



Merline®

FRUITS À LA LIQUEUR

SIMPLE RECIPE IDEAS



Merline®

— FRUITS À LA LIQUEUR —

Fruit in liqueur like you've never seen before : colourful, full of zing and utterly delicious !

With Merline®, aperitifs become more fun, tapas more adventurous and your desserts downright festive.

Unique expertise enhanced by a cheerful and creative range, to share with friends... or to treat yourself to all on your own.



Merline® is as simple as it is delicious : beautiful fruit, a touch of sugar, alcohol... and nothing else.

At Merline®, there are zero additives, zero preservatives, nothing superfluous, and 100% recyclable packaging.

Delicious, fruity moments of enjoyment that are committed to our planet.

Merline®

FRUITS À LA LIQUEUR



MORELLO CHERRIES IN LIQUEUR

Intense and delicious, Merline® morello cherries are a treat for the taste buds. Their fruity, slightly tangy flavour adds a delightful touch to both aperitifs and desserts, bringing that little twist that makes all the difference. Perfect for snacking on, pairing with other foods, or trying out without hesitation !

MORELLO CHERRIES IN ORANGE LIQUEUR

When morello cherries meet oranges, the result is simply brilliant !

A fresh and balanced combination that adds a touch of vibrancy to both savoury and sweet dishes. They're perfect for adding a twist to and reimagining the great classics.



RASPBERRIES IN LIQUEUR

Delicate and fragrant, Merline® raspberries delight with their freshness and natural sweetness.

They add a touch of lightness and sophistication to everyday recipes, whether in sweet dishes or in more unexpected combinations. An absolute must-have !



BLACKCURRANT IN LIQUEUR

Fruity and full of flavour, Merline® blackcurrant makes its presence felt from the very first bite. It adds a lovely zing and an elegant touch to aperitifs, starters or desserts.

Use as much as you like to bring out the flavours !



COCKTAILS & APERITIFS



CHAMPAGNE GLASS & MERLINE®

RASPBERRIES IN LIQUEUR
Add two raspberries or morello cherries to the liqueur in a Champagne or Crémant glass.

Try it with other fruits from the Merline® range, depending on your preference !

COMTÉ CUBES & MERLINE®

MORELLO CHERRIES IN LIQUEUR
Add a few morello cherries soaked in liqueur to some diced Comté cheese for a simple yet delicious aperitif.



COCKTAIL GARNISHED WITH MERLINE®

BLACKCURRANT IN LIQUEUR
Skewer a few blackcurrants or pop them straight into the glass. Why not try other fruits from the Merline® range too !

PRAWNS & MERLINE®

MORELLO CHERRIES IN ORANGE LIQUEUR
Arrange a few morello cherries in orange liqueur on top of the prawns just before serving.



STARTERS



FRESH GOAT'S CHEESE ON TOAST & MERLINE®

BLACKCURRANT IN LIQUEUR
Spread the goat's cheese on a slice of bread, add a few blackcurrants and serve.

GREEN SALAD & MERLINE®

RASPBERRIES IN LIQUEUR
Scatter a few raspberries or other Merline® fruit over a green salad.

Mix and match with other fruits from the Merline® depending on your preference !



SCALLOP CARPACCIO & MERLINE®

MORELLO CHERRIES IN ORANGE LIQUEUR
Place a few morello cherries in orange liqueur on top of a scallop carpaccio just before serving.

MELON & MERLINE®

MORELLO CHERRIES IN LIQUEUR
Add a few morello cherries in liqueur to some fresh melon slices.



MAIN COURSES



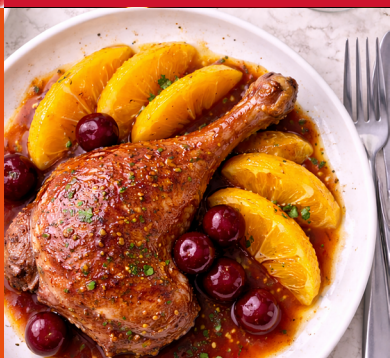
WHITE MEAT & MERLINE®

MORELLO CHERRIES IN LIQUEUR
Serve a few morello cherries in liqueur with roast white meat.

Why not try other fruits from the Merline® range to suit your taste !

DUCK & MERLINE®

MORELLO CHERRIES IN ORANGE LIQUEUR
Add a few morello cherries in orange liqueur at the end of cooking to give a new twist to duck à l'orange.



PAN-FRIED FISH & MERLINE®

RASPBERRIES IN LIQUEUR
Place a few raspberries on top of the fish just before serving.

Have fun reimagining the recipe with other fruits from the Merline® range !

BAKED APPLE & MERLINE®

BLACKCURRANT IN LIQUEUR
Add a few blackcurrants to a baked apple, as an accompaniment to game, or as a dessert.

Mix things up by replacing the blackcurrants with raspberries !



DESSERTS



PANCAKE & MERLINE®

BLACKCURRANT IN LIQUEUR
Place a few blackcurrants on the pancakes just before serving.

Feel free to mix it up with other fruits from the Merline® range !

MUFFINS & MERLINE®

RASPBERRIES IN LIQUEUR
Add a few raspberries to your mixture to give your muffins a fruity twist.

Have fun reimagining the recipe with other fruits from the Merline® range !



CLAFOUTIS & MERLINE®

MORELLO CHERRIES IN ORANGE LIQUEUR
Put a new spin on the traditional clafoutis by adding morello cherries in orange liqueur straight into the mixture.

For a change, try replacing the morello cherries in orange liqueur with morello cherries in liqueur.



BLACK FOREST CAKE & MERLINE®

MORELLO CHERRIES IN LIQUEUR
Add a few morello cherries in liqueur to your Black Forest cake or chocolate cake for a truly unique result.



DESSERTS



ICE CREAM OR COTTAGE CHEESE & MERLINE®

RASPBERRIES IN LIQUEUR
Add a few raspberries to your ice cream, yoghurt or quark for a quick and fruity dessert.

Mix it up with other fruits from the Merline® range to suit your taste !

CRÊPES & MERLINE®

MORELLO CHERRIES IN ORANGE LIQUEUR
Serve the crêpes warm with a few morello cherries in orange liqueur or other fruits from the Merline® range !



MERLINE® FRUIT SALAD

BLACKCURRANT IN LIQUEUR
Add a few blackcurrants to liven up your fruit salad.

Mix and match with other fruits from the Merline® range to suit your taste !

COFFEE & MERLINE®

MORELLO CHERRIES IN LIQUEUR
Serve a few morello cherries in liqueur alongside your coffee.





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MERLINE-FRUITES.COM



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DRINK RESPONSIBLY