

Cherry Blossom



The word of the expert

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Le Sirop de MONIN Cherry Blossom reveals a refined floral delicacy, with soft, lightly fruity notes that evoke the beauty of spring in full bloom. Its subtle and poetic aroma brings a unique touch of elegance to any creation. In a gin & tonic or a spritz, it enhances freshness while opening new creative horizons in mixology. It also shines in signature cocktails, where its floral finesse balances acidity and bitterness. In the coffee shop world, it transforms lattes, iced teas or lemonades into indulgent and visually captivating drinks. A delicate, on-trend flavor and a true invitation to creativity.

NATURAL FLAVOURING
NATURAL COLOURING
VEGAN
GMO FREE
ALLERGEN FREE

MONIN®

DRINK RESPONSIBLY

APPLICATIONS

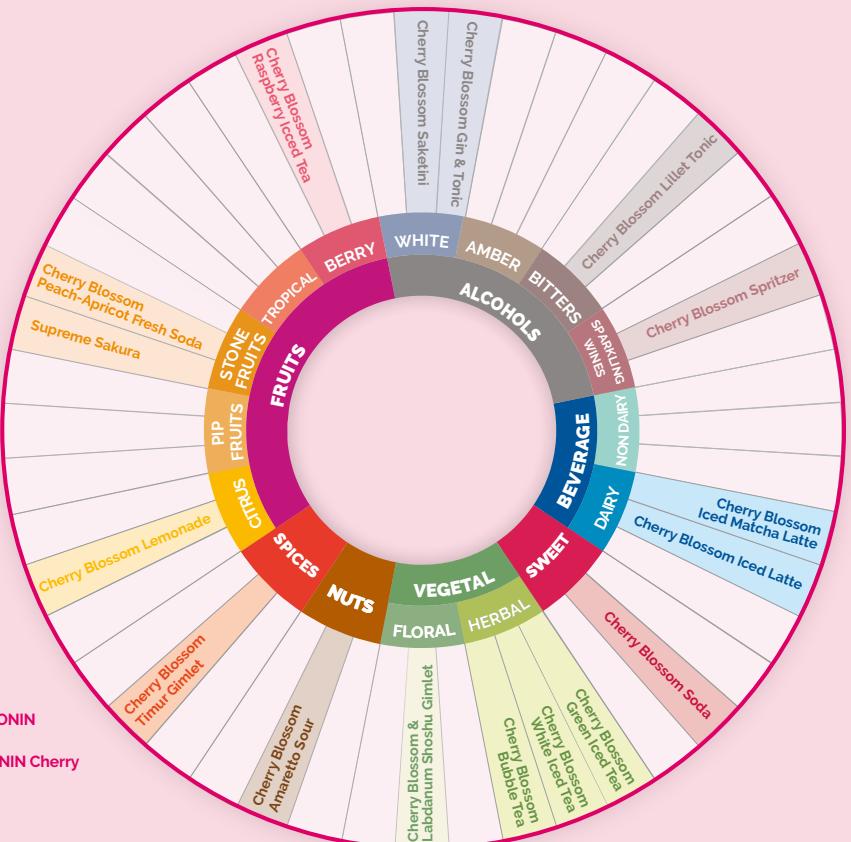
ASSOCIATIONS WHEEL



Cherry Blossom Gin & Tonic

Build all ingredients in an ice filled copa glass. Churn lightly. Garnish with pink/purple edible flower. Serve.

- 15 ml Le Sirop de MONIN Cherry Blossom
- 45 ml Japanese gin
- 120 ml tonic water



Supreme Sakura

Pour all ingredients in a shaker with ice cubes. Reverse dry shake. Fine strain into a chilled coupe. Garnish with a dried flowers line and pink sugar line on the foam. Serve.

- 12,5 ml Le Sirop de MONIN Cherry Blossom
- 7,5 ml Le Sirop de MONIN Cherry
- 45 ml Shochu
- 30 ml coconut water
- 10 ml yuzu juice
- 22,5 ml egg white



Cherry Blossom Raspberry Iced Tea

Build all ingredients in a large glass with ice cubes. Churn well. Garnish with raspberries and edible flower. Serve.

- 10 ml Le Sirop de MONIN Cherry Blossom
- 20 ml Le Concentré de MONIN Raspberry Tea
- 180 ml water



Cherry Blossom Lemonade

Build all ingredients in a large glass with ice cubes. Churn lightly. Garnish with lemon wheels. Serve.

- 10 ml Le Sirop de MONIN Cherry Blossom
- 20 ml Le Sirop de MONIN Cloudy Lemonade Base
- 240 ml soda water



Cherry Blossom Peach-Apricot Fresh Soda

Build all ingredients in a large glass with ice cubes. Churn lightly. Garnish with a rosemary sprig. Serve.

- 10 ml Le Sirop de MONIN Cherry Blossom
- 20 ml Pure by MONIN Peach-Apricot
- 240 ml soda water



Cherry Blossom Iced Latte

Pour MONIN syrup in a tall glass filled with ice cubes. Add milk. Finish with layering espresso on top of the drink. Serve without stirring. You can replace espresso with 40 ml Le Concentré de MONIN Cold Brew.

- 20 ml Le Sirop de MONIN Cherry Blossom
- 1 espresso
- 150 ml milk



Cherry Blossom Lillet® Tonic

Build all ingredients in an ice filled wine glass. Churn lightly. Garnish with pink/purple edible flower and a lemon wheel. Serve.

- 20 ml Le Sirop de MONIN Cherry Blossom
- 40 ml de Lillet® Rosé
- 120 ml tonic water

PRODUCT FEATURES	INGREDIENTS
High concentration: dilution 1+8 Authentic taste, natural flavouring Pure beetroot sugar from France Conservation: 3 months after opening Date of minimum durability: 18 months from production Multi-uses: cocktails, mocktails, lemonades, iced teas, spritzes, and sparkling wine drinks.	Sugar, water, acid: citric acid, natural flavouring, colouring foodstuff: concentrate of sweet potato, apple and black carrot. Contains cherry blossom extract.
	FORMAT: 70 cl
	1 cases: 6 bottles 1 layer: 96 cases