

Make it great with MONIN !



Grenadine

Grenadine is by far the most common and versatile sweetener and flavouring in classic bar mixology. As hard as it is to believe, it has nothing similar with pomegranate syrup.

Many cocktails contain Grenadine. It imparts a nice red colour and sweet, slightly tart taste that is very popular by children and adults.

MONIN Grenadine syrup presents a flavour of red berries with a touch of vanilla and a bright red colour to enhance non alcoholic beverages, cocktails and even desserts, marinades, and several other recipes.

COLOUR

Brilliant red with orangey glints.

TASTE

Slightly acidic taste, subtle combination between the roundness of vanilla and the tartness of red berries.

APPLICATIONS

Alcoholic or non alcoholic cocktails, sodas, lemonades.

AVAILABLE FORMAT

5 cl, 25 cl, 70 cl & 1 L.



With over 90 years of experience, MONIN has become the brand of choice of the gourmet flavour business with over 100 flavours available in 100 countries, including the widest range of Premium Syrups, a large assortment of Exclusive Liqueurs and Gourmet Sauces. Tasteful and versatile, MONIN will allow you to meet your customers' expectations for quality, flavour uniqueness, and newness in all applications.

MONIN®
DEPUIS 1912



Alexandre LAPIERRE

MONIN
Culinary Manager

"From a Shirley Temple to a Tequila Sunrise, a lot of classics use grenadine syrup for the deep red colour it gives."

"I like to use it in flavoured sodas in complement to a fruit flavour as for example MONIN Passion Fruit syrup. This sweet and sour taste gives a fresh feeling."

MONIN recipe suggestions

Cocktails

Pretty

- 20 ml MONIN Grenadine syrup
- 30 ml MONIN Guava syrup
- 40 ml light rum
- 60 ml orange juice

Pour all ingredients into a blender cup filled with ice cubes. Blend until smooth. Pour into a cocktail glass.

Slightly Red

- 5 ml MONIN Grenadine syrup
- 25 ml MONIN Peach syrup
- 40 ml vodka
- 100 ml orange juice

Pour all ingredients in a shaker filled with ice cubes. Shake vigorously. Pour into a cocktail glass.

Petal

- 10 ml MONIN Grenadine syrup
- 5 ml MONIN Rose syrup
- 35 ml gin
- 50 ml grapefruit juice

Pour all ingredients in a shaker filled with ice cubes. Shake vigorously. Pour into a cocktail glass.

Normandy Sour

- 15 ml MONIN Grenadine syrup
- 40 ml calvados
- 20 ml lemon juice

Pour all ingredients in a shaker filled with ice cubes. Shake vigorously. Pour into a cocktail glass.

Barbotage

- 10 ml MONIN Grenadine syrup
- sparkling wine
- 30 ml orange juice
- 10 ml lemon juice

Pour all ingredients in a shaker except sparkling wine. Shake vigorously. Pour into a flute glass. Top with sparkling wine.

Mocktails

Deep Red

- 10 ml MONIN Grenadine syrup
- 30 ml MONIN Blood Orange syrup
- 20 ml MONIN Lime syrup
- 60 ml orange juice

Pour all ingredients into a blender cup. Fill with ice cubes. Blend until smooth. Pour into a cocktail glass.

Magenta

- dash MONIN Grenadine syrup
- 30 ml MONIN Tangerine syrup
- 40 ml orange juice
- soda water

Straight in a glass filled with ice cubes. Top with soda water. Pour into a cocktail glass.

Amazone

- 5 ml MONIN Grenadine syrup
- 30 ml MONIN Lychee syrup
- 120 ml orange juice
- 10 ml lemon juice

Pour all ingredients in a shaker filled with ice cubes. Shake vigorously. Pour into a cocktail glass.

So Smoothie

- 5 ml MONIN Grenadine syrup
- 30 ml MONIN Peach syrup
- 120 ml passion fruit juice
- 1 piece of apple

Pour all ingredients into a blender cup. Fill with ice cubes. Blend until smooth. Pour into a cocktail glass.

Sunset

- dash MONIN Grenadine syrup
- 15 ml MONIN Honey syrup
- 80 ml grapefruit juice
- 35 ml pineapple juice

Straight in a glass filled with ice cubes.



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