

# Make it great with MONIN !



## Rose

The mystic, elegant rose has been named the “Queen of Flowers”.

Throughout human history, it has stirred us with its beauty, filled our senses with its perfume, inspired our literature and art, expressed our love and sparked our imagination.

In addition to the rich symbolism of the rose, the flower is appreciated as a fragrant ingredient in perfumes and a popular contemporary trend in cuisine.

MONIN Rose features all the fragrance and the elegant subtlety of the rose flower to accent your cocktails and desserts.

### COLOUR

Bright pink colour.

### TASTE

Intense nose of rose petals, flowery rose aroma.

### APPLICATIONS

Teas, cocktails, sparklings, still wines and flavoured milks.

### 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

*"I really love mixing MONIN Rose syrup with berries. Try to muddle fresh strawberries with Rose syrup in a premium vodka martini."*

*You can even mix it with MONIN Caramel syrup in an amazing latte."*

# MONIN recipe suggestions

## Cocktails

### Gina Rosa

- 15 ml MONIN Rose syrup
- 40 ml gin
- tonic water

Straight in a glass filled with ice cubes.  
Top with tonic water.

### 5 Roses

- 20 ml MONIN Rose syrup
- 60 ml bourbon
- 30 ml Italian vermouth

Pour all ingredients in a mixing glass filled with ice cubes. Stir and strain into a cocktail glass.

### Rose Royal

- 20 ml MONIN Rose syrup
- 150 ml champagne

Straight in a glass. Stir.

### Lady Rose

- 10 ml MONIN Rose syrup
- 10 ml MONIN Pomegranate syrup
- 40 ml vodka
- 30 ml cranberry juice
- 3 fresh strawberries

Muddle strawberries and MONIN syrups in your shaker tin. Fill shaker with ice cubes. Shake vigorously. Strain into a martini glass.

### French Tea

- 20 ml MONIN Rose syrup
- 35 ml Grand Marnier
- 150 ml iced tea

Build in a tumbler glass filled with ice cubes.

## Mocktails

### Gourmet White Chocolate – Rose

- 10 ml MONIN Rose syrup
- 30 ml MONIN White Chocolate sauce
- 90 ml milk

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

### Rose Peach

- 15 ml MONIN Rose syrup
- 50 ml peach juice
- soda water

Build in a tumbler glass filled with ice cubes. Top with soda water. Stir and serve.

### Precision

- 20 ml MONIN Rose syrup
- 1 fresh peach
- 4 lychees
- 1 yoghurt

Pour all ingredients into a blender cup. Cover up with ice cubes. Blend until smooth. Pour into a hurricane glass.

### Slightly Rose

- 20 ml MONIN Rose syrup
- 150 ml grapefruit juice

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

### Rose Marie Coffee

- 20 ml MONIN Rose syrup
- 10 ml MONIN Caramel syrup
- 150 ml milk
- 1 espresso

Pour MONIN Caramel and espresso into a large coffee cup. Steam MONIN Rose syrup and milk together. Pour foamed mix over the coffee cup. Serve.



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