

OSCO

APÉRITIF

SANS ALCOOL



COCKTAIL IDEAS & PAIRINGS

SUMMARY

02

OUR HISTORY

05

OUR CREATIONS

07

OUR PERFECT SERVES

13

CLASSIC COCKTAILS REVISITED



**WELCOME TO THE WORLD OF OSCO,
A SOURCE FOR AN INFINITE NUMBER OF
COCKTAILS**



OSCO, WHAT DOES IT MEAN?

OSCO captures the flavors of the South in balanced, fresh aperitifs: a delicate attack thanks to verjuice, a beautiful aromatic complexity from the plants and an inimitable length in the mouth so you can sip your cocktails in peace.

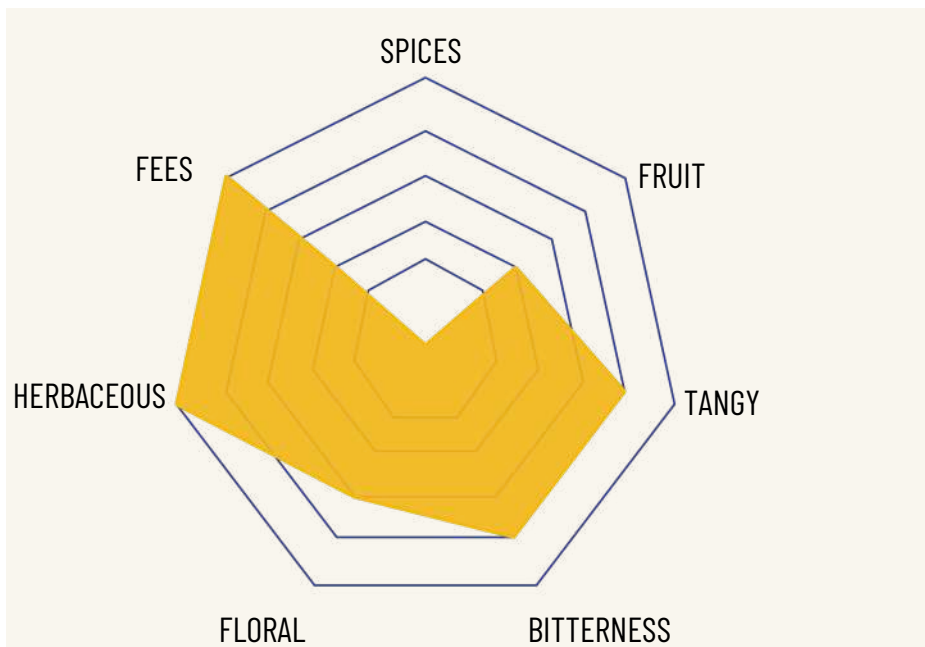
OSCO is also the revival of a French artisanal tradition: verjuice. These green grapes, harvested before ripening, were used in gastronomy in the Middle Ages and are now more environmentally friendly than imported lemons. The acidity of verjuice is both fruity and subtle, perfect for aperitifs!

The result of all this work is Original and Rouge Ardent.



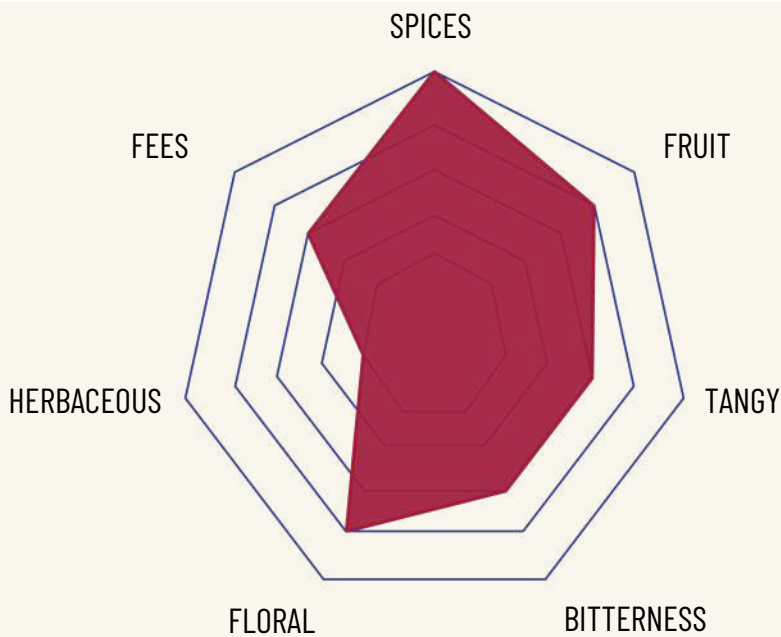
THE ORIGINAL

An aperitif with fresh, aromatic and bitter notes



THE ROUGE ARDENT

An aperitif with notes of red fruits and spices



OUR PERFECT SERVES

We've selected the 5 easiest recipes to make at home.

No need for sophisticated equipment or a long list of ingredients: with just a mixer, you can already make these superb cocktails with their complex and intense flavours!



OSCO TONIC

Our best seller!

FRESH, BITTER, AROMATIC & SUNNY



INGREDIENTS

1 dose of OSCO L'Original
2 doses of tonic
plenty of ice cubes

Garnish: a sprig of rosemary

PREPARATION

1. Fill a large wine glass with ice cubes.
 2. Pour in your dose of OSCO.
 3. Pour in your tonic.
-

AND WITH THIS?

Tapenade or
foccacia

SUNNY SPRITZ

Inspired by the Mauvesque!

SOFT, GOURMAND & SPARKLING

INGREDIENTS

50ml OSCO L'Original
15ml orgeat syrup
150ml elderflower soda

Garnish: plenty of ice cubes
and a head of fresh mint

PREPARATION

1. Fill a large wine glass with ice cubes.
 2. Pour in your dose of OSCO.
 3. Pour the syrup.
 4. Pour in your tonic.
 5. Use a teaspoon to dilute the syrup.
-

AND WITH THIS?

Breadsticks



RED SPRITZ

A recipe that works!

FRUITY, ROUND & SPICY



INGREDIENTS

1 shot OSCO Rouge Ardent
2 shots tonic
plenty of ice cubes

PREPARATION

1. Fill a large wine glass with ice cubes.
 2. Pour in your OSCO.
 3. Pour your tonic.
-

AND WITH THIS?

Cheese
crackers

OSCO MULE

Meet the ginger ale!

GOURMET, SPICY & THIRST-QUENCHING

INGREDIENTS

shot of OSCO Rouge Ardent
2 shots of ginger ale
plenty of ice

Garnish: half a lemon slice

PREPARATION

1. Fill a large wine glass with ice cubes.
 2. Pour in your OSCO.
 3. Pour in your ginger ale.
-

AND WITH THIS?

A little Ossau-Iraty or
mountain tome cheese



OSCO ON THE ROCKS

And that's it!

FRUITY, SPICY & POWERFUL

INGREDIENTS

150 ml OSCO Le Rouge Ardent
2/3 large ice cubes

PREPARATION

1. Place your ice cubes in a whisky glass.
 2. Pour in your dose of OSCO.
-

AND WITH THIS?

Pistachios



CLASSICS REVISITED

The best-known cocktail recipes revisited with an OSCO twist to give you an alcohol-free option that retains the character of the original version. Forget the overly sweet and sickening alcohol-free ersatz.



MOJITOSCO

A must-see!

FRESH, TANGY & POWERFUL

INGREDIENTS

25ml OSCO l'Original
10ml lime juice
10 ml sugar syrup
60ml Perrier
8 to 12 mint leaves

PREPARATION

1. Place the mint leaves in a tumbler.
 2. Pour in the lemon juice.
 3. Pour in the sugar syrup.
 4. Pour in your dose of OSCO.
 5. Dilute with Perrier.
-

AND WITH THIS?

Tortillas and guacamole



FRUITY FIZZ

Fruit and pep!

FRUITY, SWEET & DELICIOUS



INGREDIENTS

50ml OSCO l'Original
40ml pear juice
20ml lemon juice
10ml peach syrup
Perrier

PREPARATION

1. Pour peach syrup into your highball.
 2. Pour in your dose of OSCO.
 3. Pour in the pear and lemon juices.
 4. Top up with Perrier.
-

AND WITH THIS?

Homemade eggplant
caviar

OSCO DAIQUIRI

Elegant and intense!

FRESH, TASTY & POWERFUL

INGREDIENTS

50ml OSCO l'Original
20ml lime juice
20ml agave

PREPARATION

1. Pour OSCO, lemon juice and agave syrup into a shaker with ice cubes.
 2. Shake and strain into a cup.
-

AND WITH THIS?

Fish ceviche



PINOSCOLADA

Incredible but good!

FRUITY, SPICY & SWEET

INGREDIENTS

25ml OSCO le Rouge Ardent
40ml coconut milk
60ml pineapple juice
5/6 ice cubes

PREPARATION

1. In a blender, pour in your dose of OSCO, the coconut milk and pineapple juice, and your ice cubes.
 2. Blend until frothy.
 3. Serve in a cocktail glass.
-

AND WITH THIS?

Shrimps or vegetable
fritters



SANGRIA ROUGE

So obvious!

FRUITY, SPICY & REFRESHING



INGREDIENTS

50ml OSCO le Rouge Ardent
40ml grape juice
20ml lemon juice
20ml orange juice
Perrier
Choice of fruit (citrus, apple, peach)

PREPARATION

1. Place your fruit in a wine glass.
 2. Pour in your dose of OSCO.
 3. Add the fruit juices.
 4. Top up with Perrier.
-

AND WITH THIS?

Charcuterie or cheese
platter

OSCO COSMO

Even sexier!

FRUITY, SPICY & POWERFUL

INGREDIENTS

30ml OSCO le Rouge Ardent
25ml cranberry
20ml lime juice
20ml orange

PREPARATION

1. In a shaker with ice cubes, pour your dose of OSCO, and the fruit juices.
 2. Shake and strain into a martini glass.
-

AND WITH THIS?

Salmon gravlax or a slice
of quiche



OSCO ICE TEA

Fresher than nature!

FRESH, FRUITY & DYNAMIC



INGREDIENTS

50ml OSCO le Rouge Ardent
20ml lime juice
20ml agave
150ml iced tea

PREPARATION

1. Pour OSCO, lemon juice and agave syrup into a shaker with ice cubes.
 2. Shake and strain into a highball.
 3. Top up with iced tea.
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AND WITH THIS?

Why not a pizza!

AND THEN?



Click here for all our recipes!

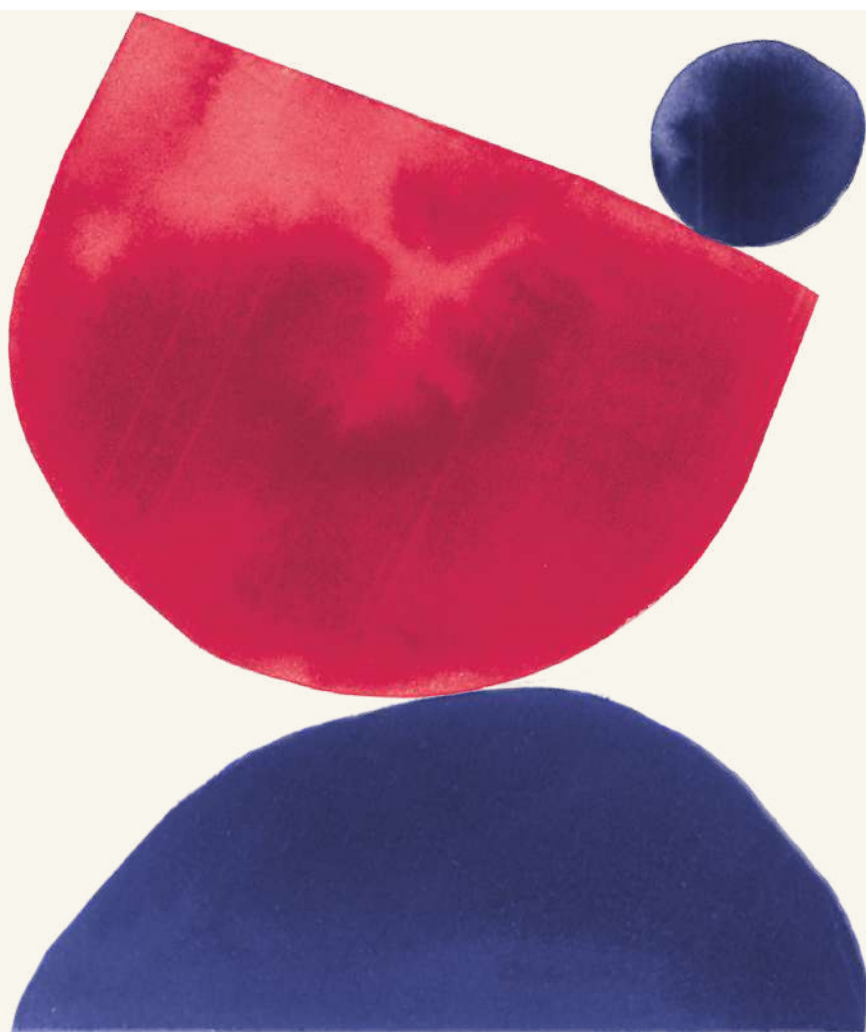
Cheers!

Photo credits : Camille Chamignon

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