

Balypopo

Fluido – bar die notte

INGREDIENTS

50 ml cream, 30% milkfat

40 ml sweet & sour mix

60 ml peach purée

40 ml Tabu Dry

GARNISH

Cocoa powder

GLASS

Cocktail, chilled

METHOD

Blender

DIRECTIONS

Mix all ingredients with crushed ice, strain and sprinkle with cocoa powder.

Pere Chocaja

Michael Meinke

INGREDIENTS

1 dash Angostura Orange Bitters

40 ml Mozart Black **Chocolate**

100 ml pear nectar

20 ml Tabu **Dry**

GARNISH

Pear fan

GLASS

Cocktail, chilled

METHOD

Mixing glass, chilled

DIRECTIONS

Mix all ingredients over ice cubes, strain through a sieve and decorate with the pear fan.

Taken Club Cocktail

Björn Kjellberg

INGREDIENTS

10 ml syrup, made in-house (2:1)
30 ml lemon juice, freshly squeezed
1 dash Fee Brothers Orange Bitters
50 ml Plymouth **Gin**
10 ml Tabu **Dry**

GLASS

Cocktail, chilled

METHOD

Shaker, fine strain

DIRECTIONS

Shake all ingredients with ice cubes
and strain through a sieve.

43 Golden Tabu

Nils Boese

INGREDIENTS

2 barspoons icing sugar

30 ml orange juice, freshly squeezed

30 ml lemon juice, freshly squeezed

30 ml Licor 43

30 ml Tabu Dry

GARNISH

Physalis

GLASS

Double Old-Fashioned, chilled

METHOD

Shaker, fine strain

DIRECTIONS

Shake all ingredients with ice cubes and then strain through a sieve over ice cubes. Decorate with the physalis.

Flip Flop

Nils Boese

INGREDIENTS

2 barspoons icing sugar
30 ml lemon juice, freshly squeezed
30 ml orange juice, freshly squeezed
10 ml Tabu Classic Strong
40 ml Tabu Dry

GARNISH

Strawberry

GLASS

Double Old-Fashioned, chilled

METHOD

Shaker, fine strain

DIRECTIONS

Shake with ice cubes for a long time, strain through a sieve onto ice cubes and decorate with the strawberry.

Golden T-Punch

Nils Boese

INGREDIENTS

1 piece of lime

40-60 ml Tabu **Dry**

GLASS

Double Old-Fashioned, chilled

METHOD

Built in glass

DIRECTIONS

Pour the absinthe over ice cubes.
Stir, and then slowly drizzle the
juice from the lime over the top.

Mardi Gras

Stephan Berg | Alexander Hauck

INGREDIENTS

2 dashes The Bitter Truth Lemon Bitters

50 ml Woodford Reserve Bourbon Whiskey

10 ml Tabu Dry

GARNISH

Orange zest

GLASS

Double Old-Fashioned, chilled

METHOD

Built in glass

DIRECTIONS

Pour all ingredients over ice cubes, stir for 2-3 minutes, squeeze an orange twist over the glass, adding the spent zest. For those with a sweet tooth, a little syrup can be added.

Betsy Blues

Nils Boese

INGREDIENTS

20-30 ml cream

5 ml lemon juice, freshly squeezed

30 ml orange juice, freshly squeezed

50 ml Sweetbird Banana Smoothie

10 ml Giffard Crème de Bananes de Brasil

20 ml Galliano Smooth Vanilla

10 ml Tabu Classic Strong

30 ml Tabu Dry

GARNISH

Dragon fruit wedges

Physalis

GLASS

Fancy, chilled

METHOD

Blender

DIRECTIONS

Mix all ingredients with crushed ice, strain and decorate with the fruit.

Beyond Salvage

Nils Boese

INGREDIENTS

2 eighths of an orange

3 eighths of a lime

60 ml Rose's Lime Juice Cordial

60 ml Rose's Lemon Squash

2 dashes Angostura Aromatic Bitters

20 ml Grand Marnier Cordon Rouge

20 ml Bacardi 151° Rum

15 ml Tabu Dry

GARNISH

Orange wedge

2 cocktail cherries on a cocktail pick

GLASS

Fancy, chilled

METHOD

Shaker, fine strain

DIRECTIONS

Shake all ingredients except the orange and lime sections with ice cubes vigorously and at length.

Strain mixture through a sieve onto crushed ice.

Gently squeeze the orange and lemon sections over the glass and then add them to the mixture. Place the orange wedge on the edge of the glass and garnish with the cherries on the pick. Serve with a straw.

Modern Times

Nils Boese

INGREDIENTS

2 eighths of an orange
3 eighths of a lime
60 ml Rose's Lime Juice Cordial
60 ml Rose's Lemon Squash
2 dashes Angostura Aromatic Bitters
20 ml Giffard Apricot Brandy
20 ml Bacardi 151° Rum
15 ml Tabu Dry

GARNISH

Orange wedge
2 cocktail cherries on a cocktail pick

GLASS

Fancy, chilled

METHOD

Shaker, fine strain

DIRECTIONS

Shake all ingredients except the orange and lime sections with ice cubes vigorously and at length. Strain mixture through a sieve onto crushed ice. Gently squeeze the orange and lemon sections over the glass and then add them to the mixture. Place the orange wedge on the edge of the glass and garnish with the cherries on the pick. Serve with a straw.

Tabu Bananishake

Nils Boese

INGREDIENTS

20-30 ml cream

40 ml orange juice, freshly squeezed

50 ml Sweetbird Banana Smoothie

10-20 ml Tabu Classic Strong

30 ml Tabu Dry

GARNISH

Coffee grounds

Pomelo fan

GLASS

Fancy, chilled

METHOD

Blender

DIRECTIONS

Mix all ingredients with crushed ice, strain and sprinkle with coffee grounds. Decorate with the fruit fan and add a straw.

Moonshot

Nils Boese

INGREDIENTS

10 ml Giffard Crème de Menthe,
green
10 ml Kahlúa coffee **liqueur**
5 ml Tabu **Dry**

GLASS

Shot, chilled

METHOD

Built in glass

DIRECTIONS

Layer the absinthe, Kahlúa and Crème de Menthe by pouring slowly along the edge of the glass.

Spanish Moon

Nils Boese

INGREDIENTS

10 ml Giffard Cherry Brandy

10 ml Kahlúa coffee **liqueur**

5 ml Tabu **Dry**

GLASS

Shot, chilled

METHOD

Built in glass

DIRECTIONS

Layer the absinthe, Kahlúa and cherry brandy by pouring slowly along the edge of the glass.

Bohemian Rhapsody

Rob van Looy

INGREDIENTS

10 ml syrup

20 ml lemon juice, freshly squeezed

10 ml Disaronno Originale

40 ml Bombay Sapphire **Gin**

10 ml Tabu **Dry**

GLASS

Cocktail, chilled

METHOD

Shaker, fine strain

DIRECTIONS

Shake all ingredients over ice cubes and strain through a sieve.

55 Tabou Dryve

Rob van Looy

INGREDIENTS

1 pinch jasmine flowers, dried

5 ml honey syrup

25 ml lemon juice, freshly squeezed

40 ml Grand Marnier Cordon

Rouge **liqueur**

10 ml Tabou **Dry**

GLASS

Cocktail, chilled

METHOD

Shaker, fine strain

DIRECTIONS

Shake all ingredients over ice cubes
and strain through a sieve.

Herbal Chocolate

Kent Steinbach

INGREDIENTS

2 sage leaves

6 red peppercorns

40 ml Mozart **Chocolate** Cream

20 ml Mozart Chocolate Spirit

1 barspoon Tabu **Dry**

GARNISH

Sage leaf

Peppercorns, red

GLASS

Cocktail, chilled

METHOD

Shaker, fine strain

DIRECTIONS

Warm the Mozart Choc with a burner, crack the peppercorns and add them to the Mozart Choc with the sage. Ignite the absinthe and slowly trickle it over the mixture, extinguishing it with the Mozart Gold. Shake vigorously and at length over ice cubes, strain through a sieve and garnish with sage and some cracked red pepper.

Hot 'N' White

Kent Steinbach

INGREDIENTS

1 chili pepper tip

10 ml cream

40 ml Mozart ~~Chocolate~~ Cream

20 ml Grey Goose La Vanille

1 barspoon Tabu ~~Dry~~

GARNISH

Chili pepper

Vanilla bean

GLASS

Cocktail, chilled

METHOD

Shaker, fine strain

DIRECTIONS

Carefully muddle the vodka and the chili pepper tip with a flat-ended muddler, then add the remaining ingredients. Shake over ice cubes vigorously and at length, strain through a sieve and decorate by placing a little red chili pepper and a small vanilla bean on the edge of the glass.

Legally High

Marco Pani

INGREDIENTS

1 large piece of pineapple
20 ml lime juice, freshly squeezed
20 ml Monin fig syrup
50 ml Beefeater **Gin**
20 ml Tabu **Dry**

GLASS

Cocktail, chilled

METHOD

Shaker, fine strain

DIRECTIONS

Muddle the pineapple with a flat-ended muddler, pour in the other ingredients, shake vigorously over ice cubes and strain through a sieve.

Magica

Christian Heiss

INGREDIENTS

10 ml Frangelico

10 ml Grand Marnier Cordon Rouge

20 ml Mozart Dark **Chocolate**

20 ml Carpano Antica Formula

20 ml Tabu **Dry**

GARNISH

Orange spiral

Coriander seeds

Chilli seeds

GLASS

Cocktail, chilled

METHOD

Mixing glass, chilled

DIRECTIONS

Mix all ingredients over ice cubes, strain and squeeze an orange spiral over the glass, adding the spent zest to the glass. Grind the seeds over the drink's surface using a mill.

Sidewinder

Tom Schulze

INGREDIENTS

1 dash lemon juice, freshly squeezed

10 ml Rose's Lime Juice Cordial

2 dashes The Bitter Truth Orange

Bitters

20 ml Lillet, white

30 ml Saint James Royal Ambre **Rhum**

15 ml Tabu **Dry**

GLASS

Cocktail, chilled

METHOD

Shaker, fine strain

DIRECTIONS

Shake all ingredients over ice cubes and filter through a bar strainer.

The Dark Fairy

Rob van Looy

INGREDIENTS

30 ml espresso

20 ml Tia Maria

40 ml Tanqueray **Gin**

10 ml Tabu **Dry**

GARNISH

3 coffee beans

GLASS

Cocktail, chilled

METHOD

Shaker, fine strain

DIRECTIONS

Shake all ingredients with ice cubes and strain through a sieve. Arrange the coffee beans centrally on the drink's surface.

Thorns & Honey

Roman Milostivy

INGREDIENTS

2 dashes The Bitter Truth Jerry Thomas's
"Own Decanter Bitters"

2 dashes The Bitter Truth Orange Bitters

5 ml Drambuie

15 ml Carpano Antica Formula

50 ml Balvenie Single Barrel,

Aged 15 Years Whisky

5 ml Tabu Dry

GARNISH

Orange zest

GLASS

Cocktail, chilled

METHOD

Mixing glass, chilled

DIRECTIONS

Mix all ingredients over ice cubes, strain
and garnish with the zest.

Alsentomelo

Marian Beke

INGREDIENTS

2 long strips of lemon zest

4-5 whole cloves

20 ml honey water, made in-house (1:1)

50 ml still mineral water

37.5 ml Tabu Dry

GARNISH

Almond slivers

GLASS

Coupette, chilled

METHOD

Shaker, fine strain

DIRECTIONS

Place the zest and the cloves in the shaker, add the remaining ingredients, then add the ice cubes and shake. Strain through a sieve, place the almond slivers on the top and serve with roasted, honey-glazed almonds.

Schoc 'N' Roll

Ulf Neuhaus

INGREDIENTS

35 ml cream

2-3 dashes The Bitter Truth Old Time

Aromatic Bitters

15 ml Mozart Dark **Chocolate**

25 ml advocaat

10 ml Tabu **Dry**

GARNISH

Bitter chocolate, at least 70% cocoa

GLASS

Couquette, chilled

METHOD

Shaker, fine strain

DIRECTIONS

Shake all ingredients with ice cubes and strain through a sieve. Grate chocolate over the top.

Shock Choc

Timo Janse

INGREDIENTS

3 drops Elixir Végétal de la
Grande-Chartreuse
25 ml Mozart **Chocolate** Spirit
35 ml Tabu **Dry**

GARNISH

Almonds, grated

GLASS

Coupette, chilled

METHOD

Mixing glass, chilled

DIRECTIONS

Mix all ingredients over ice cubes, strain
and garnish with almonds.

Schocmah

Ulf Neuhaus

INGREDIENTS

40 ml mango juice

20 ml Mozart White

20 ml Licor 43

20 ml Absolut Citron Vodka

10 ml Tabu Dry

GARNISH

Parmesan

GLASS

Coupette, chilled

METHOD

Shaker, fine strain

DIRECTIONS

Shake all ingredients except the Mozart White over ice cubes and strain through a sieve.

Slowly pour the Mozart White into the centre and grate some parmesan over the top.

Schoc Me Amadens

Ulf Neuhaus

INGREDIENTS

1 barspoon blue poppy seeds
30 ml cream
10 ml Giffard Ginger of the Indies
10 ml Agwa
40 ml Mozart **Chocolate** Cream
1 barspoon Tabu **Dry**

GARNISH

Blue poppy seeds
Orchid flower

GLASS

Coupette, chilled

METHOD

Shaker, fine strain

DIRECTIONS

Shake all ingredients over ice cubes, strain through a sieve, sprinkle with the poppy seeds and decorate with the flower.

Tabu Sour Club

Julien Gualdoni

INGREDIENTS

1 egg white

30 ml lemon juice, freshly squeezed

20 ml cane sugar syrup

10 ml pomegranate syrup

40 ml Tabu Dry

Coupette, chilled

METHOD

Shaker, fine strain

DIRECTIONS

Shake all ingredients vigorously over ice cubes and strain through a sieve.

Vienna Madre

Michael Meinke

INGREDIENTS

40 ml espresso

40 ml Mozart Black

40 ml 1921 Reserva Especial tequila

10 ml Tabu Dry

GARNISH

3 coffee beans

GLASS

Coupette, chilled

METHOD

Shaker, finee strain

DIRECTIONS

Shake all ingredients vigorously with ice cubes and strain through a sieve. Decorate with the coffee beans.

Vienna Meets Paris

Nils Boese

INGREDIENTS

1 barspoon icing sugar

40-50 ml espresso

30 ml Mozart Black

20 ml Tabu Dry

Cream

GARNISH

Half a strawberry

GLASS

Couquette, chilled

METHOD

Shaker, fine strain

DIRECTIONS

Shake all ingredients with ice cubes and strain through a sieve. Smooth some lightly-whipped cream over the top. Decorate by placing strawberries on the edge of the glass.

Apple Punch

Markus Blattner

INGREDIENTS

200 ml apple juice

20 ml Berentzen Apfel

30 ml vodka

5 ml Tabu Dry

GARNISH

Orange slice

Cinnamon stick

GLASS

Toddy

METHOD

Saucepan

DIRECTIONS

Heat all ingredients and pour into the glass. Decorate with the orange slice and the cinnamon stick.

Hot Spaniard

Nils Boese

INGREDIENTS

3 espresso beans

1 barspoon cane sugar syrup

20 ml Cardenal Mendoza Solera Gran Reserva

Brandy

20 ml Tabu Dry

1 double espresso

GARNISH

Orange zest

GLASS

Coffee cup

METHOD

Built in glass

DIRECTIONS

Heat all the ingredients except the espresso using steam. Once the ingredients clarify, turn off the heat, set the drink alight and squeeze an orange twist over the surface. Extinguish with the espresso and then add the spent zest. Serve with a spoon.

Dry Japanese Humor

Chris Doig

INGREDIENTS

15 ml Calpico

1 dash pomegranate syrup, made in-house 1:1

5 ml lime juice, freshly squeezed

30 ml apple juice

5 ml Sailor Jerry Spiced Rum

15 ml Tabu Dry

GARNISH

Fan of apple slices

GLASS

Double Old-Fashioned, chilled

METHOD

Shaker, fine strain

DIRECTIONS

Shake all ingredients with ice cubes. Strain through a sieve onto fresh ice cubes. Decorate with the fan of apple slices.

Le Malin Singe

Heinz Kaiser

INGREDIENTS

4-5 Thai basil leaves

30 ml lime juice, freshly squeezed

20 ml palm sugar syrup, made in-house (2:1)

20 ml Cointreau

50 ml 10 Cane Rum

10 ml Tabu Dry

GARNISH

Cherry

Lime spiral

Orange spiral

GLASS

Double Old-Fashioned, chilled

METHOD

Shaker, fine strain

DIRECTIONS

Shake all ingredients with ice cubes vigorously and briefly and strain through a sieve over ice cubes. Decorate with the cherry and the spirals.

My Fairy Cucumber

Hardeep Rehal

INGREDIENTS

5 sprigs of curly mint, Israeli
3 cm cucumber
30 ml honey syrup
30 ml lime juice, freshly squeezed
40 ml Green Mark Rye vodka
20 ml Tabu Dry

GARNISH

Cucumber spiral

GLASS

Double Old-Fashioned, chilled

METHOD

Shaker, fine strain

DIRECTIONS

Muddle the mint with a flat-ended muddler, cut the cucumber into small pieces and add. Pour the remaining ingredients over the top, shake with ice cubes, strain through a sieve over crushed ice and decorate with the spiral. Serve with a straw.

Negroni Dimenticato

Markus Heinze

INGREDIENTS

20 ml Mozart Choc

30 ml Carpano Antica Formula

30 ml Campari Bitter

10 ml Tabu Dry

GARNISH

Grapefruit zest

GLASS

Double Old-Fashioned, chilled

METHOD:

Built in glass

DIRECTIONS

Add ice cubes, pour the ingredients over it and mix. Hose down with the zest and add them.

Rosenwunder

Fluido – bar die notte

INGREDIENTS

100 ml Sicilian mandarin purée

40 ml Leonardo Spadoni Rosolio

(rose **liqueur**)

40 ml Tabu **Dry**

GLASS

Double Old-Fashioned, chilled

METHOD

Mixer

DIRECTIONS

Mix all ingredients dry (without ice) and strain over ice.

Splendid

Nils Boese

INGREDIENTS

2 barspoons icing sugar

25 ml Granini cherry juice

20 ml Captain Morgan Spiced Gold Rum

40 ml Tabu Dry

GARNISH

Star fruit fan

GLASS

Double Old-Fashioned, chilled

METHOD

Shaker, fine strain

DIRECTIONS

Shake all ingredients with ice cubes and strain through a sieve over ice cubes. Decorate with the star fruit fan.

Tough Girl

Patrick Burger – Palffy Club, Wien

INGREDIENTS

1 egg white

20 ml lemon juice, freshly squeezed

25 ml Monin cherry syrup

50 ml Tabu Dry

GLASS

Double Old-Fashioned, chilled

METHOD

Shaker, fine strain

DIRECTIONS

Shake all ingredients with ice cubes vigorously and at length and strain through a sieve over ice cubes.

Capricorn

Andrew Nicholls

INGREDIENTS

2 lime wedges

30 ml pineapple juice

45 ml Sonnema **vodka** HERB

23 ml Tabu **Dry**

Fentimans Ginger Beer

GARNISH

Ginger

GLASS

Highball, chilled

METHOD

Built in glass

DIRECTIONS

Fill the glass with ice cubes and add all the ingredients except the ginger beer and lime wedges. Top up with ginger beer, then squeeze the lime wedges over the top before adding them to the drink. Stir and decorate with a long slice of ginger.

Clandestino

Markus Blattner

INGREDIENTS

5-6 mint leaves

3 dashes Angostura Aromatic Bitters

10 ml St. Germain

40 ml Bacardi Reserve **Rum**

5 ml Tabu **Dry**

200 ml apple spritzer

GLASS

Highball, chilled

METHOD

Built in glass

DIRECTIONS

Gently muddle the mint with a flat-ended muddler, pour in the remaining ingredients except the apple spritzer and mix.

Add ice cubes, top up with apple spritzer and stir again.

Flor De Naranja Cocktail

Stephan Berg | Alexander Hauck

INGREDIENTS

2 barspoons cane sugar syrup
80 ml orange juice, freshly squeezed
2 barspoons The Bitter Truth Orange Bitters
60 ml Plymouth **Gin**
1 barspoon Tabu Classic
20 ml Tabu **Dry**

GARNISH

Sugar rim
Orange zest spiral

GLASS

Highball, chilled

METHOD

Shaker, fine strain

DIRECTIONS

Moisten the edge of the glass with a quarter section of an orange, then turn it over onto a saucer filled with sugar. Next, fill it with ice cubes and add the orange zest. Shake all ingredients vigorously over ice cubes and strain through a sieve into the glass.

Foreign In Lyon

Stephan Berg / Alexander Hauck

INGREDIENTS

3 dashes The Bitter Truth Old Time
Aromatic Bitters

40 ml Tabu Dry

160 ml D&G Old Jamaican Ginger Beer

GARNISH

Orange spiral

GLASS

Highball, chilled

METHOD

Built in glass

DIRECTIONS

Mix the absinthe and bitters in the glass over ice cubes, top up with ginger beer and add the orange spiral.

Grand Glace Blanche

Michael Meinke – Triobar, Berlin

INGREDIENTS

1 scoop vanilla ice cream

20 ml Mozart White

30 ml Boudier Crème de Mûre **liqueur**

30 ml Tabu **Dry**

GARNISH

Cinnamon

Blackberry

GLASS

Highball, chilled

METHOD

Blender

DIRECTIONS

Blend all ingredients, strain through a sieve over crushed ice and sprinkle with cinnamon. Place the blackberry on top and add a straw.

Hell's Bells

Torsten Spuhn

INGREDIENTS

2 sprigs of thyme
10 ml Monin Green Tea Syrup
30 ml lime juice, freshly squeezed
80 ml Granini apple juice
30 ml Colbeck Ginger Wine
20 ml Old Krupnik Polish Honey Liqueur
20 ml Chartreuse, green
30 ml Tequila Jose Cuervo Clásico
20 ml Tabu Dry

GARNISH

Sprigs of thyme
Ginger

GLASS

Highball, chilled

METHOD

Shaker, fine strain

DIRECTIONS

Shake all ingredients with ice cubes and filter through a strainer over ice cubes. Decorate with the thyme and two slices of ginger.

The Brave

Stephan Berg | Alexander Hauck

INGREDIENTS

10 ml D'arbo Holunderblüten Sirup

15 ml lime juice, freshly squeezed

60 ml Ocean Spray **cranberry** juice

2 dashes The Bitter Truth Old Time

Aromatic Bitters

20 ml Tabu Red

20 ml Tabu **Dry**

GLASS

Highball, chilled

METHOD

Shaker, fine strain

DIRECTIONS

Shake all ingredients vigorously with ice cubes and strain through a sieve onto fresh ice cubes.

Hypocrite

Nils Boese

INGREDIENTS

30 ml orange juice, freshly squeezed

60 ml Sweetbird Mango Smoothie

30 ml Appleton Dark Rum

30 ml Tabu Dry

GARNISH

Physalis

Fan of cantaloupe slices

GLASS

Fancy, chilled

METHOD

Blender

DIRECTIONS

Mix all ingredients with crushed ice and strain through a sieve. Decorate with the physalis and the fan of cantaloupe slices.

Dry Berry

Kent Steinbach

INGREDIENTS

30 ml lemon juice, freshly squeezed

15 ml sugar syrup

15 ml Chambord **liqueur**

30 ml Tabu **Dry**

GARNISH

Blackberries

GLASS

Tumbler, chilled

METHOD

Shaker, fine strain

DIRECTIONS

Shake all ingredients with ice cubes and strain through a sieve onto crushed ice. Stir gently and garnish with blackberries. Serve with a short straw.

Balmond

Peter Schoening

INGREDIENTS

3 sprigs of fresh basil

1/4 lemon in pieces

15 ml cane sugar syrup

30 ml Tabu Dry

50 ml Thomas Henry spicy ginger

GARNISH

Basil leaf

GLASS

Tumbler, chilled

METHOD

Shaker, fine strain

DIRECTIONS

Muddle basil and lemon with a flat-ended muddler, pour in absinthe and syrup. Shake over ice cubes and strain through a sieve onto ice cubes. Top up with spicy ginger and stir gently. Decorate with basil.

The Dry Frappé

Christian Roß | Daniel Pitthan

INGREDIENTS

10 ml lemon juice, freshly squeezed

5 ml sugar syrup

20 ml Cointreau

50 ml Tabu Dry

60 ml still water

GARNISH

Orange slice, dried

Mint tip

GLASS

Fancy, chilled

METHOD

Built in glass

DIRECTIONS

Pour all ingredients into the glass, fill up with crushed ice and stir. Decorate with orange and mint.

Gentleman

Erik Waxweiler

INGREDIENTS

10 ml maple syrup

2,5 ml Chartreuse verte

10 ml Freihof gentian

50 ml Asbach brandy 8 yrs.

20 ml Tabu Dry

GARNISH

Orange zest

GLASS

Old-Fashioned, chilled

METHOD

Mixing glass, chilled

DIRECTIONS

Swirl absinthe in the glass to coat the inside, pour off the excess and place the glass back in the freezer. Mix the remaining ingredients over ice cubes and strain. Decorate with the zest.

