



Café Philtre

A contemporary take on the Espresso Martini.
Crafted as a balance between energy and elegance: less sugar, more nuance. Toasted buckwheat echoes the signature tasting notes of Le Philtre Vodka, while vanilla and freshly grated tonka bean bring a comforting touch of indulgence.

Recipe

Ingredients (ml)

- Le Philtre Vodka : 40
- Sobacha & vanilla syrup or vanilla syrup : 20
- Fresh coffee : 40
- Foamer dash : 2

Preparation

- Pour all ingredients into a shaker filled with ice
- Shake vigorously to chill the mixture well
- Double strain into a chilled cocktail glass
- Grate the tonka bean over only one half of the foam using a microplane

Equipment: Shaker, jigger, strainer, fine strainer, microplane. / **Garnish:** Grated tonka bean.
/ **Glassware:** Pony cocktail glass. / **ABV:** 11% / **Calories:** 88