



COCKTAILS

NOTEBOOK

The Cointreau distillery opened its doors in 1849, in Angers, France.

Cointreau is created according to traditional distillation methods using 100% natural ingredients. The perfect balance of sweet and bitter orange peels gives Cointreau its subtle taste and unique character.

Since its creation, Cointreau has been at the heart of the finest cocktails. Recipes for the legendary classics – White Lady, Sidecar, Margarita and Cosmopolitan – were originally created with Cointreau. An inspiration for bartenders all over the world.

Find out how you can make the very best cocktails using Cointreau, especially the new creation Cointreau Fizz.

PLEASE DRINK RESPONSIBLY.



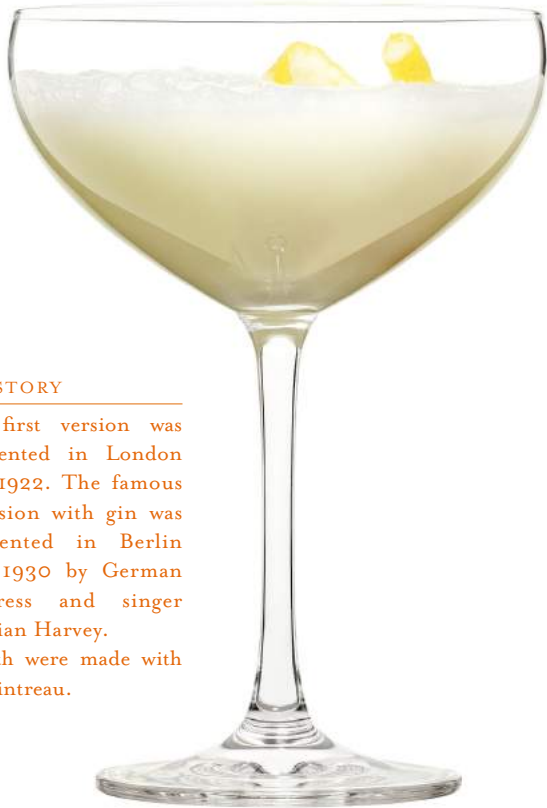
TABLE of CONTENTS

CLASSIC COCKTAILS

White Lady.....	4
Sidecar.....	6
Margarita.....	8
Cosmopolitan.....	10

SIGNATURE COCKTAILS

Cointreupolitan.....	12
Cointreau Fizz.....	14
Cointreau Fizz Cucumber-Basil..	16
Cointreau Fizz Strawberry-Mint...	18
Cointreau Cranberry.....	20
Cointreau Blush.....	22
Cointreau Cobbler.....	24
Cointreau Champagne.....	26
Cointreau Caipirinha.....	28



HISTORY

A first version was invented in London in 1922. The famous version with gin was invented in Berlin in 1930 by German actress and singer Lilian Harvey. Both were made with Cointreau.

WHITE LADY

This delicious cocktail is powerful and slightly floral, with a surprising balance.

- 2 cl (1 oz) Cointreau
 - 2 cl (1 oz) lemon juice
 - 4 cl (1½ oz) gin
- Pour into a cocktail shaker with ice cubes, shake well, then pour into a chilled martini or coupe glass.



TIP

Don't hesitate to garnish the cocktail with an edible flower.

SHORT DRINK 
 DIFFICULTY LEVEL: ★ ★ ★



HISTORY

The Sidecar was created in 1922, and made famous by Frank Meier, head bartender at the Ritz Paris who mixed Cointreau with luxury cognacs.

SIDE CAR

This powerful yet refined cocktail is balanced with a subtle woody note.

- 3 cl (1 oz) Cointreau
- 3 cl (1 oz) lemon juice
- 3 cl (1 oz) Rémy Martin VSOP cognac

Pour into a cocktail shaker with ice cubes, shake well, then pour into a chilled martini or coupe glass.



TIP

Garnish with an orange twist.

SHORT DRINK 
 DIFFICULTY LEVEL: ★ ★ ★



HISTORY

The original 1948 recipe was created by Margarita Sames at a party in her Acapulco villa.

MARGARITA

Very refreshing, this legendary cocktail is the perfect balance of softness, acidity and bitterness.

- 2 cl (1 oz) Cointreau
- 2 cl (¾ oz) lime juice
- 4 cl (2 oz) tequila
- 100% agave

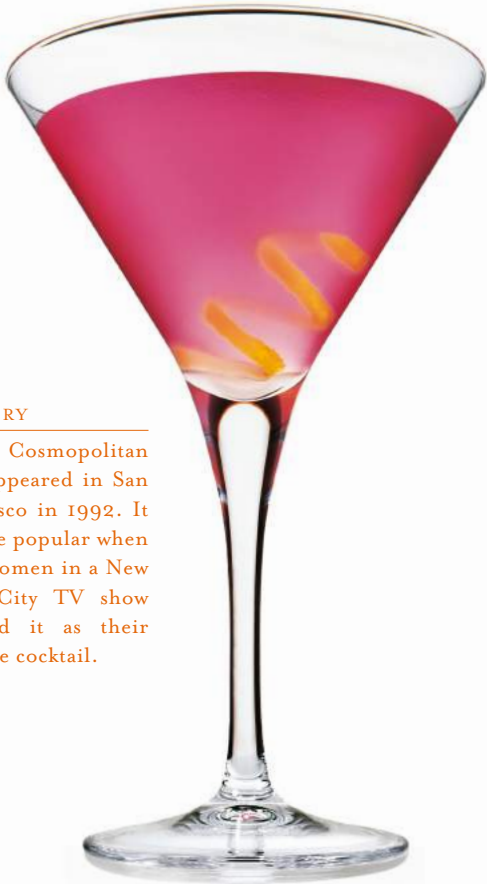
Pour into a cocktail shaker with ice cubes, shake well, then pour into a chilled margarita or martini glass.



TIP

Don't forget to rim the glass with salt. Garnish with a piece of lime.

SHORT DRINK 
 DIFFICULTY LEVEL: ★ ★ ★



HISTORY

The Cosmopolitan first appeared in San Francisco in 1992. It became popular when four women in a New York City TV show claimed it as their favorite cocktail.

COSMOPOLITAN

The iconic cocktail from the 1990s, powerful, fruity and slightly zesty.

- 2 cl (1 oz) Cointreau
- 1 cl (¼ oz) lime juice
- 2 cl (1 oz) cranberry juice
- 4 cl (1½ oz) vodka

Pour into a cocktail shaker with ice cubes, shake well, then pour into a chilled martini glass.



TIP

Garnish with a twist of orange peel.

SHORT DRINK 
DIFFICULTY LEVEL: ★ ★ ★



COINTREAU POLITAN

This elegant, highly glamorous cocktail is soft, fruity and slightly zesty; a lighter take on the iconic Cosmopolitan.

- 5 cl (1½ oz) Cointreau
 - 2 cl (¾ oz) lemon juice
 - 3 cl (1 oz) cranberry juice
- Pour into a cocktail shaker with ice cubes, shake well, then pour into a chilled martini glass.



TIP

Garnish with a twist of orange peel.

SHORT DRINK 
DIFFICULTY LEVEL: ★ ★ ★



COINTREAU FIZZ

Highly inspiring, this light and sparkling cocktail is very refreshing.

- 5 cl (1½ oz) Cointreau
 - Juice of half a lime
 - 10 cl (3 oz) soda water
- Squeeze the wedges of half a lime into a glass. Fill the glass with ice, add Cointreau and top off with soda water. Garnish with small slices of lime.

TIP

For extra freshness and a personalized cocktail, garnish your Cointreau Fizz with cucumber slices, cherry tomatoes, orange slices or a pinch of ginger.

LONG DRINK 🍹
DIFFICULTY LEVEL: ★



COINTREAU FIZZ CUCUMBER-BASIL

A surprising twist of cucumber makes for a unique sparkling cocktail.

- 5 cl (1½ oz) Cointreau
 - 2 cl (¾ oz) lime juice
 - 3 cm (1 inch) cucumber
 - 4 fresh basil leaves
 - 5 cl (1½ oz) soda water
- Muddle the cucumber dices with basil leaves in a cocktail shaker. Add Cointreau and lime juice. Fill with ice and shake until the metal tin is frosted. Strain into the glass over ice, and top off with soda water.



TIP

Garnish with a fresh basil leaf.

LONG DRINK 
DIFFICULTY LEVEL: ★ ★ ★



COINTREAU FIZZ STRAWBERRY-MINT

The fresh and delicious twist of strawberry makes for a red kiss cocktail.

- 5 cl (1 ½ oz) Cointreau
 - 1,5 cl (½ oz) lime juice
 - 4 to 5 strawberries
 - 3 fresh mint leaves
 - 5 cl (1½ oz) soda water
- Muddle the strawberries with mint leaves in a cocktail shaker. Add Cointreau and lime juice. Fill with ice and shake until the metal tin is frosted. Strain into the glass over ice, and top off with soda water.



TIP

Garnish with a fresh mint sprig.

LONG DRINK 
DIFFICULTY LEVEL: ★ ★ ★



COINTREAU CRANBERRY

A light and refreshing fruity cocktail
in glamorous pink.

- | | |
|-------------------------------|----------------------|
| - 5 cl (2 oz) Cointreau | Pour the ingredients |
| - 2 cl (¾ oz) lime juice | over ice cubes into |
| - 7 cl (3 oz) cranberry juice | a long drink glass. |
| | Stir well. |

TIP

Garnish with a twist of orange peel. For extra
freshness, add a splash of soda water.

LONG DRINK 
DIFFICULTY LEVEL: ★



COINTREAU BLUSH

A deliciously zesty and very refreshing pink cocktail.

- | | |
|-------------------------------------|--|
| - 4 cl (2 oz) Cointreau | Pour the lime juice and Cointreau over ice cubes in a long drink glass. Top up with the grapefruit juice and soda water. Stir well |
| - 2 cl (¾ oz) lime juice | |
| - 6 cl (4 oz) pink grapefruit juice | |
| - 2 cl (¾ oz) soda water | |

TIP

Garnish with a lime wedge.

LONG DRINK 🍹
DIFFICULTY LEVEL: ★



- 24 -

COINTREAU COBBLER

Fresh, fruity flavours come together
in this very elegant cocktail.

- 5 cl (2 oz) Cointreau
 - 8 cl (3 oz) white Chardonnay wine
 - 2 orange slices
 - 1 lemon slice
- Pour all the ingredients, including the lemon and orange slices, into a cocktail shaker with ice. Shake well and serve in a wine glass.



LONG DRINK 
DIFFICULTY LEVEL: ★ ★ ★

- 25 -



- 26 -

COINTREAU CHAMPAGNE

A very chic sparkling cocktail for
special occasions.

- 2 cl (1 oz) Cointreau
 - 1 cl (½ oz) lemon juice
 - Champagne
- Pour Cointreau and
lemon juice into
a flute and top up with
champagne.

TIP

For a fruitier taste, add a few drops
of strawberry liqueur.

SHORT DRINK 
DIFFICULTY LEVEL: ★

- 27 -



COINTREAU CAIPIRINHA

Deliciously sweet and refreshing,
a softer take on the Brazilian classic.

- 5 cl (2 oz) Cointreau
 - Half a lime
 - Crushed ice
- Cut half a lime into small pieces and crush them inside the glass. Fill the glass with crushed ice and pour Cointreau over the top. Stir well.



SHORT DRINK 
DIFFICULTY LEVEL: ★ ★

NOTES



PLEASE DRINK RESPONSIBLY