

Grandeur Cocktail

Prepared by
Michelin Star chef

M A R C
FOSH

SERVES 1

1 ½ oz. Remy Martin

VSOP Cognac

½ oz. sweet

vermouth

½ oz. Drambuie

liqueur

½ oz. fresh lemon

juice

½ oz. honey syrup

1 egg white

4 drops old fashion

bitters

Garnish: Orange

peel & rosemary

Glass: Eve Coupe

1. Add all the ingredients into a mixing glass and shake well without ice (dry shake).

2. Add ice and shake very well again.

3. Double strain into a chilled Eve Coupe glass.

4. Garnish with orange peel and rosemary.

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