

# KIR ROYAL

---

## CATEGORY:

- medium drink
- before dinner

## PREPARED IN:

- glass

## SERVED IN:

- Champagne flute

## ALCOOL CONTENT:

- 16% vol

## INGREDIENTS:

- 9 cl Champagne
- 1 cl Crème de Cassis

## METHOD:

- Pour Crème de Cassis into glass, top up with Champagne.
- No garnish nor ice needed.



# 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.