

Make it great with MONIN !



Green Mint

Menthe Verte

According to Greek Mythology, “Menthe” was a water nymph who fell in love with Hades, Persephone’s husband. Jealous goodness turned the nymph into a green plant, today famous for its deliciously, fresh sweet aroma.

Mint is aromatic and pleasant. Its refreshing and cooling properties make Green Mint one of the most appreciated and used herb in worldwide salty cuisine as well as confections.

Green Mint is traditionally used in France to flavour water and in Italy to accent cold milk.

In the U.S., versatile MONIN Green Mint is ideal to give a cool peppermint taste and green colour to smooth and chilled beverages.

COLOUR

Deep emerald green.

TASTE

Strong peppermint smell, refreshing mint mouth feel.

APPLICATIONS

Cocktails, chocolates, mochas, flavoured milks, sodas, teas, lemonades.

AVAILABLE FORMAT

5 cl, 70 cl & 1 L.



With over 90 years of experience, MONIN has become the brand of choice of the gourmet flavour business with over 100 flavours available in 100 countries, including the widest range of Premium Syrups, a large assortment of Exclusive Liqueurs and Gourmet Sauces. Tasteful and versatile, MONIN will allow you to meet your customers' expectations for quality, flavour uniqueness, and newness in all applications.

MONIN®
DEPUIS 1912



Alexandre LAPIERRE

MONIN
Culinary Manager

“With its deep green colour, MONIN green mint syrup allows you to create amazing layered drinks.

I like to mix it with a cordial to reinforce the refreshing feeling.”

MONIN recipe suggestions

Cocktails

Green Tea Martini

- 5 ml MONIN Green Mint syrup
- 20 ml MONIN Matcha Green Tea syrup
- 40 ml vodka
- 30 ml peach juice

Pour all ingredients in a shaker filled with ice cubes. Shake vigorously. Pour into a cocktail glass.

Minty Dessert

- 20 ml MONIN Green Mint syrup
- 10 ml MONIN White Chocolate syrup
- 40 ml vodka
- 15 ml fresh cream

Pour all ingredients in a shaker filled with ice cubes. Shake vigorously. Pour into a cocktail glass.

Green Mint Colada

- 15 ml MONIN Green Mint syrup
- 40 ml rum
- 25 ml coconut liqueur
- 90 ml milk
- 60 ml pineapple juice

Pour all ingredients in a shaker filled with ice cubes. Shake vigorously. Serve in a long drink glass.

Frozen Green & Green

- 15 ml MONIN Green Mint syrup
- 20 ml MONIN Green Apple liqueur
- 10 ml MONIN Rantcho
- 40 ml pear vodka
- 60 ml pineapple juice
- 1 piece of pineapple

Pour all ingredients in a blender cup. Cover up with ice. Blend until smooth. Serve in a long drink glass.

Green Mint Coola

- 10 ml MONIN Green Mint
- 25 ml MONIN Triple Sec Curaçao liqueur
- 40 ml vodka
- 1/4 lime

Pour all ingredients in a rock glass, add ice cubes. Stir well. Squeeze lime on top.

Mocktails

Mint Soda

- 20 ml MONIN Green Mint syrup
- 10 ml MONIN Lime Juice cordial
- 6 mint leaves
- soda water

Straight in a glass filled with ice cubes. Top with soda water.

Minted Milk

- 30 ml MONIN Green Mint syrup
- 150 ml milk

Straight in a tumbler glass. Stir.

Lime Skin

- 5 ml MONIN Green Mint syrup
- 30 ml MONIN Lime syrup
- 40 ml grapefruit juice
- soda water

Pour all ingredients in a tall glass filled with ice cubes. Top with soda water.

Banana Mint Chocolate

- 15 ml MONIN Chocolate syrup
- 10 ml MONIN Green Mint syrup
- 60 ml banana juice
- 10 ml cream

Pour all ingredients into a blender cup. Fill with ice cubes. Blend until smooth. Pour into a cocktail glass.

Green Belt

- 15 ml MONIN Green Mint syrup
- 10 ml lemon juice
- lemonade

Pour all ingredients in a tall glass filled with ice cubes. Top with lemonade.



MONIN ASIA
19A Jalan Nuri
438453 SINGAPORE
T : +65 64 47 06 09

MONIN Headquarters
Place des Marronniers
18000 Bourges FRANCE
T : +33 (0)2 48 50 64 36

MONIN M.E.I
P. O. Box 215364
Dubai - United Arab Emirates
T : +971 (0)4 374 7156

MONIN USA
2100 Range Road Clearwater
Florida 33765 USA
T : +1 727 461 3033



www.monin.com