

All created using Laurent-Perrier Brut N.V.

### **Bellini**

*(Peach Nectar, Lejay-Lagoute Crème de Peche & Champagne)*

It is an Italian tradition to marinate fresh peach in wine but we are taking this a step further using champagne, peach nectar and a drop of peach liqueur. This drink is a world-renowned champagne cocktail for a good reason - it's delicious!

### **Rossini**

*(Strawberry purée, Lejay-Lagoute Crème de Fraise, Apricot Brandy & Champagne)*

Champagne and strawberries. Simple yet sophisticated.

### **Classic Champagne Cocktail**

*(Courvoisier Exclusif, Brown Sugar Cube, Angostura Bitters & Champagne)*

The most popular champagne cocktail ever, first mentioned in Jerry Thomas's "How to Mix Drinks" in 1862 and still very fashionable.

### **Kir Royale**

*(Lejay-Lagoute Crème de Cassis & Champagne)*

The cocktail became a popular regional café drink, but has since become inextricably linked internationally with the name of Mayor Kir. If you prefer we can easily make it either a Kir Imperial or Kir Peche!

### **Pimm's Royale**

*(Pimm's, Lemon Juice, Gomme Syrup & Champagne)*

Everyone's summer favourite with the addition of Laurent-Perrier champagne.