

NESPRESSO®

NESPRESSO®



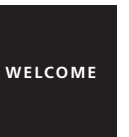
16 GRANDS CRUS

Recipe Book

INDULGE IN MOMENTS OF PURE BLISS...



As a *Nespresso* coffee lover, you are familiar with the rich diversity of our 16 Grands Crus. But have you ever thought of mixing them by either enhancing your Volluto with candied chestnut or by adding a touch of sugar to bring out the powerful aromas of your Decaffeinato Intenso? *Now we are offering you an opportunity to learn the art of savoring coffee in a different way.* For your pleasure, we have created a variety of surprising recipes: classic and authentic coffee pairings, gentle and voluptuous hot recipes and sweet and fruity cold recipes – all original and refreshing.





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The Art of Espresso by *Nespresso*

NESPRESSO STORY

Began more than 20 years ago with a simple but revolutionary idea – to create the perfect cup of Espresso coffee.

As the worldwide pioneer, *Nespresso* redefined the way coffee lovers around the world enjoy their espresso through a unique combination of premium quality Grand Cru coffees, smart coffee machines, and exceptional customer service.

ONLY THE BEST BEANS MAKE IT

Throughout the year, our green coffee experts select the highest quality beans from the world’s finest coffee-producing regions. Only the top 1% of the world’s green coffee crop meets *Nespresso* specific taste and aroma profiles as well as its demanding quality standards.

These carefully selected beans are cultivated in remote regions where altitude, climate and soil delicately combine to produce the wide variety of flavors and aromas that make *Nespresso* Grand Cru coffees so unique.

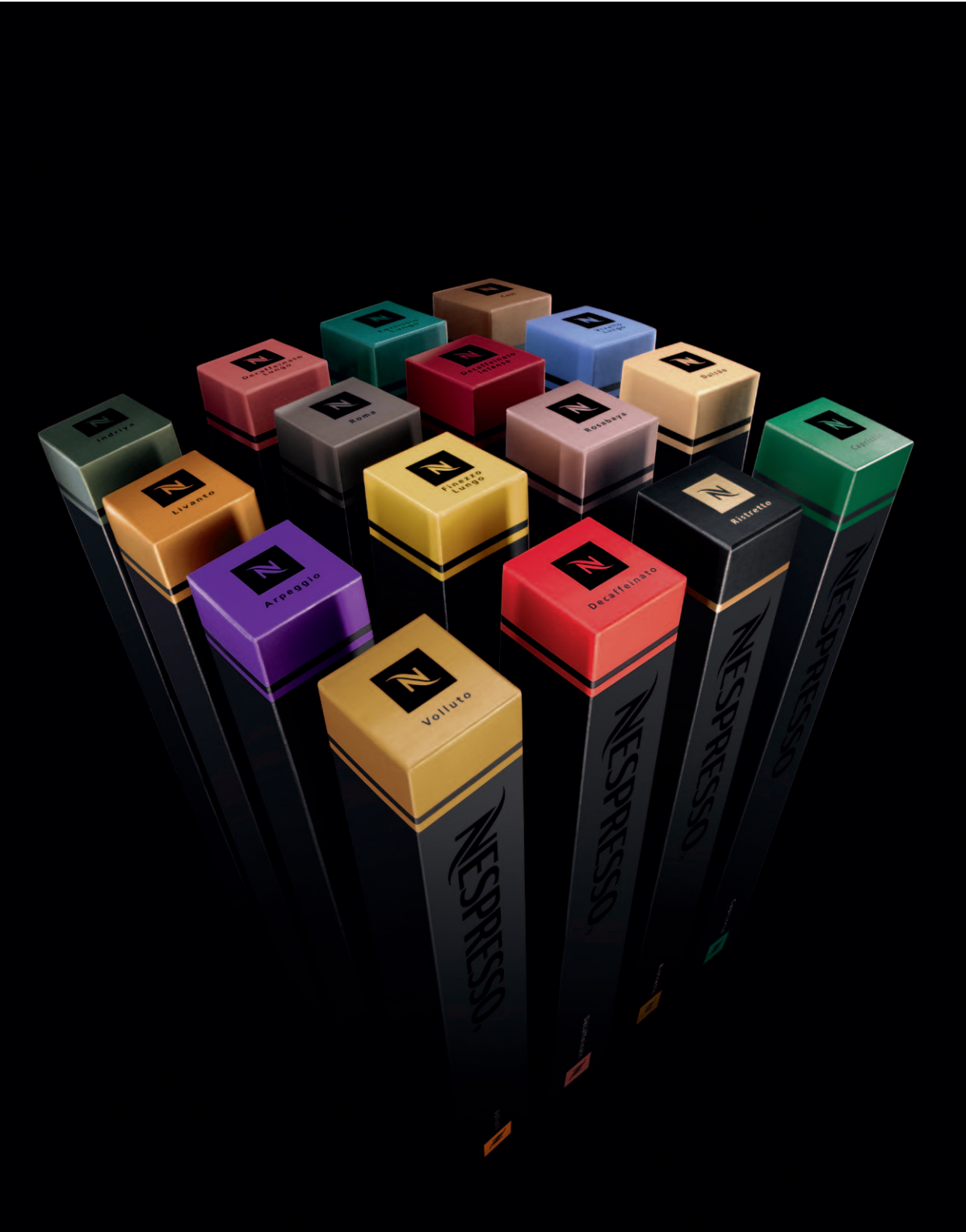
PERFECT COFFEE ANYTIME, ANYWHERE

Distinctive in style and ease of use, each of the full range of *Nespresso* coffee machines is revolutionary in its technology and design. Today, a third generation of smart coffee machines allows consumers to savor perfect coffee both at home and at work.

EXCLUSIVE SERVICES

Always avant-garde, *Nespresso* created its 24-hour information and ordering service more than 20 years ago.

Today, *Nespresso* also offers tailored shopping experiences in exclusive boutiques and through www.nespresso.com, as well as allows direct access to coffee specialists via the *Nespresso* Club’s Customer Relationship Centers.



NESPRESSO

16 Grands Crus

<div>Ristretto</div> <div></div> <div>Powerful and contrasting</div> <div>INTENSITY 10</div> <div></div>	<div>Arpeggio</div> <div></div> <div>Intense and creamy</div> <div>INTENSITY 9</div> <div></div>	<div>Roma</div> <div></div> <div>Full and balanced</div> <div>INTENSITY 8</div> <div></div>	<div>Livanto</div> <div></div> <div>Round and balanced</div> <div>INTENSITY 6</div> <div></div>
<div>Capriccio</div> <div></div> <div>Rich and distinctive</div> <div>INTENSITY 5</div> <div></div>	<div>Volluto</div> <div></div> <div>Sweet and fruity</div> <div>INTENSITY 4</div> <div></div>	<div>Così</div> <div></div> <div>Light and lemony</div> <div>INTENSITY 3</div> <div></div>	<div>Indriya from India</div> <div></div> <div>Powerful and spicy</div> <div>INTENSITY 10</div> <div></div>
<div>Rosabaya de Colombia</div> <div></div> <div>Fruity and balanced</div> <div>INTENSITY 6</div> <div></div>	<div>Dulsão do Brasil</div> <div></div> <div>Sweet and smooth</div> <div>INTENSITY 5</div> <div></div>	<div>Fortissio Lungo</div> <div></div> <div>Rich and intense</div> <div>INTENSITY 7</div> <div></div>	<div>Vivalto Lungo</div> <div></div> <div>Complex and balanced</div> <div>INTENSITY 4</div> <div></div>
<div>Decaffeinato Intenso</div> <div></div> <div>Dense and powerful</div> <div>INTENSITY 7</div> <div></div>	<div>Decaffeinato</div> <div></div> <div>Fruity and delicate</div> <div>INTENSITY 3</div> <div></div>	<div>Decaffeinato Lungo</div> <div></div> <div>Light and full-flavored</div> <div>INTENSITY 3</div> <div></div>	<div>Finezzo Lungo</div> <div></div> <div>Floral and refreshing</div> <div>INTENSITY 3</div> <div></div>

 Espresso cup (1.35 oz/40 ml)

 Lungo cup (3.75 oz/110 ml)

NESPRESSO 16 GRANDS CRUS

Espresso Blends



Ristretto

Intensity 10

Strong in flavor and body, Ristretto combines the best South American Arabicas, from Colombia and Brazil, with great East African Arabicas, and a touch of Robusta for added zing. The slow and split roasting of the beans creates a contrasting bouquet, bringing together subtle fruity and acidic notes, with intensely roasted and chocolate accents.



Arpeggio

Intensity 9

Arpeggio takes its distinctive character and full body from Central and South American Arabicas. The long roasting allows each aspect to develop into an intense bouquet, combining roasted, woody, and cocoa notes.



Roma

Intensity 8

A subtle balance between strength, finesse and fullness, Roma sets itself apart with its woody and roasted notes. Central and South American Arabicas combined with Robusta have been lightly roasted to preserve the delicate aroma of the blend. Roma is the ideal coffee for those looking for an espresso that is both short and mild.



Livanto

Intensity 6

This blend of Central and South American Arabicas is medium roast to bring out a round and very balanced bouquet. It evokes the scent of freshly roasted coffee escaping from the roaster: caramelized and roasted notes combined with a light fruitiness.



Capriccio

Intensity 5

Capriccio is an espresso with a balanced bouquet, a light acidity and a very characteristic cereal note. It is composed of Arabicas from South America including Brazil with a touch of lightly roasted Robusta.



Volluto

Intensity 4

Delightfully scented, Volluto has a round body, with sweet biscuit and fruity notes. A combination of Brazilian and Colombian Arabicas, its light roast allows all the finesse of this Grand Cru to be expressed.



Così

Intensity 3

A blend of East African, Central and South American Arabicas which has been lightly roasted to preserve the fragile citrus note. This very refreshing citrus note develops on a light body.



NESPRESSO 16 GRANDS CRUS

“Pure Origin” espressos



Indriya from India

Intensity 10

This intense full-bodied espresso is a mix of Arabica and Robusta from Southern India. Its sustained but quick roasting balances its strong character, bringing out cocoa and spicy notes of cloves, pepper and nutmeg. Indriya from India is best enjoyed in a Ristretto cup (0.85 oz/25 ml).



Rosabaya de Colombia

Intensity 6

This light Colombian Arabica combines typical fruity notes and echoes winy flavors. Grown on small Colombian plantations, the coffee is handpicked and prepared using the wet method. Separate roasting accentuates the fruity notes and acidity while bringing body to the coffee.



Dulsão do Brasil

Intensity 5

With its sweet notes of cereal, malt, honey and maple syrup, Dulsão do Brasil combines separately roasted yellow and red Brazilian Bourbon coffees creating roundness on the palate. Due to the semi-dry method, the mucilage sugars infuse the sweetness of the coffee beans.



TASTING SUGGESTIONS



Ristretto
(0.85 oz/25 ml)



Espresso cup
(1.35 oz/40 ml)



Lungo cup
(3.75 oz/110 ml)



NESPRESSO 16 GRANDS CRUS

Lungos



Fortissio Lungo

Intensity 7

This full-bodied Lungo is characterized by notes of dark-roasted beans. A blend of Central and South American Arabicas with a hint of Robusta, Fortissio Lungo offers a delicious bitterness and an exquisite fullness on the palate.



Vivalto Lungo

Intensity 4

A complex yet balanced marriage between South American Arabicas cultivated at high altitude, among which "Cerrado" from Brazil, and an East African Arabica. Vivalto Lungo is a combination of roasted and subtle floral notes. The split roasting of the beans allows enhancement of the character's origin.



Finezzo Lungo

Intensity 3

This light and succulent Lungo expresses a floral bouquet of jasmine, orange flower and bergamot. A lightly roasted blend of floral East African Arabicas and scented Arabicas from South and Central America, Finezzo Lungo is refreshed by a touch of acidity.



When an exceptional espresso comes together with the perfect milk foam...

...a unique taste experience is created. The aromatic notes of our Grands Crus take on a new dimension when they combine with the creamy milk foam. To discover the variety of cappuccino and latte macchiato possibilities, choose the Grand Cru that best suits your flavor preference.

NESPRESSO 16 GRANDS CRUS

Decaffeinated



Decaffeinato Intenso

Intensity 7

Decaffeinato Intenso is a strong espresso with a dense body, toasted cereals and subtle cocoa notes. The marriage of South American Arabicas with a touch of Robusta is subjected to a short intense roast, which stirs up the flavors, and underlines the strength of this blend.



Decaffeinato

Intensity 2

This light and subtle decaffeinated coffee elegantly combines red fruity notes with a hint of dried fruit and cereals accents. A perfect composition of several South American Arabicas, notably Colombian, and a touch of lightly roasted Robusta. Decaffeinato is a very mild espresso.



Decaffeinato Lungo

Intensity 3

The unctuous body of Decaffeinato Lungo evokes toasted and cereal notes. With just a touch of carefully selected Robusta, the finest Arabicas from Brazil and Colombia have been slowly and gently roasted to magnify the toasted notes.



TASTING SUGGESTIONS



Ristretto
(0.85 oz/25 ml)



Espresso cup
(1.35 oz/40 ml)



Lungo cup
(3.75 oz/110 ml)



Milk
recipe

Caffeine & Decaffeinated

The intensity of an espresso does not depend on the percentage of caffeine, but on the degree of roasting, body and bitterness.

The "Decaffeinating" of the coffee takes place before it is roasted. Nespresso coffees are only decaffeinated by processes preserving their own character and rich aromas.



Cappuccino

Serving: One Cappuccino cup

INGREDIENTS

- 1 capsule of Ristretto, Livanto or Decaffeinato Intenso
- 3 tablespoons of cold milk
- sugar
- cocoa powder

INSTRUCTIONS




Pour espresso (1.35 oz) into a Cappuccino cup.

Froth the milk using the Aeroccino Plus or the steam function of your machine.

Fill the cup with the prepared frothed milk.

Add sugar to taste and sprinkle with cocoa.

RECOMMENDED BLENDS

-  Ristretto
-  Livanto
-  Decaffeinato Intenso

RECOMMENDED ACCESSORIES

-  Aeroccino Plus
-  Ritual Cappuccino Cups



Latte Macchiato

Serving: One recipe glass

INGREDIENTS

1 capsule of Indriya from India, Arpeggio or Roma

½ cup + 2 tablespoons of cold milk

INSTRUCTIONS

Froth the milk using the Aeroccino Plus or the steam function of your machine.

Place the frothed milk into a recipe glass.

Pour espresso (1.35 oz) directly over the frothed milk.

Add sugar to taste.

RECOMMENDED BLENDS


 Indriya from India

 Arpeggio

 Roma

RECOMMENDED ACCESSORIES

 Aeroccino Plus

 Ritual Recipe Glasses



Espresso Macchiato

Serving: One Espresso cup

INGREDIENTS

1 capsule of Volluto, Arpeggio or Decaffeinato

4 teaspoons of skim or whole milk

sugar or chocolate flakes to taste

INSTRUCTIONS

Prepare an espresso (1.35 oz) in an Espresso cup. Add sugar if desired.

Froth the milk using the Aeroccino Plus or the steam function of your machine.

Top the espresso with a little frothed milk, adding more for a milder taste.

Sprinkle some chocolate flakes on top to taste.

RECOMMENDED BLENDS

-  Volluto
-  Arpeggio
-  Decaffeinato

RECOMMENDED ACCESSORIES

-  Aeroccino Plus
-  Ritual Espresso Cups



classic
RECIPES



Mocha Latte

Serving: One Cappuccino cup




INGREDIENTS

- 1 capsule of Arpeggio, Livanto or Decaffeinato Intenso
- 4 teaspoons of cold milk
- 5 ½ tablespoons of hot milk
- 1 ½ teaspoons cocoa powder plus more to taste

INSTRUCTIONS

- Place the cocoa powder into a Cappuccino cup.
- Prepare the espresso (1.35 oz) directly onto the cocoa powder, and mix together.
- Pour hot milk into the cup.
- Froth cold milk and use to top up the cup.
- Sprinkle with extra cocoa powder if desired.

RECOMMENDED BLENDS

-  Arpeggio
-  Livanto
-  Decaffeinato Intenso

RECOMMENDED ACCESSORIES

-  Aeroccino Plus
-  Ritual Cappuccino Cups



Café Americano

Serving: One mug




INGREDIENTS

2 capsules of Fortissio Lungo, Vivalto Lungo or Decaffeinato Intenso

INSTRUCTIONS

Pour the equivalent of 2 lungos (2 x 3.75 oz) into a mug.
Add hot water and sweeten to taste with sugar.

RECOMMENDED BLENDS

-  Fortissio Lungo
-  Vivalto Lungo
-  Decaffeinato Intenso

RECOMMENDED ACCESSORY



Ritual Mugs



Liégeois

Serving: One Lungo cup

INGREDIENTS

- 1 capsule of Ristretto, Arpeggio or Decaffeinato Intenso
- 1 scoop of vanilla ice cream
- whipped cream
- chocolate shavings or cocoa powder to taste

INSTRUCTIONS




Prepare an espresso in a Lungo cup.

Place one scoop of vanilla ice cream in a glass.


Pour the espresso on top of the ice cream.

Top with whipped cream. Sprinkle with chocolate shavings or cocoa powder to taste.

RECOMMENDED BLENDS

-  Ristretto
-  Arpeggio
-  Decaffeinato Intenso

RECOMMENDED ACCESSORY

-  Ritual Water Glasses



Vanilla Frappé Coffee

Serving: Four recipe glasses

INGREDIENTS

- 2 capsules of Volluto, Dulsão do Brasil or Capriccio
- 1 vanilla pod
- 2 teaspoons of liquid cane sugar
- 6 ice cubes



INSTRUCTIONS

Cut the vanilla pod in two lengthways.
Use the tip of a knife to scrape the small black seeds from the inside of the pod.
Prepare your espresso (2 x 1.35 oz).
Pour the hot coffee into a shaker, along with the vanilla seeds, liquid cane sugar and ice cubes.
Shake vigorously and serve immediately in chilled recipe glasses.

RECOMMENDED BLENDS

-  Volluto
-  Dulsão do Brasil
-  Capriccio

RECOMMENDED ACCESSORIES

-  Shaker
-  Ritual Recipe Glasses

*This drink is based on the original recipe of Daniel Remheden, Swedish barista champion and co-founder of the Swedish Specialty Coffee Academy



Iced Coffee

Serving: One recipe glass

INGREDIENTS

2 capsules of Ristretto, Rosabaya de Colombia or Decaffeinato Intenso

ice




milk and/or sugar (optional)

INSTRUCTIONS


Pour the equivalent of 2 espressos (2 x 1.35 oz) of your chosen Grand Cru into a recipe glass and sweeten to taste with milk and/or sugar.

Add ice and stir vigorously for 30 seconds.

RECOMMENDED BLENDS

-  Ristretto
-  Rosabaya de Colombia
-  Decaffeinato Intenso

RECOMMENDED ACCESSORY

-  Ritual Recipe Glasses



Iced Cappuccino

Serving: One recipe glass

INGREDIENTS

1 capsule of Vivalto Lungo, Fortissio Lungo
or Decaffeinato Lungo

½ cup of milk

ice

sugar and cinnamon, nutmeg or chocolate
flakes to taste

INSTRUCTIONS

Prepare a lungo (3.75 oz) in a Lungo cup. Add sugar if desired.

Pour the lungo into a recipe glass and add four to five crushed ice cubes.

Froth the milk using the cold function of the Aeroccino Plus.

Pour the frothed milk into the glass and using a spoon, top the iced cappuccino off with
some extra milk froth.

Sprinkle with cinnamon, nutmeg or chocolate flakes to taste.

RECOMMENDED BLENDS



Vivalto Lungo



Fortissio Lungo



Decaffeinato Lungo

RECOMMENDED ACCESSORIES



Aeroccino Plus



Ritual Recipe Glasses



Iced Café

Serving: One recipe glass

INGREDIENTS

- 2 capsules of Fortissio Lungo, Vivalto Lungo or Decaffeinato Lungo
- 2 scoops of vanilla ice cream
- whipped cream
- chocolate shavings to taste




INSTRUCTIONS

Prepare 2 lungos (2 x 3.75 oz) in a recipe glass.


Add 2 scoops of vanilla ice cream and top with whipped cream.

Sprinkle with chocolate shavings or cocoa powder to taste.

RECOMMENDED BLENDS

-  Fortissio Lungo
-  Vivalto Lungo
-  Decaffeinato Lungo

RECOMMENDED ACCESSORY

-  Ritual Recipe Glasses



Apple Ginger Coffee

Serving: One Cappuccino cup

INGREDIENTS

- 1 capsule of Vivalto Lungo, Finezzo Lungo or Decaffeinato Lungo
- 1 Apple and Ginger herbal tea bag
- 2 teaspoons of maple syrup
- 3 tablespoons of milk froth
- a pinch of ground cinnamon

INSTRUCTIONS

Place the herbal tea bag in a Cappuccino cup and prepare your lungo (3.75 oz) directly into it.




Allow the apple ginger to infuse for 4 minutes, then remove the bag.

Add the maple syrup to the coffee and set aside.

Prepare the milk froth and add the ground cinnamon to it.

Top the coffee with the cinnamon flavored milk froth.

RECOMMENDED BLENDS

-  Vivalto Lungo
-  Finezzo Lungo
-  Decaffeinato Lungo

RECOMMENDED ACCESSORIES

-  Aeroccino Plus
-  Ritual Cappuccino Cups



Viennois

Serving: One Lungo or Cappuccino cup

INGREDIENTS

- 2 capsules of Roma, Capriccio or Decaffeinato Intenso
- whipped cream
- sugar, cocoa powder and almond to taste




INSTRUCTIONS

Simply prepare two espressos (2 x 1.35 oz) in a Lungo or Cappuccino cup. Add sugar if desired.



Top with a generous serving of whipped cream.

Sprinkle with cocoa or almond to taste.

RECOMMENDED BLENDS

-  Roma
-  Capriccio
-  Decaffeinato Intenso

RECOMMENDED ACCESSORIES

-  Ritual Cappuccino Cups
-  Ritual Lungo Cups



Gingerbread Coffee

Serving: One Espresso cup

INGREDIENTS

- 1 capsule of Cusi, Volluto or Decaffeinato
- 2 teaspoons of milk
- Half a slice of gingerbread with the crust removed
- 1 teaspoon of maple syrup

INSTRUCTIONS

Boil the milk in a saucepan and dissolve the gingerbread in milk.

Then add the maple syrup and stir well.

Pour the mixture into an Espresso cup (1.35 oz) and then prepare an espresso in the same cup.



If desired, top with milk froth, prepared using the steam nozzle of your machine or the Aeroccino Plus.

Serve immediately.

RECOMMENDED BLENDS

-  Cusi
-  Volluto
-  Decaffeinato

RECOMMENDED ACCESSORIES

-  Aeroccino Plus
-  Ritual Espresso Cups



Chestnut Coffee

Serving: One Espresso cup

INGREDIENTS

- 1 capsule of Volluto, Dulsão do Brasil or Decaffeinato
- 3 teaspoons of chestnut purée
- 1 teaspoon of hot milk
- 1 teaspoon of small pieces of candied chestnut
- 2 tablespoons of milk froth

INSTRUCTIONS

Prepare the milk froth and set aside.

Mix the chestnut purée with the hot milk, pour into an Espresso cup and prepare your espresso (1.35 oz) directly into the mixture.

Stir, then top the coffee with the milk froth and sprinkle with candied chestnut.

RECOMMENDED BLENDS

-  Volluto
-  Dulsão do Brasil
-  Decaffeinato

RECOMMENDED ACCESSORIES

-  Aeroccino Plus
-  Ritual Water Glasses



Hot-Iced Vanilla Coffee with Caramel Flavored Milk Froth

Serving: One recipe glass

INGREDIENTS

- | | |
|--|-------------------------------|
| 2 capsules of Volluto, Arpeggio or Livanto | 2 teaspoons of caramel syrup |
| 1 scoop of vanilla ice cream | 1 teaspoon of chocolate chips |
| 3 tablespoons of milk froth | |

INSTRUCTIONS



Prepare the milk froth, add the caramel syrup and set aside.

Prepare two espressos (2 x 1.35 oz) in a large cup and pour them into a cold glass.

Add the scoop of ice cream immediately and cover with the milk froth.

Decorate with chocolate chips.

RECOMMENDED BLENDS

-  Volluto
-  Arpeggio
-  Livanto

RECOMMENDED ACCESSORIES

-  Aeroccino Plus
-  Ritual Recipe Glasses



Nespresso Martini

Serving: 1 cocktail

INGREDIENTS

- | | |
|---|---------------------------------------|
| 1 oz Nespresso coffee mix (1 Ristretto to 2 cups of water) | 2 tablespoons of milk or spring water |
| 1 ½ oz Svedka® Vanilla
(important to use this brand, because of outstanding quality of vanilla flavor) | 2 teaspoons of Nesquik® chocolate |
| | 1 strawberry |

INSTRUCTIONS

Combine all ingredients, shake vigorously, and strain into a classic coupe glass.
Garnish with a strawberry.

RECOMMENDED BLEND



Ristretto

RECOMMENDED ACCESSORIES



Shaker





Black Pearl

Serving: 1 cocktail

BLACK PEARL INGREDIENTS

1 tablespoon of *Nespresso* Ristretto caviar
2 ½ oz of Champagne or sparkling wine
¾ oz of raspberry syrup
dash of fresh lemon juice
1 raspberry
top of mint sprig

INSTRUCTIONS

In a champagne flute, add the spheres, then the raspberry syrup, and carefully float the champagne on top.

Garnish with a fresh raspberry, studded with top of mint sprig.

RECOMMENDED BLEND

 Ristretto

Serving: 2 cups

NESPRESSO RISTRETTO “CAVIAR” INGREDIENTS

1 pint of Ristretto, chilled
1 teaspoon of algin
1 quart of cold water
1 ½ teaspoons of calcic
1 cup of Ristretto, chilled

INSTRUCTIONS

Using an immersion blender, mix the algin with the pint of Ristretto in a medium bowl and let the mixture rest for one hour in a refrigerator. In a large bowl, add the cold water and whisk in the calcic until dissolved. With a syringe, extract the espresso-algin mixture and inject small droplets into the calcic water bath. Let the drops remain in the liquid for one minute, in which they will then transform into “Black Pearls”. Remove the Black Pearls into a small bowl with the cup of Ristretto and serve as needed.



sensory
COCKTAILS



Coffee Mojito

Serving: 1 cocktail

INGREDIENTS

- 8 mint leaves
- 1 ½ teaspoons of sugar or ¾ oz of agave nectar
- ¾ oz of fresh lime juice
- 1 ½ oz of light rum (Montecristo™ or Bacardi®)
- 1 oz of Nespresso coffee mix (1 Ristretto to 2 cups of water)

INSTRUCTIONS

In a shaker glass, muddle mint with sugar, add all other ingredients, except Nespresso, and shake vigorously with lots of ice, strain mixture over crushed ice filled rocks glass and float carefully with Nespresso.

Garnish with a mint sprig.

RECOMMENDED BLEND



Ristretto

RECOMMENDED ACCESSORIES



Shaker

Accessory COLLECTION



Aeroccino Plus

The classical line made of stainless steel housing. Mains operated.
Maximum capacity if preparing milk froth: 4.4 oz/130 ml
Maximum capacity if preparing hot milk: 8.45 oz/250 ml
Diameter 4.1 in/10.3 cm, Height: 6.7 in/17 cm
Ref. 3192-US



Aeroccino3

The retro line available in 3 glossy colors (red, white and black)
The base houses the whisk storage. Mains operated.
Maximum capacity if preparing milk froth: 4.06 oz/120 ml
Maximum capacity if preparing hot milk: 8.12 oz/240 ml
Diameter: 3.5 in/9 cm, Height: 6.7 in/17 cm
Ref. Red - 3194-RE Black - 3194-BK White - 3194-WH



Shaker

In stainless steel.
Maximum capacity: 12 oz/350 ml
Height: 7 in/18 cm
Ref. 3051



Ritual Water

Set of 4 water glasses in tempered glass.
Maximum capacity: 3.72 oz/110 ml
Ref. 3376/4



Ritual Recipe

Set of 4 recipe glasses in tempered glass and 4 recipe spoons in stainless steel 18/10.
Maximum glass capacity: 12 oz/350 ml
Ref. 3377/4

Accessory COLLECTION



Ritual Espresso

Set of 2 Espresso cups and saucers in porcelain.
Maximum capacity: 2.7 oz/80 ml
Ref. 3368/2



Ritual Lungo

Set of 2 Lungo cups and saucers in porcelain.
Maximum capacity: 5.75 oz/170 ml
Ref. 3369/2



Ritual Cappuccino

Set of 2 Cappuccino cups and saucers in porcelain.
Maximum capacity: 5.75 oz/170 ml
Ref. 3370/2



Ritual Mug

Set of 2 mug cups in porcelain.
Maximum capacity: 9.1 oz/270 ml
Ref. 3371/2

Accessories are available at our Boutiques, www.nespresso.com, or by calling the Nespresso Club at 800.562.1465. Accessories are available while supplies last.



Contact Information

@ www.nespresso.com

Smartphones: <http://mobile.nespresso.com> and *iPhone Nespresso* Application

800.562.1465 (toll-free)

800.700.8075 (toll-free)

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NESPRESSO Boutiques in the USA

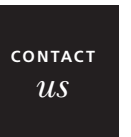
- 761 Madison Avenue – New York, NY 10065
- 92 Prince Street – New York, NY 10012
- 1111 Lincoln Road – Miami Beach, FL 33139
- 7 Newbury Street – Boston, MA 02116

Nespresso Boutiques at Bloomingdale's

- 504 Broadway, 2nd Floor – New York, NY 10012
- 5300 Western Avenue – Chevy Chase, MD 20815
- 3333 South Bristol Street – Costa Mesa, CA 92626
- 600 North Wabash Avenue – Chicago, IL 60611
- 845 Market Street – San Francisco, CA 94103
- 7057 Friars Road – San Diego, CA 92108
- 10250 Santa Monica Boulevard – Los Angeles, CA 90067

Nespresso Boutiques at Sur La Table

- 7122 East Greenway Parkway – Scottsdale, AZ 85251
- 19501 Biscayne Boulevard – Aventura, FL 33180



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