

*Royally*



## KIR ROYAL



FLUTE



CAFÉ GEORGE,  
DIJON, FRANCE



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### INGREDIENTS

- 10 ML CREAM OF CASSIS
- CHAMPAGNE

### METHOD

POUR CREME DE CASSIS INTO A CHILLED CHAMPAGNE GLASS.  
CAREFULLY FILL THE GLASS WITH CHAMPAGNE.



FELIX CYRUS WAS A FORMER PRIEST AND POLITICIAN. FOR SOME TIME HE SERVED AS MAYOR OF DIJON, AND WAS ALSO A FREQUENT GUEST AT THE CAFÉ GEORGE. CREME DE CASSIS IS A REGIONAL PRODUCT IN DIJON. FELIX CYRUS CONTRIBUTED SO MUCH TO THE SPREAD OF REGIONAL PRODUCTS THAT SOON THE DRINK, INITIALLY BASED ON WINE, BECAME KNOWN ONLY UNDER THE NAME APERITIF KIR, WHICH LATER BECAME SIMPLY THE NAME KIR. CYRUS RECEIVED A "ROYAL" UPGRADE WHEN WHITE WINE WAS REPLACED WITH CHAMPAGNE.