



KIR ROYAL

Medium drink
Before-dinner

Prepared in:

Glass

Served in:

Champagne flute

Alcohol content:

-12.4% vol

INGREDIENTS

-9 cl Champagne
-1 cl crème de cassis

METHOD

-Pour crème de cassis into Champagne
flute;
-top up with Champagne.

Behind the cocktail

Cocktail name: Kir Royal.

Creator: abbot Kir, Dijon (France).

Venue: it was invented in Dijon served to guests as an aperitif.

Story: Kir Royal is a cocktail derived from Kir cocktail, because it replaces white wine with champagne

Alcoholic base: Champagne.

Type of preparation: stirred.