

RIMUSS

Rouge Breeze by Andreas Schmid | Restaurant Bar

Solheure, Solothurn

Preparation for 1 glass:

4 cl	Jsotta Senza Rosso
1 cl	Monin Lychee-Syrup
1 cl	freshly squeezed lemon juice Zamba
4 cl	Le Tribute Olive Lemonade
5 cl	Rimuss Bianco Dry*
Decoration:	none - the drink should speak for itself without distraction

Put all the ingredients except Le Tribute Olive Lemonade and Rimuss Bianco Dry into the shaker and shake well until frothy. Strain into glasses. Top up with Le Tribute Olive Lemonade and Rimuss Bianco Dry.

*Rimuss Bianco Dry is available in retail stores, specialized beverage stores or from us in the eshop.