



MONSIEUR
COCKTAIL



Temporary cocktail

BARS

WEDDING - HAPPY EVENTS
PROFESSIONAL / PRIVATE GATHERINGS



CREATION - DESIGN - MASTERCLASS

OUR *Heart-Stopper* MENU



Four Cocktails that we particularly
love and that go well together

WALKING THROUGH THE ORCHARD *SHAKER COCKTAIL*

- > Irish Whiskey Bushmills
- > Original Vanilla Liquor
- > Amaretto Syrup
- > Peach Juice
- > A hint of orange blossom Apple Chips



PIÑA PASSIONATA *BLENDED COCKTAIL*

- > Coconut cream
- > Pineapple juice
- > Maracujà purée
- > Pineapple chips



TONIC YUZU

STIRRED COCKTAIL

- > Gin
- > Yuzu Juice
- > Bitter Aromatic
- > Grapefruit Tonic & Rosemary
- > Citrus peels & Rosemary sprig



JUNGLE PUNCH

CARBON COCKTAIL

- > Cranberry Juice
- > Pineapple Juice
- > Peach Juice
- > Hibiscus syrup
- > Soaked citrus fruits

TAKE
your pick

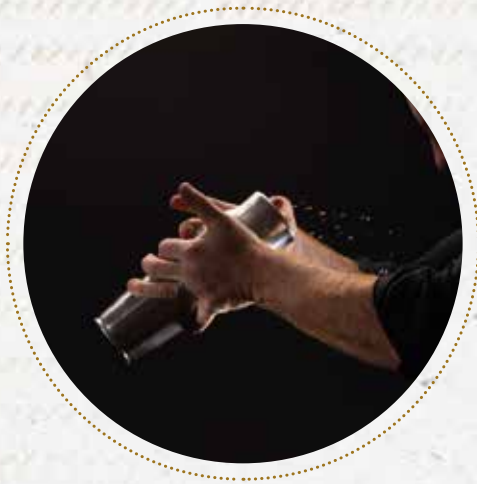


THE IMPLEMENTATIONS

**There are as many cocktails
as ways to sort them out.**



With experience,
we decided to categorize
them by their IMPLEMENTATION



SHAKER COCKTAILS

Fine homogeneity of the mixtures

Aaah... The profession's coat of arms, nearly. Technically, this action homogenize the different ingredients by adding air into the filling. Thus, it consequently results in fine and balanced recipes.



BLENDED COCKTAILS

Texture at the service of pleasure

Mixing up fresh fruits, jams or sorbets for instance, needs a technique with some more welly! That is when the Blender steps in. Smooth, abundant and generous recipes.



STIRRED COCKTAILS

Simple refinement

With all due respect to agent 007, « Shaken, not stirred » is no rule... In fact, some blendings topped with a tonic for example, will do very well without being shaken. Skeptical? Take a bottle of soda at home and shake it. Then we will talk...



CARBOY COCKTAILS

The aromatic decoction

The carboy is kind of the bar's pressure cooker. Especially used for our alcohol-free concoctions, it enables the cold infusion of fresh fruits or fresh herbs with a large volume of liquid at once. Useful for those who do not like to wait several hours between drinks...



OUR
cocktails
MENU



From the most abundant to the most aromatic by way of smoothies & alcohol-free
« mocktails », discover our cocktails' menu

Shaker



LOTUS



**Lychee's freshness,
strawberry's
greediness**

- 4cl Coconut liqueur
- 2,5cl Lychee liqueur
- 8cl Strawberry juice

SEXTINI



**Revisit of the famous
Espresso Martini**

- 4cl Sexton Irish Whiskey
- Coffee liqueur
- 1cl Hazelnut liqueur
- 1cl Almond syrup
- Long hot coffee

IRISH SOUR



**Greedy revisit of the
classical sour Whisky**

- 5cl Irish Whiskey
- 1,5cl Blood orange syrup
- ½ Squeezed yellow lemon
- 1 Egg white

PIAZZA DEL
COLOSSEO



**A summer walk in the
Rome Antique Forum.
Bergamot orange,
sweet almond...**

- 3cl Gin
- 2,5cl Italicus liqueur
(bergamot orange)
- 1cl Apricot-almond syrup
- ¼ Squeezed yellow lemon
- 1 Egg white
- Orange blossom
fragrances

SAN CRISTOBAL
DE LAS CASAS



**Agave's aromatic
coated in a red berry
box.**

- 5cl Jose cuervo
tradicional 100% blue
agave Tequila
- 2cl Maraschino
- 1cl Cherry syrup
- 5cl Pineapple juice

PISCO SOUR



**Inviting for travel,
the traditional
Peruvian cocktail**

- 4cl Pisco
- 1,5cl Cane sugar
- Squeezed green lemon
- 1 Egg white

WALKING THROUGH THE ORCHARD



It lives up to its name...

- 5cl Bushmills original Irish Whiskey
- 2cl Vanilla Liqueur
- 1cl Amaretto
- 6cl Peach juice
- Orange blossom fragrances

CUCUMBER SOUR



Acidulous freshness of the cucumber, aromatic strength of the celery

- 5cl Cucumber infused Vodka
- Yuzu purée
- Squeezed green lemon
- Egg white
- 1 Dash of celery bitter aromatic

FIGUEROA



Autumn themed cocktail. Generous and embracing

- 5cl Vodka
- 2cl Fig cream
- 1tsp Maple syrup
- 6cl Pear juice

MEXICAN SLIPPER



Combination of unexpected and refreshing flavors

- 4cl Tequila blanco
- 2cl Green melon liqueur
- 1,5 Squeezed green lemon
- 1cl Cane sugar

BIANCO SUNRISE



Coming right up from the 80's, this recipe is just perfect for an aperitif or a pool party

- 4cl White Vermouth
- 4cl Pink Vermouth
- 3cl Squeezed grapefruit
- 6cl Pineapple juice
- 2cl Wild strawberry syrup

BLUE LAGOON



Acidulous freshness, softness of the citrus fruit thanks to the Curaçao

- 5cl Vodka
- 1,5cl Blue Curaçao
- 1,5cl Cane Sugar
- Squeezed green lemon
- 1 Egg white

CLOVER CLUB CHERRY



Revisit of the famous London cocktail

- 5cl Gin
- 2cl Cherry brandy
- Fresh raspberry
- Squeezed lemon
- 1 Egg white

PIN'IRISH



Surprising and unexpected greed...

- 5cl Irish Whiskey
- 1tsp Honey
- 8cl Pineapple juice
- 2cl Passion fruit syrup

ROSEMARY SOUR



Provence at the heart of you cocktail

- 5cl Rosemary infused Vodka
- 1cl Triple sec
- ½ Squeezed lemon citrus
- 2cl Cane sugar
- 1 Egg white

Stirred Cocktails



FRENCH TONKA



Obvious pastry influence, the Tonka emphasizes the delicate pistachio flavors

- 5cl Saint James Rum infused with Tonka bean
- 1,5cl Pistachio syrup
- 6cl Apple juice
- Green lemon segment

BIENVENIDO A MEXICO



Wide aromatic range. Agave's depth, ginger's astringency

- 5cl 100% Agave Tequila
- 1,5cl Pink berry syrup
- Grinded candied kumquat
- ½ Green lemon
- Ginger beer topping

FORT DE FRANCE DELICACY



A surprising routine breaker

- 4cl 1765 Saint James Rum
- 2cl Vanilla liqueur
- Honey
- Gingerbread syrup
- 6cl Maracujà Juice

JIMMY CONWAY



Powerful at first, very gently after

- 5cl BlackBush Irish Whiskey
- 3cl Amaretto
- 2 Citrus fruit bitter aromatic dashes
- Blood orange segment

RAPHAËLLA



**French style Negroni
#Cocorico**

- 3cl Gin
- 3cl Saint Raphaël liqueur
- 2cl Dijon blackcurrant liqueur
- Tonic Topping

BUBUL'BISCUS



Lively and pleasantly delicate

- 4cl Morello cherry cream
- Fresh raspberry
- 1,5cl Hibiscus syrup
- Prosecco topping

GRENA'GIN



Traditionnal grenadine recipe revisited through gin and tonic

- 5cl Gin
- 2cl Wild strawberry cream
- 1cl Vanilla syrup
- 2 Cherry bitter dashes
- Fresh raspberries and blackberries
- Tonic hibiscus topping

GINGER FIZZ



Perfect balance between aromatic, sugar and freshness, excellent thirst-quenching

- 5cl Spicy rum
- ½ Grinded green lemon
- 1,5cl Homemade ginger syrup
- Ginger ale topping

RED NORMANDY



All of the Arthurian empire in a cocktail

- 4cl Irish Whiskey
- 2,5cl Mirabelle cream
- Fresh peach quarter
- Sweet cider topping

ELDERFLOWER FIZZ



Freshness of the citrus fruits enhanced by elder's flowery notes

- 5cl Vodka
- 2,5cl Elder's flower liqueur
- 1/8 Green lemon
- Yellow lemon zest and orange zest
- Sparkling water topping

MOSCOW MULE



The 1950's New York classic. Never out of fashion.

- 5cl Vodka
- Green lemon segment
- Ginger beer topping

TONIC YUZU



When Mediterranean flavors marry the sweetness of this Asian citrus fruit

- 5cl Gin
- 2cl Yuzu juice
- 2 Bitter aromatic dashes
- Tonic grapefruit & rosemary topping



Blender



FRAMBOISINE



Profusion and greed, a real dessert in a cocktail.

- 5cl Vodka
- 3cl Coconut liqueur
- Raspberry purée
- 8cl Guava juice

DOUBLE M



The Double M name comes from the initials of its two fruity ingredients. Mango and maracujà

- 6cl Spicy rum
- Maracujà purée
- 7cl Mango juice
- 3 Bitter aromatic dashes

WOODY MARGARITA



Revisit of the Mexican classic

- 5cl Tequila blanco
- 2cl Marasquin
- Squeezed lemon
- Fruits of the forest jam

PIÑA PASSIONATA



Exotic, generous and embracing

- 6cl Puerto Rican rum
- Coconut cream
- 8cl Pineapple juice
- Maracujà purée

A WHOLE NEW WORLD...



Just like a citrus fruits granita. Mandarin's aromatic, yuzu's fullness.

- 5cl Mandarin peels infused vodka
- Yuzu purée
- 2,5cl Blue Curaçao
- ½ Squeezed lemon

BANANA DAÏQUIRI



Daiquiri's freshness meets the abundance and greed of the banana

- 6cl White Cuban rum
- Squeezed lemon
- 8cl Banana juice
- Fresh banana

TEHOTIHUACAN



Refreshing, greedy thanks to the thickness given by the fresh pineapple

- 6cl 100% Blue agave « tradicional » Tequila Cuervo
- 2cl Maraquino
- Mixed fresh pineapple
- Morello cherry syrup



Carboy Cocktails



RASPBERRIES LEMONADE



Slightly sparkling, the routine breaker flavors of rose enhance the raspberry.

- Raspberry juice
- Grape juice
- Infusing apple quarter
- Rose water lemonade



JUNGLE PUNCH



Fresh and greedy, brings back childhood memories

- Cranberry juice
- Pineapple juice
- Peach juice
- Hibiscus syrup
- Soaked citrus fruits

MC PEACH TEA



The peach tea, Monsieur Cocktail's style

- Made from green tea
- Monin Chaï tea syrup
- Fresh peaches or in syrup (according to season)
- Slowly infused green lemon