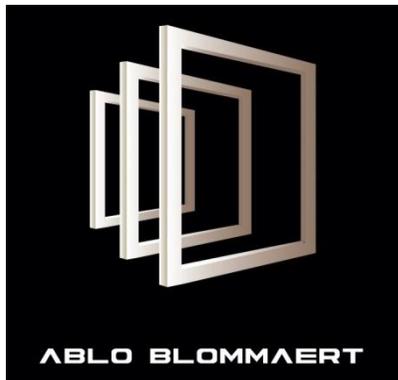
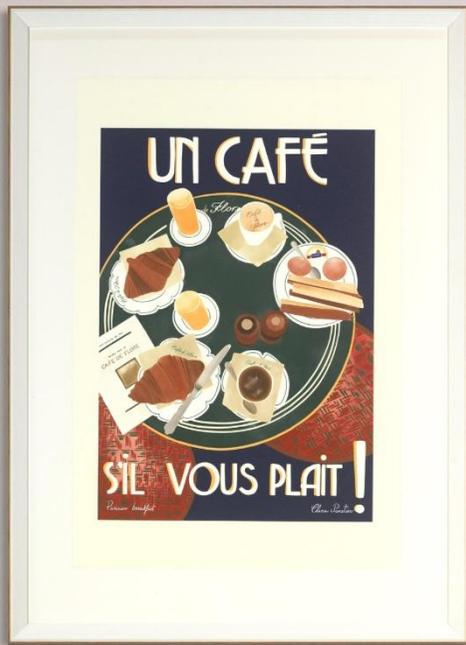


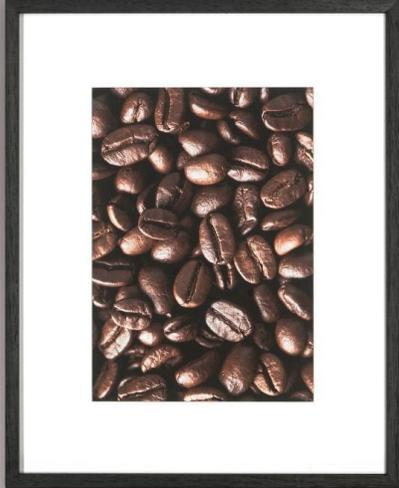
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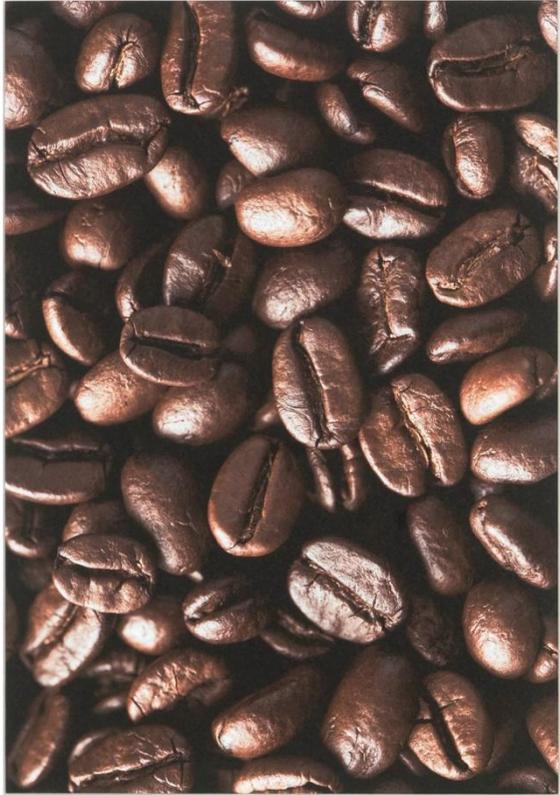
Spring

KITCHEN & BAR









DS 578 : 42X52 cm (set van 2)



DS 557 : 42x52 cm (set van 2)



I ONLY DRINK
champagne
ON TWO
OCCASIONS,

WHEN I AM
IN LOVE
AND WHEN
I AM NOT.

COCO CHANEL



DS 517 : 42X52 cm (set van 4)



ESPRESSO MARTINI

INGREDIENTS:
Ice cubes
3 cl vodka
3 cl coffee liqueur
6 cl espresso
3 whole coffee beans

HOW TO MAKE:
Prepare the espresso and let it chill.
Fill a shaker with ice cubes.
Add all ingredients.
Shake and strain into a cocktail glass.
Garnish with coffee beans.

STORY ABOUT ESPRESSO MARTINI: The famous Espresso Martini is a top drink and a classic-Kahua cocktail, invented by the famous late bartender Dick Bradsell, as a peculiar request from a British top model in his London bar in 1983. The Espresso Martini is a cocktail with a story, a history and a legacy. Legend says that when late bartender legend Dick Bradsell invented the Espresso Martini a super model walked up to him and said the famous words: "Can you please make something that will wake me up and then it's me up?"



GIN & TONIC

INGREDIENTS:
Ice cubes
4 cl gin
8-10 cl tonic water
Slice of lime

HOW TO MAKE:
Fill a glass with ice cubes.
Add gin and top up with tonic water.
Add a splash of lime juice and stir.
Garnish with a slice of lime.

STORY ABOUT GIN & TONIC: This cocktail comes from the tonic water that was used to fight malaria. The taste of quinine was too bitter. Sugar, water, lime and gin were added to make it easier to take. The combination of gin and tonic water was a taste revolution and was demonstrated among the British military and colonists in the early 19th century. Tonic water today contains much less quinine, is usually sweetened, and is consequently much less bitter.

espresso

caffèine bomb



ABOUT

Espresso is both the name of a coffee beverage and the method of brewing coffee that originated in Italy. Nowadays it is prepared worldwide with the espresso machine - invented in Turin in 1884 by Angelo Moriondo - by forcing a small amount of hot water under high pressure through finely ground coffee beans. Espresso has more caffeine than other coffee beverages, so it is traditionally served as a shot. On top of every well-made espresso is a frothy foam with a creamy consistency, known as crema.

WHERE TO DRINK?

45° 04' 08.2" N
7° 38' 43.5" E
Turin, Italy

45° 04' 02.6" N
7° 38' 50.1" E
Turin, Italy

CONTENTS

● ESPRESSO

MADE IN ITALY

cafe latte

don't forget to froth the milk



ABOUT

Cafe latte (caffè e latte) is an espresso-based coffee that has a somewhat vague origin. It consists of an espresso that is topped with steamed and sometimes lightly frothed milk. The usual ratio is 1:3 in favor of milk, but this often varies. It is often claimed that it originated from cappuccino in order to make the drink more palatable for foreigners, but it belongs to a large group of European-style coffees that combine milk and coffee, such as the French café au lait or the Spanish café con leche.

WHERE TO DRINK?

41° 53' 40.9" N
12° 28' 27.9" E
Rome, Italy

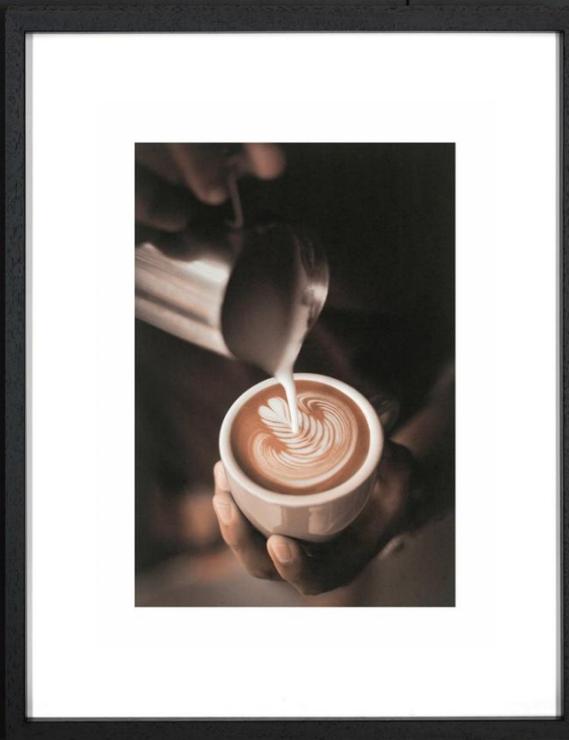
43° 46' 01.2" N
11° 15' 03.2" E
Florence, Italy

CONTENTS

● MILK FOAM
● STEAMED MILK
● ESPRESSO

MADE IN ITALY

DS 529 : 42X52 cm (set van 2)





DS 530 : 42X52 cm (set van 2)



DS 330 : 62x82 cm



DS 331 : 62x82 cm



DS 320 : 62x82 cm

I ONLY DRINK
CHAMPAGNE

ON TWO OCCASIONS

WHEN I'M IN LOVE
AND WHEN I'M NOT

- COCO CHANEL

DS 321 : 62x82 cm



DS 332 : 62x82 cm



DS 333 : 62x82 cm