



# BACHE GABRIELSEN

## WINTER RECIPES

### 3KC

- 1 oz Bache-Gabrielsen Cognac (3Kors)
- 3 oz cola

### Bosse Bruise

Recipe provided by Yves Menard - Charlie's on the Lake, Omaha, Nebraska

- 1 oz of Bache-Gabrielsen Cognac (Classic VSOP)
- Softly bruised with fresh orange
- Infused with honey
- 1/2 oz with Elderflower liqueur

### Fraise Bruise

Recipe provided by Yves Menard - Charlie's on the Lake, Omaha, Nebraska

- 1 oz of Bache-Gabrielsen Cognac (Classic VSOP)
- Softly bruised with fresh pear
- 1/2 oz with Black Raspberry and Black Currant liqueur

### Irish Sipper

Recipe provided by Yves Menard - Charlie's on the Lake, Omaha, Nebraska

- 1 oz of Bache-Gabrielsen Cognac (Classic VSOP)
- Infused with honey
- 1 oz Irish Cream

### Italian Sipper

Recipe provided by Yves Menard - Charlie's on the Lake, Omaha, Nebraska

- 1 oz of Bache-Gabrielsen Cognac (Classic VSOP)
- Infused with Madagascar vanilla
- 1 oz Hazelnut liqueurs

### Orange Sipper

Recipe provided by Yves Menard - Charlie's on the Lake, Omaha, Nebraska

- 1 oz of Bache-Gabrielsen Cognac (Classic VSOP)
- Infused with fresh orange zest
- 1 oz Orange Italian Liqueur

### Poire Bruise

Recipe provided by Yves Menard - Charlie's on the Lake, Omaha, Nebraska

- 1 oz of Bache-Gabrielsen Cognac (Classic VSOP)
- Infused with honey
- 1/2 oz with Black Currant liqueur

### Welcome to Cognac

Winner of the Competition ABF 2004

Theme: Travel Invitation

- 1.5 oz of Bache-Gabrielsen Cognac
- 1/3 oz of passion liqueur
- 2/3 of apple juice
- 2.5 oz of cinnamon syrup
- 1 oz of tonic

Embellishment: pineapple, strawberry, spearmint