

COCKTAILS MENU



1DAY1EVENT
COCKTAILS & GASTRONOMIE

« Some classics »

You can select from this list (not exhaustive) a choice of different cocktails that you want on your card. For cocktails to be in our image, we have selected quality alcohols, as well as purees of fruit and fruit juices 100% pure juice. Nothing is left to chance for qualitative rendering to live up to your expectations.

Mojito Cubain : Rhum cubain, fresh mint, sugar syrup, lime juice, Perrier. (If you wish, it is possible to decline it with fruits, champagne, etc ...).

Cosmopolitan : Vodka, Cointreau, lime juice, cranberry juice.

Margarita : Téquila, Cointreau, lemon juice. (This cocktail can be declined in fruit versions).

Moscow Mule : Vodka, lime juice, ginger beer

La Dolce Vita : Vodka, 4 white grapes, angostura bitters orange, honey, Prosecco

Porn Star Martini : Vodka, vanilla syrup, fresh passion fruit, lime juice, Prosecco.

Amaretto Sour : Amaretto, lemon juice, white egg (For vegans or egg-intolerant, we can replace the egg with chickpea juice), and Angostura bitters (Declinable with several spirits like : whiskey, vodka, gin, ...).

Old Fashioned : Alcohol of choice, piece of sugar, Angostura bitters (The purpose of this cocktail is to highlight the selected spirits).

White Lady : London dry gin, triple sec, lemon juice

Negroni : London dry gin, Campari, red vermouth

Milano : Vodka, Campari, red vermouth

French 75 : London dry gin, lemon juice, sugar syrup, Champagne

Mint Julep : Fresh mint leaves, bourbon whiskey, sugar syrup, Angostura bitters

Vieux carré : Bourbon whiskey, cognac VSOP, Bénédictine, red vermouth, Angostura bitters, Peychaud's bitters

Dark 'n' stormy : black rum, lime juice, sugar syrup, ginger beer

God Father : Amaretto, Scotch whisky. (We can offer 2 variants: the God Mother, where we replace the scotch with vodka, or the God Child where the whiskey is substituted by Cognac.)

Alabama Fizz : Gin, sugar syrup, lime juice, fresh mint leaves, Perrier.

Pisco Sour : Pisco (wine-based alcohol from Chile or Peru), sugar syrup, lime juice, white egg (For vegans or egg-intolerant, we can replace the egg with chickpea juice).

Daiquiri : White Cuban Rum, lime juice, sugar syrup. (We can mix with fruits if you wish.)

Grapefruit Julep : Vodka, fresh mint leaves, honey, lime juice, fresh pink grapefruit juice.

Bellini : White fresh peach puree, peach cream, Champagne

Rob Roy : Red vermouth, scotch whisky, Angostura bitters

Americano : Campari, red vermouth, Perrier

Tequila Sunrise : Tequila, orange juice, grenadine syrup

Salty Dog : Vodka, liquor of Luxardo, fresh grapefruit juice

El diablo : Tequila, cassis cream, ginger ale

Mint Julep : Bourbon whiskey, fresh mint leaves, caster sugar

Bloody Mary : Vodka, Tomato juice, red tabasco, celery salt, Worcestershire sauce, black pepper, lemon juice

Aviation : Rye whisky, Marasquin, lemon juice

Raspberry Mule : Vodka, fresh raspberry, sugar syrup, lime juice, ginger beer.

« The Creations »

As for the "Classics" formula, the products used are selected by us : fruits purees, quality alcohols, fruit juices 100% pure fruits. You can select either our creations, or decide to have your creation according to your tastes. You choose.

- **Pear to pear :** Amaretto, gin Beafeeter, lime juice, fresh pear puree, chocolate bitters
→ Cocktail prepared on the occasion of the Nice Jazz Festival 2015. It is the cocktail that tasted the most during the week. A real success.
- **Brazilia Ginger :** Cachaça, lime juice, mango puree, Ginger ale
→ Cocktail at the Bar Les Viviers in Nice at the Restaurant "Le Plongeoir". Cocktail created for a client worshipping cachaça.
- **1Day's :** Gin G`Vine, lime juice, liquor June (Vine flower), fresh raspeberry
→ Cocktail that was created at the opening of the Hermès boutique. A surprising cocktail because the products used are very little known.
- **Whisky Time :** Bourbon Whisky, Maple syrup, lime juice, Barbecue bitters, red wine
→ Cocktail for a clientele wishing to discover the Whiskey or rediscover it in the form of a cocktail. This is a cocktail we made during a wedding for the groom fan of whiskey. He loved it.
- **OSS 117 Martini :** Cognac VSOP, Bonal (quinie bark tree), Orange bitters, prune.
→ Cocktail imagined at the trophy contest of Bar 2016 by Romain Wikart. We know what James Bond wants, Romain imagined what OSS 117 would like in the same situations as James Bond.
- **Kiwi Colada :** White rhum, kiwi syrup, fresh kiwi fruit, coconut puree
→ Cocktail at the bar "les viviers" in the restaurant "Le Plongeoir" for a guest wishing a twist of the famous Piña Colada. Freshness guaranteed.
- **La Belissima :** White rhum, fresh raspberry, lime juice, sugar syrup, Schweppes tonic
→ Cocktail imagined at the bar "les viviers" of the restaurant "Le Plongeoir" in tribute to the wife of the chief barman of the place. A sparkling and very aromatic cocktail.

**Naturally, we can offer you other cocktails,
As well as non-alcoholic cocktails, if you wish.**

The « DETOX »

Cocktails are often perceived as bad for health, but they can also be a source of well-being.

Indeed, the antioxidant, energizing and detoxifying virtues of certain fruits, vegetables, plants or spices can constitute true sources of benefits, and the advantage is that it is delicious. Here are just a few examples :

- **Relax :** Fresh pineapple puree - fresh coconut puree - lime juice - kiwi syrup
- **Restore :** Beetroot juice - Raspberry puree - lime juice - fresh ginger
- **Refresh :** Green apple puree - blueberry puree - lime juice - fresh mint
- **Enhance :** Black cherry puree - dark chocolate syrup - lime juice - cranberry juice

Did you know ?

Pineapple contains bromelain known for its anti-inflammatory properties.

Lemon and lime contain various components that have a favorable effect on health.

Beetroot is one of the vegetables with the best antioxidant power thanks to the betalains it contains, a family of pigments contributing to its pronounced color

Ginger contains no less than forty antioxidant molecules

The blueberry is particularly rich in anthocyanosides, very powerful flavonoids in the fight against cell degradation due to free radicals.

Mint is rich in rosmarinic acid, a powerful antioxidant, but also an antiviral, an antibacterial and an anti-inflammatory.

The cherry is rich in potassium and also contains calcium, phosphorus and sodium. It is also a regulator of the liver and stomach. Moreover, it has recently been discovered that cherry contains high amounts of anthocyanins, an antioxidant with very powerful anti-inflammatory properties.

The cranberry has a tangy flavor and this makes it an original ingredient to add to the cocktails. Its refreshing juice would prevent the emergence of several diseases, such as cancer, cardiovascular problems, or neurological diseases.

Chocolate, although it contains saturated fat, it is mainly stearic acid, a fat that is not harmful and that would even have certain cardiovascular beneficial effects.

Menu created by Romain Wikart, 1Day1Event bartender.

The "Made to Measure"

You can also decide, not to do in the conventional. We travel with all our products, our raw materials, our fresh fruits and our equipment.

And for the cocktail menu, simply see with your bartender (or bartenders).

Here, only tailor-made, creations according to the tastes of your guests. Fresh, squeezed, mixed fruits, bold decorations, instant mixes, an impressive selection of spirits, nothing is left to chance to surprise your friends, and discover new things.

The "made to measure" has never been so well named...



1DAY1EVENT
COCKTAILS & GASTRONOMIE