

Cocktails in Paris

Fashionable drinks
for all seasons



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Champagne Cocktail



Bubbling and fizzing as the chilled champagne hits the sugar cube resting at the bottom of the flute, this classic French cocktail will remind you of the Eiffel Tower twinkling in the evening. A perfect cocktail for celebrating with friends, no occasion necessary.

INGREDIENTS

30 ml (1 fl oz) brandy
chilled champagne, to top
1 sugar cube
2–3 dashes of bitters
maraschino cherry, to garnish
orange slice, to garnish

HOW TO

Place the sugar cube in the bottom of a champagne flute and add the bitters. Allow the sugar to absorb the bitters, then add the brandy and top with champagne.

Garnish with the maraschino cherry and orange slice.