



COCKTAILS

PINEAU SOUR

2oz *Pineau des Charentes* white
1oz lemon juice
1 dash of simple syrup
1 dash of egg white

A TROIS (Credit Charles Joly)

1 1/2 oz *Pineau des Charentes* white
3/4 oz Verjus
1/2 oz Lemon Juice
1/4 oz Simple Syrup
1oz Brut Sparkling wine
3 dashes orange bitters

LE NÉGRONI

4 cl of *Pineau des Charentes* white
2 cl of Aperol or Campari
4 cl of gin
Garnish with Orange peel

TEA AND ME

60 ml *Pineau de Charentes* white, infused with
Lapsang Souchong tea for 2 hours
1/2 egg white
15 ml grapefruit juice
15 ml lemon juice
15 ml of simple syrup

LE DE VIGNY

3 parts Very Old *Pineau des Charentes* white
1 parts dry vermouth
1 part Chambord

RED LIGHT DISTRICT

5 cl *Pineau des Charentes* white
5 cl of cranberry juice
2 cl of chestnut syrup
Shaker

COGNAC-FASHIONED

1 1/2 oz *Pineau des Charentes* white
1 1/2 oz Brisson VSOP Cognac
1/4 oz Honey Syrup
Lemon twist Garnish

PINEAUJITO

1oz *Pineau des Charentes* white
1.5oz white rum
.5oz simple syrup
10 fresh mint leaves
6 pieces of lime
1 dash Angostura bitters
Sparkling water

MIDNIGHT BOCCE (Credit Abigail Gullo)

1oz *Pineau des Charentes* white
1oz Gin
3/4 oz Aperol
1 dash Angostura
Lemon twist garnish

PINEAU COLADA

4 cl of *Pineau des Charentes* white
3 cl of pineapple juice
2 cl of coconut milk
1 cl of lime juice
1 dash of strawberry syrup
Shaker preparation.

PINEAU ROYALE

1oz *Pineau des Charentes* white
4oz Sparkling wine
Lemon peel

GOLDEN ORCHARD

6 cl *Pineau des Charentes* white
1/2 lemon
1 dash of sugar syrup
1 dash of egg white



Gilles BRISSON

Cognac COCKTAILS

FRENCH 75 (Cognac variation)

1 oz BRISSON Cognac VS
1/2 oz Lemon Juice
1/2 oz Simple Syrup
2 oz Champagne
Lemon twist

MINT JULEP

BRISSON Cognac VS
Fresh Mint
Sugar

SIDECAR

BRISSON Cognac VS
Fresh lemon juice
Triple sec

COGNAC SUMMIT

1.5 oz BRISSON Cognac VSOP
4 thin slices of fresh ginger
1 lime peel
2 oz traditional lemonade
1 long piece of cucumber peel

HORSE'S NECK

1.5 oz BRISSON Cognac VSOP
4.75 oz Ginger ale
3-4 dashes Aromatic bitters
1 long lemon peel

COGNAC ALEXANDER

BRISSON Cognac VSOP
Liquid cream
Crème de cacao (brown)

SAZERAC

BRISSON Cognac VSOP
1 tsp sugar
Dashes of Peychaud's Bitter
La Fée Parisian Absinthe 68%
Lemon zest

COGNAC SOUR

BRISSON Cognac VSOP
Fresh lemon juice
Sugar

COGNAC COLLINS

BRISSON Cognac VS
Lemon juice
Sugar
Soda water

B.O.B.'S VIEUX CARRÉ

3/4 oz Cognac
3/4 oz Rye
3/4 oz Pineau des Charentes (Zipprich uses Pierre Fer-
rand)
1/4 oz Bénédictine
2 dashes Angostura bitters
2 dashes Peychaud's bitters

LANCER FRANC

0.75 oz BRISSON Cognac VSOP
0.25 oz strawberry liqueur
3 oz orange juice

COGNAC OLD FASHIONED

1 sugar cube
3 dashes Angostura
2 oz BRISSON Cognac VSOP
Orange twist