



# GIFFARD CAFÉ DU HONDURAS

PREMIUM LIQUEUR MADE IN FRANCE



Harvested in the mountainous regions of Honduras where the climate and soil are ideal, our single-origin arabica coffee is expertly roasted by Frédéric Bonnac, fourth generation artisanal roaster in Auvergne, France. This premium liqueur is made using a process inspired by cold brew maceration, giving warm, generous notes. Café du Honduras is fair trade and organic certified with no coloring, flavoring, or preservatives.

**Volume:** 750 mL | **ABV:** 25%

**Appearance:** Deep brown with whispers of honey

**Aroma:** Brown sugar, roasted espresso bean, balanced with notes of cacao and vanilla

**Tasting Notes:** Rich coffee flavor with refined sweetness delivering delicious hints of caramel and velvety biscuit

## ESPRESSO MARTINI

2 oz. Vodka

.5 oz. Giffard Café du Honduras

.25 oz. Giffard Cacao Blanc

1 oz. Freshly brewed espresso (or cold brew concentrate)

.5 oz. Demerara syrup

**Glass:** Coupe

**Garnish:** Coffee beans

**Method:** Add all ingredients to a cocktail shaker. Add ice and shake until chilled. Strain over ice into a coupe glass.

## ABOUT GIFFARD

Giffard Liqueurs and Syrups are created specifically to enhance cocktail creation. Each of our liqueurs delivers consistent, true-to-nature flavors that are the signature of the Giffard family, providing the flavor intensity that brings cocktails to life. Five generations of the Giffard family have worked hard to continuously provide the world with quality liqueurs and syrups. Produced in France's Loire Valley, Giffard Liqueurs are made with tradition and quality, blending established processes like slow maceration, with innovative flavor inspiration. Giffard Liqueurs and Syrups improve cocktail creation with the uncompromised taste of natural fruits, herbs, and spices.

It all began in 1885. Emile Giffard was a pharmacist with an inventive, curious nature and the palate of a gourmand. In the scorching summer, in the small Loire Valley town of Angers, France, he was studying the digestive and cooling properties of mint. Giffard's research resulted in the invention of a clear mint liqueur, steam-distilled from the Mitcham variety of peppermint. As delicious as it was refreshing, the liqueur was immediately received with enthusiasm from the townspeople of Angers. Emile called his elixir Menthe Pastille after the mint candies that were famous at the time.