



EDWARDIAN  
HOTELS

LONDON

# Cocktail Bible & Allergen Matrix Workbook

The Library curated by Assouline  
December 2020

THE  
LIBRARY  
CURATED BY ASSOULINE

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This workbook is to be completed by the employee as part of the learning process. All answers required are contained within the pages of the document.

## Opening Times

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### Breakfast

Monday to Sunday  
07:00 – 11:00  
(In-Room Dining and Breakfast Hamper)

Saturday and Sunday only  
07:30 – 10:30  
(Served in Peter Street Kitchen)

Please note that we will be continuing to monitor the demand for breakfast inclusive bookings. Should we see an increase in demand, we may then decide to serve breakfast during the week in Peter Street Kitchen.

### Peter Street Kitchen

Lunch - Closed

**Memoir of Moët Brunch**  
in association with Moët & Chandon  
Saturday  
12:30 - 16:30

**Dinner Service**  
Thursday - Saturday  
17:00 - 21:30

Last reservation: 21:30  
Last orders: 21:45

All guests must vacate the premises by 22:45

### The Library curated by Assouline

Saturday  
14:00 – 23:00

Sunday to Wednesday  
17:00 – 23:00

Thursday – Friday  
Closed

### In-Room Dining

24 hours

Please note that outside of restaurant & bar operational hours, guests can enjoy complimentary items from the Residence Cart – offering tea, coffee and Sicilian lemonade.

The items should be served by the reception team and should not be accessible for guests.

## Brand Ethos

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Welcome to The Library curated by Assouline, an intimate and unique space created in collaboration with Assouline—iconic French publishers and purveyors of luxury lifestyles. Set within the Edwardian Manchester, the Library is a place where a collection of the finest handcrafted books meets exquisitely designed interiors, comfortable furnishings, and relaxed dining.

## Concept Explanation

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Our signature cocktails have been impeccably created by our team of mixologists to represent some of the most popular books within the famed Assouline range.

### **LV1854**

Fruity sour-based cocktail, served up in a coupe

### **The Can of Pop**

Sharp sour-based gin smash served long on the rocks

### **The Perfect Cellar**

Inspired by sangria, rosé-based and fortified with gin. Served in a stemless wine glass on ice balls

### **Her Majesty's Choice**

A variation of a Royale Champagne cocktail with flavours close to Her Majesty's heart. Served up in a flute

### **The Runway**

Fruity, light and bitter, brandy-based served up in a coupe

### **La Conception**

A fruity and spicy martini with a tequila base, served on an ice cube in a Nick and Nora

### **A View From 5<sup>th</sup> Ave**

A light and herbal gin apple-martini, served up in a Nick and Nora

## THE LIBRARY CURATED BY ASSOULINE

### SIGNATURE COCKTAILS



#### THE PERFECT CELLAR

*'The Perfect Cellar' celebrates the remarkable works of Enrico Bernardo.*

*Enrico Bernardo made his name at the Four Seasons George V in Paris and was named Best Sommelier of the World in 2004. His two restaurants, the Michelin star-holding Il Vino and Goust, focus on pairing the perfect wine with each dish – and the perfect dish with each wine.*

#### Method

Combine all the ingredients in a stemless wine glass. Add ice and stir for dilution. Add the strawberries, raspberries, lemon and top up with ice. Finish the drink with a violet.

#### Ingredients

50ml Sancerre Rosé  
20ml Monkey 47  
25ml RinQuinQuin  
10ml Aperol  
10ml lemon  
1 strawberry  
2 raspberries

£10



#### HER MAJESTY'S CHOICE

*'Her Majesty's Choice' pays homage to the longest-lived and longest-reigning British monarch - Queen Elizabeth II.*

*Rumoured to begin her day with a pot of Earl Grey tea, no milk or sugar; Her Majesty is also reported to enjoy an afternoon tippie consisting of two parts Dubonnet and one part gin, served with two ice cubes and a lemon slice.*

#### Method

Combine all the ingredients, except the champagne, into a mixing glass and stir. Strain into a crystal flute and top with champagne. Finish the cocktail by expressing the orange peel over the flute to release the oils.

#### Ingredients

100ml Moët & Chandon Brut Impérial NV  
10ml Earl Grey syrup  
10ml Dubonnet Rouge  
10ml Cointreau

£12

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. Our vintages may vary and if so, a suitable alternative will be recommended. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.

# Cocktail Menu

## SIGNATURE COCKTAILS



### LA CONCEPTION

£10

*'La Conception' is dedicated to all things design.*

*A design is a construction or activity specification or plan, or the result of that plan in the form of a prototype, finished product, or process. 'Design' as a verb is the process of creating such a design.*

#### Method

Combine all the ingredients into a shaker and shake for 10 seconds. Double strain over one ice cube into a Nick & Nora glass. Garnish with gold leaf.

#### Ingredients

35ml Tapatio Reposado  
5ml Lillet Blanc  
20ml turmeric & chilli syrup  
15ml pineapple  
20ml lime



### A VIEW FROM 5TH AVE

£10

*'A View from 5th Ave' celebrates the legendary world of Tiffany & Co.*

*Tiffany's flagship store has operated at the corner of Fifth Avenue and 57th Street on Manhattan since 1940. It has been the location of a number of films, including 'Breakfast at Tiffany's', starring Audrey Hepburn.*

#### Method

Combine all the ingredients into a shaker and shake for 10 seconds. Double strain into a Nick & Nora glass. Finish with a white bow.

#### Ingredients


30ml Gin Mare  
10ml blue curaçao  
25ml apple  
20ml lemon  
1 rosemary sprig  
Pinch of black pepper


## Bartender Methodology

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Method	Description
<b>Build</b>	Cocktail-making technique which involves adding ingredients into a serving glass or a Boston tin in a specific order to mix ingredients without dilution or chilling.
<b>Throw</b>	Cocktail-making technique which chills and mixes a drink at the same time. It is designed to aerate a drink without diluting it too much.
<b>Dry shake</b>	Dry shake means shaking ingredients in a shaker with no ice to avoid dilution and create a different mixture between the ingredients. Very often this technique is used in drinks containing egg white, where whipping the ingredient before shaking creates a foam which will give another texture to the drink.
<b>Wet shake</b>	Wet shake means shaking ingredients in a shaker with ice. It is used to mix the drink with a certain level of dilution and is a key method for shaking the drinks with citrus, fruit, creams and liqueurs.
<b>Hard shake</b>	Hard shake is like wet shake, but it is intended to drive the ice inside around the shaker rather than just back and forth. This technique creates ice shards that will smoothen up the drink.
<b>Stir</b>	Stirring is much gentler mixing technique than shaking. Its goal is to combine the ingredients with just a right level of dilution to make it more palatable.
<b>Fine strain</b>	Fine strain (Double strain) is often used when a drink is mixed with small, solid ingredients that are not desired in the final drink. Drink would go through 2 strainers before reaching the glass: Hawthorne and Fine mesh.
<b>Strain</b>	Straining technique is used to remove various items before serving. It is often used to avoid ice reaching the final drink after shaking or to remove fruits, leaves and any other bits we do not want in the drink.
<b>Muddle</b>	Muddling is a technique used when we require to release the flavours of fresh products. Ingredients such as fruits and herbs are pressed against the side of the glass with a muddler to release oils and juices.
<b>Churn</b>	To churn a drink is when the ingredients are stirred with crushed ice. Churning will ensure that the drink chills very quickly.


## The Library – Cocktail Bible


Cocktail name	Ingredients	Method	Picture, *glass and garnish
<b>LV 1854</b> <b>£</b> <b>Allergens:</b>	40ml Hibiscus vodka 20ml St. Germain 15ml sugar 20ml lemon 30ml grapefruit juice 20ml egg white 10ml Elderflower Cordial 1/3 bar spoon food grade charcoal	Build in tin and wet shake  Double strain back into tin and dry shake  Single strain into chilled coupe	 *Coupe Freeze dried raspberry stencil
<b>Cocktail history and description</b>	The 'LV 1854' is inspired by one of the world's leading international fashion houses. Louis Vuitton, or LV as it is commonly referred to, is a French fashion house and luxury retail company founded in 1854. The label's LV monogram appears on most of its products, ranging from luxury trunks and leather goods to ready-to-wear shoes, watches, jewellery, accessories, sunglasses and books.		
<b>Tasting and selling notes</b>	Floral, sharp smooth		
Sub recipe	Ingredients	Method	Store, shelf life and yield
Hibiscus Vodka	700ml Grey Goose 20g hibiscus tea 4 bar spoons active charcoal	Overnight cold infusion  Strain with coffee filter	700ml glass bottle  1 month  700ml

Item	Ingredients	Method	Picture, *glass and garnish
<b>The Can of Pop</b> <b>£</b> <b>Allergens:</b>	50 Gin Mare 20 lemon 20 sugar 5ml Green Chartreuse 5 basil leaves	Build in tin and hard shake  Single strain into the tin can with cubed ice	 *Tin can Basil leaf
<b>Cocktail history and description</b>	'The Can of Pop' is inspired by one of the leading pioneers of the Pop movement. Andy Warhol was an American artist, director and producer and a leading figure in the visual art movement, known as Pop Art. His works explore the relationship between artistic expression, advertising and the celebrity culture that flourished by the 1960s. Some of his best known works include the silkscreen paintings 'Campbell's Soup Cans' (1962) and 'Marilyn Diptych' (1962).		
<b>Tasting and selling notes</b>	Herbal, fresh, citrus		
Sub recipe	Ingredients	Method	Store, shelf life and yield
N/A			





## The Library – Cocktail Bible

Cocktail name	Ingredients	Method	Picture, *glass and garnish
<b>The Perfect Cellar</b> <b>£</b> <b>Allergens:</b>	50ml Sancerre Rose 20ml Monkey 47 25ml Rinquiquin 10ml Aperol 10ml lemon 15ml sugar 1 strawberry (halved) 2 raspberries 1 lemon wedge	Build in glass over ice balls and stir  When finished the ice ball should come above the liquid level with a window at the top of the glass	 <p>*Stemless wine glass            1 halved strawberry            2 raspberries            1 lemon wedge            Edible flower placed on top</p>
<b>Cocktail history and description</b>	<p>'The Perfect Cellar' celebrates the remarkable works of Enrico Bernardo.</p> <p>Enrico Bernardo made his name at the Four Seasons George V in Paris and was named Best Sommelier of the World in 2004.</p> <p>His two restaurants, the Michelin star-holding Il Vino and Goust, focus on pairing the perfect wine with each dish – and the perfect dish with each wine.</p>		
<b>Tasting and selling notes</b>	Elegant, fruity, dry		
Sub recipe	Ingredients	Method	Store, shelf life and yield
N/A			


Item	Ingredients	Method	Picture, *glass and garnish
<b>Her Majesty's Choice</b> <b>£</b> <b>Allergens:</b>	10ml Earl Grey syrup 10ml Dubonnet Rouge 10ml Cointreau 125ml Moët and Chandon	Stir first 3 ingredients in a mixing glass  Strain into chilled flute  Top with Moët and Chandon	 <p>*Flute            Orange peel oils</p>
<b>Cocktail history and description</b>	<p>'Her Majesty's Choice' pays homage to the longest-lived and longest-reigning British monarch - Queen Elizabeth II.</p> <p>Rumoured to begin her day with a pot of Earl Grey tea, no milk or sugar, Her Majesty is also reported to enjoy an afternoon tippie consisting of two parts Dubonnet and one part gin, served with two ice cubes and a lemon slice.</p>		
<b>Tasting and selling notes</b>	Sparkling, bitter, dry		
Sub recipe	Ingredients	Method	Store, shelf life and yield
Earl Grey syrup	20g Earl Grey 225g castor sugar 475 ml water	Heat to infuse	700ml glass bottle 1 week 700ml

## The Library – Cocktail Bible

Cocktail name	Ingredients	Method	Picture, *glass and garnish
<b>The Runway</b> <b>£</b> <b>Allergens:</b>	30ml Courvoisier 3 star 15ml Cointreau 20ml lemon juice 25ml grapefruit juice 20ml blueberry syrup 30ml egg white	Build in tin and wet shake  Double strain back into tine and dry shake  Single strain into chilled coupe	 *Coupe Pink spun sugar
<b>Cocktail history and description</b>	'The Runway' represents everything fashion. But what does fashion represent itself? "I don't do fashion. I am fashion." <i>Coco Chanel</i> "Fashions fade, style is eternal." <i>Yves Saint Laurent</i> "Fashion is about dressing according to what's fashionable. Style is more about being yourself." <i>Oscar de la Renta</i>		
<b>Tasting and selling notes</b>	Fruity, strong, smooth		
Sub recipe	Ingredients	Method	Store, shelf life and yield
Blueberry syrup	250ml water 150g sugar 200g blueberry	Heat to infuse and soften fruit  Fine strain / Chinois	700ml glass bottle  1 week  600ml

Item	Ingredients	Method	Picture, *glass and garnish
<b>La Conception</b> <b>£</b> <b>Allergens:</b>	5ml Lillet Blanc 35ml Tapatio reposado 20ml lime juice 20ml turmeric and chilli syrup 15ml pineapple juice	Build in tin and shake hard  Double strain  Place one ice cube in the glass to place garnish on top	 *Nick and Nora Gold leaf
<b>Cocktail history and description</b>	'La Conception' is dedicated to all things design. A design is a construction or activity specification or plan, or the result of that plan in the form of a prototype, finished product, or process. 'Design' as a verb is the process of creating such a design.		
<b>Tasting and selling notes</b>	Spicy, tropical, sweet		
Sub recipe	Ingredients	Method	Store, shelf life and yield
Turmeric and chilli syrup	350ml water 350ml caster sugar 5 Birdseye chilli (halved) 1 barspoon turmeric	Bring to boil for 2 mins  Allow to cool and strain through a coffee filter	700ml glass bottle  1 week  700ml

## The Library – Cocktail Bible

Item	Ingredients	Method	Picture, *glass and garnish
<b>A View From 5<sup>th</sup> Ave</b> <b>£</b> <b>Allergens:</b>	30ml Gin Mare 10ml blue curacao 25ml apple juice 20ml lemon juice 5ml sugar syrup 2 rosemary sprigs 1 large pinch black pepper	Build in tin and shake lightly  Double strain	 <p>*Nick and Nora Bowtie on glass</p>
<b>Cocktail history and description</b>	'A View from 5th Ave' celebrates the legendary world of Tiffany & Co. Tiffany's flagship store has operated at the corner of Fifth Avenue and 57th Street on Manhattan since 1940. It has been the location of a number of films, including 'Breakfast at Tiffany's', starring Audrey Hepburn.		
<b>Tasting and selling notes</b>	Herbal, peppery, sharp		
Sub recipe	Ingredients	Method	Store, shelf life and yield
N/A			

## Peter Street Kitchen – Cocktail Bible – Sub Recipes

Recipe	Ingredients	Method	Store	Shelf life	Yield
Lime juice	Washed Limes	<p>Cut limes for juicing. Squeeze out juice with mexican elbow (being careful not to over squeeze the fruit, otherwise juice can become very bitter) through fine sieve into a boston tin.</p> <p>Bottle into clean glass bottle using a funnel. Please note - if using electric juicer, do not over juice the fruit and tear into the bitter white pith.</p>	Labelled Non-reactive (glass) bottle(s)	24 hours maximum. Best used in 12.	
Lemon juice	Washed Lemons	<p>Trim ends of lemons. Cut for juicing.</p> <p>Squeeze out juice with mexican elbow (being careful not to over squeeze the fruit, otherwise juice can become very bitter) through fine sieve into a boston tin. Bottle into clean glass bottle using a funnel.</p> <p>Please note - if using electric juicer, do not over juice the fruit and tear into the bitter white pith.</p>	Labelled Non-reactive (glass) bottle(s)	24 hours maximum. Best used in 12.	
Sugar syrup	<p>350 ml of cold water</p> <p>350g of white caster sugar</p>	Mix together in a blender or large bucket/jug until all sugar has completely dissolved.	Labelled Non-reactive (glass) bottle(s)	1 Week	700ml
Egg white	Desired number of egg whites separated (adjust to trade volumes)	Mix in a tin and bottle	Labelled squeeze tube	36 hours if refrigerated	

## The Library – Signature Cocktails Allergen Matrix

	Allergen													
	Celery	Cereals Gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Molluscs	Mustard	Peanuts	Sesame Seeds	Soy	Sulphites	Tree Nuts
Signature Cocktails														
LV 1854														
The Can of Pop														
The Perect Cellar														
Her Majesty's Choice														
The Runway														
La Conception														
A View From 5th Ave														

All of our dishes are prepared in areas where allergenic ingredients are present.

The Allergen Matrix shows dishes that do not contain allergenic ingredients as intentional ingredients, however we cannot guarantee that they are 100% free from ingredients due to the preparation process.

How would you explain the cocktail menu to a first-time guest?

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How many alcoholic and non-alcoholic cocktails are on the menu and what are they priced at?

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Name the cocktails containing Champagne and describe how you would explain them to a guest, including their tasting notes


Name the cocktails containing rum and how you explain them to a guest, including their tasting notes


What would you recommend if the guest required a fruity drink?


What cocktails would you recommend as an aperitif?


Are there any vodka-based drinks on the menu?


What is meant by the following terms?

Hard shake

Wet shake

Dry shake

Fine strain


Name and describe a gin-based cocktail on the menu.


Are all our cocktails suitable for guests with a tree nut allergy?

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Are all our cocktails suitable for guests with an egg allergy?

--

Name each cocktail and the book it is inspired by

Complete the following table for a cocktail of your choice	
Cocktail:	
Main spirit:	
Drink style:	
Glass and garnish:	
Method:	
Guest explanation:	





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