



LA FÉE ABSINTHE PARISIENNE SUPÉRIEURE

**FIRST TRADITIONAL ABSINTHE DISTILLED
IN FRANCE SINCE THE 1915 BAN**

SLIGHT LICORICE WITH ANISEED

NOTES OF CORIANDER
AND FENNEL

ROUNDED ANGELICA WITH
TOUCH OF WORMWOOD



Traditional Serve

Pour 3-5oz of iced water slowly over sugar cube to
dissolve into 1oz of Absinthe Parisienne Supérieure

FLIP UP FOR COCKTAIL RECIPE!



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FRAPPE

INGREDIENTS

- 1 ½ oz La Fée Absinthe Parisienne Supérieure
- ½ oz Simple syrup (1:1)
- 2 oz Soda water
- 8 Mint leaves
- 2 Lemon wedges

DIRECTIONS

Gently muddle the mint and lemon wedge with the simple syrup in the bottom of a shaker
Add the absinthe and ice; shake vigorously
Strain into a Collins, highball or frappé glass
Pack with crushed ice, top with a splash of soda water
Use a barspoon to gently incorporate the bubbles
Garnish with fresh mint and lemon wedge



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