



# BRANDY BIBLE

300TH ANNIVERSARY EDITION

*“Derived from the Dutch **Brandewijn**”*

*- “burnt wine”*



# Brandy, a quick introduction...

Legend has it that brandy was first produced when an enterprising sea captain distilled wine in order to save space on his ship. He planned to reconstitute it with water when he arrived at his home port, but those who sampled the new concoction liked it just the way it was. Today, most brandy is distilled from white wine, though red wine and other fermented fruit juices are also used. It's then aged in oak barrels for several years.

Brandy is often served as an after-dinner drink, or added to coffee. There are two highly regarded French brandies: Cognac and the slightly drier Armagnac. California also produces many fine brandies that are similar to cognac. Metaxa is a strong Greek brandy that tastes of resin. Spanish brandy is based on sherry, and is heavier and sweeter than French brandy.

Fruit Brandies such as Apple brandy is distilled from apple cider, while pear brandy is made from pear cider. Fruit brandies are distilled from the fruit itself, instead of fruit juices.

Then there are Pomace brandies such as the Italian Grappa. This potent and somewhat harsh drink is made from the grape residue, called pomace, that's left over from making wine. It's traditionally been thought of as a second-rate 'eau de vie', but some producers have developed premium Grappas that are quite smooth and very pricey.

*“Here at the Three Greyhounds Inn we aim to stock an excellent selection of Brandies across the three types from classic Grape Brandy such as Cognacs and Armagnacs to fruit brandies such as English Cider Apple Brandies from the farm as well as other interesting fruit brandies. We end with some Grappa and other Pomace styles.”*





# Brandy, the longer version...

**Brandy** (from **brandywine**, derived from Dutch **brandewijn**—"burnt wine") is a spirit produced by distilling wine. Brandy generally contains 35–60% alcohol by volume (70–120 US proof) and is typically taken as an after-dinner drink. Some brandies are aged in wooden casks, while some are simply coloured with caramel colouring to imitate the effect of such aging (and some brandies are produced using a combination of both aging and colouring).

Brandy is also produced from fermented fruits other than grapes, but these products are typically named *Eaux-de-vie*.

In some countries, fruit flavouring or some other flavouring may be added to a spirit that is called "brandy".

## *Serving*

Brandy may be served neat or on the rocks. It may be added to other beverages to make several popular cocktails; these include the Brandy Alexander, the Sidecar, the Classic Champagne cocktail and the Brandy 'Old Fashioned' **all four of these are prepared here at the Three Greyhounds Inn.**

In western countries, brandy is traditionally drunk neat at room temperature from a snifter or a tulip glass. In parts of Asia, it is usually drunk on the rocks.

When drunk at room temperature, it is often slightly warmed by holding the glass cupped in the palm or by gently heating it. However, excessive heating of brandy may cause the alcohol vapour to become too strong, to the extent that its aroma may become overpowering.

Brandy has a more pleasant aroma at a lower temperature, e.g., 16 °C (61 °F). This would imply that brandy should be cooled rather than heated for maximum enjoyment. Furthermore, alcohol (which makes up 40% of a typical brandy) becomes "thin" when it is heated (and more viscous when cooled). Thus, cool brandy produces a fuller and smoother 'mouthfeel' and less of a "burning" sensation.

Brandy drinkers who like their brandy warmed may ask for the glass to be heated before the brandy is poured.



*Cognac brandy in a typical snifter*

# Brief History

The origins of brandy are clearly tied to the development of distillation. Concentrated alcoholic beverages were known in ancient Greece and Rome. Brandy, as it is known today, first began to appear in the 12th century and became generally popular in the 14th century.

Initially wine was distilled as a preservation method and as a way to make the wine easier for merchants to transport. It is also thought that wine was originally distilled to lessen the tax which was assessed by volume. The intent was to add the water removed by distillation back to the brandy shortly before consumption. It was discovered that after having been stored in wooden casks, the resulting product had improved over the original distilled spirit.

There are three main types of brandy. The term “brandy” denotes grape brandy if the type is not otherwise specified.

## *Aging*

Brandy is produced using one of three aging methods:

- **No aging:** Most Pomace brandies and some fruit brandies are not aged before bottling and the resulting product is typically clear and colourless.
- **Single barrel aging:** Brandies with a natural golden or brown colour are aged in oak casks. Some brandies have caramel colour added to simulate the appearance of barrel aging.
- **Solera process:** Some brandies, particularly those from Spain, are aged using the solera system. Solera is a process for aging liquids such as wine, beer, vinegar, and brandy, by fractional blending in such a way that the finished product is a mixture of ages, with the average age gradually increasing as the process continues over many years. A solera is literally the set of barrels or other containers used in the process. Products which are often solera aged include Sherry, Madeira, Port wine, Marsala, Mavrodafni, Muscat, and Muscadelle wines; Balsamic, Commandaria, and Sherry vinegars; Spanish brandy; beer; and rums.

## *Labelling of Brandy*

Brandy has a traditional quality rating system, although its use is unregulated outside of Cognac and Armagnac. These indicators can usually be found on the label near the brand name:

- A.C.: aged two years in wood.
- V.S.: “Very Special” or 3-Star, aged at least three years in wood.
- V.S.O.P.: “Very Superior Old Pale” or 5-Star, aged at least five years in wood.



- X.O.: “Extra Old”, Napoleon or Vieille Reserve, aged at least six years, Napoleon at least four years.
- Vintage: Stored in the cask until the time it is bottled with the label showing the vintage date.
- Hors d’age: These are too old to determine the age, although ten years plus is typical, and are usually of great quality.



In the case of Brandy de Jerez (Spanish Brandy), the Consejo Regulador de la Denominacion Brandy de Jerez classifies it according to:

- Brandy de Jerez Solera – one year old.
- Brandy de Jerez Solera Reserva – three years old.
- Brandy de Jerez Solera Gran Reserva – ten years old.

## *Now to the three 'styles' of Brandy...*

### **Grape brandy**

Grape brandy is produced by the distillation of fermented grapes.

The European Union and some other countries legally enforce the use of the name Cognac as the exclusive name for brandy produced and distilled in the Cognac area of France and the name Armagnac for brandy from the Gascony area of France, made using traditional techniques. Since these are considered PDO, they refer not just to styles of brandy but brandies from a specific region, i.e. a brandy made in California in a manner identical to the method used to make Cognac and which tastes similar to Cognac, cannot be called Cognac in places that restrict the use of that term to products made in the Cognac region of France (such places include Europe, the United States and Canada).

Our collection of ‘grape’ brandies include Cognacs such as **Javert VSOP (our ‘house mixing’ brandy), Courvoisier Napoleon, Hennessy Fine Cognac, Hennessy XO, Hine 1985 and Remy Martin Coeur Cognac.** Armagnacs such as **Baron Lustrac 1982 and both Janneau VSOP and XO Armagnac.**

We then feature several Spanish Brandies such as **Carlos 1, Lepanto Gran Reserva PX and Soberano 8yr** and then from Italy a **Stock XO** and the famous **Metaxa 12 Star Grande Olympian** from Greece and finally **Asbach** from Germany giving one a real mixture of tastes and textures from across Europe.



*Brandy de Jerez barrels aging*

# The Grape Brandy List

## Asbach 3 year old – German

Asbach Brandy is matured in Limousin oak casks and has fruity and tangy characteristics.



## Lepanto OV – Spain

Lepanto OV is distilled from carefully selected grapes, it is amber in colour with coppery shades. It offers clean aromas of hazelnuts, spices and oak.



## Stock XO – Italian

Stock XO is produced by distilling wine from carefully selected grapes followed by a long maturation in oak casks. This has produced a dark, rich and smooth brandy.



## Lepanto PX – Spain

Lepanto PX spends its first 10 years ageing in oak casks then a further 5 years in casks previously used for ageing Pedro Ximenez.

It is Dark amber in colour with mahogany reflections. It has beautiful rich aromas of raisins, figs and oak.



## Soberano – Spain

Soberano 5 is matured in American oak casks for a prolonged period, during which time it attains its smooth taste and delicate aroma.



## Metaxa 12 star – Greek

A blend of brandy matured for up to 12 years and muscat from the vineyards of Samos in Greece to produce an intense and flavoursome Greek brandy.



## Carlos 1st Solera Gran Reserva – Spain

Carlos I is distilled in traditional pot stills, and aged using the solera system. It has an intense dark amber colour. There is a slight hint of liquorice on the pallet.



## Fernando de Castilla Unico Gran Reserva Brandy – Spain

Golden mahogany colour with complex, elegant aromas and a hint of oak. Wonderful depth and maturity on the palate. Fruity and elegant with a long, harmonious and warming finish.



## Lepanto 15 year old – Spain

Lepanto 15 year old is Golden amber in colour. It is Dry on the palate with oaky and quite complex flavours.





## **Fernando de Castilla Solera Gran Reserva Brandy – Spain**

Matured in oak vats used for the world-class sherries of Fernando de Castilla, this is top-quality Solera Gran Reserva brandy. The palate is soft, fruity and elegant with a broad range of flavours. Well matured with a long finish.



## **Fernando de Castilla Reserva Brandy – Spain**

is the colour of old mahogany and shows clean fruity and elegant aromas. The palate has a surprisingly soft texture and balanced and harmonious nuances of flavour.



# **Cognac**

## **Courvoisier Napoleon**

Courvoisier Napoleon was released to celebrate Napoleon's love of fine Cognac. You will taste subtle hints of Sandlewood, Dired Apricots and Mushroom the flavours are very rich and intense.



## **Remy Martin Cask VSOP**

The Remy Martin VSOP flavours come from the finishing period of the eaux-de-vie. The eaux-de-vie are stored exclusively in mature Limousin oak casks that are more than 20 years old, enhancing their fruity notes.



## **Hennessy Fine Champagne**

Hennessy Fine is a youthful blend pitched somewhere between a VS and VSOP. Fine de Cognac is a balanced blend, combining eaux-de-vies characterised by the finesse of floral notes and the delicate accents of fruits, and preserved by a subtle aging.



## **Remy Coeur de Cognac**

Coeur de Cognac (Heart of Cognac) is distilled very slowly for extra smoothness and vibrant fruitiness and is designed to offer non-Cognac drinkers an accessible premium quality product. It is very soft and easy to drink with flavours of sweet fruit and a little woody spice.



## **Hennessy XO**

Hennessy XO is a deep amber colour with flavours of candied fruit and a lightly spiced nose. It has a smooth taste with a hint of cocoa and a warm fruity presence.



## **Remy Martin XO, Excellence**

Aged for longer than the XO Special, this Fine Champagne contains 85% Grande Champagne eaux-de-vie aged for up to 37 years. Remarkably smooth, rich and mellow.



## Maxime Trijol VSOP

A quality VSOP from the Maxime Trijol house, one of the few independents still controlling and performing all aspects of production in-house.



## Hine Rare VSOP

A terrific VSOP from Hine, Rare is classed as Fine Champagne, meaning that the eaux-de-vie used are all from the Grande or Petite Champagne areas, with at least 50% from Grande Champagne.



## Martell Cordon Bleu

First bottled in 1912 by Edouard Martell, this classic cognac is Martell's flagship brand and has become synonymous with the highest standard of quality. Cordon Bleu remains many connoisseurs' favourite expression of Martell.



## Delamain Pale and Dry XO

'Pale' indicates the colour is paler than similar age cognacs, due to being aged in old casks and 'dry' indicates no sugar has been added.



## Armagnac

### Janneau XO

The XO Royal, is a blend of various Armagnacs which, exclusively, have been aged in oak in Janneau's maturation warehouses. The barrels help create hints of a soft, warming and fig-like nose, it has a good body with floral hints.



### Baron de Sigognac Armagnac 10 year old

This brandy is an amber colour with mahogany highlights, it has a fine nose, marked by notes of vanilla, cinnamon and candied orange. There will be a lot of roundness in the mouth with floral, woody and spicy notes leading to a long and pleasing finish of g rilled almonds and vanilla.



### Janneau VSOP

A blend of Armagnacs aged for at least 7 years in Montlezun oak. Janneau VSOP is packaged in a Basquaise bottle and it has a smooth, aromatic style.



### Baron de Lustrac Armagnac 1982

This Armagnac is the oldest eaux-de-vie in the world it has been distilled and drunk since 1411. It is produced in the South West region of France.



### Clos Martin Armagnac XO 15 year old

Hennessy XO is a deep amber colour with flavours of candied fruit and a lightly spiced nose. It has a smooth taste with a hint of cocoa and a warm fruity presence.





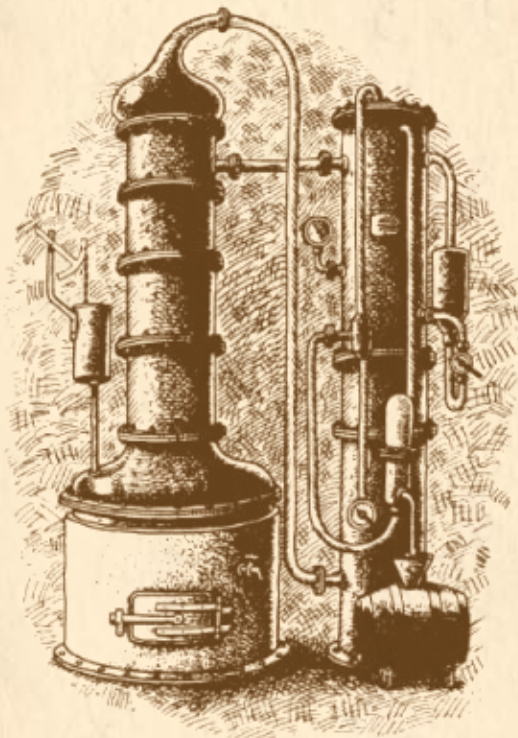
# Fruit brandy

Fruit brandies are distilled from fruits other than grapes. Apples, peaches, apricots, plums, cherries, elderberries, raspberries, and blackberries, are the most commonly used fruits. Fruit brandy usually contains 40% to 45% ABV (80 to 90 US proof). It is often colourless. Fruit brandy is customarily drunk chilled or over ice, but is occasionally mixed (for example, blackberry brandy and Coca-Cola are mixed to make a popular New England drink called “the blackbird”).



*A bottle of Calvados, a French fruit brandy made from apples*

*Our selection of Fruit Brandies begins with a story of a famous farm in Somerset...*



*The Somerset  
Cider Brandy*  
COMPANY LIMITED

# Somerset Cider Brandy Company...

## *Background*

Somerset Cider Brandy is based on a farm in South Somerset, nestled in 160 acres of cider apple orchards and at the base of Burrow Hill, a famous Somerset landmark with a single sycamore on the top that looks out across the Somerset Levels.

**Pass Vale Farm** is on one of only three small areas of orchard in the whole country classified as “vintage”. This means it is deemed to have the best soil conditions and climate for growing apples to make cider.

The farm has been pressing cider for the past 200 years and distilling the cider into Cider Brandy since 1989. The first written records of Cider Brandy in England go back to 1678 but the process was banned by William of Orange.

The revival of the art of distilling Cider Brandy was led by the Somerset Cider Brandy Company, eventually being granted a licence in 1989. This is the first cider distilling licence in recorded history.

Everything on the farm is made from pure apples which are pressed, then fermented and distilled to make an exceptional and unique range.

Cider Brandy now has been granted a **PGI-Protected Geographical Indication**, protecting the name and making Somerset Cider Brandy the only legal distiller of Cider Brandy in Europe. Other protected

products with PGI's include Champagne or foods such as Roquefort and Parmigiano Reggiano cheese.

The distillery makes up to a 20 Year Old Cider Brandy in two copper stills called Josephine and Fifi and matured in small oak barrels in our bonded warehouse. As it ages, the brandy takes on the colour of the oak, becomes smoother and more complex but still retaining some of the apple. The art of making Cider Brandy is in the blending as each oak cask imparts a different quality. This is a skill that is honed and perfected only with years of knowledge.

At the Somerset Cider Brandy Company, they also make Kingston Black Apple Aperitif, Somerset Pomona and Apple Eau de Vie. These are all drinks that can be enjoyed on their own as well as being used for cooking.



# Somerset Cider Brandy

## Somerset Three Year Old

42% - Matured in oak barrels for three years, it has a nose of apple which leads into a floral, spicy palate with a touch of spirit followed by a long, lingering aftertaste.



## Somerset Alchemy (Fifteen Year Old)

42% - The alchemist art is evident in the fifteen year journey from our orchards to a unique golden spirit. A brandy with finesse and "apple", mellow and smooth.



## Somerset Five Year Old

42% - Matured in oak barrels for five years, it has lost some of its apple but is smoother and more complex than the 3 Year Old, with a velvety palette and spicy after taste.



## Somerset Twenty Year Old

42% - Limited to one barrel being bottled every year, the Twenty Year Old is rich, mellow and smooth. The apples are back in force "like ghosts returning to a spirit fire; concentrated, dense and warming."



## Somerset Ten Year Old

42% - Matured in oak barrels for ten years, it is complex with a Christmas pudding richness, full of subtle bouquets and aromas.

*"An interesting and worthy alternative to an armagnac, cognac or single malt" Radio 4*



**Damien Hirst** designed a special limited edition box and bottle for the 20 Year Old Cider Brandy. This is sold only from the farm and the Three Greyhounds Inn holds three bottles!! It was a run of only 500 with each bottle numbered.



## Shipwreck

43.1% - The 10 Year Old Cider Brandy has been finished in Allier oak casks retrieved from the stricken MSC Napoli which was beached off Branscombe in Devon in January 2007. The barrels which were protected from the sea by bibles written in Zulu, were en-route to South Africa to age some of their finest wines. The Allier oak produces a sophisticated and subtle finish which enhances the flavours in our brandy.



## Apple Eau de Vie

40% - Eau de Vie is the spirit that comes straight out of the stills. It is clear as it has not taken on any colour from the oak barrels and is fantastic for cocktails. It is characterised by a wonderful fresh apple flavour and nose and strong spirit after taste.

*"An apple spirit. A superbly apple flavoured Eau de Vie with a heady perfume of old fashioned cider apples" - The Guardian*



## Kingston Black Apple Aperitif

18% - A blend of Cider Brandy and the juice of one of the finest and rarest vintage cider apples, the Kingston Black. It has all the sweetness of apples, with a depth and quality of flavour which has made Kingston Black a legend in the apple orchards of the West Country.



## Somerset Pomona

20% - A blend of juice and Somerset Cider Brandy which is then matured together in oak barrels. Fuller bodied and drier than the Kingston Black with a smooth butterscotch finish.

Best served as a digestif, it should be treated like a port. Excellent with cheese, served at room temperature or slightly warmed it must not be chilled.



Try as an aperitif before food. It is best served chilled or over ice. It can also be made into a long drink we call **Orchard Mist**. Mix one bottle with one standard bottle of good quality lemonade, fresh mint, fruit and ice.

# The American Version

## *Applejack*

William Laird, a County Fyfe Scotsman, emigrated from Scotland in 1698 and settled in Monmouth County, New Jersey. Believed to be a distiller by trade, he applied his skills to the most abundant natural resource available in this area of the New World - apples.

Applejack was a well-known “cyder spirit” throughout growing America. In the 1820’s, American evangelist John Chapman, better known as “Johnny Appleseed”, preached to congregations along the Ohio River Valley, and distributed apple seeds to his followers.

He also instructed them in the production of Applejack - hence the continued popularity of Applejack in this region.



# The French Version

## *Calvados Chateau du Breuil*

**Calvados** (French pronunciation: [kal.va.dos]) is an apple brandy from the French region of Lower Normandy. It is sometimes abbreviated to **Calva**.

## *History*

Apple orchards and brewers are mentioned as far back as the 8th century by Charlemagne. The first known Norman distillation was carried out by “Lord” de Gouberville in 1554, and the guild for cider distillation was created about 50 years later in 1606. In the 17th century the traditional cider farms expanded but taxation and prohibition of cider brandies were enforced elsewhere than Brittany,

Maine and Normandy. The area called “Calvados” was created after the French





Revolution, but “eau de vie de cidre” was already called “calvados” in common usage. In the 19th century output increased with industrial distillation and the working class fashion for “Café-calva”. When a phylloxera outbreak in the last quarter of the 19th century devastated the vineyards of France and Europe, calvados experienced a “golden age”. During World War I cider brandy was requisitioned for use in armaments due to its alcohol content. The appellation contrôlée regulations officially gave calvados a protected name in 1942.



After the war many cider-houses and distilleries were reconstructed, mainly in the Pays d’Auge. Many of the traditional farmhouse structures were replaced by modern agriculture with high output. The Calvados appellation system was revised in 1984 and 1996. Pommeau got its recognition in 1991; in 1997 an appellation for Domfront with 30% pears was created.

Cider brandy is also made in the UK, and appears in records going back to 1678. Somerset cider brandy gained European protected geographical indication (PGI) status in 2011.

## ***Production***

Calvados is distilled from cider made from specially grown and selected apples, of which there are over 200 named varieties. It is not uncommon for a Calvados producer to use over 100 specific varieties of apples, which are either sweet (such as the Rouge Duret variety), tart (such as the Rambault variety), or bitter (such as the Mettais, Saint Martin, Frequin, and Binet Rouge varieties), the latter being inedible.



The fruit is harvested (either by hand or mechanically) and pressed into a juice that is fermented into a dry cider. It is then distilled into eau de vie. After two years aging in oak casks, it can be sold as Calvados. The longer it is aged, the smoother the drink becomes. Usually the maturation goes on for several years.

## ***Grades of quality***

The age on the bottle refers to the youngest constituent of the blend. A blend is often composed of old and young calvados. Producers can also use the terms below to refer to the age.

- “Fine”, “Trois étoiles \*\*\*”, “Trois pommes”—at least two years old.
- “Vieux”—“Réserve”—at least three years old.
- “V.O.” “VO”, “Vieille Réserve”, “V.S.O.P.” “VSOP”—at least four years old.
- “Extra”, “X.O.” “XO”, “Napoléon”, “Hors d’Age” “Age Inconnu”—at least six years old. Often sold much older.

High quality calvados usually has parts which are much older than that mentioned. Calvados can be made from a single (generally, exceptionally good) year. When this happens, the label often carries that year.



# Other Fruit brandies on the bar...

## Framboise Eau de Vie

A fresh tasting raspberry eau de vie. Eau de vie is a clear, colourless fruit brandy that is fermented and double distilled, typically leaving a light flavour.



## Poire Williams Eau de Vie

A pear based eau-de-vie, from Miclo. Gilbert Miclo founded his distillery in Lapoutrie in Alsace in 1962 and they have been making top quality eaux-de-vie ever since.



## Poire Williams with Pear

The finest of pear eau de vie from world famous producer's Miclo in a superb decanter with the pear in the bottle. The eaux de vie is added to the jar containing the captive fruit.



## Peter Heering Cherry Brandy

The daddy of cherry brandies, made to a recipe dating from 1818 and matured for three years before bottling. One of the original ingredients in the first Singapore Sling created at the Raffles Hotel.



## Xante Pear Brandy

Xante is a liqueur that is so difficult to describe that even it's makers refuse to do so. However, it has a taste that owns a combination of the soft sweetness of ripe pears and the potens and intensity of a fine cognac. It's an excellent drink as it is, with ice, as a shot or with your coffee.



## Mandarine Napoleon

A spirit created for an Emperor, Mandarine Napoléon is a bold blend of 10-year aged cognac and exquisite mandarins.



## Apricot Brandy

A blend of various herbs and selected cognacs bring out the best in the flavour and aroma of the finest apricots enriched with a hint of almond.



## Grand Marnier

Grand Marnier Cordon Rouge is an orange-flavored cognac liqueur created in 1880 by Alexandre Marnier-Lapostolle. It is made from a blend of Cognac brandy, distilled essence of bitter orange, and sugar.





# Pomace Brandy

**Pomace brandy** (also called marc in both English and French) is produced by fermentation and distillation of the grape skins, seeds, and stems that remain after grapes have been pressed to extract their juice (which is then used to make wine). Most pomace brandies are neither aged nor coloured. Grappa is the classic example of a pomace brandy but also Orujo from Spain.

**Orujo** is a liquor obtained from the distillation of marc, the solid remains left after pressing of the grape from northern Spain. It too is a transparent spirit with an alcoholic content over 45%. Its name comes from the expression “aguardiente de orujo” (pomace eau-de-vie).

It is a popular beverage in northwest Spain, especially Galicia, where it is called aguardiente (hard liquor) or caña, and is an element of collective identity. It is also known in Asturias, Castile and León, and Cantabria (principally in the valley of Liébana), where it has become an artisanal craft for some families who after making wine for themselves distill the pomace in a little pot still. Many high-quality distilled spirits have appeared in the last twenty years, including some origin appellations (in Spanish D.O.). These are obtained from quality grapes and produced according to the highest standards and are replacing the traditional home made liquor, nowadays only available in small villages.

*We are lucky enough to have a bottle of Orujo de Galicia behind our bar made from the leftover grape skins and seeds after the vineyard Valdamor had made their superb Albarino wine.*

## C'an Vidalet - North of Mallorca

Distillate of Cabernet Sauvignon, Merlot and Syrah grape marc. Crystal clear with scents of vanilla, herbs and pepper. Full and round with a spicy bouquet on the palate. Long-lasting and warming finish.



## Grappa Julia – Italian

This brandy is a transparent liquid that has a typical grappa flavours with a delicate and balanced taste.



## Grappa Moscato – Italian

Grappa di Moscato is the most popular style of grappa digestif, with a delicate floral aroma, smooth taste, and sweet finish.



## Orujo de Galicia – Spain

The “Aguardiente” Valdamor liquor comes from the distillation of the 100% Albariño grape. It has Fresh and fruity tastes with hints of green apple, with no excessive alcoholic appearance.



# Brandy Liquid Puddings

## A Brandy Alexander

Cognac, Dark Creme de Cacao, fresh cream shaken over ice...a classic!!

Brandy Alexander is a sweet, brandy-based cocktail consisting of cognac and crème de cacao that became popular during the early 20th century. It is a variation of an earlier, gin-based cocktail called simply an Alexander.



There are many rumors about its origins. It was supposedly created at the time of the wedding of Princess Mary and Viscount Lascelles, in London, in 1922. However, the drama critic and Algonquin Round Table member Alexander Woollcott claimed that it was named after him. Other stories say it was named after the Russian tsar Alexander II.

According to historian Barry Popik, the Brandy Alexander was likely born at Rector's, New York's premier pre-Prohibition lobster palace. The bartender there, a certain Troy Alexander, created his eponymous concoction in order to serve a white drink at a dinner celebrating Phoebe Snow.

## Parisienne Coffee

VSOP Cognac, freshly ground coffee and fresh cream.

## Orange Parisienne Coffee

Grande Marnier, freshly ground coffee and fresh cream.



Parisienne coffee is a brandy variant of what is widely known as an Irish coffee (made with Irish Whiskey). Liqueur coffees are particularly popular in Galicia, Spain where is considered a traditional drink. This liqueur coffee is widely known throughout Spain as Carajillo and is made from a blend of coffee, sugar and aguardiente (orujo, Spanish brandy, rum or any other strong alcohol).

