

VENITIAN SUN:

Refresh yourself with spring colours and serenity... The sparkle of an apricot Spritz, a memory of Italy in the heart of Provence.

SAINT-TROPEZ TEPACHE:

Immerse yourself in the subtlety of a homemade drink with Mexican notes, combined with the scents of the hinterland.

Tepache, with delicate notes of pineapple, will awaken upon contact with a maceration of thyme from the Seed plantation.

EDEN:

On the lavender trail... Bees foraging in the wind, from flower to flower, from Burgundy to the Valensole plains.

This Gin Sab's with subtly woody flavors deliciously reveals this golden treasure.

RIVIERA OLIVE:

The classic Dry Martini reinterpreted with local freshness. An infusion of olive oil magnified by a subtle aromatic intensity ...

BURNT LAND:

Walk along the sea for a Spanish arrival, with flavours of pepper enhanced by a light smokiness of Mezcal.

A taste of Xérès for a striking journey to an unknown land.

IL CIPRIANI:

A tribute to the creator of a great cocktail of this world.
The Bellini, an alchemy of white peach and vine peach shaken by the effervescence of a Moët & Chandon Brut Champagne, with a touch of mystery...

SUMMER DRESS:

Facing the sea, under the pine trees, in the light of dusk, experience the bubbles in the colours of the purplish sky reflected in this rhubarb-flavoured glass.

FLORAL BREEZE:

A gentle breeze opens up the fragrance of Martini Floréale. The sparkle of rosemary tonic will bring herbal indulgence and refreshment.

THE ROSE:

A floral composition, a gentle blend of hibiscus and fresh cucumber, dancing with rose, in this beverage, spring is in the air.

FRAISE VERMEIL

Tinged with purple and amber, verbena joins forces with Earl Grey, seasonal accomplices, a sweet whisper of scarlet strawberry.