

# GIN RECIPES

## **Dry Martini**

2 cl. Plymouth

2 cl. Noilly Prat

- Shake with ice – pour into a frosted martini glass – add a tiny lemon peel.

*TIP: The original recipe by Thomas Stuart from Savoy Hotel in London, 1896. Noilly Prat (Louis Noilly, 1813) is a dry French Vermouth made from white wine with 21 different herbs/spices.*

## **Flatliner**

1 ½ cl. Galliano

1 ½ cl. The London Gin

Tabasco

- Pour Galliano into a shot glass – make a thin layer of Tabasco on the top – add Gin on top of the Tabasco (the Tabasco should rest as a thin layer between the Galliano and the Gin).

*TIP: A "Flatliner" is the nickname of a dead person (from the straight line of the heart machine).*

## **Gin & Tonic**

3 cl. Citadelle

Tonic

- Pour Gin and Tonic into a highballer – add ice and half a lemon slice.

*TIP: In the Indian colonies the Brits used Chinin to prevent from Malaria, and blended with sugar and lemon juice the bitter taste was acceptable. By adding Gin the historical Gin & Tonic was born.*

## **Henriks Special**

3 cl. Hendricks

3 cl. Cranberry juice

3 cl. Sour

- Shake Gin, Cranberry juice and Sour – pour into a rocks glass with crushed ice – add a mint leaf.

*TIP: Hendrick's Gin is made from Cucumber and Rose petals to match fruity drinks. We have chosen Cranberry juice as a mixer to sustain the positive effect from the Juniper on kidneys and liver.*

## **Gin & Ginger**

3 cl. Beefeater Crown Jewel

Ginger Ale

- Pour Gin and Ginger Ale into a highballer with ice, lime boats and mint leaves.

*TIP: Crown Jewel is a new and prestigious invention (1991) from Beefeater that has won two gold medals at "The International Wine and Spirit Competition".*

## **Green Fizz**

3 cl. Juniper Green

1 cl. Creme de Menthe

Sprite

- Pour Gin and Creme de Menthe into a highballer with ice – top with Sprite – add a mint leaf.

*TIP: A genuine organic London Dry Gin from London. Owner of one gold medal at IWSC.*

## **Dr. Silvius Honor**

1 cl. Zuidam Jenever

Champagne (sweet)

Blue Curacao

- Pour Gin and Champagne into a frosted champagne glass and add A LITTLE Curacau to the bottom.

*TIP: Our tribute to Dr. Silvius / Franciscus de la Boe who invented the Jenever in 1650.*

### **Bombay Bramle**

3 cl. Bombay Sapphire  
6 cl. sour  
2 cl. sirup  
Creme de Mures

- Shake Gin, Sour and Creme de Mures and pour into a rocks glass with crushed ice – cover with Creme de Mures and add a lemon slice, a mint leaf and a straw.

*TIP: Mixologist Jamie Walker from Bombay Sapphire has invented this drink. Maybe a proof of the Cubebe Peber and Grains of Paradise suits fruity drinks better than a Gin and Tonic.*

### **London 99**

3 cl. London Hill  
2 cl. Roses lime  
Tonic

- Pour Gin and lime hældes into a highballer with ice – add Tonic and a lime boat.

*TIP: The dry and complex London Hill is perfect for Tonic – but since we have chosen to use Citadelle for the original GT', we "tuned up" with lime flavors instead.*

### **Ginergizer**

3 cl. Tanqueray  
Creme de Menthe  
Guarana Energy Drink

- Pour Gin and A LITTLE Creme de Menthe into a highballer with ice – add the Energy Drink and a mint leaf.

*TIP: This drink is our refined and exclusive answer to a "Vodka+Redbull" were the powerfull aroma from Tanqueray is challenged by the Creme de Menthe to give an energetic and fresh taste.*

### **Tom Collins**

3 cl. Gordons  
3 cl. Sour  
Sirup  
Mineral water

- Shake Gin, Sour and Sirup and pour into a highballer – add/spray with Mineral water and top with a slice of lemon.

*TIP: Invented by barman John Collins in 1880 at Limmers Hotel in London. He called the drink "Tom Collins" since he used the old type of Gin: "Old Tom".*

### **Nini's Delight**

1/2 cl. Beefeater  
2 cl. Baileys  
Creme de Mente  
Milk foam

- Pour Gin and Baileys into a cognac glass with ice and add A LITTLE Creme de Mente – top with warm milk foam and some chocolate powder.

*TIP: A real girly drink.*

### **Red Lion**

2 cl. Hammer  
1 cl. Grand Marnier  
2 cl. Orange juice  
1 cl. Sour

- Shake all and pour into a frosted Martini glass – add a squeezed and burned orange peel.

*TIP: The winner of a competition that "Grand Marnier" made in 1920. Remember to burn the orange peel at the table to show fire from the oils! (The original recipe was made with Booth's that unfortunately has been withdrawn from the Danish market).*