



ultimate
CREATIVITY

Le Sirop de
MONIN
Fêche
Blanche
White Peach
Une tradition de qualité
Sirop - Pur Sucre
MADE IN FRANCE - PRODUCT OF FRANCE



Festive Programme

Time to celebrate!

Raise your glass to the festive season and the forthcoming year, while enjoying our celebration recipes.

Discover our festive programme and share it with your customers!

MONIN[®]
— ULTIMATE TASTE —
ULTIMATE CREATIVITY

To be savoured and enjoyed with your customers
as a prosperous new year beckons!

COCKTAILS & MOCKTAILS

Cover
recipe

White Peach Sparkling Wine

- 20 ml MONIN White Peach syrup
- 150 ml sparkling wine or Champagne

Mix gently ingredients together in a Champagne glass. Serve.

SUGGESTION: you can also replace MONIN White Peach syrup by MONIN Morello Cherry, Wild Strawberry, Tangerine or Blackberry syrup.



Kiwi Apple Lemonade

- 30 ml Le Fruit de MONIN Kiwi
- 50 ml apple juice
- 10 ml lemon juice
- Soda water

Combine Le Fruit de MONIN Kiwi with juices in a glass filled with ice cubes. Stir. Top with soda water. Serve.

SUGGESTION: you can also replace Le Fruit de MONIN Kiwi by Le Fruit de MONIN Strawberry, Raspberry, Red berries or Peach.



Morello Cherry Manhattan

- 20 ml MONIN Morello Cherry syrup
- 60 ml bourbon
- 20 ml red vermouth
- 3 dashes of alcoholic bitter

Pour all ingredients into a mixing glass filled with ice cubes. Stir and strain into a chilled martini glass. Serve.

SUGGESTION: you can also replace MONIN Morello Cherry syrup by MONIN Macaroon, Cranberry or Strawberry syrup.



Virgin Raspberry Kir

- 20 ml MONIN Caribbean syrup
- 100 ml raspberry or strawberry juice
- 100 ml ginger ale
- 10 ml fresh lime juice

Pour MONIN flavouring and the juices over ice cubes in a fancy wine glass. Top with ginger ale. Serve.

SUGGESTION: you can also replace MONIN Caribbean syrup by MONIN Strawberry, Tangerine, Pink Grapefruit or Violet syrup.



Salted Caramel Whisky

- 25 ml MONIN Salted Caramel syrup
- 45 ml whisky
- 20 ml lemon juice

Combine ingredients in a shaker full of ice. Strain into a whisky glass filled with ice cubes. Serve.

SUGGESTION: you can also replace MONIN Salted Caramel syrup by MONIN Triple Sec Curaçao, Morello Cherry, Macaroon or Cranberry syrup.



Macaroon Latte

- 20 ml MONIN Macaroon syrup
- 150 ml milk
- 1 espresso

Pour MONIN syrup into a latte glass or a cup. Steam milk until warm and foamy. Pour gently on the syrup. Add the espresso on the top. Serve.

SUGGESTION: you can also use MONIN Apple Pie, Salted Caramel, Chocolate Cookie or French Vanilla syrup instead of MONIN Macaroon syrup.



Strawberry Elder Flower Sparkling Wine

- 15 ml MONIN Strawberry liqueur
- 5 ml MONIN Elder Flower syrup
- 150 ml sparkling wine

Mix MONIN flavourings in a Champagne glass. Top with sparkling wine. Serve.

SUGGESTION: you can also replace MONIN Elder Flower syrup by MONIN Pear, White Peach, Triple Sec Curaçao, Green Apple or Lemongrass syrup.



Crème Brûlée Hot Chocolate

- 1 scoop Le Frappé de MONIN Chocolate
- 15 ml MONIN Crème Brûlée syrup
- 200 ml milk
- Whipped cream

Pour MONIN Crème Brûlée in a glass or a cup. Mix milk and Le Frappé de MONIN Chocolate. Steam mix and pour over MONIN syrup. Top with whipped cream and garnish with Le Frappé de MONIN Chocolate. Serve.

SUGGESTION: you can replace MONIN Crème Brûlée syrup by MONIN Salted Caramel, Macaroon, Chocolate Cookie or French Vanilla syrup. You can also use cocoa powder instead of Le Frappé de MONIN Chocolate.



For more beverage inspiration,
see www.monin.com,
and the free MONIN APP.

Find us on 

MONIN[®]
— ULTIMATE TASTE —
ULTIMATE CREATIVITY