



# MONIN Original

After years of research, trials and tastings, MONIN launched the MONIN Original in the early 1910s. It is a delicate and refreshing lime liqueur, elaborated from lime peel distillation, combined with rare spices and tropical plants. It soon became famous for its surprising taste, and its unique bottle shape.

While MONIN was growing its range to offer now over 100 products, MONIN Original's recipe remained the same throughout the years, and it is now a bar must-have and an emblem of the MONIN brand.

Go back in time with MONIN Original!



**COULOR :** Light yellow with golden glints

**TASTING NOTES :** A lime-cordial like nose with a hint of spice leads to a clean syrupy lime zest palate with balancing citrus sourness and a hint of spice and almost aniseed, minty freshness. Bitter-sweet lime zest and spice finish.

**APPLICATIONS :** Cocktails or "on the rock"

**AVAILABLE FORMAT:** 50 cl

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

# MONIN®

— GOÛTS D'EXCEPTION —  
CRÉATIONS D'EXCEPTION



**Alexandre LAPIERRE**  
MONIN  
Beverage Innovation Director

“With a subtle touch of lemon/lime and a cognac base, MONIN Original is perfect to create many outstanding cocktails. One of my favourite use is to shake it with MONIN Lemon Pie syrup, fresh lime juice, some fresh cream and vodka. You will obtain an impressive Lemon Pie Martini! ”



# MONIN recipe suggestions

## Original Green Apple Margarita

- 25 ml MONIN Original liqueur
- 30 ml MONIN Green Apple syrup
- 5 ml MONIN Rantcho
- 10 ml tequila

Combine ingredients in a shaker filled with ice cubes. Shake vigorously. Strain into a margarita glass. Serve.

## Best Loves Whishes

- 30 ml MONIN Original liqueur
- 20 ml MONIN Pistachio syrup
- 10 ml MONIN Crème Brûlée syrup
- 30 ml light rum
- 20 ml aloe juice

Muddle and combine ingredients in a shaker filled with ice cubes. Shake vigorously. Pour into a martini glass. Garnish with strawberries.

## Le Tournesol Ivre

- 25 ml MONIN Original liqueur
- 5 ml MONIN Gingerbread syrup
- 30 ml pineapple juice
- 4 pieces Kumquat

Combine ingredients in a shaker filled with ice cubes. Shake vigorously. Pour into a martini glass. Garnish with strawberries.

## Creamy Lemon

- 10 ml MONIN Original liqueur
- 30 ml MONIN Lemon Pie syrup
- 40 ml citrus vodka
- 15 ml fresh cream
- 5 ml lemon juice

Pour ingredients into a blender cup. Cover with ice cubes. Blend until smooth. Pour mix into a tumbler glass. Serve.

## Original Frost

- 150 ml MONIN Original liqueur
- 10 ml MONIN Mojito Mint syrup
- 40 ml orange juice
- ½ lemon

Pour ingredients into a blender cup. Cover with ice cubes. Blend until smooth. Pour mix into a tumbler glass. Serve. Garnish with a lime wheel or wedge.

## Number One

- 20 ml MONIN Original liqueur
- 10 ml MONIN Bitter
- 120 ml champagne

Combine ingredient in a flute. Stir and serve

## Passion Paris

- 25 ml MONIN Original liqueur
- 15 ml Le Fruit de MONIN Passion fruit
- 25 ml rum
- 15 ml lime juice

Combine ingredients in a shaker filled with ice cubes. Shake and strain in a chilled martini glass.

## Original

- 40 ml MONIN Original liqueur
- 30 ml MONIN Pink Grapefruit syrup
- Soda water
- 2 pieces of lime

Pour fruit into a tumbler glass and muddle with MONIN flavourings. Fill glass with crushed ice. Add remaining ingredients. Stir and serve with a straw.

## Blue Gin

- 20 ml MONIN Original liqueur
- 20 ml MONIN Blue Curaçao liqueur
- 30 ml gin
- tonic water

Combine ingredients in a tumbler glass filled with ice cubes. Stir and serve.

## Original Gimlet

- 25 ml MONIN Original liqueur
- 40 ml gin

Mix all ingredients in a mixing glass full of ice. Stir and strain in a chilled martini glass.



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