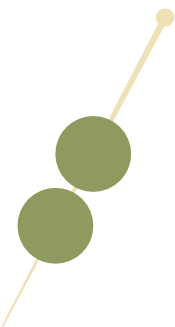
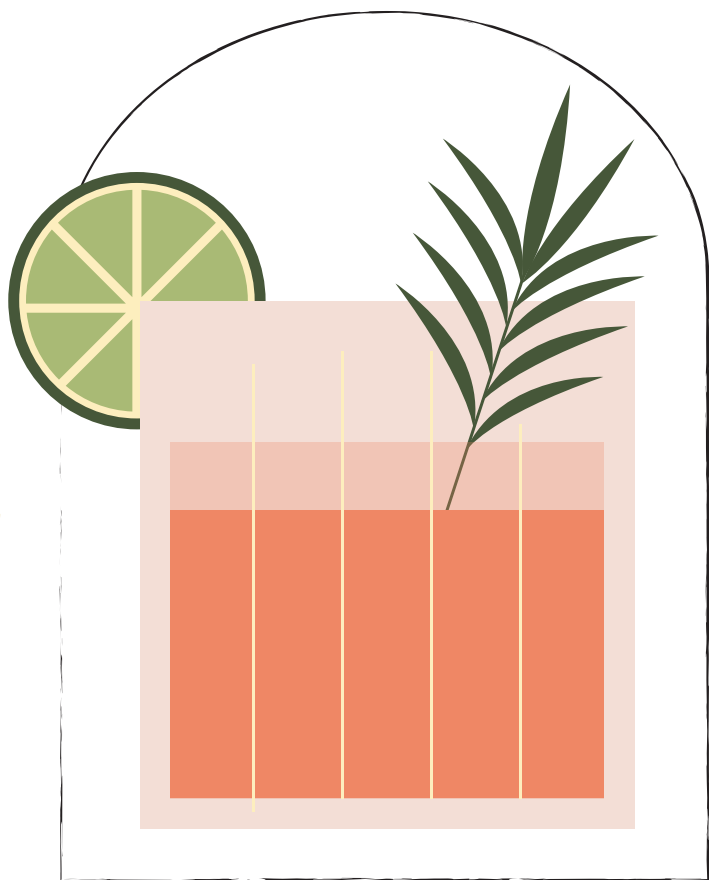




ÆLRED

1 8 8 9





Melonade on the beach

BY LOUIS FICHET





COCKTAIL

MELONADE ON THE BEACH

30 ml

Vodka

-

40 ml

Melonade

-

10 ml

Blackberry Syrup

-

10 ml

Cranberry Syrup

-

60 ml

Pineapple Juice



Fill a glass with ice cubes, mix the Vodka, Melonade and syrups. Then, pour the pineapple juice and mix again.

Garnish with pineapple pieces.

M E L O N A D E A P E R I T I F



Melospitz

ALRED
COCKTAIL BOOK





COCKTAIL

MELOSPRITZ

ÆLRED SPIRITS

60 ml

Sparkling Wine

-

40 ml

Melonade

-

20 ml

Sparkling Water



Stir over ice.
Garnish with a slice of orange.

M E L O N A D E A P E R I T I F



Peach and Pomelo

BY LOUIS FICHET





COCKTAIL

PEACH & POMELO AROMATIC

ÆLRED SPIRITS

40 ml

Nectarine

-

15 ml

Pomelo Syrup

-

10 ml

Thyme Syrup

-

15 ml

Lemon Juice



Shake. Serve over ice.

N E C T A R I N E A P E R I T I F



Blue Nectar

BY LOUIS FICHET





COCKTAIL

BLUE NECTAR'

ÆLRED SPIRITS

30ml

Nectarine

-

10ml

Orange Liqueur

-

10ml

Curaçao Syrup

-

20ml

Verbena Syrup

-

Sparkling Water



Mix all ingredients and top up with sparkling water.
Garnish with peach slices.

M E L O N A D E A P E R I T I F

Gris Touch





COCKTAIL

ANIS TOUCH

ÆLRED SPIRITS

40 ml

Pastis 1889

-

60 ml

Orange Juice

-

20 ml

Lime Syrup

-

20 ml

Peach Syrup



Shake.

Garnish with orange.

PROVENÇAL APERITIF



Mauresque
BY LOUIS FICHET



COCKTAIL

LA MAURESQUE

ÆLRED SPIRITS

40 ml

Pastis 1889

-

20 ml

Almond Syrup

-

Fresh Water



Mix the Pastis with Almond syrup.
Then, Top up with fresh water.

PROVENÇAL APERITIF



Autumn Cocktail

BY LOUIS FICHET





COCKTAIL

AUTUMN COCKTAIL

ÆLRED SPIRITS

30 ml
Chestnut Liqueur

-
30 ml
Whisky

-
1 dash of
Lemon Juice

-
Apple Juice



Mix all ingredients and top up with apple juice.
Serve with ice cubes.
Garnish with apple wedges.

C H E S T N U T L I Q U E U R

Red Forest



17

ALRED
COCKTAIL BOOK





COCKTAIL

RED FOREST

Æ L R E D S P I R I T S

30 ml

Chestnut Liqueur

-

15 ml

Genepi Liqueur

-

10 ml

Blueberry Syrup

-

1 dash of

Lemon Juice

-

Sparkling Water



Shake.

Top up with sparkling water and ice cubes.
Garnish with blueberry skewers.

C H E S T N U T L I Q U E U R



Fizzy Tig

BY LOUIS FICHET





COCKTAIL

FIZZY FIG

ÆLRED SPIRITS

30ml

Fig Liqueur

-

30ml

Vodka

-

10ml

Lime Syrup

-

Sparkling Water



Mix and top up with sparkling water.

FIG LIQUEUR



Fig Gin Tonic

BY LOUIS FICHET





COCKTAIL

FIG GIN TONIC

ÆLRED SPIRITS

40ml

Fig Liqueur

-

20ml

Gin
Tonic



Mix and top up with Tonic.
Garnish with lemon slices.

FIG LIQUEUR



Russian Lady

ALRED
COCKTAIL BOOK





COCKTAIL

RUSSIAN LADY

ÆLRED SPIRITS

20ml

Vodka

-

20ml

Peach Hibiscus Syrup

-

30ml

Pomelo Liqueur

-

Tonic



Mix and top up with Tonic.
Garnish with pomelo slices.

P O M E L O L I Q U E U R



Dry Pomelo
BY LOUIS FICHET



COCKTAIL

DRY POMELO

ÆLRED SPIRITS

35 ml

Pomelo Liqueur

-

Ginger Ale



Top up with Ginger Ale.
Garnish with a slice of lime.

P O M E L O L I Q U E U R



Coironito

BY LOUIS FICHET





COCKTAIL

COIRONITO

Æ L R E D S P I R I T S

40ml

Green Coiron Liqueur

-

6 Mint leaves

-

1/2 Lime

-

1 Tablespoon of
Sugar

-

Sparkling Water



Cut ½ lime in 4. Add 6 mint leaves. Crush with a pestle. Pour
Green Coiron and add crushed ice.
Top up with sparkling water.

G R E E N C O I R O N L I Q U E U R

Alexandre Cocktail



29

ELIXIR
COCKTAIL BOOK





COCKTAIL

ALEXANDRE COCKTAIL

ÆLRED SPIRITS

20ml
Cream

-
20ml
Tequila

-
15ml
Chestnut Liqueur

-
15ml
Green Coiron



Shake with ice.
Pour into glass and sprinkle with nutmeg.

GREEN COIRON LIQUEUR



Yellow Storm
BY LOUIS FICHET





COCKTAIL

YELLOW STORM

ÆLRED SPIRITS

40 ml

Cognac

-

20 ml

Orange Liqueur

-

10 ml

Yellow Coiron

-

2 dashes

Angostura Bitters



Pour ingredients into a mixing glass.
Stir.

Y E L L O W C O I R O N L I Q U E U R



Berryxir

BY **ARTHUR** FROM THE LYCÉE HÔTELIER
DE TAIN L'HERMITAGE





COCKTAIL

LE BERRYXIR

ÆLRED SPIRITS

35 ml

Yellow Coiron

-

20 ml

Cranberry Juice

-

5 ml

Lemon Syrup

-

10 ml

Orange Liqueur



Shake.

Garnish with a slice of lemon.

Y E L L O W C O I R O N L I Q U E U R

Nate Cocktail





COCKTAIL

NATE COCKTAIL

ÆLRED SPIRITS

20ml

Tangerine Liqueur

-

10ml

Raspberry Liqueur

-

30ml

Tequila

-

Pomelo Juice



Mix and top up with grapefruit juice.
Garnish with raspberries.

T A N G E R I N E L I Q U E U R



Yellow Lady

MASTERCLASS, LYCÉE HÔTELIER





COCKTAIL

YELLOW LADY

ÆLRED SPIRITS

10ml

Lemon & Grapefruit
Les Petits Concentrés

-

20ml

Tangerine Liqueur

-

40ml

Gin



Shake all ingredients.
Garnish with candied cherries.

T A N G E R I N E L I Q U E U R



Lemon Twister

BY LOUIS FICHET





COCKTAIL

LEMON TWISTER

ÆLRED SPIRITS

30 ml

Gin

-

15 ml

Cedrat Liqueur

-

15 ml

Pomelo Syrup

-

10 ml

Squeezed Lime Juice

-

10 ml

Blackberry Syrup

-

Sparkling Water



Mix all ingredients and top up with sparkling water.
Garnish with lemon slice.

MODERN LIQUEUR



Tropical Eclipse

— **ÆLRED** —
COCKTAIL BOOK





COCKTAIL

TROPICAL ECLIPSE

ÆLRED SPIRITS

20 ml

Mango Syrup

-

20 ml

Grenadine Syrup

-

40 ml Vodka

-

20 ml

Cedrat Liqueur

-

1/2 Lime Juice

-

Pomelo Juice



Pour all ingredients, except the pineapple juice, into a shaker filled with ice. Shake and strain into a glass filled with ice. Top up with the pineapple juice.

Garnish with pineapple cube, lemon slice and basil leaves.

M O D E R N L I Q U E U R



The Melodie

BY LOUIS FICHET





COCKTAIL

THE MELODIE

ÆLRED SPIRITS

30 ml

Fieldfare Gin

-

20 ml

Peach Syrup

-

10 ml

Strawberry Syrup

-

40 ml

Pineapple Juice



Mix all ingredients.
Garnish with strawberries.

F I E L D F A R E G I N



Yellow Gold

BY LOUIS FICHET





COCKTAIL

YELLOW GOLD

ÆLRED SPIRITS

30 ml

Pomelo Juice

-

15 ml

Cedrat Liqueur

-

40 ml

Fieldfare Gin



Shake with ice cubes.
Pour into a glass.

F I E L D F A R E G I N

Pink Gin





COCKTAIL

PINK GIN

ÆLRED SPIRITS

50ml
Gin

-

20ml
Orange Liqueur

-

20ml
Blackcurrant Liqueur

-

10ml
Lemon Juice

-

Tonic



Mix and top up with Tonic.

B L A C K C U R R A N T L I Q U E U R



Peaches and Cream

BY LOUIS FICHET





COCKTAIL

PEACHES AND CREAM

ÆLRED SPIRITS

20 ml

Vodka

-

20 ml

Peach Liqueur

-

10 ml

Strawberry Syrup

-

10 ml

Lychee Syrup

-

20 ml Cream



Shake. Pour into a glass.
Garnish with a skewer of peach pieces and candied cherry.

P E A C H L I Q U E U R



Cherry Brandy

BY LOUIS FICHET





COCKTAIL

CHERRY BRANDY

ÆLRED SPIRITS

20 ml Vodka

-

10 ml

Chestnut Liqueur

-

30 ml

Apricot Liqueur

-

10 ml

Lemon Juice

-

30 ml

Cherry Juice



Shake with ice cubes and strain into a glass with ice cubes.
Garnish with a cherry.

A P R I C O T L I Q U E U R

Cranberry Triple Sec

ALFRED
COCKTAIL BOOK



53





COCKTAIL

CRANBERRY TRIPLE SEC COCKTAIL

30ml

Orange Liqueur

-

60ml

Vodka

-

15ml

Cranberry Syrup

-

15ml

Lime Syrup



Garnish with lime wedges.



Verberna Mojito

BY LOUIS FICHET





COCKTAIL

VERBENA MOJITO

ÆLRED SPIRITS

35ml

Verbena Liqueur

-

10ml

Cane Sugar Syrup

-

10ml

Basil Syrup

-

½ Lime

-

6 Mint Leaves



Cut ½ lime in 4. Add 6 mint leaves. Crush with a pestle. Pour the Verbena Liqueur. Add crushed ice.
Top up with sparkling water.

V E R B E N A L I Q U E U R



Banana Nigth

BY LOUIS FICHET





COCKTAIL

BANANA NIGHT

ÆLRED SPIRITS

40 ml

Banana Flambée Liqueur

-

20 ml

Caramel Syrup

-

Apple Juice



Mix the Banana liqueur with caramel syrup and top up
with apple juice.

Serve on the rocks. Garnish with a slice of lime.

MODERN LIQUEUR

Caramel Wave

— **ELRED** —
COCKTAIL BOOK



59





COCKTAIL

CARAMEL WAVE

ÆLRED SPIRITS

40 ml

Salted Caramel Liqueur

-

20 ml

Amber Rum

-

10 ml

Chocolate Syrup

-

Milk



Mix and top up with milk.

MODERN LIQUEUR



Candy Paradise
BY LOUIS FICHET





COCKTAIL

CANDY PARADISE

ÆLRED SPIRITS

40 ml

Cherry Plum Brandy

-

20 ml

Strawberry Syrup

-

10 ml

Freshly Squeezes Lemon Juice

-

100 ml

Banana Juice



Serve on the rocks.
Garnish with banana slices.

P O M E L O L I Q U E U R

Frozen Kiss



63

ALRED
COCKTAIL BOOK





COCKTAIL

FROZEN KISS

ÆLRED SPIRITS

30 ml

Chilled Mint Liqueur

-

30 ml

Pomelo Syrup

-

10 ml

Squeezed Lemon Juice

-

Sparkling Water



Top up with sparkling water.
Serve on the rocks. Garnish with lemon and a
candied cherry

P O M E L O L I Q U E U R



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