

# CRÈME DE MENTHE



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cocktail  
inspiration

*Bols has been making aromatic peppermint liqueurs like this green peppermint liqueur since the 19th century. Bols Crème de Menthe has been long favoured as a digestive liqueur. 24% ABV*

FLAVOUR PROFILE	COLOUR	FLAVOUR	THE NOSE
Minty	Deep green	Unmistakably mint with a long-lasting after taste. Very refreshing	Fresh picked mint

## How to Enjoy:

Best served in one of our delicious cocktails.

### Easy Mix

- 1/4 Bols Crème de Menthe
- 3/4 Tonic Water

Pour over cubed ice.

### Spritz

- 3 parts Prosecco
- 2 parts Bols Peppermint Green
- 1 part Soda water

Pour over cubed ice.

### Mixologist's Choice

#### Grasshopper:

- 15ml Bols Crème de Menthe
- 25ml Bols Cacao White
- 45ml Bols Natural Yoghurt

Shake the ingredients with ice. Fine strain in a pre-chilled cocktail glass.

Garnish with a mint sprig.

### Popular Choice

#### Peppermint Mojito:

- 20ml Bols Crème de Menthe
- 40ml White Rum
- 15ml Fresh Lime Juice
- 10-12 Mint Leaves
- Top up with Soda Water

Muddle the lime and the sugar in a highball glass. Add the remaining ingredients with crushed ice, except soda water. Churn and top up with soda water. Garnish with a mint sprig.



Green mint liqueur adds a vibrant, refreshing flavor to cocktails, making it a sought-after ingredient for drinks that require a cool, minty kick.

Here are some of the top trending cocktails in the USA that feature crème de menthe liqueur:

### ***1. GRASSHOPPER***

The Grasshopper is a classic cocktail experiencing a resurgence in popularity, particularly in craft cocktail bars. It's a creamy, dessert-like drink made with green mint liqueur, crème de cacao, and heavy cream. Its distinctive green color & sweet, minty flavor make it a favorite after-dinner choice.

### ***2. MINT MOJITO***

While traditionally made with fresh mint, some variations of the Mojito use green mint liqueur for an extra minty flavor. This version includes white rum, green mint liqueur, lime juice, sugar, and soda water, offering a deeper mint taste that's refreshing and popular during the summer months.

### ***3. FROZEN MINT DAIQUIRI***

A twist on the classic daiquiri, this frozen cocktail blends green mint liqueur with rum, lime juice, and crushed ice, resulting in a slushy texture that's perfect for hot weather sipping. It's often garnished with fresh mint and lime, enhancing its tropical, refreshing qualities.

### ***4. MINT JULEP***

Traditionally made with bourbon, water, sugar, and fresh mint, some contemporary Mint Juleps include a splash of green mint liqueur to intensify the mint flavor. This cocktail is especially popular during the Kentucky Derby and is known for its strong, minty, and refreshing qualities.

### ***5. AFTER EIGHT MARTINI***

Inspired by the After Eight chocolate mint, this martini uses green mint liqueur along with chocolate liqueur and vodka. It's a hit in dessert cocktail menus and is favored for its smooth, mint-chocolate flavor that closely resembles the popular candy.

### ***6. PEPPERMINT PATTY***

This winter cocktail combines the warming qualities of hot chocolate with the coolness of green mint liqueur and peppermint schnapps. It's often topped with whipped cream and a sprinkle of cocoa powder, making it a festive treat during the holiday season.