

LABSOLUE BAR



DRINK BOOK

COCKTAILS À PARFUM

SCENTED. NOT STIRRED

A selection of cocktails designed to narrate the olfactory soul of the hotel. A synesthetic experience that blends perfume, nature, art, and hospitality.

COMPACT COCKTAILS À PARFUM

A refined tasting experience featuring three signature drinks, perfect for those who love exploring flavors and scents.



FRUITS AND AROMATICS

From the Latin *fructus*, “that which is enjoyed,” and *aromaticus*, “rich in aroma,” the first family of the LabSolve Olfactory Library is inspired by the Mediterranean maquis. The cocktails in this chapter evoke the bright, vital freshness of citrus groves, the vibrant juiciness of fruit trees, the wild intensity of spontaneous berries, and the enveloping fragrance of aromatic plants. Each composition is a celebration of the sun-drenched nature of the Mediterranean.

Cocktail à Parfum
VODKA
BERGAMOT ROSOLIO
VERMOUTH EXTRA DRY
TIMUT PEPPER
GREEN OLIVES

101 BERGAMOTTO

ABV
• •

A journey to the South in a citrus explosion: Bergamot takes the lead with strength and finesse, blending umami notes and citrusy accents. An intense, and memorable sip that evokes sunshine and the Ionian Sea.

Perfumer
CÉCILE MATTON

Inspiration
ESSENCE OF GREEN GOLD

Specification
CITRUS FLORAL MUSKY

The soul of Calabria in an elixir. At its heart, Citrus Bergamia, with fresh, green, and intensely aromatic notes. According to legend, a branch arrived from Berga and was grafted onto a bitter orange tree in Reggio Calabria, the only land still devoted to cultivating the “king of citrus fruits,” the green gold of perfumery.

Scientific name	Part used	Harvest location
CITRUS BERGAMIA	PEEL	REGGIO CALABRIA

Cocktail à Parfum
WHISKY
LEMON
OLIVE LEAVES SYRUP
OLIVE SPIRIT
DROPS OF OLIVE OIL
MERINGUE

201 ULIVO

ABV
• •

Inspired by a timeless classic with ancient roots, this cocktail celebrates the soul of the Mediterranean. Olive oil gently envelops the palate with elegance, while rustic and deep notes enhance its unique identity.

Perfumer
ANTOINE MAISONDIEU

Inspiration
SILVER SPLENDOR

Specification
FRUITY AMBERY POWDERY

An essence infused with Vetiver and Cistus, radiant with light and the silvery presence of the Mediterranean Olive tree. Cultivated for over six thousand years, it is among the longest-living trees in the world. Sacred to Athena, it crowned Olympic victors and symbolizes peace and hope in Christian tradition.

Scientific name	Part used	Harvest location
OLEA EUROPAEA	LEAF	MEDITERRANEAN BASIN

Cocktail à Parfum
TEQUILA REPOSADO
CAMPARI
VERMOUTH TORINO
FIG LEAVES

202 FICO

ABV
• • •

Like an August sunset: Fig becomes velvet, layered over a rustic structure reminiscent of a Negroni. Herbaceous and soft notes blend into an ode to life, meant to be savored with all the senses.

Perfumer
SHYAMALA MAISONDIEU

Inspiration
THE ULTIMATE APHRODISIAC

Specification
FRUITY GREEN WOODY

Embracing and sunlit, Fig essence captures the sensual spirit of the Mediterranean summer: green leaves, milky nuances, and sun-warmed bark merge with Atlas Cedarwood and Cistus. A symbol of fertility and rebirth, sacred to Vishnu and Dionysus, it tells ancient stories with a warm, contemporary voice.

Scientific name	Part used	Harvest location
FICUS CARICA	LEAF AND FRUIT	MEDITERRANEAN BASIN

Cocktail à Parfum
FERRARI PERLÈ
ALMOND
APPLE

302 MANDORLO

ABV
•

A nostalgic tribute to the Bellini: Apple and Bitter Almond dance in harmony, gently embraced by the refined effervescence of Ferrari, seductive and elegant. A liquid memory to be savored slowly.

Perfumer
ALEXANDRA CARLIN

Inspiration
ENCHANTMENT OF THE SENSES

Specification
FRUITY FLORAL SPICY

It blooms in winter, when all is still, yet its beauty speaks to the heart: the Almond tree is a symbol of rebirth and eternal love. Celebrated in Genesis as one of the finest seeds, it also holds a cherished place in Greek mythology. Bitter Almond, blossoms, and red berries come together to create a fragrance of irresistible allure.

Scientific name	Part used	Harvest location
PRUNUS AMYGDALUS VAR. AMARA	SEED AND FLOWER	MEDITERRANEAN COUNTRIES



FLOWERS

The second family of the LabSolue Olfactory Library is an ode to the evocative power of Flowers—a tribute to Mother Nature and her emotions. The cocktails in this chapter explore the radiant delicacy of blooming trees, the spontaneous freshness of flower-filled fields, the strength of wild blossoms, and the sensual mystery of night blooms. An invitation to discover the variety and beauty of floral scents.

Cocktail à Parfum
GIN LAVENDER
LEMON
LAVENDER SYRUP
CHAMPAGNE ROSÉ

15 LAVANDA

ABV
•

A moment of liquid calm. Lavender releases its aromatic power in a cocktail that soothes and refreshes, with delicate bubbles that guide the senses into a restorative pause.

Perfumer
ALEXANDRA KOSINSKI

Inspiration
THE BLUE GOLD OF PERFUMERY

Specification
FLORAL AROMATIC WOODY

Known since Roman times, when it was used to purify both body and mind thanks to its neurocosmetic virtues, Lavender is the blue gold of perfumery: aromatic, floral, herbal, and woody. Here, Lavender Violet Barrême essence is blended with Nutmeg and Haitian Vetiver to create a relaxing and enveloping effect.

Scientific name	Part used	Harvest location
LAVANDULA ANGUSTIFOLIA	STEM AND FLOWER	FRANCE, ITALY

Cocktail à Parfum
GIN
JASMIN CORDIAL

21 GELSOMINO

ABV
•

A floral harmony with an elegant touch. Jasmine, a flower cherished both in the art of mixology and in perfumery, unleashes sweetness and complexity, offering a refreshing and fragrant sip.

Perfumer
NATHALIE LORSON

Inspiration
PERFUMED STAR

Specification
FLORAL WHITE FLOWER FRUITY

Jasmine requires patience: to inhale its intense fragrance, one must wait for nightfall, when it blooms and surrenders to the darkness like a star in the sky. Enriched with Orange Blossom Absolute, this essence becomes an invitation to dream with open eyes, and to lose oneself in a moment of quiet enchantment.

Scientific name	Part used	Harvest location
JASMINUM GRANDIFLORUM, JASMINUM SAMBAC	FLOWER	MEDITERRANEAN BASIN, INDIA



WOODS

Rooted in a passion that reaches into the past and looks toward the future, the third family of the LabSolue Olfactory Library pays homage to Woods. The cocktails presented here interpret the essence of noble trees through scents that range from dry to damp, smoky to creamy, and deep to radiant. Each recipe is a tribute to the raw material of wood—its roots, bark, and branches.

Cocktail à Parfum
WHISKEY
BITTER BANANA
VERMOUTH
ROASTED PEANUT
COFFEE
LIQUIDAMBAR ESSENCE

207 LIQUIDAMBAR

ABV
• • •

A journey through exotic and woody notes. A smoky hint opens the scene, unveiling the majesty of a tree that stands as a true icon of the most intense and sensorial perfumery.

Perfumer
YANN VASNIER

Inspiration
LIQUID AMBER

Specification
WOODY GREEN BALSAMIC

The precious, fragrant sap of the Liquidambar, long known to Native Americans for ritual and medical use, now lives in the secret garden of Magna Pars, the Hotel à Parfum, where several specimens pay tribute to the deep bond between nature, fragrance, and hospitality.

Scientific name	Part used	Harvest location
LIQUIDAMBAR STYRACIFLUA	BARK AND TRUNK	SOUTHEASTERN UNITED STATES, CENTRAL AMERICA

Cocktail à parfum
TEQUILA
HABANERO
LIME
GRAPEFRUIT
BASIL

208 CIPRIOLO

ABV
•

Lime and Habanero intertwine in a lively, spicy freshness. The balsamic note of Basil caresses the palate, while the woody character of Cypriol wraps it in warmth and depth.

Perfumer
ALEXANDRA CARLIN

Inspiration
INCENDIARY ROOTS

Specification
WOODY MUSKY AMBERY

Defined by the smoky roots of Cypriol, exotic Sandalwood and Cedar, and the warmth of dunes kissed by salt and sun, this essence conveys strength and resilience. The plant it derives from, also used in Ayurvedic medicine, overwhelms the senses with a scent that is at once earthy and salty, exotic and incendiary.

Scientific name	Part used	Harvest location
CYPERUS SCARIOSUS	ROOT	INDIA, INDONESIA AND THE MIDDLE EAST



MASTER PERFUMERS' COCKTAILS

FROM PERFUME TO COCKTAIL

A Perfumer's art lies in transforming inspiration into scent. Renowned Master Perfumers, friends of LabSolve, reinterpret their olfactory creations into exclusive cocktails.

“You must always do your best
and never be satisfied.”

FRANÇOIS DEMACHY

Master Perfumer's Cocktail

AGRICOLE RHUM

LIME

PINK GRAPEFRUIT

SAGE

PINK PEPPER

SAUVAGE

ABV

•

Powerful and magnetic, it embraces the energy of a legendary fragrance. A wild and vibrant sip: bold citrus, herbal freshness and a spicy touch surprise the palate, evoking exotic lands and untamed spirits.

Perfumer

FRANÇOIS DEMACHY

Born in Cannes, he grew up surrounded by the scents of Provence, developing a passion for fragrance early on. After earning a degree in chemistry, he trained in Grasse, the birthplace of perfumery, becoming a master in the creation of luxury fragrances. The author of some of the world's most iconic compositions, François is considered one of the most relevant Noses of his generation. He shares a deep friendship with the Martone family, reached through olfactory journeys and moments dedicated to the art of Perfume.

“One idea a year is enough, as long as it is the best.”

OLIVIER CRESP

Master Perfumer's Cocktail
ITALIAN ORGANIC CLARY SAGE GIN
CITRUS MIX
SAGE AND CARDAMOM INFUSION

306 SALVIA BIANCA

ABV

•

A tribute to Mediterranean purity: Sage releases freshness and authenticity, while citrus fruits unveil aromatic, almost balsamic notes, in a sip that stirs the palate and gently caresses the senses.

Perfumer

OLIVIER CRESP

A true icon of French perfumery, he grew up surrounded by the scents of flowers harvested in his father's fields in Grasse, which he would smell before falling asleep as a child. Gifted with an innate sense of balance and a remarkable olfactory sensitivity, he creates fragrances like works of art, refining them with the precision of a goldsmith. In 2012, he was named Chevalier des Arts et des Lettres. For LabSolué, Olivier created 12 Fresia, 23 Neroli, and 306 Salvia Bianca, timeless essences with an unmistakable signature.

“My mantra is to experience everything, feel everything, so that I can create from a place of freedom.”

DAPHNÉ BUGEY

Master Perfumer's Cock tail
VODKA
ORANGE AND HONEY MIX
PATCHOULI

SCANDAL

ABV

•

Patchouli reveals its warm and enveloping personality in a citrusy, sensual blend. A vibrant sip enchants the palate, guiding the senses toward bold, unforgettable and bright horizons.

Perfumer

DAPHNÉ BUGEY

She discovered her passion for perfumery already at the age of ten, when she began collecting bottles and perfume ads. Bold and unconventional, she developed a personal style that merges nature, contemporary art, and spirituality. Her free and intuitive approach gives rise to original and profound creations. Introduced to Giorgia and Ambra in New York in the early 2000s, she maintains a creative bond with them that lives today between Milan and Lisbon. For LabSolue, Daphné signed 19 Legno di Guaiaco and Honorable 1947.

“To be where I'm not expected
to be.”

ÉMILIE COPPERMANN

Master Perfumer's Cocktail
GIN
LIME
VIOLET FLOWER TONIC WATER

DOLCE VIOLET

ABV



The elegance of a gin and tonic meets the art of perfumery, resulting in a refined, floral sip. Fresh and seductive, it captivates with an unexpected balance of radiant notes and delicate nuances.

Perfumer

ÉMILIE COPPERMANN

Maître Parfumeur since 2016, Émilie is known for her refined and unpredictable olfactory signature, as the result of a refined sensibility. Raised in Paris among hippie influences and timeless elegance, she developed a creative vision shaped by travels to places like Tanzania and Japan. Today is a mother of four and a longtime friend of Giorgia and Ambra Martone. Émilie has created for LabSolue 305 Mentha Aquatica and 320 Ambra Grigia, two fragrances that embody her poetic sensibility.

“Innovation always starts from a blank page. It comes from within, from experiences, observation, a sudden emotion, and a spark of imagination.”

VÉRONIQUE NYBERG

Master Perfumer's Cocktail
BOURBON WHISKEY
PEATED WHISKY
ROSE AND VIOLET CORDIAL
WHITE TRUFFLE COGNAC DROPS
APRICOT
VANILLA SYRUP

MILANESE LEATHER

ABV

• • •

An opulent and seductive sip, where the art of perfumery and the intensity of flavor intertwine in perfect balance. A sensory journey through smoky notes, floral nuances, and gourmand touches.

Perfumer

VÉRONIQUE NYBERG

A French Perfumer who blends artistic vision with scientific precision, creativity with method. Raised among the scents of her grandmother's garden, she developed a passion for botany from an early age, later refined through studies in chemistry. Her fragrances are born from the meeting of nature, art, and intuition. She shares an authentic and deep bond with the Martone family. For LabSolue, Véronique created 312 Petitgrain and 212 Amyris, sides of a dialogue shaped by shared emotions and visions.

“The evocative nature of
perfume is valuable as a form
of emotional medicine.”

ALEX LEE

Master Perfumer's Cocktail
GIN
JASMINE CORDIAL
VANILLA CARDAMOM SYRUP
BERGAMOT ROSOLIO
CITRUS MIX
JASMINE SODA

VELVET INFUSION

ABV

•

Sparkling ingredients convey a sense of
freshness through fine bubbles and subtle
floral notes, gradually unveiling the velvety
essence of the fragrance that inspired it. A
refined sip with an evocative character.

Perfumer

ALEX LEE

A passionate traveler with a keen interest in fashion, he moves
easily across cultures. As a curious young boy, he would smell the
scent of his playmates' shampoo, an early fascination that evolved
into a true passion. Sensitive and empathetic, he was drawn to
medicine, intrigued by the psychological impact of scent. He later
deepened his knowledge of raw materials through professional
training in Grasse, Lyon, and Paris. For LabSolue, Alex created 102
Mandarino, a fragrance that pays tribute to his Asian roots.

MONNALLEGRA

VERMENTINO

LE PAPESSE

SANGIOVESE

COL DI LUPO

MAREMMA TOSCANA DOC

ORTO DELLE MONACHE

SANGIOVESE

ESSENCES OF WINE

AN OLFATORY JOURNEY THROUGH
MAREMMA AMONG WINE TASTINGS
AND FRAGRANCES

LabSolue fragrances and the wines from Argentaia Estate in Magliano in Toscana come together in a sensory exploration, where the scents of the Mediterranean scrub, the sea breeze, and the aromatic nuances of the landscape unfold both in the glass and in the bottle.

LABSOLUE BAR

BITES

RHUM INFUSED SHRIMP*

€ 15

CRISPY VEGETABLES (2-12)

CANTABRIAN ANCHOVIES

€ 15

MULTIGRAIN BREAD AND SALTED BUTTER (1-4-7-8-11)

CITRUS AND CEDARWOOD MARINATED SALMON

€ 13

FENNEL AND TAGGIASCA OLIVE SALAD (4)

VEAL MEATBALLS

€ 13

COOKED IN LEMON LEAVES AND SCENTED WITH SAGE BLOSSOMS (1-3-10)

FREGOLA CACIO E PEPE STYLE

€ 12

BURRATA CREAM, CONFIT TOMATOES AND BLACK PEPPER (1-7)

ZUCCHINI FLAN

€ 12

CRISPY EGG YOLK, STEWED CHERRY TOMATO PESTO
AND BALSAMIC PEARLS (1-3-7)

LABSOLUE BAR AND ROOF TERRACE
MAGNA PARS L'HOTEL À PARFUM
Milano

magnapars.it
absolueperfume.com