

LON- DON CAL- LING



A
LONDON
COCKTAIL
BOOK

LONDON
CALLING



BY
COGNAC
FERRAND

TOME 3

EDITO

London Calling...

Fifteen years ago, with 'London Calling' by The Clash ringing in my ears, I decided to take my 'babies' to London and conquer the English market.

With a brave heart, grand plans and an old Rover full of cheap petrol, I set off to cross the Channel for what was to become quite a journey.

During the long drive I could already see myself in the middle of Trafalgar Square, drinking a Citadelle gin & tonic, a Plantation daiquiri or a Pierre Ferrand Sazerac.

Another Frenchman had already tried to conquer England. For him Trafalgar had another meaning. I saw it differently - don't try to beat them, join them. Don't make war, make cocktails. After all, aren't we all craftsmen or consumers of spirited pleasures?

Back then, from London to Edinburgh, Bristol to New Castle everyone asked: A double-aged rum? A Grande Champagne cognac?

A French gin made in a pot still over a naked flame ? How will it taste in my Sex on the Beach ? I was not TOO worried. We were a few pioneers, swimming up-stream against the tide of mass market liquors. Little did I dream that many would follow.

Years have passed and I am fascinated by how the bar scene has changed in the city of Shakespeare. For sheer diversity, quality and talent, the London cocktail world is pretty hard to beat. So I guess you can imagine how proud I feel to be presenting this Ferrand London Cocktail Book showcasing some of the most talented bartenders working magic with my babies.

As I like to say, we make the instruments - the Stradivarius and Steinways - and you, the great bartenders of the world, make the music. You will find amazing orchestrations in the pages of this book, which joins the Ferrand Paris Cocktail Book and the Ferrand Berlin Cocktail Book, two other cities also filled with talent. Our world tour continues, stay tuned ...

And, as we are now in London, I am heading out to a bar not too far from Trafalgar Square...

Cheers,
Alexandre Gabriel

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Pierre Ferrand Ambre Cognac



Artesian Bar at the Langham
1C Portland Place, Regent Street, London
W1B 1JA



**Experimental Cocktail Club
Chinatown**
13A Gerrard Street, London W1D 5PS



American Bar at the Savoy
The Savoy, Strand, London WC2R 0EU



Gerry's wine and spirits
74 Old Compton Street, London W1D 4UW



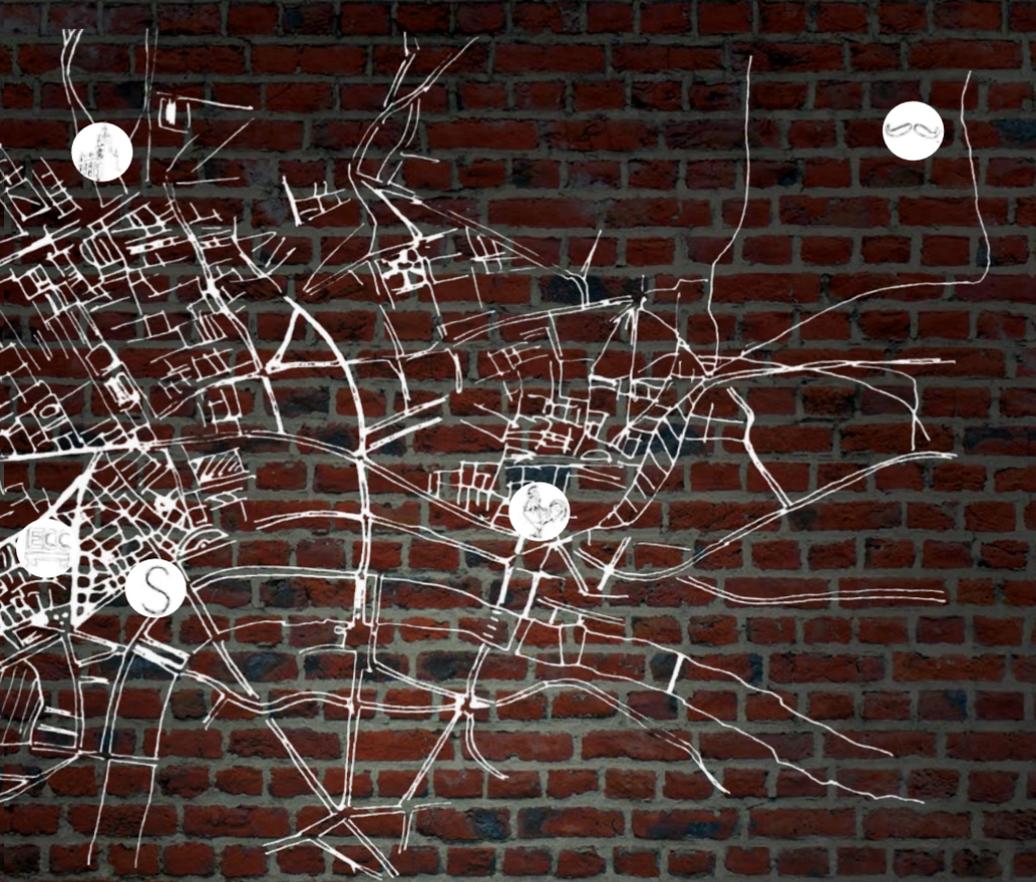
Portobello Star
171 Portobello Road, London W11 2DY



The Luggage Room
On the Corner, Grosvenor Square, London W1K 6JP



Le Coq d'Argent
1 Poultry, London EC2R 8EJ



Portside Parlour

63 - 65 Broadway Market, London E8 4QJ



Galvin at Windows

London Hilton Park Lane, 22 Park Lane,
London W1K 1BE



Evans and Peel Detective agency

310C Earls Court Road, London SW5 9BA



Trailer Happiness

177 Portobello Road, London W11 2DY



Saint Pancras Grand Restaurant

Grand Terrace, Upper Concourse,
St Pancras International Station,
London NIC 4QL



The Connaught Hotel

Carlos Place, Mayfair, London W1K 2AL



Hush

Nº 8 Lancashire Court, Brook Street,
London W1S 1EY

« Ecstasy and Death
celebrates cognac :
its obvious and not
so obvious heritage
and bright future as
a unique cocktail
ingredient ! »



ALEX KRA- TENA



Artesian Bar
at the Langham

1c Portland Place,
Regent Street,
London W1B 1JA

ECSTASY AND DEATH

Pierre Ferrand 1840 Original
Formula Cognac
4 cl (1.3 oz)

Pierre Ferrand Dry Curaçao
1.5 cl (0.5 oz)

Linee Aquavit
1.5 cl (0.5 oz)

Geranium syrup
1.5 cl (0.5 oz)

Lime juice
1.5 cl (0.5 oz)

Lemon juice
1.5 cl (0.5 oz)

1 dash Angostura
bitters

Pour all the ingredients
into a shaker, fill with ice,
shake and strain into
a coupette already filled
with a chunk of butterfly ice.

For the garnish, put
the coupette on a fan
perfumed with Terre
by Hermès.





«Rock Star Breakfast
is a drink inspired
by my first time in Paris
with a Canadian friend
of mine. I am using Pierre
Ferrand 1840 that I like
and respect so much
for the amazing history
and research Alexandre
Gabriel did.»

A portrait of a man with dark hair and a beard, wearing a dark green button-down shirt. He is looking slightly to the right of the camera with a neutral expression. His arms are crossed.

ALEX SKAR- LEN

Experimental
Cocktail Club

Chinatown
13A Gerrard Street
London W1D 5PS

ROCK STAR BREAKFAST

Pierre Ferrand 1840 Original

Formula Cognac

4 cl (1.3 oz)

Laird's Apple Jack

2 cl (0.7 oz)

Fresh lemon Juice

2 cl (0.7 oz)

Smoked maple syrup

1.75 cl (0.6 oz)

Strega

0.25 cl (0.1 oz)

Pour all the ingredients

into a shaker, fill with

ice, shake and strain into

a chilled rocks glass.

Garnish with a twist

of lemon.



« In order to enhance
the vanilla and nutty
smoothness of the
Plantation Five Years Old,
I have decided to use a
coffee rum agricole. The
maple syrup will help to
blend the whole into
a really sexy drink.
Self-indulgence. »



AUD- REY HANDS

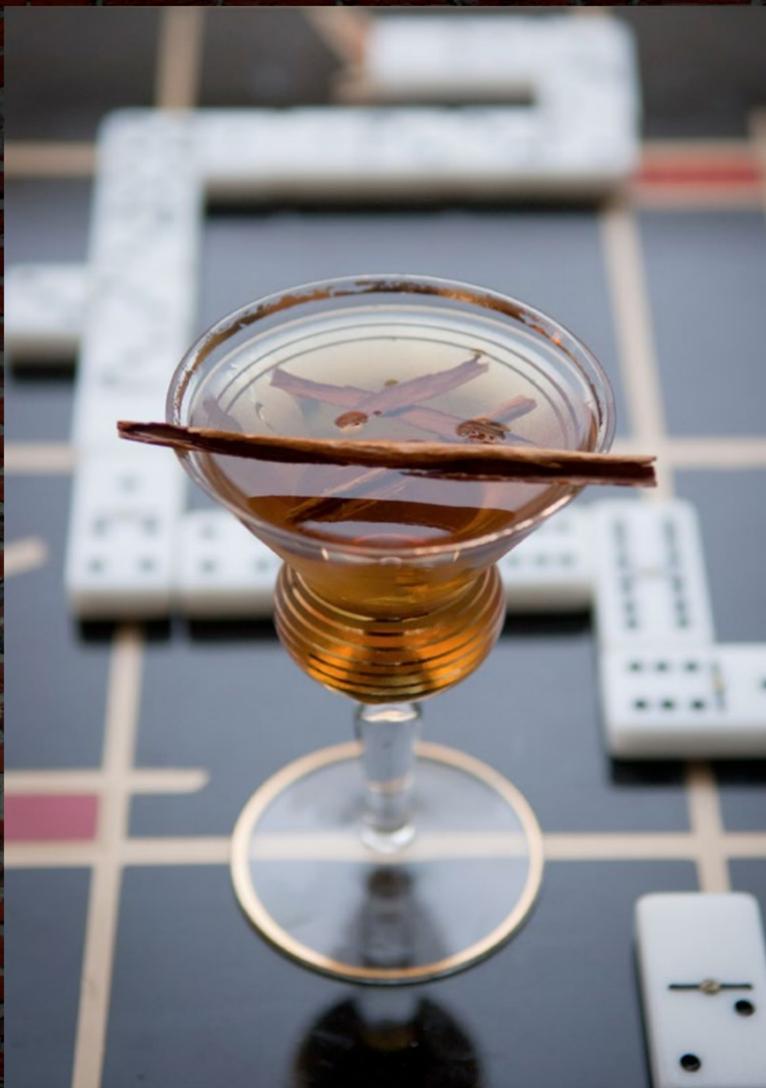
Trailer Happiness

177 Portobello Road,
London W11 2DY

LA GOURMANDE

Plantation 5 Years Old Rum	Pour all the ingredients
5 cl (1.6 oz)	into an ice-filled mixing
Saint Aubin Café	glass, stir and serve
1 cl (0.3 oz)	in a coupette. Garnish
Maple syrup	with a shredded
0.5 cl (0.15 oz)	cinnamon
	stick.





« In 2010, I had a chance to try the Cognac Ferrand product range for the first time. After the first sip I already knew that I would enjoy pouring those products for my customers, either neat or in cocktails. I love those products, not just for the taste but also for the passion which is behind them. »



BORIS IVAN



Galvin
at Windows

London Hilton Park
Lane, 22 Park Lane,
London W1K 1BE

WESTERN SUNRISE

Citadelle Reserve Gin
6 cl (2 oz)

Pierre Ferrand Dry Curaçao
1.5 cl (0.5 oz)

Simple syrup infused
with fresh vanilla
1.5 cl (0.5 oz)

Fresh lime juice
1 cl (0.3 oz)

6 kumquats

Build the drink
in a highball glass
filled with crushed ice.
Garnish with dry
kumquats, dry limes
and mint leaves.





CHILLI MARTINI

Citadelle Reserve Gin
5 cl (1.6 oz)

Orgeat syrup
1.5 cl (0.5 oz)

Pierre Ferrand Dry Curaçao
1 cl (0.3 oz)

Fresh lemon juice
1 cl (0.3 oz)

Fresh apple juice
3.5 cl (1.1 oz)

3 slices of fresh chilli

Pour all the ingredients into a shaker, fill with ice, shake and strain into a coupette glass.

For the garnish, use a dry chilli that you place on the side of the drink.





« A rum-tasting
journey, the calibration
of these elements
really lets each rum sing!
It's like the bastard
child of a Prohibition
and Tiki Cocktail.
Please don't drive
afterwards. »



CHRISTOPHER PEEL

Evans and Peel
Detective Agency

310C Earls
Court Road,
London SW5 9BA

RUM ENDER

Plantation 5 Years Old Rum
2.25 cl (0.7 oz)

Plantation 3 Stars Rum
1.5 cl (0.5 oz)

Plantation Overproof Rum
0.75 cl (0.2 oz)

Amaro Montenegro
1.5 cl (0.5 oz)

Suze
1.5 cl (0.5 oz)

Pierre Ferrand
Pineau des Charentes
2.25 cl (0.7 oz)

Grapefruit bitters
and ginger beer

Put all the ingredients into a small cognac cask and age for at least two weeks. Once the cocktail is aged, pour the ingredients into an ice-filled mixing glass, mix and serve in a coupette.



SA

« The Wedding Bells cocktail was created by Johnny Johnson who was the head bartender in 1950's for Princess Elizabeth and Prince Philip. I took this recipe from the Savoy cocktail book which was printed in 1952 and used the dry orange curacao as the cocktail was calling for orange curacao with aperitif wine, whiskey and bitters. Pierre Ferrand Dry orange curacao give a perfect flavour along side with whiskey and aperitif wine.

Four More Years cocktail was created by me on the 7th of November 2012 for the USA presidential election. Cocktail inspired by the classic Cuban El Presidente cocktail.

Where I used as a modifier dry orange curacao with dry vermouth and aromatic bitters finished with London dry gin.

Balanced with citrus and for the rich texture I added fresh egg white »

VOY

ERIK
LOR-
INCZ



American Bar
at the Savoy

The Savoy, Strand,
London WC2R 0EU

FOUR MORE YEARS

Old Tom gin 4.5 cl (1.5 oz)	Put all the elements in a shaker, including the bitters (for the colour), and dry shake.
Pierre Ferrand Dry Curaçao 1.5 cl (0.5 oz)	
Lemon juice 3 cl (1 oz)	Fill the shaker with ice and give a vigorous shake.
Sugar syrup 1.5 cl (0.5 oz)	
Extra-dry vermouth 1 cl (0.3 oz)	Serve in a big coupette and garnish with Sencha tea.
3 drops of Peychaud's bitters	
Dash of egg white	





WEDDING BELLS

Bourbon
5 cl (1.6 oz)

Pierre Ferrand Dry Curaçao
3.5 cl (1.1 oz)

Cocchi Americano
1.5 cl (0.5 oz)

Orange bitters

Pour all the ingredients
into an ice-filled mixing
glass, stir and serve
on the rocks.

Garnish with
an orange peel.





« After years of trials
and tribulations,
Cognac Ferrand
has mastered the craft
of making the most
fabulous expressions
of rum from all over
the world. Not to mention
the only white rum that
anybody should
ever need! »



GERRY'S TEAM

Gerry's Wine
and Spirits

74 Old Compton Street,
London W1D 4UW

« This drink was inspired by the Old Fashioned. I tried to enhance and amplify the luxurious bajan flavours of the Plantation Five Years Old with notes of chocolate and spices. In order to cut the edge of this intense drink, I have decided to use the freshness of mint. The paramount of this drink is the gold leaf garnish. Because a luxury rum deserves a luxury garnish. »



Portobello Star

171 Portobello Road,
London W11 2DY

PROSPECTOR N° 2

Plantation 5 Years Old Rum
6.25 cl (2 oz)

Honey
1.5 cl (0.5 oz)

Campari
0.5 cl (0.2 oz)

Mozart chocolate spirit
0.5 cl (0.2 oz)

3 drops of Abbots bitters

2 mint leaves

Pour all the ingredients
into a mixing glass
and stir, then add
the ice and stir again.

Strain into a rocks glass
filled with big ice cubes.

Use a gold leaf for
the garnish.



« Pulled from one
of the most varied
and interesting spirits
range on the market,
the Plantation range
of rums, I've taken
the Plantation Trinidad
Overproof and punchified
it with fresh juices
and spice notes, and
the joy of a splash
of Ting ! »



JIM WRI- GLE



Trailer Happiness

177 Portobello Road,
London W11 2DY

KNOCK OUT PUNCH

Plantation Trinidad Original
Dark Overproof Rum
5 cl (1.6 oz)

Fresh lime juice
2.5 cl (0.8 oz)

Fresh hand-squeezed
pineapple juice
2.5 cl (0.8 oz)

Homemade velvet falernum
1 cl (0.3 oz)

Apricot liqueur
1.5 cl (0.5 oz)
2 dashes
of Angostura bitters

Ting Jamaican
grapefruit soda

Build the drink
in a highball glass
filled with crushed ice
and top up with Ting
Jamaican grapefruit soda.
Garnish with a pineapple
leaf, a mint bouquet
and an orange
twist.



« For a lot of people,
St Pancras Grand
Restaurant will be
the first stop in London
or the last one before
leaving. This refreshing
gin and tonic style drink
using Citadelle Gin
will be the best
introduction/farewell
present for any
visitor. »



JULIEN ANGOT

Saint Pancras
Grand Restaurant

Grand Terrace,
Upper Concourse,
St Pancras International
Station, London N1C 4QL

HELLO, GOODBYE!

Citadelle Gin infused
with raspberries
4 cl (1.3 oz)

Elderflower cordial
2 cl (0.7 oz)

Fresh lime juice
1 cl (0.3 oz)

Tonic water

Refresh the glass
with big ice cubes.

Strain the water. Fill
the glass with all the
ingredients except
the tonic and stir. Then
add the tonic using
a bar spoon and top off
with crushed ice.

Garnish with two
fresh raspberries
and a twist of lime.





« Cognac Ferrand products
are not only fantastic
to be enjoyed on their
own, but all of them, thanks
to their great mixability
and versatility, work
exceptionally well as a mixer;
from simple mixes like
a Harvard-style drink to more
complex ones like multi-spirits-
based drinks, these great
works of craftsmanship
can add their distinctive
soul to the final result. »



MARIO LA PIETRA

Salvatore
at Playboy

14 Old Park Lane,
Mayfair,
London W1K 1ND

BEES IN THE SHEETS

Pierre Ferrand Dry Orange Curaçao
1.5 cl (0.5 oz)

Plantation 3 Stars Rum
1.5 cl (0.5 oz)

Pierre Ferrand 1840 Original
Formula Cognac
1.5 cl (0.5 oz)

Citadelle Reserve Gin
1.5 cl (0.5 oz)

Honey water
1 cl (0.3 oz)

Freshly squeezed lemon juice
1.5 cl (0.5 oz)

Half an egg white

3 drops of Angostura bitters

Pour all the ingredients
into a shaker, fill with ice,
shake and strain into
a chilled coupette.

Sprinkle with bee pollen
and garnish with
dehydrated corn.



HARVARD DEL SUR

Pierre Ferrand Sélection
des Anges Cognac
4.5 cl (1.5 oz)

2 bar spoons of Pierre
Ferrand Dry Curaçao

1 dash of Dr Adam
Elmegirab's

Spanish bitters

Lustau East India
Solera Sherry
3 cl (1 oz)

Pour all the ingredients
into an ice-filled mixing glass,
mix and serve in a bull
horn. Garnish with
an orange twist
and an Adonis Sherry
(the cherry is marinated
in Sherry, sweet vermouth
and orange bitters).





« I love to use
Cognac Ferrand products
in cocktails. They all
have distinctive flavours
that are really fun to
play with. From the really
complex Pierre Ferrand
Ambre to the refreshing
Citadelle Gin, we can find
our happiness in mixing
those products. »



PAWEL ROLKA

Le Coq d'Argent

1 Poultry,
London EC2R 8EJ

GARDEN OF PLEASURE

Pierre Ferrand Ambre Cognac
4 cl (1.3 oz)

Pierre Ferrand Dry Curaçao
1 cl (0.3 oz)

Cynar
1.25 cl (0.4 oz)

Lemon juice
0.325 cl (0.1 oz)

Amer Picon
1 cl (0.3 oz)

2 dashes
Chuncho bitters

Pour all the ingredients
into an ice-filled mixing
glass, mix and serve
in a coupette.





CITA-BELAIRE

Citadelle Gin
3.5 cl (1.1 oz)

Apricot brandy
1 cl (0.3 oz)

Umeshu plum wine
2 cl (0.7 oz)

Tio Pepe sherry
1 cl (0.3 oz)

Lemon juice
1 cl (0.3 oz)

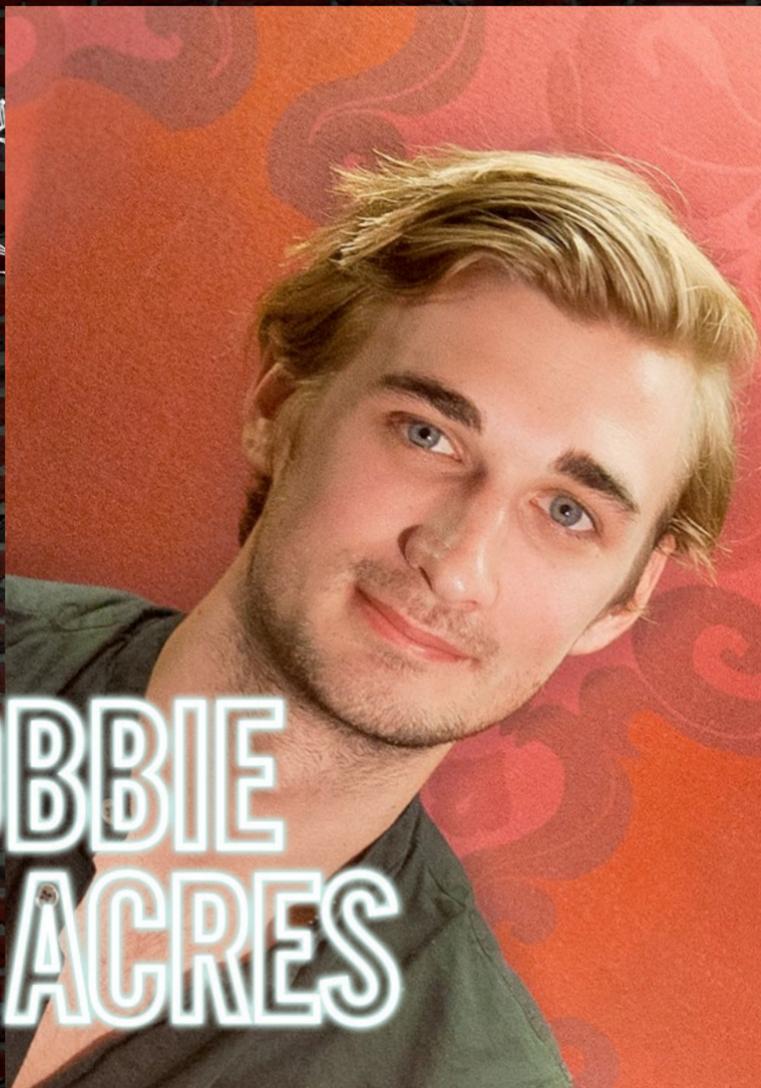
Top up with Belaire
Rosé sparkling wine

Pour all the ingredients
except the sparkling wine
into a shaker, fill with ice,
shake and strain into
a chilled champagne glass.
Top up with Belaire Rosé
sparkling wine.





« When devising a new cocktail, the base spirits' characteristics play heavy on the ingredients that follow for me. I picked up on hints of vanilla, rich cocoa, candied fruits, especially pineapple and exotic spices. This approach led me to create a homemade coffee liqueur predominantly made with highly roasted beans from Guatemala to give a delicate bitterness to the drink, then combining the herbal notes of Amaro Montenegro with a bitters with predominant flavours of cardamom and a hint of saffron. It lifted the original notes from Pierre Ferrand Sélection des Anges and carried them through the cocktail. »



ROBBIE
ACRES

PortSide Parlour

63-65 Broadway Market,
London E8 4QJ

THE BESPOKE OVERCOAT

Pierre Ferrand Sélection
des Anges Cognac
5 cl (1.6 oz)

Amaro Montenegro
1.5 cl (0.5 oz)

Homemade coffee liqueur
1 cl (0.3 oz)

4 chunks of
caramelized pineapple

Lemon juice
1 cl (0.3 oz)

1 dash PortSide
cardamom bitters

Caramelize the pineapple
with a blow-torch, place
in a shaker and muddle.

Add all the ingredients,
add ice, shake and double
strain into a chilled
coupette glass.





« Cognac Ferrand is best described as ‹tradition meets innovation›. Original recipes went through the years and are celebrated at their best today. That was my inspiration, two classic drinks make their own way into modern versions using unique combinations. »



RUSTY CER- VEN

The Connaught
Hotel

Carlos Place,
Mayfair,
London W1K 2AL

VIEUX CONNAUGHT

Pierre Ferrand 1840 Original
Formula Cognac
3 cl (1 oz)

Pierre Ferrand Dry Curaçao
2 cl (0.7 oz)

Bols Corenwyn 6 years old
2 cl (0.7 oz)

2 dashes of
Peychaud's bitters

2 dashes of Angostura bitters

Saffron smoke

Pour all the ingredients
into an ice-filled mixing glass,
stir all the ingredients and
then smoke with saffron.

Serve in an old-fashioned
glass filled with a handmade
ice ball. Garnish with orange
peel and saffron.



COFFEE COCKTAIL

Pierre Ferrand Ambre Cognac
34.5 cl (1.5 oz)

Blend of port wines
3 cl (1 oz)

Homemade
gingerbread syrup
1 cl (0.3 oz)

1 whole egg

Pour all the ingredients
into a shaker and dry shake.

Fill the shaker with big chunks
of ice in order to mix
and chill the drink while
avoiding dilution and shake
vigorously. Strain into
a goblet glass and garnish
with a cinnamon stick
and grated tonka beans.





“ Whenever I’m devising a new drink and have settled on my base spirit, it doesn’t take long before I delve into its provenance and culinary context. This approach led me to Nicaragua’s ‘pinolillo’, a toasted cornmeal and milk drink accented with bitter cacao and cayenne pepper that proved a perfect match for the bright, rich tones of Plantation Nicaragua. I threw in the chartreuse, Peychaud’s bitters and absinthe as nods to Nicaraguan cuisine’s strong Creole influence.”



SEAN FENNELL

Portside Parlour

63-65 Broadway Market,
London E8 4QJ

PINOLILLO PUNCH

Plantation Nicaragua Rum 5 cl (1.6 oz)	Pour all the ingredients into a shaker, add ice, shake and strain over cubed ice in a rocks glass.
Pinolillo 8 cl (2.6 oz)	
Green Chartreuse 0.5 cl (0.2 oz)	Cap with crushed ice and garnish with a grating of 80% cacao chocolate and cinnamon stick.
1 dash Peychaud's bitters	
1 dash Maison Fontaine absinthe	





« *To all my friends*
was inspired by the movie
about Charles Bukowski,
Barfly. This is an elegant
reinvention of the
Grasshopper cocktail.
I think that Pierre Ferrand
Ambre is the perfect spirit
for this drink, bringing
a lot of elegance
and flavours to it. »



THOR BERG- QUIST

Experimental
Cocktail Club
Chinatown

13A Gerrard Street,
London W1D 5PS

TO ALL MY FRIENDS

Pierre Ferrand Ambre Cognac
3 cl (1 oz)

Carpano Antica
Formula vermouth
3 cl (1 oz)

Lemon juice
1.5 cl (0.5 oz)

Simple syrup
1.5 cl (0.5 oz)

Fernet Branca
0.5 cl (0.2 oz)

1 egg white

Pour all the ingredients into a shaker and shake without ice. Fill the shaker with ice and shake again, double strain into a champagne flute, top up with soda and garnish with a mint leaf.





« At Hush, we always like to serve classic drinks with a twist. Therefore, I always love to work with Cognac Ferrand products. They bring a real twist to classic spirits, which makes them perfect for us to have fun with ! »



WILLIAM SOLOR- ZANO

Hush

Nº 8 Lancashire Court,
Brook Street,
London W1S 1EY

HUSH IT'S A SECRET

Pierre Ferrand Ambre Cognac
5 cl (1.6 oz)

Peach liquor
2.5 cl (0.8 oz)

Lemon juice
1.5 cl (0.5 oz)

3 drops of Angostura bitters

1 egg white

Pour all the ingredients
into a shaker, fill with ice,
shake and strain into
a balloon glass.

Garnish with a twist
of lemon.



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INDEPENDENT PRODUCER OF FINE SPIRITS

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