

Absinthe Express

Marco Pani

INGREDIENTS

20 ml Monin caramel syrup

60 ml espresso, cold

40 ml Tabu Classic

GLASS

Cocktail, chilled

METHOD

Shaker, fine strain

DIRECTIONS

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

Absinthe Martini

Rob van Looy

INGREDIENTS

5 mint leaves

15 ml agave syrup

25 ml lime juice, freshly squeezed

40 ml Tequila Arette Reposado

10 ml Tabu Classic

GLASS

Cocktail, chilled

METHOD

Shaker, fine strain

DIRECTIONS

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

Chevalier

Heinz Kaiser

INGREDIENTS

20 ml lemon juice, freshly squeezed
20 ml cane sugar syrup, made in-house (2:1)
20 ml Lillet, white
40 ml Martell Cordon Bleu cognac
10 ml Tabu Classic

GARNISH

Cucumber peel

GLASS

Cocktail, chilled

METHOD

Shaker, fine strain

DIRECTIONS

Briefly shake all ingredients vigorously with ice cubes. Strain through a sieve and place the cucumber peel on top.

Freaky Cookie

Marco Pani

INGREDIENTS

1 orange wedge

1 lemon wedge

10 ml Monin Chocolate Cookie syrup

50 ml Appleton Estate V/X rum

20 ml Tabu Classic

GLASS

Cocktail, chilled

METHOD

Shaker, fine strain

DIRECTIONS

Muddle the fruit with a flat-ended muddler, pour over the remaining ingredients and add ice cubes. Shake vigorously and strain through a sieve.

Fresco Smash

Lubos Racz

INGREDIENTS

10 large mint leaves
2 slices of lemon (1 cm thick)
2 barspoons ginger preserves
40 ml Becherovka Lemond
15 ml Tabu Classic

GARNISH

4-5 sprigs of mint

GLASS

Absinthe, chilled

METHOD

Shaker, fine strain

DIRECTIONS

Muddle the mint and the lemon slices with a flat-ended muddler. Add the rest of the ingredients, shake with ice cubes and strain through a sieve over broken ice. Garnish with a bouquet of mint sprigs and stick two short straws into the centre of the decoration. Break the ice from a clear 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.

Rattlesnake Cocktail (Remix)

Thomas Jakschas

INGREDIENTS

15 ml syrup

30 ml lemon juice, freshly squeezed

50 ml Wild Turkey Rye whiskey

1 dash Peychaud's Bitters

1 barspoon Tabu Classic

GLASS

Coupette, chilled

METHOD

Shaker, fine strain

DIRECTIONS

Shake all ingredients except for absinthe and bitters vigorously and at length over ice cubes, strain through a sieve, add the absinthe and stir carefully. Add the bitters on top.

Death In The Morning Sun

Stephan Berg / Alexander Hauck

INGREDIENTS

2 dashes The Bitter Truth Orange Bitters

1 barspoon The Bitter Truth Orange

Flower Water

40 ml Tabu Classic, ice-cold

Roederer Brut Premier champagne

GARNISH

Lemon zest

GLASS

Champagne, chilled

METHOD

Built in glass

DIRECTIONS

Place the the bitters, flower water and absinthe into the glass, top up with the champagne and stir carefully. Squeeze a lemon twist over the glass.

Santa Fe

Markus Heinze

INGREDIENTS

1 sugar cube

2 dashes Abbotts Bitters

1 barspoon Giffard Mangalore

1 barspoon Tabu Classic

Lanson Black Label Brut champagne

GARNISH

Orange zest

GLASS

Champagne, chilled

METHOD

Built in glass

DIRECTIONS

Soak the sugar cube in the bitters, pour over the absinthe and liqueur, then pour over the champagne and squeeze an orange twist over the glass.

Tabu Jasmine Punch

Björn Kjellberg

INGREDIENTS

10 ml Skælskør blossom honey

20 ml lemon juice, freshly squeezed

20 ml Brunneby rhubarb concentrate

20 ml jasmine tea

10 ml Tabu Classic

Ruinart Brut Rosé champagne

GLASS

Champagne, chilled

METHOD

Shaker, fine strain

DIRECTIONS

Place the honey in the shaker, pour over the lemon juice and mix. Add all ingredients except the champagne and shake over ice cubes. Strain through a sieve. Top up with champagne.

Absinthrol

Erich Wassicek

INGREDIENTS

30 ml Rose's Lime Juice Cordial

30 ml Pellorce & Jullien passion
fruit purée

30 ml **Aperol** Aperitivo

15 ml Tabu **Classic**

GLASS

Double Old-Fashioned, chilled

METHOD

Shaker, fine strain

DIRECTIONS

Shake all ingredients with ice cubes. Strain through a sieve onto ice cubes.

Mañana Glory

Philip Bischoff

INGREDIENTS

1 egg white
10 ml lemon juice, freshly squeezed
15 ml lime juice, freshly squeezed
2.5 ml Luxardo Maraschino
50 ml Patrón Silver **tequila**
1.3 ml Tabu **Classic**

GARNISH

“Lime straw”

GLASS

Silver tumbler, small
Chilled

METHOD

Shaker, fine strain

DIRECTIONS

Vigorously shake all ingredients over ice cubes, strain and decorate with the “lime straw”. (Can be diluted with lightly carbonated soda water.) “Lime straw”: Peel a razor-thin slice of zest from a lime, straighten the edges and cut into fine strips. Place three or five of these strips on the top of the drink.

In Absentia

Thomas Rae Rasmussen

INGREDIENTS

1 lemon wedge

1 sugar cube

60 ml hot water

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

John D. Taylor's Velvet Falernum

1 barspoon Briottet Crème d'Abricot

40 ml Tabu Classic

GLASS

Toddy

METHOD

Built in glass

DIRECTIONS

Swirl falernum in the glass to coat the inside and pour off the remainder. Place the sugar cube into the glass and douse with bitters, then add the absinthe and ignite. Muddle the burning sugar with a flat-ended muddler, pour over hot water and add the Crème d'Abricot and the lemon wedge. Serve with a small spoon.

Daiquiri

Andrew Nicholls

INGREDIENTS

5 ml syrup
5 ml lemon juice, freshly squeezed
5 ml lime juice, freshly squeezed
2 dashes Peychaud's Bitters
25 ml Remy Martin VSOP cognac
25 ml Appleton Estate Extra rum
20 ml Tabu Classic
Soda water

GARNISH

Lemon zest
Lime zest

GLASS

Old-Fashioned, chilled

METHOD

Mixing glass, chilled

DIRECTIONS

Place the crushed ice into the Old-Fashioned glass, pour over the absinthe, top up with soda water and set aside. Combine all ingredients except bitters with ice cubes and mix for 30 seconds. Empty the drinking glass, add the bitters and strain the contents of the mixing glass. Squeeze the lemon and lime twists over the glass, placing the spent zests on the top of the drink with their outer edges facing upwards.

Green Dragon

Erich Wassicek

INGREDIENTS

5 ml lemon juice, freshly squeezed

The Bitter Truth Lemon Bitters, in atomiser

20 ml Chartreuse, green

30 ml Suntory Midori **liqueur**

15 ml Tabu **Classic**

GLASS

Double Old-Fashioned, chilled

METHOD

Shaker, fine strain

DIRECTIONS

Spray the bitters twice into the glass and add crushed ice. Shake the remaining ingredients over ice cubes, strain through a sieve and mix. Serve with a straw.

Die Muse

Lubos Racz

INGREDIENTS

2 barspoons linden blossom Bitters,
house-made

10 ml Becher's Cordial

40 ml Hennessy VS cognac

Tabu Classic, in atomiser

GARNISH

Orange zest GLASS

Double Old-Fashioned, chilled

METHOD

Built in glass

DIRECTIONS

Using an ice pick, chip off a large piece from a completely transparent block of ice. Place this into a glass, spray it with absinthe six times and then stir. Pour off the meltwater, add the remaining ingredients and mix again. Decorate with the zest. Prior to serving, spray with absinthe again – not directly into the glass. To make completely transparent ice, use filtered/softened water. If this is not possible, boil the water four times before freezing. Linden blossom bitters: Steep 2 tsp dried linden blossoms and 1 tsp dried chamomile flowers in 10 ml Saint James Ambré Rhum for approx. 10 hours. Strain the macerate, then add another 1 tsp dried linden blossoms and macerate for a further 3 hours. Strain through a sieve. The ingredients should not be exposed to light during the maceration process!

Morning Glory

Stephan Berg | Alexander Hauck

INGREDIENTS

1 barspoon cane sugar syrup
3 dashes The Bitter Truth Orange Bitters
1 barspoon Cointreau
30 ml Wild Turkey Rye whiskey
30 ml Remy Martin VSOP cognac
1 barspoon Tabu Classic
Soda water

GARNISH

Lemon zest

GLASS

Double Old-Fashioned, chilled

METHOD

Mixing glass, chilled

DIRECTIONS

Mix all ingredients with ice cubes and strain over ice cubes. Pour in some soda water and stir again. Squeeze a lemon twist over the glass.

Parisian „Good Morning“

Stephan Berg | Alexander Hauck

INGREDIENTS

1 barspoon cane sugar syrup
15 ml lime juice, freshly squeezed
2 dashes The Bitter Truth Orange Bitters
2.5 ml Chartreuse, yellow
1 barspoon Noilly Prat Dry
50 ml Tabu Classic
Soda water

GLASS

Double Old-Fashioned, chilled

METHOD

Shaker, fine strain

DIRECTIONS

Vigorously shake all ingredients with a large quantity of ice cubes and strain through a sieve onto ice cubes. Add some soda water and stir.

Tabu Absinthe Cocktail

Stephan Berg | Alexander Hauck

ZUTATEN

INGREDIENTS

1/2 an egg white

1 barspoon cane sugar syrup

20 ml water

1 dash The Bitter Truth Old Time Aromatic Bitters

2 dashes The Bitter Truth Orange Bitters

2 dashes Marie Brizard Anisette

60 ml Tabu Classic

GARNISH

Lime zest

GLASS

Double Old-Fashioned, chilled

METHOD

Mixer

DIRECTIONS

Mix all ingredients with some crushed ice for a minute, strain over ice cubes and squeeze a lime twist over the glass.

Batoo

Timo Janse

INGREDIENTS

10 basil leaves

25 ml lime juice, freshly squeezed

30 ml Ting Grapefruit Soda

30 ml **Tequila** Corralejo Reposado

25 ml Tabu **Classic**

GARNISH

Basil

Pepper, black

GLASS

Highball, large

Chilled

METHOD

Built in glass

DIRECTIONS

Tear the basil leaves once, pour the lime juice, tequila and absinthe over them, add some crushed ice and mix well. Top up with crushed ice, add the Ting and stir again. Garnish with a basil leaf and black pepper. Serve with two long straws.

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
20 ml Tabu Dry
1 barspoon Tabu Classic

GARNISH

Sugar rim
Orange spiral

GLASS

Highball, chilled

METHOD

Shaker, fine strain

DIRECTIONS

Moisten the edge of the glass with a quarter section of an orange and then turn it over onto a saucer of sugar. Fill the glass with ice cubes and add the orange spiral. Shake all ingredients vigorously over ice cubes and strain through a sieve.

Sloe Haze Fizz

Robby Radovic

INGREDIENTS

20 ml syrup, made in-house (2:1)
25 ml lemon juice, freshly squeezed
15 ml Plymouth Sloe Gin
35 ml Beefeater **Gin**
10 ml Tabu **Classic**
Soda water

GARNISH

Maraschino cherries

GLASS

Highball, chilled

METHOD

Shaker, fine strain

DIRECTIONS

Swirl absinthe in the glass to coat the inside, pour off the remainder and place the glass back into the freezer. Shake all ingredients except for the soda water with ice cubes. Strain mixture through a sieve over ice cubes, top up with soda water and then add the cherries.

Tabanjito

Julien Gualdoni – Mahiki, London

INGREDIENTS

10 mint leaves

25 ml syrup

25 ml lime juice, freshly squeezed

1 dash soda water

40 ml La Mauny rhum, 40%

10 ml Tabu Classic

GARNISH

Sprig of mint

GLASS

Highball, large

Chilled

METHOD

Built in glass

DIRECTIONS

Put the mint into the glass, pour in all remaining ingredients except the soda and muddle with a flat-ended muddler – mix. Add crushed ice and carefully stir again. Add the dash of soda water and decorate with the mint sprig. Serve with two long straws.

The Moroccan And The Fairy

Gromit Eduardsen

INGREDIENTS

5-8 small sprigs of curly mint, Israeli

4 pieces of lime

30 ml cane sugar syrup

1 dash Peychaud's Bitters

30 ml Tanqueray gin

30 ml Tabu Classic

Moët & Chandon Brut Impérial Champagne

GARNISH

Curly mint, Israeli

GLASS

Highball, chilled

METHOD

Built in glass

DIRECTIONS

Carefully muddle the lime pieces and the mint with a flat-ended muddler, pour over all the remaining ingredients except the champagne and mix. Add crushed ice, top up with champagne and then carefully stir again. Decorate with a small sprig of mint.

Zombie

Julien Gualdoni

INGREDIENTS

10 ml pomegranate syrup
10 ml syrup
15 ml passion fruit syrup
25 ml lime juice, freshly squeezed
30 ml grapefruit juice, freshly squeezed
1 dash Angostura Aromatic Bitters
10 ml Maraschino
15 ml Wray & Nephew White Overproof Rum
70 ml Mahiki Gold Rum
5 ml Tabu Classic

GARNISH

Sugar cube

GLASS

Highball, large
Chilled

METHOD

Shaker, fine strain

DIRECTIONS

Shake all ingredients except Wray & Nephew with ice cubes, strain through a sieve over ice cubes, halve the lemon slice and place on top with the sugar cube. Douse the sugar with the Wray & Nephew and ignite. Serve with two straws on the side.

Grand Paradiso

Christian Heiss

INGREDIENTS

4 strawberries

20 ml Monin passion fruit syrup

20 ml St. Germain

100 ml champagne

10 ml Campari Bitter

20 ml Reisetbauer Blue **Gin**

10 ml Tabu **Classic**

GARNISH

Sprig of rosemary

GLASS

Fancy, chilled

METHOD

Mixer

DIRECTIONS

Mix half of the champagne and the other ingredients with crushed ice. Strain through a sieve, top up with the remaining champagne and decorate with rosemary.

Absinthe Julep

Stephan Berg | Alexander Hauck

INGREDIENTS

8-10 mint leaves

10 ml cane sugar syrup

1 barspoon The Bitter Truth Old Time
Aromatic Bitters

20 ml Bols Dry Orange **liqueur**

40 ml Tabu **Classic**

Soda water, siphon

GLASS

Silver tumbler, chilled

METHOD

Built in glass

DIRECTIONS

Muddle the mint leaves with a flat-ended muddler. Pour in all ingredients except the soda water and stir. Top up with ice cubes, add soda water and stir again.

The Spine Stiffener

Stephan Berg | Alexander Hauck

INGREDIENTS

3 dashes The Bitter Truth Old Time
Aromatic Bitters

60 ml Carpano Punt e Mes **vermouth**

30 ml Tabu **Classic**

Soda water

GLASS

Old-Fashioned, chilled

METHOD

Shaker, fine strain

DIRECTIONS

Vigorously shake all ingredients over
ice cubes and strain through a sieve.
Top up with soda water and stir.

Green Monkey

Torsten Spuhn

INGREDIENTS

30 ml lemon juice, freshly squeezed
20 ml Monin green apple syrup
40 ml Granini apple juice, unfiltered
40 ml Granini pineapple juice
20 ml Bols Coconut
20 ml Pisang Ambon
20 ml Smirnoff No. 21 vodka
20 ml Jose Cuervo Clásico tequila
20 ml Tabu Classic

GARNISH

Apple wedge
Pineapple leaf

GLASS

Highball, chilled

METHOD

Shaker, fine strain

DIRECTIONS

Shake all ingredients with ice cubes and strain through a sieve over ice cubes. Decorate with the apple wedge and the pineapple leaf.

Illegal Passion

Javier de las Muelas

INGREDIENTS

10 ml Monin ginger syrup

20 ml passion fruit purée

20 ml Tabu **Classic**

GARNISH

Lemongrass

GLASS

Highball, chilled

METHOD

Shaker

DIRECTIONS

Shake all ingredients over crushed ice and pour into the glass. Slice the lemongrass lengthwise and add.

Serve with a straw.

Mojito Anisado

Kent Steinbach

INGREDIENTS

3 sprigs of mint, mild

1 heaping tablespoon cane sugar, fine

30 ml lime juice, freshly squeezed

80 ml soda water

50 ml Tabu Classic

GARNISH

Mint tips

GLASS

Highball, large, chilled

METHOD

Built in glass

DIRECTIONS

Bend the mint sprigs and place them in the glass, pour over the remaining ingredients and carefully muddle with a flat-ended muddler. Fill with ice cubes and mix well. Decorate with a vibrant mint tip and add a straw.

