

The best solution  
for your cocktails



CODE DE NAVIGATION MARCHANDE MARITIME



C.O.D.E.<sup>®</sup>

COMPLEX BAR

[complexbar.com](http://complexbar.com) | [code-maritime.com](http://code-maritime.com)



*Cordial C.O.D.E.<sup>®</sup> is a stylish and simple solution, a ready-made base for the best drinks and cocktails!*



The original compositions, bright flavors, and the perfect balance of sour and flavoring components make the product truly unique.

On the market since 2019.

Our quality is trusted by bars, coffee shops, cafes, restaurants, hotels, take-away chains, confectionery production, culinary shops, retail chains and many others.

## *About the product*

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The world's first cordial appeared during the Renaissance in France and Italy. Cordial was especially popular among seafarers. In addition to preventing scurvy, they coped well with the most difficult task on the ship: the shortage of clean water and fresh drinks.

In the pre-war period, many Jewish families living in France, such as the Rothschilds and the Bernheim-Jeune brothers, Georges Wildenstein and Paul Rosenberg, were forced to flee Europe to another continent, taking with them a significant part of the family French art collections.

Of course, they sailed the seas, and before a long and dangerous journey, the crew was supplied with currant cordial, which was already loved by sailors.

**Complex-Bar<sup>®</sup> is a general distributor of C.O.D.E.<sup>®</sup> and Pinch & Drop<sup>®</sup> products.**

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**30 000**

**clients in the Russian Federation and CIS countries**

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**69**

**branches and representative offices**

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**200**

**distributors**



*It can be used in lemonades, coffee or alcoholic cocktails.*

*Quick preparation. A minimum of additional ingredients and accessories.*



In the modernly equipped laboratory, the company's specialists are working on creating new flavors and improving the recipe, conducting quality control and test tastings of new products.



Our studio is a unique space for business meetings, tastings, menu development, presentations of new products, and workshops. Here the most challenging ideas are embodied and the most impressive drinks are created.

*Our company's mission is to create a high-quality product for HoReCa companies and develop, educate, and support the professional community.*

## Cordial flavors



### Fukumoto Orange — French Vanilla — Salt

Fukumoto orange is famous for its juiciness, high sugar content, and low sourness.

The perfect combination with the bright sweet taste of French vanilla, which is emphasized by sea salt flavor.



### Black Currant — Pineapple Express — Lavender

Who said you can't taste summer all year round? Immerse yourself in the summer season in the French village of Giverny, beloved by the Impressionists!

This blend will surprise you with the deep sweet flavor of fresh pineapple, smoothly transitioning into herbaceous and floral notes of lavender and currant leaf.



### Rhubarb — Raspberry — Sicilian Lemon

Rhubarb is an incredibly popular component in perfumery; it is able to add an original twist to any flavor composition, because its special feature is a fruit and green fresh flavor.

The cordial taste is dominated by juicy raspberries and sweet Sicilian lemon, which smoothly flow into the fresh aftertaste of rhubarb—just as the bright red color of the sunset sky give way to delicate pink shades.



### Lemon Crumble

The delicate sweet taste of shortbread dough with lemon custard is perfectly combined with the freshness of lemon zest.

Crumble was born as an alternative dessert without the use of eggs in the middle of the 20th century. Since then it has been one of the most beloved treats of members of the royal family and the British aristocracy.

Volume: 500 ml, glass

Shelf life: 12 months



## Cordial flavors



### Jasmine — Apple — Pink guava

Ripe pink guava with a distinctive tropical flavor of the pulp and a refined flavor of the peel, adding an earthy and musky and floral flavor to the composition.

All this is greatly enhanced by the jasmine flowers with an astringent and slightly oily aftertaste. The green apple dilutes the composition, adding a refreshing crispness.



### Pomegranate wine — Walnut — Jaffa

The whole composition has an oriental orientation, and the rich culture of the Middle East served as inspiration for it.

Pomegranate wine adds the sweetness and dark fruity aspects. Walnut adds vegetable sweetness and woodiness, and the combination of these components adds a rich and multifaceted tannin to the overall bouquet.

A mixture of fragrant components with a predominance of incense and smoldering sandalwood give an even more oriental focus of the composition.



### Lychee — White lotus — Cardamom

The composition is based on ripe lychee—a soft floral flavor and watery sweetness. Cardamom noticeably takes the composition into Asian motifs, introducing sharp camphor and green bitterness transitioning into sweetness.

White lotus enriches the floral part by adding abstract but readable flavors of coconut water and white flowers.



### Thyme — Lemon myrtle — Pear

A pronounced flavor of ripe and fragrant pear, transitioning into a noble bitter aftertaste of Mediterranean thyme.

Lemon myrtle acts as a connecting link, enhancing the camphor sonority of thyme and emphasizing the earthy aspects of the pear.

**Volume: 500 ml, glass**

**Shelf life: 12 months**

## Bubble gum



Cordial C.O.D.E "Rhubarb – Raspberry – Sicilian Lemon" 40 ml

Syrup Pinch&Drop "Bubble Gum" 20 ml

Lime juice 20 ml

Sparkling water 100 ml

Mint 5 g

Pour cordial, lime juice and syrup into a glass, "wake up" the mint and place in the glass, fill the glass with crushed ice, add sparkling water, stir well and garnish the drink.

## Salted coffee-tonic



Cordial C.O.D.E "Fukumoto Orange – French Vanilla – Salt" 30 ml

Syrup Pinch&Drop "Salted Caramel" 20 ml

Lime juice 20 ml

Indian tonic 100 ml

Espresso 1 shot

Brew a shot of espresso, pour syrup, cordial and lemon juice into a glass, put ice in the glass, pour tonic into the glass as a second layer, garnish the drink with orange slices, pour coffee into the glass with a third layer.

## Pear-lemon fizz with thyme



Cordial C.O.D.E "Thyme – Lemon myrtle – Pear" 40 ml

Non-alcoholic dry sparkling wine 150 ml

Lemon marmalade for decoration

Pour cordial into a glass, add sparkling wine, stir gently and garnish.

## Taste of flowers



Cordial C.O.D.E "Blackcurrant – Pineapple Express – Lavender" 30 ml

Syrup Pinch&Drop "Provencal Lavender" 20 ml

Lemon juice 30 ml

Aloe water 70 ml

Pink tonic 70 ml

Rose bud for decoration

Fill the glass with balls of ice, pour in all the ingredients, mix well, and garnish the drink.

## Recipes with C.O.D.E

Note: C.O.D.E. goes well with alcoholic beverages (rum, whiskey, gin, vodka, prosecco, champagne, dry vermouth, and others).  
Cocktail recipes are available on request.



*Comprehensive supply  
for HoReCa companies:*



[complexbar.com](https://complexbar.com)



[code-maritime.com](https://code-maritime.com)

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**Professional ingredients of natural origin  
for HoReCa:**

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