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.
CLASSIC COCKTAILS

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Sidecar..........................6
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Cosmopolitan...............10

SIGNATURE COCKTAILS

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**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.

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

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

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

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.

TIP
Garnish with an orange twist.

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

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

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

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

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

TIP

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 (½ 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.

Garnish with a twist of orange peel.

TIP
DIFFICULTY LEVEL: ★★★
COINTREAUPOLITAN

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: ★ ★ ★
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.

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

T I P

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

- 5 cl (1½ oz) Cointreau
- 2 cl (¼ oz) lime juice
- 3 cm (1 inch) cucumber
- 4 fresh basil leaves
- 5 cl (1½ oz) soda water

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

CUCUMBER-BASIL COINTREAU FIZZ

Garnish with a fresh basil leaf.

TIP

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.
A light and refreshing fruity cocktail in glamorous pink.

- 5 cl (2 oz) Cointreau
- 2 cl (¾ oz) lime juice
- 7 cl (3 oz) cranberry juice

Pour the ingredients over ice cubes into a long drink glass. Stir well.

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

- 4 cl (2 oz) Cointreau
- 2 cl (¾ oz) lime juice
- 6 cl (¾ oz) pink grapefruit juice
- 2 cl (¾ oz) soda water

Garnish with a lime wedge.

COINTREAU BLUSH
A deliciously zesty and very refreshing pink cocktail.
Pour all the ingredients, including the lemon and orange slices, into a cocktail shaker with ice. Shake well and serve in a wine glass.

- 5 cl (2 oz) Cointreau
- 8 cl (3 oz) white Chardonnay wine
- 2 orange slices
- 1 lemon slice

COINTREAU COBBLER

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

DIFFICULTY LEVEL: ★ ★ ★
Pour Cointreau and lemon juice into a flute and top up with champagne.

- 2 cl (1 oz) Cointreau
- 1 cl (½ oz) lemon juice
- Champagne

A very chic sparkling cocktail for special occasions.

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

**COINTREAU CHAMPAGNE**

**TIP**

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