

Alvanne

Fluido – bar di notte

INGREDIENTS

30 ml cream, 30% milkfat

30 ml Get 27

30 ml Boudier Crème de Cacao, white

30 ml Tabu Classic Strong

GLASS

Cocktail, chilled

METHOD

Shaker, fine strain

DIRECTIONS

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

Moulin Rouge

Nils Boese

INGREDIENTS

20 ml lemon juice, freshly squeezed

10 ml Giffard Fraises syrup

30 ml Giffard Manzana Verde

30 ml Tabu Red

10 ml Tabu Classic Strong

GARNISH

Fan of apple slices

GLASS

Coupette, chilled

METHOD

Shaker, fine strain

DIRECTIONS

Shake all ingredients with ice cubes briefly and vigorously, strain through a sieve and decorate with the fan of apple slices.

Foreign Correspondent

Markus Blattner

INGREDIENTS

10 ml lemon juice, freshly squeezed

10 ml syrup

40 ml Maker's Mark Bourbon Whisky

5 ml Tabu Classic Strong

GARNISH

Cherry

GLASS

Sour, chilled

METHOD

Shaker, fine strain

DIRECTIONS

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

Tabu Boom

Marco Cazzolato

INGREDIENTS

50 ml grenadine syrup

50 ml Tabu Classic Strong

GLASS

Old-Fashioned

METHOD

Built in glass

DIRECTIONS

Stick a short drinking straw into the centre of a cocktail napkin. Pour the absinthe into a heatproof brandy snifter and pour the grenadine into the Old-Fashioned glass. Ignite the absinthe and pour it slowly over the grenadine. Flip the brandy snifter over on top of the Old-Fashioned glass – this will extinguish the flame. Take the brandy snifter off the glass and cover the balloon with the napkin. Quickly drink the absinthe-grenadine mixture and then inhale the absinthe vapour through the straw. Serve with a glass of water.

Flip Flop

Nils Boese

INGREDIENTS

2 barspoons icing sugar

30 ml lemon juice, freshly squeezed

30 ml orange juice, freshly squeezed

40 ml Tabu Dry

10 ml Tabu Classic Strong

GARNISH

Strawberry

GLASS

Double Old-Fashioned, chilled

METHOD

Shaker, fine strain

DIRECTIONS

Shake at length with ice cubes, strain through a sieve onto ice cubes and decorate with the strawberry.

Nolem Tabu

Nils Boese

INGREDIENTS

30 ml Rose's Lime Juice Cordial

5 ml Giffard Crème de Cacao, white

30 ml Giffard Watermelon Liqueur

20 ml Greenmark Rye **Vodka**

5-10 ml Tabu **Classic Strong**

GARNISH

Physalis

GLASS

Double Old-Fashioned, chilled

METHOD

Shaker, fine strain

DIRECTIONS

Shake all ingredients over ice cubes vigorously and at length. Strain through a sieve and garnish with the physalis.

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

30 ml Tabu Dry

10 ml Tabu Classic Strong

GARNISH

Dragon fruit wedges

Physalis

GLASS

Fancy, chilled

METHOD

Blender

DIRECTIONS

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

Green Dream

Nils Boese

INGREDIENTS

10 ml lemon juice, freshly squeezed
30 ml Rose's Lemon Squash
30 ml Rose's Lime Juice Cordial
70 ml apple purée
40 ml Wódka Wyborowa
20 ml Tabu Classic Strong

GARNISH

Fan of apple slices

GLASS

Fancy, chilled

METHOD

Blender

DIRECTIONS

Blend all ingredients with crushed ice,
strain and decorate with the apple fan.

Tabu Bananishake

Nils Boese

INGREDIENTS

20-30 ml cream

40 ml orange juice, freshly squeezed

50 ml Sweetbird Banana Smoothie

30 ml Tabu **Dry**

10-20 ml Tabu **Classic Strong**

GARNISH

Coffee grounds

Fan of sweetie grapefruit sections

GLASS

Fancy, chilled

METHOD

Blender

DIRECTIONS

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

Bugsy C.

Stephan Berg | Alexander Hauck

INGREDIENTS

10 ml Rose's Lime Juice Cordial
2 dashes The Bitter Truth Old Time
Aromatic Bitters
20 ml Campari Bitter
50 ml Whitley Neill **Gin**
Tabu **Classic Strong**, in atomiser

GLASS

Cocktail, chilled

METHOD

Mixing glass, chilled

DIRECTIONS

Stir together all ingredients except the absinthe in a mixing glass over ice cubes and strain. Spray the top with absinthe through a flame.

French Pearl (Revisited)

Romée de Goriainoff

INGREDIENTS

5 mint leaves

15 ml sugar cane syrup

20 ml freshly-squeezed lemon juice

50 ml Hendrick's Gin

10 ml Tabu Classic Strong

Champagne Billecart-Salmon Brut Réserve

GLASS

Cocktail, chilled

METHOD

Shaker, fine strain

DIRECTIONS

Swirl absinthe in the glass to coat the inside, pour off the excess and place the glass back into the freezer. Shake all ingredients except champagne with ice cubes. Strain through a sieve and top up with champagne.

Madeleine

Heinz Kaiser

INGREDIENTS

1/2 an egg white

10 ml cane sugar syrup

20 ml Monin ginger syrup

20 ml lemon juice, freshly squeezed

40 ml apple juice, unfiltered

(Cox's Orange Pippin)

40 ml Boudier Saffron **Gin**

1 barspoon Tabu **Classic Strong**

GLASS

Cocktail, large

Chilled

METHOD

Shaker, fine strain

DIRECTIONS

Shake all ingredients briefly and vigorously with ice cubes. Strain through a sieve.

Hidalgo

Matthias Lataille

INGREDIENTS

1 orange zest

7.5 ml cinnamon syrup, made in-house

60 ml **Tequila** Corralejo Añejo

10 ml Tabu **Classic Strong**

GARNISH

Orange slice, dried

GLASS

Cocktail, small

Chilled

METHOD

Mixing glass, chilled

DIRECTIONS

Swirl the absinthe in the glass to coat the inside, pour off the excess and place the glass back into the freezer. Put the zest into the mixing glass. Pour the syrup over it and muddle gently with a flat-ended muddler. Add tequila and ice cubes, mix briefly, strain, and then add a very thin, dried and seasoned orange slice. Cinnamon syrup: bring to the boil water and sugar in equal parts (700 ml/g), along with 4-5 cinnamon sticks, 1 vanilla bean, 2 cardamom seeds, 3-4 star anise and 5 cloves. Let the mixture simmer until the sugar caramelises and the mixture has turned light brown. Filter the liquid through a strainer, allow to cool for 1 hour and then place into the refrigerator. Orange slice: Cut a very thin slice from a blood orange, coat with agave syrup and sprinkle with cinnamon, vanilla, cardamom and cloves. Bake in the oven until the slice is dried.

Pomaceous Love

Mike Baker

INGREDIENTS

1 quarter of an apple (Granny Smith)
10 ml lime juice, freshly squeezed
30 ml apple juice, unfiltered
10 ml Teichenné Green Apple Schnapps
20 ml Van Gogh Coconut **Vodka**
20 ml Bacardi Apple
20 ml Tabu **Classic Strong**

GARNISH

Star anise

GLASS

Cocktail, chilled

METHOD

Shaker, fine strain

DIRECTIONS

Swirl the absinthe in the glass to coat the inside, pour off the excess and place the glass back into the freezer. Remove any stem and core from the apple, cut into pieces and crush in the Boston glass. Add the remaining ingredients and shake with ice cubes. Strain through a sieve. Place the star anise on top.

Rock 'N' Roza

Sebastian Stamm

INGREDIENTS

1 sprig of rosemary

1 dash of Angostura Orange Bitters

1 dash of Fee Brothers Whiskey Barrel Aged Bitters

20 ml Heering Cherry Liqueur

40 ml Rittenhouse Bottled in Bond Rye Whiskey

Tabu Classic Strong, in atomiser

GARNISH

Orange zest

Cherry

GLASS

Cocktail, chilled

METHOD

Mixing glass, chilled

Fine strain

DIRECTIONS

Put all ingredients except the absinthe into the mixing glass. Lightly muddle the rosemary sprig with a flat-ended muddler, add ice cubes and stir. Strain through a sieve into the glass (previously sprayed with absinthe). Squeeze an orange twist over the glass and add the cherry.

Tabu Old Fashioned

Lubos Racz

INGREDIENTS

2 maraschino cherries

1 lemon zest

1 barspoon brown sugar syrup,
made in-house (2:1)

60 ml Mount Gay **Rum** Eclipse

20 ml Tabu **Classic Strong**

GARNISH

Orange zest

GLASS

Absinthe, chilled

METHOD

Built in glass

DIRECTIONS

Add the cherries and the absinthe to a fireproof glass and ignite. Let it burn for a little while, and then pour the cherries and 1 barspoon of the burned absinthe into the absinthe glass. Gently muddle using a flat-ended muddler. Add the lemon zest, syrup and half the rum, plus a larger piece of broken ice, and stir for 20 seconds. Pour over the rest of the rum and stir for another 20 seconds. Squeeze an orange twist over the glass, adding the spent zest. Break the piece of ice from a completely transparent ice block using an ice pick. To make completely transparent ice, use filtered/softened water. If this is not possible, boil the water four times before freezing.

Tabu Violette

William C. van Ginhoven

INGREDIENTS

15 ml Briottet Crème de Violette

30 ml Martell VS Cognac

5 ml Tabu Classic Strong

GARNISH

1 large lemon zest

GLASS

Cocktail, chilled

METHOD

Mixing glass, chilled

DIRECTIONS

Stir all ingredients over ice cubes,
strain and add the zest.

The Improved Holland Gin Cocktail (Revisited)

Wouter Vullings

INGREDIENTS

1 barspoon syrup, made in-house (2:1)
2 dashes Angostura Aromatic Bitters
2 barspoons Bols Maraschino Liqueur
60 ml Bols **Genever**
1 dash Tabu **Classic Strong**

GARNISH

Lemon zest

GLASS

Cocktail, small
Chilled

METHOD

Mixing glass, chilled

DIRECTIONS

Mix all ingredients over ice cubes, then strain through a sieve and squeeze the lemon zest over the drink. Rub the rim of the glass with the outside of the zest before adding the spent zest to the drink.

The Velvet Lady

Stephan Berg | Alexander Hauck

INGREDIENTS

an egg white
1 barspoon Perger pomegranate syrup
20 ml lemon juice, freshly squeezed
4 dashes The Bitter Truth orange bitters
20 ml Noilly Prat Dry
30 ml Tanqueray
30 ml The Bitter Truth Sloeberry Gin
1 barspoon Tabu Classic Strong

GARNISH

Orange zest

GLASS

Cocktail, chilled

METHOD

Shaker, fine strain

DIRECTIONS

Place all ingredients into the shaker and shake vigorously with ice cubes for 20-30 seconds. Strain through a sieve. Squeeze an orange twist over the glass (adding the spent zest if desired).

Van Zart

Gonçalo de Sousa Monteiro

INGREDIENTS

45 ml Mozart White

25 ml Lustau Pedro Ximénez Murillo **sherry**

5 ml Tabu **Classic Strong**

GARNISH

Sprig of mint

GLASS

Cocktail, small

Chilled

ZUBEREITUNG

Shaker, fine strain

DIRECTIONS

Shake all ingredients with ice cubes, strain through a sieve and decorate with the sprig of mint.

Aquavit Saterac

Knut Randhem

INGREDIENTS

1 barspoon liquid acacia honey

4 dashes Peychaud's Bitters

60 ml Skåne Akvavit

10 ml Tabu Classic Strong

GLASS

Coupette, chilled

METHOD

Mixing glass, chilled

DIRECTIONS

Swirl the absinthe in the glass to coat the inside, pour off the excess and place the glass back in the freezer. Pour the honey into the mixing glass, pour over the remaining ingredients and stir until the honey dissolves. Add ice cubes, mix again and strain.

Dutch Duchess

Misja Vorstermans

INGREDIENTS

1 dash Peychaud's Bitters

75 ml Sonnema vodka

3 drops Tabu Classic Strong

GARNISH

Grapefruit zest

GLASS

Coupette, chilled

METHOD

Mixing glass, chilled

DIRECTIONS

Mix all ingredients over ice cubes and strain. Squeeze a grapefruit twist over the glass, adding the spent zest.

Equinox

Andrew Nicholls

INGREDIENTS

20 ml Chambord Liqueur Royale de France

50 ml Beefeater Gin

15 ml Tabu Classic Strong

GARNISH

5 raspberries

GLASS

Coupette, chilled

METHOD

Shaker, fine strain

DIRECTIONS

Vigorously shake all ingredients over ice cubes for approximately eight seconds, strain through a sieve and arrange the raspberries centrally on the top.

Oscar's ABC

Matthias Lataille

INGREDIENTS

1 white sugar cube

4 dashes Angostura Aromatic Bitters

20 ml Hendrick's Gin, chilled

5 ml Tabu Classic Strong

100 ml Perrier-Jouët Brut NV champagne

GARNISH

Lemon zest

Cucumber stick

GLASS

Champagne, chilled

METHOD

Built in glass

DIRECTIONS

Soak the sugar cube in the absinthe and bitters, then place it into the glass. Pour the gin over the sugar cube and top up with champagne. Squeeze the lemon zest over the drink before adding the spent zest and the cucumber stick to the glass.

Tabu 72

Gianfranco Spada

INGREDIENTS

10 ml Giffard Orgeat

15 ml lemon juice, freshly squeezed

25 ml Tabu Classic Strong

Moët & Chandon Brut Impérial champagne

GARNISH

Orange zest

GLASS

Champagne, chilled

METHOD

Shaker, fine strain

DIRECTIONS

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

Top up with champagne and squeeze an orange twist over the glass.

The French Daisy

Klaus Stephan Rainer

INGREDIENTS

5 ml syrup, made in-house (1:1)
20 ml lemon juice, freshly squeezed
20 ml Chartreuse, yellow
60 ml Cognac Frapin V.S.O.P.
1 barspoon Tabu Classic Strong
Soda water, siphon

GARNISH

Mint tips

GLASS

Red wine, chilled

METHOD

Mixing glass, chilled

DIRECTIONS

Stir all ingredients except for soda over crushed ice, strain into the red wine glass (filled with crushed ice), spritz with soda and stir again gently. “Spank” a lush bunch of mint tips between your hands and add it to the drink. Serve with a short straw.

Evil Fairy

Markus Heinze

INGREDIENTS

2 slices ginger

Orange and lemon zest

1 sugar cube

100 ml hot water

6 drops Abbott's Bitters

40 ml Coselpalais Original Goldener

Zimtlikör (cinnamon liqueur)

50 ml Tabu Classic Strong

GLASS

Toddy

METHOD

Blue blazer style

DIRECTIONS

In the glass, soak a sugar cube in bitters. Add the ginger and fine strips of the citrus zests. Next, warm two silver-plated beakers with handles (use a bain-marie to do this). Add hot water, cinnamon liqueur and absinthe to one beaker, ignite, and pour into the other in an arc. Repeat the procedure several times, with your attention always being focused on the lower beaker. Each time you empty the upper cup, move the lower cup back into the upper position. Pour the flaming liquid out of the beaker into the glass and stir well to extinguish the flame. To make the zest strips, use a zester or a citrus peeler to peel thin strips from the outer skin of the citrus fruits.

Silver Colabster

Ago Perrone

INGREDIENTS

1 quarter of a red apple
3 green grapes
1 barspoon cinnamon sugar
15 ml Galliano L'Autentico
60 ml Gancia **Vermouth** Bianco
10 ml Tabu **Classic Strong**

GARNISH

Fanned apple
Grapes
Sprig of mint

GLASS

Silver tumbler, chilled

METHOD

Built in glass

DIRECTIONS

Muddle the apple, grapes and sugar with a flat-ended muddler, pour over the remaining ingredients and stir. Top up with crushed ice and gently stir. Decorate with the fruit and mint. Add a straw and a small fork.

The Tequila Professor

Philip Bischoff

INGREDIENTS

1-2 barspoons agave syrup

1 dash The Bitter Truth Jerry Thomas' Own

Decanter Bitters

3 dashes Peychaud's Aromatic Bitters

60 ml Tequila 7 Leguas Reposado

Tabu Classic Strong, in atomiser

GARNISH

Lemon zest

GLASS

Brandy snifter, heatproof

METHOD

Blazer style

DIRECTIONS

Pour approx. 100 ml hot water into a heatproof glass. Place a brandy snifter on top so that it warms up slowly. Spray a second brandy snifter with absinthe and pour off the excess. Fill the warmed brandy snifter with the remaining ingredients and finish with a flamed lemon twist – the contents of the glass will ignite. Swirl the glass to extinguish the flame. Then pour the contents into the second, absinthe-coated glass and add the zest.

Tea Rac

Marian Beke

INGREDIENTS

8-10 mint leaves

Chocolate, 70% cocoa

15 ml maple syrup water, made in-house (1:1)

3 dashes Peychaud's Bitters

40 ml Calvados XO

Tabu Classic Strong, in atomiser

GLASS

Brandy snifter, heatproof

Classic Victorian teacup

METHOD

Mixing glass, chilled

Fine strain

DIRECTIONS

Add the mint to the glass and cover with hot water – approx. 65°C. Set aside. Shave off some long strips of chocolate and mix vigorously together with the remaining ingredients (excluding the absinthe) in the mixing glass over ice cubes. Strain through a fine sieve into the glass. Place the glass on the cup so that its opening is covered by the balloon. Then spray the cup and the glass inside it completely with absinthe. A short while later, the tea will be cooler and more refreshing, while the drink will be warmer, more closely resembling a digestif. Guests can decide whether to drink the tea from the cup or the contents of the glass first, or whether to alternate sips of each. A Lancashire or Y-peeler is best suited to creating the chocolate shavings.

Choczavac

Michael Meinke

INGREDIENTS

10 ml La Mauny Sucre de Canne
1 dash Angostura Orange Bitters
3 dashes Peychaud's Bitters
60 ml Mozart Choc
10 ml Tabu Classic Strong

GARNISH

Orange zest

GLASS

Old-Fashioned, chilled

METHOD

Shaker, fine strain

DIRECTIONS

Swirl absinthe in the glass to coat the inside, pour off the excess and place the glass back in the freezer. Vigorously shake the remaining ingredients with ice cubes and strain through a sieve. Garnish with the zest.

Pantero Vienna

Michael Meinke

INGREDIENTS

10 ml syrup
2 dashes Peychaud's Bitters
20 ml Mozart Amadé
60 ml Meukow XO Cognac
10 ml Tabu Classic Strong

GARNISH

Mandarin zest, candied

GLASS

Old-Fashioned, chilled

METHOD

Shaker, fine strain

DIRECTIONS

Swirl absinthe in the glass to coat the inside, pour off the excess and place the glass back in the freezer. Shake the remaining ingredients over ice cubes and strain through a sieve. Garnish with the zest.

Sardinè Frappè

Timo Janse

INGREDIENTS

1 barspoon Peychaud's Bitters

30 ml Cantina del Vermentino Mirto di Gallura
(myrtle liqueur)

30 ml soda water

20 ml Tabu Classic Strong

GARNISH

Orange zest

GLASS

Old-Fashioned, small,
Chilled

METHOD

Shaker

DIRECTIONS

Shake all ingredients except the soda water over some crushed ice. Place a julep strainer over the glass. First add the contents of the shaker, then the soda water. Remove the strainer containing the rest of the ice from the glass. Finish with a flamed twist, adding the spent zest.

Sazerac (Revisited)

Thomas Jakschas

INGREDIENTS

1 barspoon syrup, made in-house (1:1)

3 dashes Peychaud's Bitters

60 ml Sazerac Rye **Whiskey**

Tabu **Classic Strong**, in atomiser

GARNISH

Lemon zest

GLASS

Old Fashioned, chilled

METHOD

Mixing glass, chilled

DIRECTIONS

Spray the glass with absinthe and then place back into the freezer. Mix the remaining ingredients over ice cubes. Remove the glass from the freezer and spray again with absinthe. Filter the contents of the mixing glass through a strainer. Squeeze a lemon twist over the glass, adding the spent zest.

Tequila Sazerac

Thomas Jakschas

INGREDIENTS

1 barspoon Allos agave syrup

3 dashes Peychaud's Bitters

60 ml Tequila Esperanto Selección Reposado

Tabu Classic Strong, in atomiser

GARNISH

Lemon zest

GLASS

Old-Fashioned, chilled

METHOD

Mixing glass, chilled

DIRECTIONS

Spray the glass with absinthe and then place it back in the freezer. Mix the remaining ingredients with ice cubes. Remove the glass from the freezer and spray again with absinthe. Filter the contents of the mixing glass through a strainer. Squeeze a lemon twist over the glass, adding the spent zest.

Absinthe Minded

Rob van Looy

INGREDIENTS

1 lime

1 chili pepper tip

20 ml cane sugar syrup

40 ml Rémy Martin VSOP Cognac

10 ml Tabu Classic Strong

GARNISH

Lime wedge

GLASS

Double Old-Fashioned, chilled

METHOD

Built in glass

DIRECTIONS

Cut the lime into eighths and put into the glass with the chili pepper tip, then muddle with a flat-ended muddler. Add the rest of the ingredients and mix. Top up with crushed ice and stir again. Decorate the rim of the glass with lime wedge. Serve with a straw.

A Damn Good Rye't Hook

Chris Doig

INGREDIENTS

1/2 an egg

1 dash syrup, made in-house (1:1)

20 ml grapefruit juice, freshly squeezed

10 ml Luxardo Maraschino

35 ml Rittenhouse Rye Bottled in Bond **Whiskey**

5 ml Tabu **Classic Strong**

GLASS

Double Old-Fashioned, chilled

METHOD

Shaker, fine strain

DIRECTIONS

Swirl absinthe in the glass to coat the inside, pour off the excess and place the glass back in the freezer. Dry shake the remaining ingredients vigorously. Add ice cubes and shake again. Strain through a sieve over ice cubes.

Almendra Pulquito

Carl Wrangel

INGREDIENTS

25 ml half & half, made in-house (1:1)

5 ml syrup, made in-house (2:1)

15 ml Giffard Orgeat

50 ml El Jimador Reposado Tequila

5 ml Tabu Classic Strong

GARNISH

Pansy flower, purple

GLASS

Double Old-Fashioned, chilled

METHOD

Shaker, fine strain

DIRECTIONS

Shake all ingredients with ice cubes, strain through a sieve onto ice cubes and decorate with the flower.

Amadé Tabu

Kent Steinbach

INGREDIENTS

1 star anise

30 ml Mozart Amadé

30 ml Tequila Sauza Tres Generaciones Añejo

Tabu Classic Strong, in atomiser

GARNISH

Orange zest

GLASS

Double Old-Fashioned, chilled

METHOD

Built in glass

DIRECTIONS

Spray the absinthe four times through a flame into the glass. Add the rest of the ingredients and ice cubes. Mix for at least three minutes. Squeeze an orange twist over the glass, adding the spent zest.

Black, Dark & Classic

Kent Steinbach

INGREDIENTS

3 allspice berries

40 ml Mozart Black

20 ml El Dorado Rum 15 Years

Tabu Classic Strong, in atomiser

GARNISH

Orange zest

GLASS

Double Old-Fashioned, chilled

METHOD

Built in glass

DIRECTIONS

Spray the absinthe four times through a flame into the glass. Add ice cubes and allspice, then pour over the rest of the ingredients and stir well. Squeeze an orange twist over the glass, adding the spent zest.

Boogie Man

Christian Heiss

INGREDIENTS

1 sprig of mint

20 ml Rose's Lime Juice Cordial

20 ml Lillet Réserve Jean de Lillet

40 ml Reisetbauer Blue Gin

1 barspoon Tabu Classic Strong

GARNISH

Sprig of mint

GLASS

Double Old-Fashioned, chilled

METHOD

Built in glass

DIRECTIONS

Lightly muddle the mint leaves with a flat-ended muddler. Top up with ice cubes, add the remaining ingredients and stir. Decorate with a sprig of mint.

Came Late

Gianfranco Spada

INGREDIENTS

15 ml egg white

10 ml syrup, made in-house (1:1)

25 ml lemon juice, freshly squeezed

3 drops Fee Brothers Peach Bitters

20 ml Briottet Crème de Pêche

40 ml Tabu Classic Strong

GARNISH

Orange zest

Luxardo marasca cherry

GLASS

Double Old-Fashioned, chilled

METHOD

Shaker, fine strain

DIRECTIONS

Shake all ingredients with ice cubes and strain through a sieve over ice cubes. Squeeze an orange twist over the glass and add the spent zest along with the cherry.

Dr. Melfi

Thomas Raae Rasmussen

INGREDIENTS

1 egg white
1 dash syrup
10 ml orgeat syrup
15 ml lime juice, freshly squeezed
15 ml lemon juice, freshly squeezed
20 ml orange juice, freshly squeezed
15 ml Grand Marnier Cordon Rouge
40 ml Angostura 1919 **Rum**
15 ml Tabu **Classic Strong**

GARNISH

Lemon wedge

GLASS

Double Old-Fashioned, chilled

METHOD

Shaker, fine strain

DIRECTIONS

Vigorously shake all ingredients over ice cubes and strain through a sieve. Decorate with the lemon wedge.

Flaming Eyes

Torsten Spuhn

INGREDIENTS

1 sprig of rosemary
1 barspoon Thuringian plum sauce
40 ml Granini currant juice
2 dashes Angostura Aromatic Bitters
40 ml Gosling's Black Seal Rum
20 ml Tabu Classic Strong

GARNISH

Sprig of rosemary
Orange zest

GLASS

Double Old-Fashioned, chilled

METHOD

Shaker, fine strain

DIRECTIONS

Bruise the rosemary between your hands and place it into the shaker with the ice cubes. Add all ingredients except the absinthe and bitters and shake. Ignite the absinthe with the bitters in the glass and let burn for around ten seconds. Filter the contents of the shaker through a strainer. Put ice cubes into the glass and squeeze an orange twist over the glass. Decorate with rosemary.

Freshsynth

Luca Pirola

INGREDIENTS

Half an apple

15 ml lemon juice, freshly squeezed

5 ml syrup

50 ml Van Gogh Wild Appel **Vodka**

15 ml Tabu **Classic Strong**

GARNISH

Star anise

Mint tips

GLASS

Double Old-Fashioned, chilled

METHOD

Shaker, fine strain

DIRECTIONS

Peel the apple, remove the stem and core and cut into pieces. Place the apple pieces, syrup and lemon juice into the Boston glass and muddle with a flat-ended muddler. Add the remaining ingredients and ice cubes; shake vigorously for 15-20 seconds. Strain through a sieve over crushed ice. Garnish with lush mint tip and star anise. Serve with two short straws.

Hexenkessel

Fluido – bar di notte

INGREDIENTS

1 sprig of rosemary
3 sage leaves
20 ml lime juice, freshly squeezed
1 barspoon cane sugar syrup
30 ml Tabu **Classic Strong**
Bitter lemon

GARNISH

Sprig of rosemary
Sage leaf

GLASS

Double Old-Fashioned, chilled

METHOD

Mixing glass, chilled
Fine strain

DIRECTIONS

Mix all ingredients except the bitter lemon with ice cubes. Strain through a sieve onto crushed ice, top up with bitter lemon and stir. Decorate with a sprig of rosemary and sage leaf and add a straw.

Pierrevision

Sebastian Stamm

INGREDIENTS

1 cinnamon stick

1 orange zest

2 dashes Fee Brothers Whiskey Barrel Aged Bitters

15 ml John D. Taylor's Velvet Falernum

30 ml Pampero Aniversario

30 ml Angostura 1919 Rum

1 barspoon Tabu Classic Strong

GARNISH

Orange zest

GLASS

Double Old Fashioned, chilled

METHOD

Built in glass

DIRECTIONS

Break the cinnamon stick in half and place both halves into the glass with the zest. Pour over the remaining ingredients except for the absinthe and stir gently. Ignite the absinthe, then slowly pour it over the mixture and finish with a flamed orange twist. Add ice cubes and mix again.

Absence

Stephan Berg | Alexander Hauck

INGREDIENTS

2 eighths of a lime

Rubicon pomegranate juice

1 barspoon The Bitter Truth Orange Bitters

15 ml Monin caramel syrup

30 ml Tabu Classic Strong

GLASS

Highball, chilled

METHOD

Built in glass

DIRECTIONS

Squeeze the juice from the lime sections over the glass and then add the sections themselves. Add ice cubes, pour over the remaining ingredients and stir.

Beachcomber Zombiie (Revisited)

Thomas Jakschas

INGREDIENTS

- 10 ml Monin pomegranate syrup
- 15 ml Monin cane sugar syrup
- 25 ml lime juice, freshly squeezed
- 25 ml pink grapefruit juice, freshly squeezed
- 2 dashes Angostura Aromatic Bitters
- 15 ml John D. Taylor's Velvet Falernum
- 25 ml Luxardo Maraschino
- 25 ml Lemon Hart Demerara
- 25 ml Sea Wynde
- 25 ml Appleton Estate Extra
- 25 ml Coruba, aged 18 years
- 35 ml Don Q Cristal Rum
- 1 barspoon Tabu Red
- 1 dash Tabu Classic Strong

GARNISH

Pineapple wedge

Maraschino cherry

Sprig of mint

GLASS

Highball, chilled

METHOD

Shaker, fine strain

DIRECTIONS

Vigorously shake all ingredients over ice cubes, and then strain through a sieve onto dry crushed ice. Decorate with fruit and mint and add a straw.

Vincent's Orchard

Andrew Nicholls

INGREDIENTS

7 ml van Wees Angostura Bitters

60 ml Sonnema **vodka** HERB

3 drops Tabu **Classic Strong**

Apple juice

GARNISH

Apple wedge

GLASS

Highball, chilled

METHOD

Built in glass

DIRECTIONS

Stir the vodka and bitters over ice cubes and top up with apple juice. Then drip the absinthe over the mixture and decorate with the apple wedge.

