

COINTREAU

SIDECAR

Serve in a **COCKTAIL GLASS**

Garnish: **ORANGE SLICE,
SUGAR RIM**

HTM: **SHAKE**

RÉMY MARTIN VSOP CONGAC	50 ml
COINTREAU L'UNIQUE	30 ml
LEMON JUICE	20 ml

- Combine all ingredients in a mixing glass.
- Wet rim with lemon and press into sugar.
- Shake vigorously with ice and strain into a chilled cocktail glass

The first iconic Cointreau cocktail, the Sidecar, traces its heritage back to 1920s London. A perfect balance between Cointreau, Cognac, and lemon, the Sidecar is a classic that has endured generation after generation. The final touch of a sugared rim provides a perfect balance of sweet and sour.

COINTREAU

THE ORIGINAL MARGARITA

Serve in a **MARGARITA GLASS**

Garnish: **LIME WEDGE,
SALT RIM**

HTM: **SHAKE**

1800 TEQUILA SILVER	50 ml
COINTREAU L'UNIQUE	30 ml
LIME JUICE	20 ml

Garnish a Margarita glass with a salt rim.

In a shaker, pour the Cointreau, tequila and then fresh lime juice.

Add ice and shake.

Strain into your glass.

Garnish your glass with a lime wedge.

MAYBE: The Original Margarita was the result of a chic socialite, Margarita Sames, mixing her favorite spirits together until she made the perfect drink while entertaining at home. In 1948 in Acapulco, Mexico, the Margarita was born, made with two of her favorites: Tequila & Cointreau.

COINTREAU

COSMOPOLITAN

Serve in a **COCKTAIL GLASS**

Garnish: **ORANGE SLICE**

HTM: **SHAKE**

STOLICHNAYA VODKA	40 ml
COINTREAU L'UNIQUE	20 ml
CRANBERRY JUICE	20 ml
LIME JUICE	20 ml

Combine all ingredients in a cocktail shaker.

Shake vigorously with ice and strain into a chilled cocktail glass.

Garnish with an orange twist.

The rise of Cosmopolitan marked the return of premium and fresh ingredients to the cocktail glass. This pink blushed beauty holds court as the most revered modern Cointreau classic.

COINTREAU

COINTREAU FIZZ

Serve in a **FIZZ GLASS**

Garnish: **ORANGE SLICE**

HTM: **BUILT**

COINTREAU L'UNIQUE

50 ml

LIME JUICE

20 ml

SODA WATER

10 ml

Fill a glass with ice cubes.
Add Cointreau and the lime juice.
Top up with sparkling water.
Garnish with a orange twist.

COINTREAU

TORTUE NOIR

(variation of the SIDECAR cocktail)

Serve in a **COUPETTE GLASS**

Garnish: **ORANGE SLICE**

HTM: **SHAKE**

FRENCH BRANDY	35 ml
COINTREAU NOIR LIQUEUR	30 ml
BERGAMOT JUICE	20 ml
EARL GREY TEA FOAM	ON TOP

JURI REIB, BAR NOIR, TORTUE HAMBURG

COINTREAU

LE JUBILÉ COCKTAIL

(variation of the COSMOPOLITAN cocktail)

Serve in a **COCKTAIL GLASS**

Garnish: **ORANGE SLICE**

HTM: **SHAKE**

THE BOTANIST DRY ISLAY GIN (DRIPPED INFUSED WITH CRANBERRIES)	40 ml
COINTREAU L'UNIQUE	30 ml
LEMON JUICE	20 ml

MARC WELLBROCK, SANDS BAR, HAMBURG

COINTREAU

RITA HAYWORTH COCKTAIL

(variation of THE ORIGINAL MARGARITA cocktail)

Serve in a **COUPETTE GLASS**

Garnish: **SALT RIM**

HTM: **SHAKE**

1800 TEQUILA SILVER	60 ml
COINTREAU L'UNIQUE	20 ml
LIME JUICE	25 ml
AGAVE SYRUP	2 bs

OMID ABEDINI-TEFLISI, BAR 1910, REICHSHOF HAMBURG

COINTREAU

THE REASON ROYAL

(variation of the COINTREAU FIZZ cocktail)

Serve in a **COUPETTE GLASS**

Garnish:

HTM: **BUILT**

COINTREAU BLOOD ORANGE

60 ml

GELDERMANN GRAND ROSÉ

LIME JUICE

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STEFANIE BRACH, THE REASON, HAMBURG

COINTREAU

THE ROYAL SIDECAR

Serve in a **COUPETTE GLASS**

Garnish: **LEMON SLICE**

HTM: **BUILT**

RÉMY MARTIN 1738 ACCORD ROYAL COGNAC

30 ml

COINTREAU NOIR LIQUEUR

30 ml

LEMON JUICE

15 ml

GELDERMANN JAHRGANG ROSÉ

FILL UP