



CHAMPS ELYSEES

INGREDIENTS:

2 Parts Martingale Cognac
3/4 Part Freshly Squeezed Lemon Juice
1/2 Part Green Chartreuse
1/4 Part Simple Syrup
2 Dashes Angostura Bitters
Garnish: Lemon Twist

HOW TO MAKE IT:

Combine Martingale Cognac, freshly squeezed lemon juice, green Chartreuse, simple syrup, and Angostura bitters in a cocktail shaker filled with ice. Shake vigorously for 15–20 seconds until well chilled. Strain into a chilled coupe or Nick & Nora glass. Garnish with a lemon twist.
