FEVER-TREE

MIX with the BEST



French Mule Royale

PREMIUM GINGER BEER

A fresh take on the mule, pairing cognac with ginger beer and a splash of champagne. Easy-drinking and well-balanced, with a subtle lift that keeps it light and refreshing.

DIFFICULTY: 2 GLASSWARE: OTHER

INGREDIENTS

SERVES 1

Fever-Tree Premium Ginger Beer	4.5 oz
Cognac	1.5 oz
Champagne	0.5 oz
Fresh Grapes	Handful

METHOD

Step One: Add 1.5 fl oz of Cognac into a champagne flute over fresh ice

Step Two: Add 4.5 fl oz of Fever-Tree Premium Ginger Beer

Step Three: Add .5 fl oz Champagne

Step Four: Gently stir to combine

Step Five: Garnish with fresh grapes