

A
COCKTAIL
COLLECTIVE

Winter / Spring
Collection
2026

DIRTY MOUTARDI MARTINI

PINE BUDS

Pine bud-infused vodka
KM12 Boreal Gin
Lillet Blanc
Brown mustard tincture



Scots pine (*Pinus sylvestris*) is the most commonly used for harvesting buds.

Pine buds have been renowned since ancient times for their medicinal properties.

Pine buds appear on the tree from late autumn.

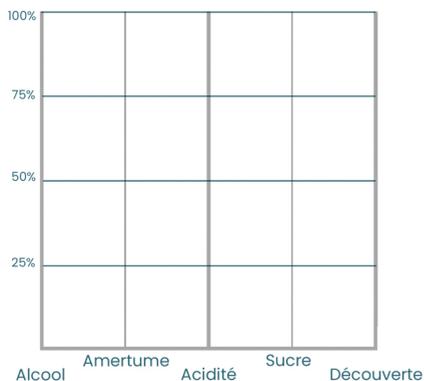
However, they are harvested in late winter or early spring, usually in February or March, sometimes as late as April.



BROWN MUSTARD

«The freshness of pine bud and the spiciness of brown mustard in a dry martini»

Chinese mustard (*Brassica juncea*), also called brown mustard, oriental mustard, is a biennial herbaceous plant native to Central Asia, the Himalayan region, and later it spread to China, India and the Caucasus.



LATE BREAKFAST NEGRONI

COCOA

L'Acrobate Gin
Campari infused with cocoa
Dry Vermouth
Verbena berry tincture



Cocoa, whose name comes from the Nahuatl word 'cacahuatl', was traditionally used and cultivated by Mesoamerican peoples, notably by the Olmecs, the Mayans, and later the Aztecs. Cacao was reserved for the nobility and consumed in a beverage, chocolate, diluted in water. Among the Mayans, it was used primarily during religious ceremonies. The Aztecs spread the bean, as they expanded, to other regions of Mexico



VERBENA BERRY

Verbena berry, also called Mang Tang berry, is a false pepper from a small wild shrub native to the forests of northern Vietnam and southern China.

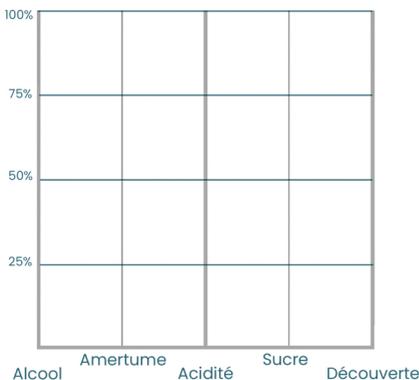
On the nose, it gives off a fragrance of lemon, lime, and grapefruit.

On the palate, in addition to citrus notes, one detects hints of mint and eucalyptus which make the berry very light and fresh, as well as slightly sweet and spicy notes.

Unlike other peppers, this one has no numbing or pungent effect.



«Like a Negroni you'd want to enjoy after waking up at 2 PM. The cocoa accentuates the bitterness of the Campari and rounds it out. The finish is floral thanks to the Verbena berry.»



A COOL COLADA

FIG TREE

Rum Flor de caña 12 years
 Flor de caña Coconut liquor
 Fig leaf liquor
 Tepache



The edible fig tree has been cultivated in the Mediterranean basin for millennia.

It is the only European representative of the genus which includes nearly 600 species, mainly tropical.

It lives up to 300 years and reaches full production around 7 years of age.

Its fragrance, somewhere between fresh coconut and green vanilla



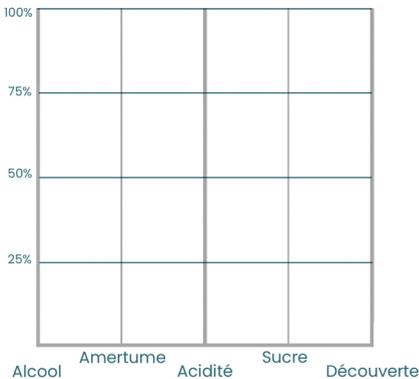
TEPACHE

«A twist on the piña colada: a refreshing, cool, fruity soda.»

Tepache is a name derived from the Nahuatl word tepiatl, meaning "corn drink."

This is because in pre-Hispanic times, tepache was prepared from the fermentation of corn masa (mash).

It is a traditional fermented beverage made from the fermentation of pineapple or another fruit.



OUR GROC

MILKY OOLONG

Cognac Camus VS
Lemon fermented honey
Amaro palo santo
Belle de Brillet
Milky oolong infusion



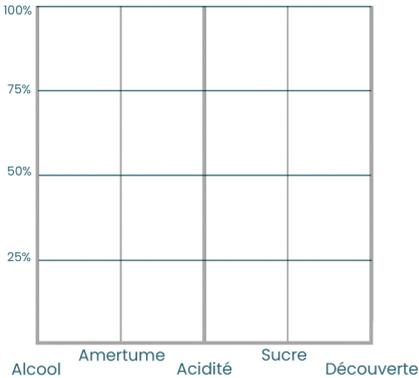
Milky Oolong is a mysterious Chinese Oolong that was originally steamed with milk. On the nose, Milky Oolong offers aromas with floral, coumarin, and milky notes. On the palate, it combines all the finesse of Chinese Oolong tea, with its subtly woody flavors, and a delicate taste of creamy milk. It has a very smooth texture.



PALO SANTO

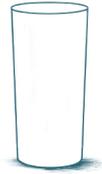
«My grandmother's recipe
slightly adapted
Feeling sick?
A hot toddy will do the trick»

The use of palo santo has a very ancient origin. It was used by Inca shamans during religious rituals, as a tool to attract good fortune. Palo santo gives off a pleasant, woody fragrance, reminiscent of certain aromas of incense sticks, with light citrus and menthol notes.

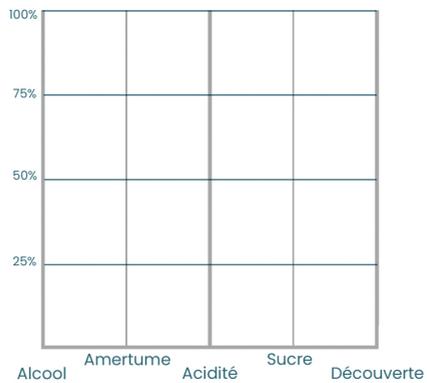


BELGIAN AMERICANO

Campari
Fernet Branca
Blonde beer



«I mixed my history
(Belgium)
and my love for
Campari & Fernet»



THE WINTER CLARIF'

ROSEMARY

Camus Cognac VS
Roasted Butternut
Rosemary Syrup
Balsamic Vinegar
Xeres Sherry



Clarified with Yogurt

Salvia rosmarinus
is a species of flowering plant
in the mint family (Lamiaceae).

It grows around the Mediterranean,
particularly on calcareous soils.

The name "rosemary" is thought to come
from the Latin "ros marinus" (sea dew)
or from the Greek "rhops myrinos" (aromatic shrub).
It is also called "wreathwort" or "herb of the crowns."



SHERRY

«Sometimes, when you look at the
ingredients of a cocktail, you think,
"WTF?"

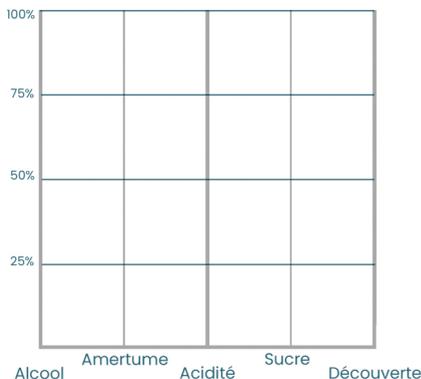
That's exactly how we came up with
this cocktail.»

Sherries, from the Spanish word jerez,

are white wines with
a Denomination of Origin (DOO)
produced in Jerez de la Frontera,
in southern Andalusia, Spain.
These wines are fortified with brandy
to obtain two main categories:
finos, which have an alcohol content of 15.5%,
and olorosos, 18%.

They are known in Great Britain
as sherry.

Sherry vinegar
is also produced from these wines.



RAINY SOUR

FENUGREEK

Pura Vida white rum
Lemon
Fenugreek syrup
Soapwort
Yellow Chartreuse
Java long pepper



Fenugreek originates from North Africa. The Egyptians have cultivated it for 4,000 years. It then spread throughout the Mediterranean world.

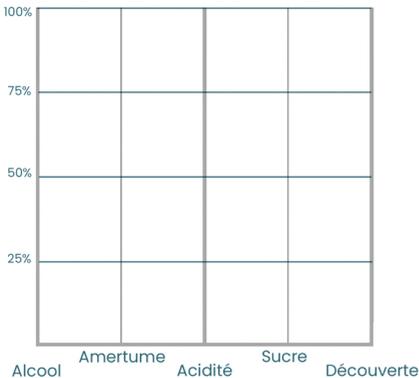
In France, it grows from the Gironde region to the Italian border.

The seed gives off a strong, caramel-like aroma.



SOAPWORT

«A sour-style cocktail to drink on rainy days, which, let's be real, happen frequently in Bordeaux»



It contains saponin, a substance that makes soap foam. This is why soapwort (*Saponaria officinalis*) is also known as "soapwort." A decoction of soapwort applied to the face is effective in combating skin conditions such as acne. The Romans added it to their baths to relieve itching.

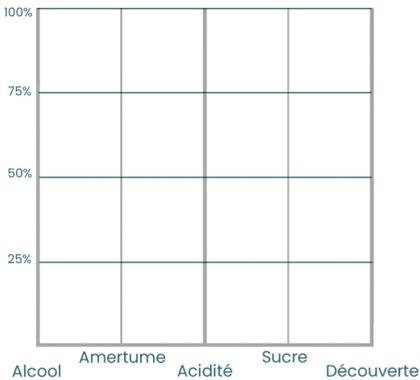


PISKAWAI

Pisco
Kiwi and tonka bean liqueur
Benedictine liqueur
Verbena cordial



«A blend of fruit and floral notes,
underscored by the honeyed character
of Bénédictine liqueur.»



TONKA

The tonka bean, also called coumarou, is harvested in the Caribbean and in many countries in Central and South America, such as Mexico, Venezuela, and Brazil.

In these regions, these small black seeds have long been used for their health benefits, but also to make perfumes.



VERBENA

Common verbena (*Verbena officinalis*) or wild vervain

is a species of flowering plant in the Verbenaceae family.

It is sometimes called sacred herb, Venus's vein, or witch's herb.



PEPPER HIGHBALL

PISTACHIO

LeFort Whisky
Pistachio Liqueur
Campari
Chili Tincture
Ginger Ale



The pistachio tree originally grew in Central Asia, in northeastern Iran and northern Afghanistan.

It was introduced to the Mediterranean region during the reign of Emperor Tiberius.

Pistachios arrived in France in the 17th century under Louis XIV through the port of Marseille, coming from Persia via Aleppo.

Pistachio trees were cultivated in Italy, Sicily, and the southern provinces of France.



CHILI PEPPER TINCTURE

Our chili pepper tincture is composed of three chili peppers

Bird's eye chili

is a variety primarily from the Mascarene Islands (*Capsicum frutescens*)
Between 30,000 and 60,000 Scoville Heat Units

Chipotle chili

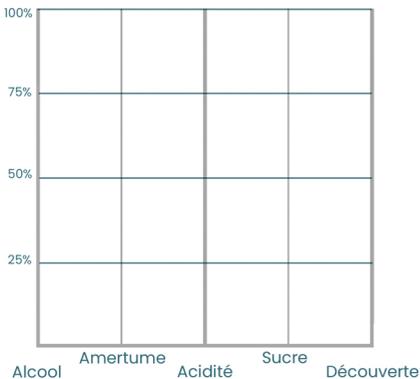
is a dried and smoked preparation of the jalapeño chili pepper,
Between 5,000 and 1,000 Scoville Heat Units

Habañejo chili

is a species of flowering plant in the Solanaceae family.
Between 100,000 and 577,000 Scoville Heat Units



«A little cold?
1 drop is barely noticeable
2 drops warm you up
3, a nicely tangy finish
4, 5, 6?
Be brave»



OAXACAN OLD FOREST

CHINESE POMELO

Erena Tequila
 Mahani Mezcal
 Forest Syrup
 Lacto-Fermented Chinese Pomelo
 Cardamom Bitter



«Like a walk in the woods
 But it's Tequila
 that's holding your hand»

The pomelo originates in the mountainous regions of Southeast Asia, primarily in China and Malaysia.

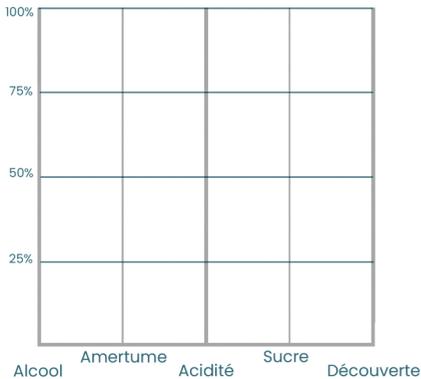
This ancient fruit, considered one of the original citrus fruits, has endured through the ages.

It is a symbol of prosperity and good fortune in several Eastern traditions. During the Chinese New Year, it is often given as a lucky charm.



FOREST SYRUP

Our forest syrup is made from:
 Yellow Bolete (*Suillus granulatus*)
 Oyster Mushroom (*Pleurotus ostreatus*)
 Porcini Mushroom (*Boletus edulis*)
 Black Fungus (*Auricularia polytricha*)



MALGUARITA

PERSIMMON

Erena Tequila infused with seaweed
 Persimmon liqueur
 Lemon
 Agave honey



The persimmon, also called Japanese persimmon or Chinese persimmon is the fruit of the Japanese persimmon tree.

The tree grows to a height of 5 to 10 meters.

Its leaves are simple, broad, oval, and alternate, green in color, turning reddish in autumn.

Its flowers are white, yellowish, or greenish.

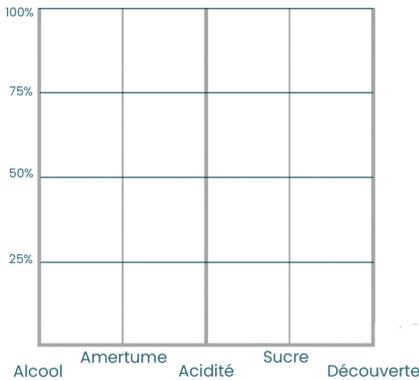
The fruit can weigh over 500 grams and is orange in color.



«A surf and turf twist on the classic margarita»

ALGAE

Edible algae can be found on the shore or the seabed, a macroalga or a microalga, and belong to the group of green algae (the most consumed are sea lettuce, nori and sea lettuce), red algae (dulse, nori and carrageenan), brown algae (wakame, kombu, arame) or sea beans or sea spaghetti) and blue algae (mainly spirulina).



M'HIGHBALL

MELILOT

Mezcal Mahani
Cordial Oregano
Melilot soda



Literally "Honey Lotus"
(from the Greek meli, honey, lotos, lotus).

It is in dried form
that melilot flowers
express their aromas of vanilla,

hay, and bitter almond, due to coumarin.

«A soda with a
flavor of a bouquet
of smoked flowers»

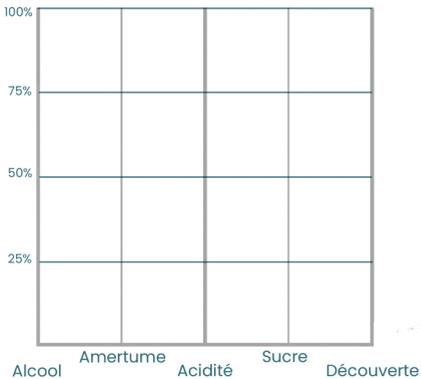


OREGANO

Oregano, or common oregano (*Origanum vulgare*),
is a species of flowering plant
in the mint family (Lamiaceae).

It is a perennial herbaceous plant native to Europe.

Also known, among other names,
Wild marjoram or perennial marjoram



MULLET WINE CACHAÇA

MEADOWSWEET

Cachaça Parati
Mulled wine syrup
Meadowsweet wine



Meadowsweet (*Filipendula ulmaria*), formerly known as false spirea, is native to Europe and Asia.

Meadowsweet has a very pronounced aromatic flavor.

Its leaves, like its flowers, have a scent and taste of bitter almond and vanilla.



MULLED WINE

The first known spiced wine was created during the Roman Empire around 20 AD.

Written records show that the "recipe" for this wine dates back to 1249.

Its reputation was such that Henry III of England ordered it;

a document relating to an order from this lord provides us with the first mention and recipe for this wine.

Our mulled wine syrup is made with:

Cloves
Cinnamon
Star anise
Nutmeg
Vanilla
Gingerbread
Orange
Lemon
Porto



«The pleasure and memories
of Christmas mulled wine
in a glass»

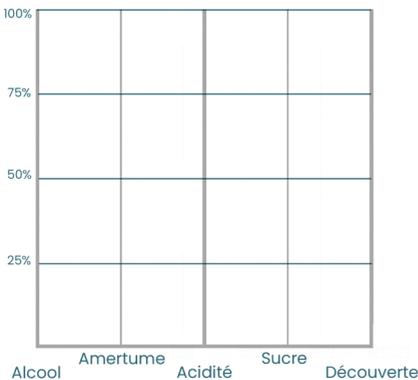


ESPRESSO CON TONIC

Cognac Camus
Cold brew
Jasmine infusion
Agave syrup
Tonic



«I've always wanted to find an alternative to the eternal espresso martini.»



COLD BREW

Cold brew coffee is coffee made by steeping ground coffee in room-temperature water for an extended period.

Cold brew coffee originated in Japan, where it has been a traditional method of coffee preparation for centuries.



JASMINE

Jasmine, along with the rose, is one of the two queen flowers of perfumery, among fragrant and heady species.

Its name comes from Middle Persian (*yāsaman*).

The flower, usually yellow or white, grows on a shrub belonging to the Oleaceae family.

In the language of flowers, jasmine symbolizes passionate love.

