE.
DOUBLE-STRAIN INTO A GLASS THEN SERVE IN A CHILLED COCKTAIL GLASS.
GARNISH WITH A MELISSA LEAF.



SOL Y LUNA

3 CL (1 OZ) DEL Maguey Mezcal
3 CL (1 OZ) Pedro Ximenez Sherry
1 CL (0.3 OZ) Pierre Ferrand Dry Curacao
1 CL (0.3 OZ) Freshly Squeezed Lemon Juice
1 CL (1 OZ) Gran Classico Bitter
1 ORANGE ZEST

POUR ALL THE INGREDIENTS INTO AN ICE-FILLED MIXING GLASS.
MIX AND SERVE IN A CHILLED COCKTAIL GLASS. TO GARNISH, PLACE THE
ORANGE ZEST IN THE COCKTAIL, INITIALLY PART-IN AND PART-OUT.

DENIS LANDAIS

LA CANDELARIA

“ I gave the cocktail this name because I used Plantation Panama rum and Young Robert was the name of a ship that went down in Panama. I drew inspiration for this cocktail from my favourite, the Vieux Carré, and tweaked the recipe. ”





YOUNG ROBERT

3 CL (0.5 OZ) PIERRE FERRAND AMBRE COGNAC
2 CL (0.6 OZ) PLANTATION PANAMA RUM
2 CL (0.6 OZ) COCCHI AMERICANO VERMOUTH
0.5 CL (0.2 OZ) HEERING CHERRY LIQUEUR
2 DASHES ANGOSTURA BITTERS
2 DASHES GRAPEFRUIT BITTERS

POUR ALL THE INGREDIENTS INTO AN ICE-FILLED MIXING GLASS.
STRAIN INTO A ROCK GLASS AND GARNISH WITH GRAPEFRUIT ZEST.

FABIEN LOMBARDI
L'ENTRÉE DES ARTISTES

“
*Green Forest is a newly created cocktail
intended for the initiated. It is an experience.*
”



A decorative, light-colored vine graphic with leaves and berries, extending from the top right corner of the page towards the center.

GREEN FOREST

5 CL (1.6 OZ) CITADELLE GIN INFUSED WITH ROSEMARY
1.5 CL (0.5 OZ) DOLIN WHITE VERMOUTH
1 CL (0.3 OZ) SAINT GERMAIN ELDERFLOWER LIQUEUR
1 CL (0.3 OZ) AQUAVIT
2 DASHES CELERY BITTERS

POUR THE INGREDIENTS INTO A COOL MIXING GLASS WITHOUT ICE, THEN
FILL WITH ICE AND STIR. STRAIN INTO A CHILLED GLASS WITH A SINGLE
ICE CUBE THAT WILL KEEP THE COCKTAIL COLD WITHOUT DILUTING IT.
TO GARNISH, ADD LEMON ZEST FROM A NON-TREATED LEMON IN ORDER TO
PRESERVE THE ESSENTIAL NATURE OF THE PRODUCT.



MON VIEUX TABAC

2.5 CL (0.8 OZ) PIERRE FERRAND 1840 ORIGINAL FORMULA COGNAC
2.5 CL (0.8 OZ) RITTENHOUSE RYE
2 CL (0.6 OZ) CARPANO ANTICA FORMULA
0.5 CL (0.2 OZ) PERIQUE TOBACCO LIQUEUR
3 DASHES BOB'S LIQUORICE BITTERS
1 DASH PEYCHAUD'S BITTERS
1 GRAPEFRUIT ZEST

POUR THE INGREDIENTS INTO A COOL MIXING GLASS. STIR AND STRAIN ONCE INTO A CHILLED COCKTAIL CUP AND PRESS THE GRAPEFRUIT ZEST OVER THE GLASS.

JOSEPH AKHAVAN

LA CONSERVERIE

“ I use Citadelle Reserve Gin
in this well-known cocktail
in order to bring out its floral
and botanical aromas. I also replace
the traditional red vermouth with white.
That's my own personal touch ! ”





CITADELLE FIX

4.5 CL (1.5 OZ) CITADELLE GIN
0.75 CL (0.25 OZ) GREEN CHARTREUSE
1.5 CL (0.5 OZ) HOMEMADE PINEAPPLE SYRUP
2 CL (0.6 OZ) FRESHLY SQUEEZED LIME JUICE
2 DROPS SCRAPPY'S CARDAMOM BITTERS

POUR ALL THE INGREDIENTS INTO A SHAKER. FILL WITH ICE, SHAKE AND STRAIN INTO A CHILLED COPPER MUG. FILL THE MUG WITH CRUSHED ICE AND GARNISH.

FOR GARNISH, YOU CAN USE:

A SHELL OF CRUSHED ICE, ADDING DICED CANDIED STRAWBERRIES AND CARDAMOM SEEDS SERVED WITH A SMALL SPOON
A SPRIG OF MINT
A STICK OF CARAMELISED PINEAPPLE
A SMALL SPRIG OF REDCURRANTS
A DEHYDRATED LIME SLICE



NEGRONI ESPECIAL

3 CL (1 OZ) CITADELLE RESERVE GIN
2 CL (0.6 OZ) DOLIN WHITE VERMOUTH
2 CL (0.6 OZ) CAMPARI
1 DASH ANGOSTURA BITTERS

POUR ALL THE INGREDIENTS INTO A MIXING GLASS. FILL WITH ICE AND MIX WITH A SPOON, THEN STRAIN INTO AN OLD-FASHIONED GLASS ON A LARGE, SHAPED ICE CUBE. PRESS A ZEST OF LEMON AND ORANGE OVER THE GLASS.

GARNISH WITH:
SLICED ORANGE ZEST
SLICED LEMON ZEST

JOSHUA FONTAINE

GLASS

“
*In this cocktail with a note of bitterness
I have given Pierre Ferrand Curacao pride
of place, using it as the primary ingredient.
I have used a smaller amount of
Pierre Ferrand 1840 Cognac to make a change
from conventional cocktails.*”





RHYMES WITH ORANGE

4 CL (1,3 OZ) PIERRE FERRAND DRY CURACAO
2 CL (0.6 OZ) FERNET BRANCA
1.5 CL (0.5 OZ) PIERRE FERRAND 1840 ORIGINAL FORMULA COGNAC
1.5 CL (0.5 OZ) FRESHLY SQUEEZED LEMON JUICE
1.5 CL (0.5 OZ) EGG WHITE
1 DASH BOB'S CARDAMON BITTERS

POUR THE EGG WHITE INTO A SHAKER AND ADD TWO DASHES OF BOB'S CARDAMON BITTERS THEN POUR IN THE OTHER INGREDIENTS. DRY SHAKE, ADD ICE AND SHAKE AGAIN. SERVE WITH FRESH ICE CUBES AND A SLICE OF LEMON.

MICHAEL MAS
EXPERIMENTAL COCKTAIL CLUB

“
*This is a long, fresh, fruity and summery
cocktail. Citadelle Gin is entirely suited to
the cocktail's delicate and spicy freshness.*
”





EXPERIMENTAL GIN SWIZZLE

4 CL (1.3 OZ) CITADELLE GIN
1 CL (0.3 OZ) MARASCHINO CHERRY LIQUEUR
2.5 CL (0.8 OZ) GRAPEFRUIT JUICE
1.5 CL (0.5 OZ) SIMPLE SYRUP
2 PIECES FRESH PINEAPPLE
10 DASHES PEYCHAUD'S BITTERS
MINT LEAVES

CRUSH TWO PIECES OF FRESH PINEAPPLE IN A SHAKER THEN POUR IN ALL THE INGREDIENTS BUT THE PEYCHAUD'S BITTERS. FILL WITH ICE AND SHAKE. STRAIN INTO A HIGHBALL GLASS AND ADD CRUSHED ICE. ADD 10 DASHES OF PEYCHAUD'S BITTERS ON THE TOP OF THE GLASS AND GARNISH WITH A FEW MINT LEAVES.



TIKI ORDONNANCE

- 1 CL (0.3 OZ) FALERNUM SYRUP
- 1.5 CL (0.5 OZ) PIERRE FERRAND DRY CURACAO
- 2 CL (0.6 OZ) PLANTATION JAMAICA RUM
- 2 CL (0.6 OZ) FRESHLY SQUEEZED LIME JUICE
- 1 DASH CHAMPAGNE
- 2 DASHES ABSINTHE
- 4 DASHES ANGOSTURA BITTERS

POUR ALL THE INGREDIENTS INTO A SHAKER.
FILL WITH ICE AND SHAKE THEN STRAIN INTO A STEM GLASS.
GARNISH WITH ORANGE ZEST AND A GLACÉ CHERRY.

OSCAR QUAGLIARINI

LE GRAZIE

“
*The rums in the Plantation range
are highly complex and work wonderfully well
in smoked cocktails like this one.
All the flavours in this cocktail can be
recognised on the palate. My Italian touch:
a smoky, French style vermouth!*
”





BUCK AND BREAKBOX

3 CL (1 OZ) PIERRE FERRAND 1840 ORIGINAL FORMULA COGNAC
3 CL (1 OZ) GOLDEN COLA SYRUP (A MIXTURE OF CINNAMON, GINGER,
VANILLA AND ORANGE, LIME AND LEMON PEEL)
1.5 CL (0.5 OZ) PIERRE FERRAND DRY CURACAO
18 CL (6 OZ) CHAMPAGNE
1 COFFEE SPOON OF SUGAR
3-4 DROPS OF ANGSTURA BITTERS

USE A SMALL 25 CL POT IN WHICH YOU HAVE FIRST INFUSED SUGAR AND ABSINTHE.
DISCARD THE PREPARATION AND PUT THE POT IN THE FREEZER.

POUR EVERYTHING BUT CHAMPAGNE AND BITTERS INTO A MIXING GLASS. WITH A
BLENDER, MIX THE SURFACE OF THE COCKTAIL UNTIL CREAMY.

TAKE THE POT OUT OF THE FREEZER AND FILL IT THREE-QUARTERS FULL
OF CHAMPAGNE, THEN ADD THE CREAMY MIXTURE. ADD THREE DASHES OF
ANGOSTURA BITTERS AND SERVE.



SMOKED JAMAICA MANHATTAN

6 CL (2 OZ) PLANTATION 3 STARS RUM
1.5 CL (0.5 OZ) PLANTATION JAMAICA RUM
3 CL (1 OZ) CARPANO ANTICA FORMULA
1 DASH ABBOTT'S BITTERS
1 DASH BITTER TRUTH ORANGE BITTERS

PLACE ICE CUBES IN A SHAKER. SMOKE THE ICE CUBES WITH A TOBACCO SMOKER. SHAKE, THEN ADD ALL THE INGREDIENTS. MIX WITH A MIXING SPOON AND SERVE IN A SMALL POT.



ROB MC HARDY
SILENCIO

“
*Pierre Ferrand 1840 Original Formula Cognac
is a distinctive, forward cognac which therefore
interacts more with the other flavours.*”





AMBER

6 CL (2 OZ) PIERRE FERRAND 1840 ORIGINAL FORMULA COGNAC
1 CL (0.3 OZ) ACACIA HONEY
3 DASHES PEYCHAUD'S BITTERS
CRUSHED MINT

POUR THE ACACIA HONEY STRAIGHT INTO A ROCKS GLASS WITH THE MINT.
FILL THE GLASS WITH CRUSHED ICE AND ADD COGNAC.
AROMATISE THE GLASS WITH CRUSHED MINT.



CREAMY CRUEL

3 CL (1 OZ) PLANTATION 3 STARS RUM
3 CL (1 OZ) WHITE NOILLY PRAT VERMOUTH
1 CL (0.3 OZ) HOMEMADE GRENADINE SYRUP
3 COFFEE SPOONS OLIVE BRINE
1 CRUSHED OLIVE

POUR ALL THE INGREDIENTS INTO A SHAKER. ADD ICE AND SHAKE.
STRAIN INTO A CUP AND SERVE WITH AN OLIVE.

SAMANTHA SUNDIUS

GLASS

“ I love working with Cognac Ferrand products. It is rare to find a brand that consistently achieves such quality. I was inspired by the recipe of this cocktail one evening after work; the name After Hours came to me straight away! ”





AFTER HOURS

3 CL (1 OZ) PIERRE FERRAND 1840 ORIGINAL FORMULA COGNAC
1.5 CL (0.5 OZ) CARPANO ANTICA FORMULA
1.5 CL (0.5 OZ) GRAN CLASSICO BITTERS
0.75 CL (0.25 OZ) PIERRE FERRAND DRY CURACAO
3 DASHES ANGOSTURA BITTERS

POUR ALL THE INGREDIENTS INTO AN ICE-FILLED MIXING GLASS.
STRAIN INTO A STEMMED GLASS AND GARNISH WITH ORANGE ZEST.

SCOTT SCHUDER

UFO

“

For me, Pierre Ferrand Selection des Anges is the best cognac in the world. Since then, I have also discovered the Plantation Rum range and can't stop using Cognac Ferrand products. There are many rums with different flavours in the Plantation Rum range but each time, with each one, I find exactly what I am looking for.

”





FAT BOY JULEP

3.5 CL (1.2 OZ) PIERRE FERRAND SÉLECTION DES ANGES COGNAC
1 CL (0.3 OZ) PLANTATION OVERPROOF RUM
3.5 CL (1.2 OZ) PAPPY VAN WINKLE'S 20-YEAR-OLD BOURBON
1 DASH BITTERMENS ELEMAKULE TIKI ORANGE BITTERS
2 COFFEE SPOONS SIMPLE SYRUP
CRUSHED MINT

FILL A GLASS WITH CRUSHED ICE AND CHILL IN THE FREEZER FOR 5 MINUTES.
THEN POUR ALL THE INGREDIENTS BUT THE PLANTATION OVERPROOF RUM,
STRAIGHT INTO THE GLASS. GARNISH WITH CRUSHED MINT LEAVES AND
POUR 1 CL OF PLANTATION OVERPROOF RUM OVER THE TOP OF THE COCKTAIL.



STONED DAIQUIRI

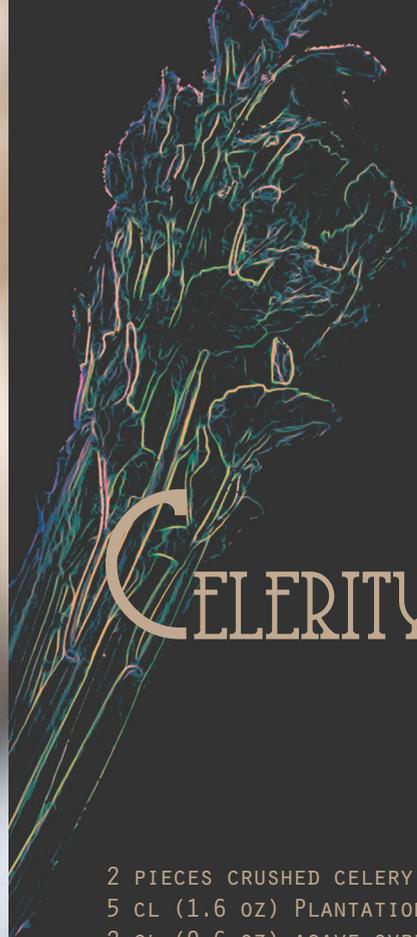
3 CL (1 OZ) PLANTATION TRINIDAD RUM
3 CL (1 OZ) PLANTATION 3 STARS RUM
1.5 CL (0.5 OZ) PIERRE FERRAND DRY CURACAO
1.5 CL (0.5 OZ) HOMEMADE FALERNUM SYRUP
2 CL (0.6 OZ) FRESHLY SQUEEZED LIME JUICE

POUR ALL THE INGREDIENTS INTO A SHAKER AND SHAKE WITH ICE.
STRAIN INTO A CUP.

XAVIER LUSSO
PRESCRIPTION COCKTAIL CLUB

“Jasmine cocktail is one of the Prescription's
flagship cocktail. Created for the opening,
it is on all our menus.
It is especially popular with women.”





C ELERITY

2 PIECES CRUSHED CELERY
5 CL (1.6 OZ) PLANTATION 3 STARS RUM
2 CL (0.6 OZ) AGAVE SYRUP
1 CL (0.3 OZ) FRESHLY SQUEEZED ORANGE JUICE
1 CL (0.3 OZ) FRESHLY SQUEEZED LEMON JUICE
1 DASH ORANGE BITTERS
1 DASH CELERY BITTERS

POUR ALL THE INGREDIENTS INTO A SHAKER. FILL WITH ICE AND SHAKE
THEN DOUBLE STRAIN INTO A LONG-DRINK GLASS. GARNISH WITH A CELERY STICK.



JASMINE

4 CL (1.3 OZ) JASMINE-INFUSED CITADELLE GIN
2 CL (0.6 OZ) ELDERFLOWER CORDIAL
2.5 CL (0.8 OZ) FRESHLY SQUEEZED GRAPEFRUIT JUICE
1 CL (0.3 OZ) FRESHLY SQUEEZED LEMON JUICE

POUR ALL THE INGREDIENTS INTO A SHAKER. FILL WITH ICE AND SHAKE
THEN DOUBLE STRAIN INTO A MARTINI GLASS.



AMANDA BOUCHER
LA CANDELARIA



EDOUARD VERMYNCK & FABIEN LOMBARDI
L'ENTRÉE DES ARTISIES

