

100%  
natural

## Discover and make discover the innovative drink!

### With some fresh water!

Syrups have the big advantage to allow you to sweeten your drink at your convenience. The recommended dosage is 1 volume of syrup for 7 in 9 volumes of water.

### With some sparkling water!

Make beautiful experiences in passing from some plain water to the sparkling water: you will have the sensation that flavors are directly transported by bubbles by bringing you new sensations!!!

### With Champagne!

**Three flavors are particularly advised for this intoxicating mixture:**

- Lemon thyme
- Basil
- Tarragon

**Also try the Cremant of Alsace with fresh minth syrup!**

Or with strong alcohols as the Vodka frozen with Tarragon syrup

### With some wine!

Flavors 100 % natures of these syrups their allow to join in a wonderful way to any sorts of wines the aromas of which are too natures.

Try:

- The Tarragon
  - The Basil
  - The Lemon Thyme
- with some white wine or some rosé wine but also the red wine with the Savory.

The dosage is very personal but leave on a base of 1 volume of syrup for 9 to 11 volumes of wine.

### In cooking...

In sweet food how salted, these syrups will adapt themselves to your cooking! Find big bosses' recipes on [www.eloide.com](http://www.eloide.com)

Think of leaving your ideas of recipes on the page contact.

### With some hot water!

It is the archetypal immediate infusion! More water to be boiled, more bag to be pressed! But simple and natural flavors which will remind you memories! Sweeten at your convenience by putting more or less of syrup.