

La Réserve Paris: Haathee Cocktail

Located in the 8th Arrondissement, the Jacques Garcia–designed La Réserve is housed in a Haussmann mansion and delivers understated elegance in traditional Belle Époque style.

INGREDIENTS (serves one)

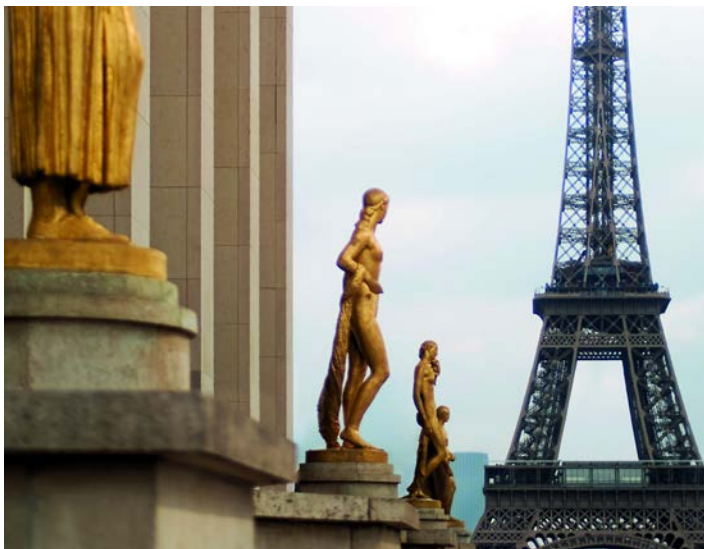
- 1.5 oz Bombay Gin Sapphire
- .25 oz sweet vermouth
- .75 oz wine syrup (see instructions for syrup below)
- 1 oz cranberry juice
- .75 oz lime juice

PREPARATION

- Combine all ingredients in a shaker
- Pour into a wine glass filled with ice
- Top with champagne
- Garnish with a slice of lemon, redcurrant and a mint leaf

WINE SYRUP RECIPE

- Combine these ingredients over low heat until blended and fragrant: 1 Liter of red wine; 4 cups of cane sugar; 5 cinnamon sticks; 5 star anise; Orange peel from 1 orange



Photos courtesy La Reserve Paris and Michel Reybier