

Le Sirop de MONIN®

Lavender



Heavily associated with the Provence region, in France, lavender is a plant that has been known since Antiquity. First picked for its medicinal qualities, from the 20th century onwards this delicate, blue-violet flower has been used in the perfume and aromatherapy industries. Its strong scent and intense colour make it a product that's bound to elevate all of your creations. MONIN Lavender syrup brings a fresh flower flavour to the tongue and transports you to the south of France. It works perfectly in a gin and tonic, iced tea or even in a vanilla Raf Coffee.

PRODUCT FEATURES

High concentration: dilution 1+8
Authentic taste, natural flavourings
Pure beetroot sugar from France
Conservation: 3 months after opening
Date of minimum durability: 24 months from production
Multi-uses: Latte, Virgin Mojito, Julep...

FORMAT

70 cl

INGREDIENTS

Sugar, water, lavender essential oil, acid: citric acid, natural flavouring, colours: allura red, brilliant blue.

Allura red: may have an adverse effect on activity and attention in children.

1 case	6 bottles
1 layer	24 cases
1 pallet	96 cases

<input checked="" type="checkbox"/> NATURAL FLAVOURINGS	<input checked="" type="checkbox"/> PRESERVATIVE FREE
<input type="checkbox"/> NATURAL COLOURINGS	<input checked="" type="checkbox"/> GMO FREE
<input checked="" type="checkbox"/> VEGAN	<input checked="" type="checkbox"/> ALLERGEN FREE
	<input checked="" type="checkbox"/> LACTOSE FREE

DRINK RESPONSIBLY

RAPHAËL DURON

MONIN Senior Beverage Director

"MONIN Lavender syrup captures the enchanting aroma of lavender fields reminiscent of the Provence countryside. Its floral aroma and flavour will bring a touch of sophistication to your drinks, whether it is in an iced tea or a Gin Martini. Lavender is not only used in many gin, vodka, or tequila based cocktails, but also in non-alcoholic drinks such as delicious lemonades or sodas brightened-up with fruity flavours like strawberry, blueberry, blackberry or summer fruits like watermelon, fig or peach. Almond, apple and rhubarb are equally good companions for creating audacious signature cocktails. Surprise yourself by trying MONIN Lavender syrup's subtle flavour in a coffee: cold in an iced latte or hot in a RAF Coffee – guaranteed discoveries!"

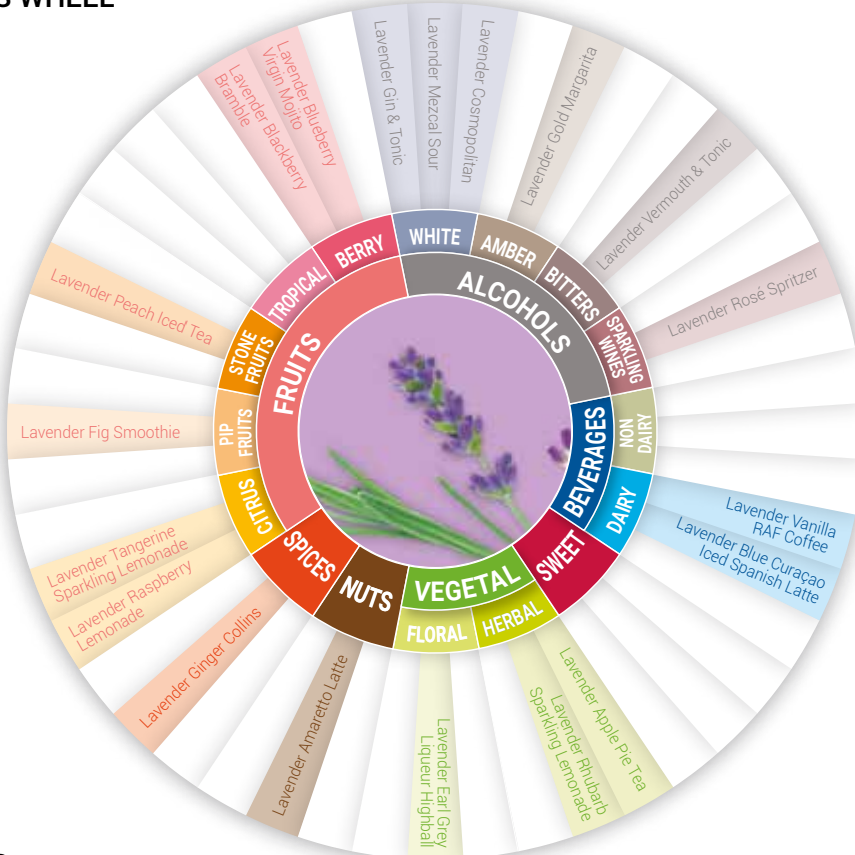
LAVENDER GIN & TONIC



- 20 ml MONIN Lavender syrup
- 40 ml gin
- 120 ml tonic water

Pour all ingredients into a tumbler filled with ice cubes. Stir gently. Garnish with a lavender sprig. Serve.

ASSOCIATIONS WHEEL



APPLICATIONS



Vanilla Lavender Raf Coffee

- 10 ml MONIN Lavender syrup
- 10 ml MONIN Vanilla syrup
- 100 ml milk
- 50 ml liquid cream
- 1 espresso

Pour all ingredients into a stainless-steel pitcher and froth mix with the steam wand. Pour into a mug or a heatproof glass. Serve.



Lavender Mint Julep

- 15 ml MONIN Lavender syrup
- 60 ml bourbon whiskey
- 10 mint leaves
- 2 dashes of rhubarb bitter

Place mint into a julep cup and add MONIN syrup. Muddle. Fill the cup with crushed ice and pour bourbon and bitter. Stir. Add more crushed ice. Garnish with a mint sprig and a lavender sprig. Serve.



Cherry Lavender Cold Brew

- 10 ml MONIN Lavender syrup
- 40 ml MONIN Cold Brew concentrate
- 15 ml Le Fruit de MONIN Cherry
- 160 ml water

Pour MONIN products into a large glass filled with ice cubes. Add water and stir well. Garnish with whipped cream, a candied cherry and a lavender sprig. Serve.



Lavender Mezcal Sour

- 20 ml MONIN Lavender syrup
- 50 ml mezcal
- 20 ml lime juice
- 1 egg white

Pour all ingredients into a shaker. Shake one first time without ice to emulsify egg white. Add ice cubes and shake a second time. Double strain into a chilled coupe. Garnish with a lavender sprig. Serve.



Peach Lavender Iced Tea

- 10 ml MONIN Lavender syrup
- 20 ml MONIN Peach Tea concentrate
- 180 ml water

Pour MONIN products into a tumbler filled with ice cubes. Top with water and stir well. Garnish with thin peach slices. Serve.



Raspberry Lavender Lemonade

- 10 ml MONIN Lavender syrup
- 20 ml MONIN Cloudy Lemonade Base syrup
- 15 ml Le Fruit de MONIN Raspberry
- 240 ml water

Pour all ingredients into a shaker filled with ice cubes. Shake and strain into a large glass filled with ice cubes. Garnish with half lemon wheels. Serve.

MONIN
monin.com



DRINK RESPONSIBLY