

Die Pächter Der Patina

Roland Hoppenheit

INGREDIENTS

1 egg yolk

1 tablespoon crème fraîche

50 ml blackcurrant nectar

30 ml Ponthier Purée de Fruits Cassis

50 ml Mozart Dark **Chocolate**

30 ml Tabu **Red**

GLASS

Cocktail, chilled

METHOD

Shaker, fine strain

DIRECTIONS

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

Diva Der Nacht

Roland Hoppenheit

INGREDIENTS

2.5 ml fresh ginger purée

30 ml Ponthier Purée de Fruits Cassis

30 ml Mozart Dark Chocolate

30 ml Mozart White **Chocolate** Vanilla
Cream

30 ml Tabu **Red**

GLASS

Cocktail, chilled

METHOD

Shaker, fine strain

DIRECTIONS

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

El Rojo

Spaniard Bernabeu

INGREDIENTS

2 dashes Angostura Orange Bitters

25 ml Carpano Punt e Mes

10 ml Luxardo Maraschino

45 ml **Tequila** Corralejo Blanco

10 ml Tabu **Red**

GARNISH

Orange zest

GLASS

Cocktail, chilled

METHOD

Mixing glass, chilled

DIRECTIONS

Swirl absinthe around the glass to coat the inside, then pour off the excess and place the glass back into the freezer. Mix all ingredients well over ice cubes and strain. Squeeze the orange zest over the drink, adding the spent zest to the glass.

Fluch Des Virtuosen

Roland Hoppenheit

INGREDIENTS

20 ml lemon juice, freshly squeezed

50 ml Ponthier Purée de Fraise

50 ml Mozart Dark **Chocolate**

30 ml Tabu **Red**

GLASS

Cocktail, chilled

METHOD

Shaker, fine strain

DIRECTIONS

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

Les Liaison Dangereuses

Heinz Kaiser

INGREDIENTS

2 slices of lemongrass

4 kaffir lime leaves

30 ml Rose's Lime Juice Cordial

50 ml Russky Standard Platinum Vodka

2 barspoons Tabu Red

GARNISH

Lime spiral

GLASS

Cocktail, chilled

METHOD

Mixing glass, chilled

Fine strain

DIRECTIONS

Gently muddle the lime leaves and lemongrass with a flat-ended muddler, pour in the vodka and set aside for a few minutes. Add the remaining ingredients and stir over ice cubes. Strain through a sieve, squeeze a lime spiral over the drink and then place the spent zest on top of the drink.

Mandits

Dom Costa

INGREDIENTS

2 dashes Peychaud's Bitters

5 ml Galliano L'Autentico

30 ml Plymouth **Gin**

15 ml Tabu **Red**

GLASS

Cocktail, chilled

METHOD

Mixing glass, chilled

DIRECTIONS

Pour all ingredients over ice cubes, mix well and strain.

Sweet Poison

Marco Cazzolato

INGREDIENTS

6 slices of ginger (fingernail size)
10 ml lemon juice, freshly squeezed
30 ml orange juice, freshly squeezed
12 ml pomegranate syrup
40 ml Tabu Red

GARNISH

Orange zest

GLASS

Cocktail, chilled

METHOD

Shaker, fine strain

DIRECTIONS

Muddle the ginger with a flat-ended muddler and pour in the other ingredients. Shake over ice cubes and strain through a sieve. Finish with a flamed orange twist, rubbing the spent zest on the edge of the glass before adding it to the drink.

Taboo Chest

Timo Janse

INGREDIENTS

20 ml grapefruit juice, freshly squeezed

25 ml Louis Roques Belle de Châtaigne
(chestnut **liqueur**)

45 ml Tabu **Red**

GARNISH

Cocktail cherry

GLASS

Cocktail, large

Chilled

METHOD

Shaker, fine strain

DIRECTIONS

Mix all ingredients over ice cubes, strain through a sieve and garnish with the cherry.

The Honey Ryder Algonquin

Knut Randhem

INGREDIENTS

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

20 ml Bluebird pineapple juice

20 ml Lillet, white

30 ml Van Winkle Family Reserve

Rye **Whiskey**

10 ml Tabu **Red**

GLASS

Cocktail, chilled

METHOD

Shaker, fine strain

DIRECTIONS

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

The New Monkey Gland

Robert Potthoff

INGREDIENTS

20 ml egg white

40 ml orange juice, freshly squeezed

15 ml Allos agave syrup

40 ml Gordon's Gin

10 ml Tabu Red

GARNISH

Orange blossoms, dried

Lemon zest

GLASS

Cocktail, chilled

METHOD

Shaker, fine strain

DIRECTIONS

Shake all ingredients vigorously with ice cubes and strain through a sieve. Using a zester, peel off paper-thin strips from the lemon zest and place them on top of the drink along with the orange blossoms.

The Sweetest Tabu

Rob van Looy

INGREDIENTS

20 ml Chambord Liqueur Royale de France

50 ml Maker's Mark Bourbon **whisky**

10 ml Tabu **Red**

GARNISH

Orange zest

GLASS

Cocktail, chilled

METHOD

Mixing glass, chilled

DIRECTIONS

Swirl absinthe in the glass to coat the inside, pour off the remainder and place back in the freezer. Stir all ingredients over ice cubes and strain. Garnish with a flamed orange zest, adding the spent zest to the drink.

Arc De Triomphe

Roland Hoppenheit

INGREDIENTS

1 egg yolk

50 ml cream

20 ml mango syrup

30 ml Cointreau orange **liqueur**

30 ml Galliano Smooth Vanilla

50 ml Tabu **Red**

GARNISH

Orange zest

Dark chocolate

GLASS

Coupette, chilled

METHOD

Shaker, fine strain

DIRECTIONS

Shake all ingredients vigorously over ice cubes and strain. Squeeze an orange twist over the glass and grate the chocolate over the top.

Black Monday

Michael Meinke

INGREDIENTS

2 dashes Angostura Orange Bitters

20 ml Cointreau

20 ml Mozart Black

20 ml Meukow XO Cognac

10 ml Tabu Red

GARNISH

Orange zest

GLASS

Tumbler

METHOD

Mixing glass, chilled

DIRECTIONS

Mix all ingredients over ice cubes, strain and squeeze an orange twist over the glass.

Blushing Maiden

Andrew Nicholls

INGREDIENTS

10 ml Zitronensaft, frisch gepresst

15 ml Maraschino

60 ml Sonnema **vodka** HERB

12 ml Tabu **Red**

GARNISH

Maraschino cherry

GLASS

Coupette, chilled

METHOD

Shaker, fine strain

DIRECTIONS

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

Chocolatenero

Michael Meinke

INGREDIENTS

4 mint leaves

4 Boiron candied orange zests

20 ml Mozart Black

40 ml Carpano Antica Formula

60 ml Old Monk **Rum**

10 ml Tabu **Red**

GLASS

Coupette, chilled

METHOD

Shaker, fine strain

DIRECTIONS

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

Frühlingsgefühl

Roland Hoppenheit

INGREDIENTS

20 ml lime juice, freshly squeezed
30 ml lemon juice, freshly squeezed
30 ml grapefruit juice, freshly squeezed
30 ml mango nectar
20 ml Disaronno Originale
20 ml Drambuie Whisky **liqueur**
50 ml Tabu **Red**

GARNISH

Orange zest

GLASS

Coupette, chilled

METHOD

Shaker, fine strain

DIRECTIONS

Shake all ingredients vigorously over ice cubes, strain through a sieve and squeeze an orange twist over the glass.

Kentucky Red

Chris Doig

INGREDIENTS

10 ml Marie Brizard Framboise

35 ml Maker's Mark Bourbon **whisky**

5 ml Tabu **Red**

GARNISH

Orange zest

GLASS

Coupette, chilled

METHOD

Mixing glass, chilled

DIRECTIONS

Stir all ingredients over ice cubes and strain. Squeeze an orange twist over the glass, adding the spent zest to the glass.

Moulin Rouge

Nils Boese

INGREDIENTS

20 ml lemon juice, freshly squeezed

10 ml Giffard Sirop de Fraises

30 ml Giffard Manzana Verde **liqueur**

10 ml Tabu Classic Strong

30 ml Tabu **Red**

GARNISH

Fan of apple slices

GLASS

Coupette, chilled

METHOD

Shaker, fine strain

DIRECTIONS

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

Red Penthouse

Carl Wrangel

INGREDIENTS

3 barspoons white sugar

25 ml lime juice, freshly squeezed

60 ml Buffalo Trace **Whiskey**

5 ml Tabu **Red**

GLASS

Coupette, chilled

METHOD

Shaker, fine strain

DIRECTIONS

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

Schierlingsbecher

Roland Hoppenheit

INGREDIENTS

40 ml lemon juice, freshly squeezed

40 ml lime juice, freshly squeezed

50 ml Ponthier Purée de Fruits Cassis

30 ml L'Héritier-Guyot Cassissée

40 ml **Licor 43**

50 ml Tabu **Red**

GARNISH

Orange zest

GLASS

Coupette, chilled

METHOD

Shaker, fine strain

DIRECTIONS

Shake all ingredients with ice cubes, strain through a sieve and squeeze an orange twist over the glass.

Red Champagne

Marcel Baumann

INGREDIENTS

50 ml orange juice, freshly squeezed

7.5 ml Tabu Red

Pierre Moncuit Brut champagne

GARNISH

Orange spiral

GLASS

Champagne, frosted

METHOD

Built in glass

DIRECTIONS

Pour the orange juice and absinthe into the glass and top up with champagne. Stir carefully and add the orange spiral.

Bon Voyage

Christian Heiss

INGREDIENTS

20 ml lime juice, freshly squeezed

20 ml maple syrup

2 dashes The Bitter Truth Orange Bitters

1 barspoon Elixir Végétal de la Grande-Chartreuse

40 ml Tequila Corralejo Reposado

10 ml Tabu Red

GARNISH

Orange zest

GLASS

Old-Fashioned, chilled

METHOD

Shaker, fine strain

DIRECTIONS

Shake all ingredients over ice cubes and strain through a sieve. Squeeze an orange twist over the glass, adding the spent zest to the glass.

Agave Red Cocktail

Roman Milostivy

INGREDIENTS

1 dash Peychaud's Bitters
2 dashes The Bitter Truth Lemon Bitters
10 ml hibiscus-rhubarb syrup, made in-house
50 ml Tequila 7 Leguas Añejo
5 ml Tabu Red

GARNISH

Lime zest

GLASS

Double Old-Fashioned, chilled

METHOD

Mixing glass, chilled

DIRECTIONS

Mix all ingredients over ice cubes, strain onto a sphere of ice and garnish with the zest. Hibiscus-rhubarb syrup: chop some rhubarb stalks and cook in half a litre of syrup (2:1) over a low heat for twenty minutes. Meanwhile, pour half a litre of hot water over five barspoons of dried hibiscus flowers and allow to steep for ten minutes. Strain the rhubarb syrup and the hibiscus infusion through a sieve, combine in a 1:1 ratio and allow to cool.

Forbidden Sins

Markus Heinze

INGREDIENTS

3 slices of ginger

10 ml Giffard Sirop de Sucre de Canne

6 drops Abbott's Bitters

20 ml Sandeman Tawny Porto

20 ml Absolut Raspberri **Vodka**

20 ml Tabu **Red**

GARNISH

Ginger

GLASS

Double Old-Fashioned, chilled

METHOD

Mixing glass, chilled

Fine strain

DIRECTIONS

Carefully muddle the ginger with a flat-ended muddler, pour in all remaining ingredients except the bitters and stir well over ice cubes. Strain through a sieve onto chilled crushed ice and then add the bitters to the top. Decorate with several slices of ginger.

Orange Cooper

Javier de las Muelas

INGREDIENTS

3 mint leaves

10 ml Monin Mojito mint syrup

40 ml Ocean Spray Cran-Raspberry

20 ml Tabu Red

Tonic water

GARNISH

Sprig of mint

GLASS

Double Old-Fashioned, chilled

METHOD

Shaker, fine strain

DIRECTIONS

Shake all ingredients except the tonic with ice cubes, strain through a sieve over crushed ice and top up with tonic. Decorate with a small sprig of mint and add a straw.

(Rock Me) Amadens

Torsten Spuhn

INGREDIENTS

Half an egg white
20 ml lemon juice, freshly squeezed
100 ml tamarind juice
2 dashes The Bitter Truth Orange Bitters
2 dashes The Bitter Truth Orange Flower Water
30 ml Mozart Black
30 ml Glenfiddich Caoran Reserve Whisky
20 ml Tabu Red

GARNISH

Orange spiral
White orchid

GLASS

Double Old-Fashioned, chilled

METHOD

Shaker, fine strain

DIRECTIONS

Shake all ingredients vigorously together and strain through a sieve over ice cubes. Finish with a flamed orange twist and add the spent zest to the drink. Decorate with the orchid.

Pura Sangre

Tom Schulze

INGREDIENTS

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

50 ml Jim Beam Rye **Whiskey**

10 ml Tabu **Red**

Red Rock Ginger Ale

GARNISH

Orange zest

GLASS

Double Old-Fashioned, chilled

METHOD

Built in glass

DIRECTIONS

Swirl the absinthe in the glass to coat the inside, pour off the remainder, add ice cubes and pour in the whiskey. Top up with ginger ale and stir. Squeeze an orange twist over the glass, adding the spent zest to the drink.

Red Cloud

Nils Boese

INGREDIENTS

1 barspoon icing sugar
10 ml lemon juice, freshly squeezed
30 ml orange juice, freshly squeezed
10 ml De Kuyper Grenadine Syrup
20 ml De Kuyper Red Orange
10 ml Plymouth **Gin**
30 ml Tabu **Red**

GARNISH

Physalis

GLASS

Double Old-Fashioned, chilled

METHOD

Shaker, fine strain

DIRECTIONS

Shake all ingredients vigorously over ice cubes, strain through a sieve and garnish with the physalis.

Short Port

Andrew Nicholls

INGREDIENTS

4 strawberries

30 ml Taylor's 10 Year Old Tawny Port

30 ml Sonnema **vodka**HERB

15 ml Tabu **Red**

GARNISH

Lemon zest

GLASS

Double Old-Fashioned, 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. Cut the strawberries in half and add them to the shaker. Pour in the remaining ingredients, shake vigorously over ice cubes for 8-10 seconds and strain through a sieve.

Squeeze a lemon twist over the glass, adding the spent zest to the glass.

Sweet Bitterness

Nils Boese

INGREDIENTS

2 barspoons icing sugar

30 ml lemon juice, freshly squeezed

40 ml Luxardo **Bitter**

20 ml Tabu **Red**

GARNISH

Redcurrants

GLASS

Double Old-Fashioned, chilled

METHOD

Shaker, fine strain

DIRECTIONS

Shake all ingredients with ice cubes vigorously and at length and strain onto ice cubes. Decorate with the redcurrants.

The Big Easy

Stephan Berg | Alexander Hauck

INGREDIENTS

10 ml ginger syrup

1 barspoon The Bitter Truth Orange Bitters

15 ml Bols Dry Orange

50 ml Mount Gay Eclipse Rum

5 ml Tabu Red

Schweppes ginger ale

GARNISH

Sprig of coriander

GLASS

Double Old-Fashioned, chilled

METHOD

Shaker, fine strain

DIRECTIONS

Shake all ingredients except ginger ale vigorously with ice cubes and strain through a sieve over ice cubes. Pour in ginger ale, stir carefully and decorate with the coriander sprig.

Intercontinental Flight

Roland Hoppenheit

INGREDIENTS

60 ml cranberry juice

60 ml Mandarine Napoléon **liqueur**

50 ml Tabu **Red**

Prosecco

GLASS

Highball, chilled

METHOD

Built in glass

DIRECTIONS

Mix all ingredients except
prosecco over ice cubes.

Top up with prosecco.

Beachcomber Zonie (Revisited)

Thomas Jakschas

INGREDIENTS

- 10 ml Monin pomegranate syrup
- 15 ml Monin cane sugar syrup
- 25 ml lime juice, freshly squeezed
- 25 ml 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 Rum
- 25 ml Sea Wynde Rum
- 25 ml Appleton Estate Extra Rum
- 25 ml 18 year old Coruba Rum
- 35 ml Don Q Cristal Rum
- 1 dash Tabu Classic Strong
- 1 barspoon Tabu Red

GARNISH

Pineapple slice

Maraschino cherry

Sprig of mint

GLASS

Highball, chilled

METHOD

Shaker, fine strain

DIRECTIONS

Shake all ingredients vigorously over ice cubes and strain through a sieve onto dry crushed ice. Decorate with fruit and mint and add a straw.

Jalisco Fizz

Stephan Berg | Alexander Hauck

INGREDIENTS

Half an egg white

20 ml cream

20 ml lime juice, freshly squeezed

10 ml vanilla syrup

2 dashes The Bitter Truth Lemon Bitters

40 ml **Tequila** Herradura Reposado

10 ml Tabu **Red**

Soda water, siphon

GLASS

Highball, chilled

METHOD

Shaker, fine strain

DIRECTIONS

Shake all ingredients except soda with ice cubes vigorously and at length, strain through a sieve onto ice cubes, spritz with soda water and stir carefully.

Schnee Der Auf Zedern Fällt

Roland Hoppenheit

INGREDIENTS

1 egg yolk

40 ml cream

40 ml lime juice, freshly squeezed

20 ml coconut syrup

40 ml pineapple juice

50 ml Tabu Red

Espresso, cold

GARNISH

Honeydew melon

GLASS

Highball, chilled

METHOD

Shaker, fine strain

DIRECTIONS

Shake all ingredients except espresso vigorously over ice cubes, strain through a sieve and then pour in the espresso. Decorate with a piece of honeydew melon.

Midwest Sunset

Mike Baker

INGREDIENTS

6-8 mint leaves

5 raspberries

10 ml Monin cane sugar syrup

10 ml Chambord Liqueur Royale de France

10 ml **Aperol** Aperitivo

30 ml Tabu **Red**

Schweppes **ginger ale**

GARNISH

Sprig of mint

GLASS

Highball, large

Chilled

METHOD

Mixing glass, chilled

Fine strain

DIRECTIONS

Gently muddle the raspberries and mint leaves with a flat-ended muddler and then fill the mixing glass three-quarters of the way with crushed ice. Pour in all ingredients except ginger ale, stir well for ten seconds and strain through a sieve. Top up with crushed ice, add ginger ale and then stir again. Decorate with a small sprig of mint. Serve with a straw.

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 Dry

20 ml Tabu Red

GLASS

Highball, chilled

METHOD

Shaker, fine strain

DIRECTIONS

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

Wilder Thymian

Roland Hoppenheit

INGREDIENTS

20 ml lemon juice, freshly squeezed

20 ml lime juice, freshly squeezed

40 ml raspberry liqueur

20 ml **Wódka** Wyborowa

50 ml Tabu **Red**

Schweppes Bitter Lemon

GLASS

Highball, chilled

METHOD

Shaker, fine strain

DIRECTIONS

Shake all ingredients except the Bitter Lemon vigorously over ice cubes. Strain through a sieve and top up with Bitter Lemon.

Dement

Roland Hoppenheit

INGREDIENTS

50 ml mango nectar

60 ml Ponthier Purée de Mangue

40 ml Heering Cherry Liqueur

50 ml Tabu Red

GARNISH

Orange zest

GLASS

Coupette, chilled

METHOD

Shaker, fine strain

DIRECTIONS

Shake all ingredients over ice cubes, strain through a sieve and squeeze an orange twist over the glass.

Last Lady

Roland Hoppenheit

INGREDIENTS

60 ml cream

30 ml lime juice, freshly squeezed

40 ml passion fruit juice

20 ml passion fruit syrup

50 ml Tabu Red

GARNISH

Orange zest

Dark chocolate

GLASS

Coupette, chilled

METHOD

Shaker, fine strain

DIRECTIONS

Shake all ingredients vigorously over ice cubes, strain through a sieve and squeeze an orange twist over the glass. Grate the chocolate over the top.

The Opener

Roland Hoppenheit

INGREDIENTS

30 ml mango juice
30 ml passion fruit juice
20 ml strawberry syrup
20 ml banana syrup
30 ml Ponthier Purée de Fraise
20 ml **Campari** Bitter
50 ml Tabu **Red**

GARNISH

Orange zest

GLASS

Coupette, chilled

METHOD

Shaker, fine strain

DIRECTIONS

Shake all ingredients vigorously over ice cubes, strain through a sieve and squeeze an orange twist over the glass.

Una Donna Accanto A Te

Roland Hoppenheit

INGREDIENTS

10 ml grenadine syrup

40 ml lemon juice, freshly squeezed

60 ml grapefruit juice, freshly squeezed

40 ml De Kuyper Apricot Brandy

50 ml Tabu Red

GARNISH

Orange zest GLASS

Coupette, chilled

METHOD

Shaker, fine strain

DIRECTIONS

Shake all ingredients vigorously with ice cubes, strain through a sieve and squeeze an orange twist over the glass.

Zuckerbrot & Peitsche

Roland Hoppenheit

INGREDIENTS

40 ml lemon juice, freshly squeezed
40 ml lime juice, freshly squeezed
3 dashes Angostura Aromatic Bitters
40 ml Martini Rosso **Vermouth**
30 ml Amaro Ramazzotti
50 ml Tabu **Red**

GARNISH

Orange zest GLASS
Coupette, chilled

METHOD

Shaker, fine strain

DIRECTIONS

Shake all ingredients vigorously over ice cubes, strain through a sieve and squeeze an orange twist over the glass.

Death In The Afternoon

Roland Hoppenheit

INGREDIENTS

20 ml lemon juice, freshly squeezed

4 dashes grenadine syrup

20 ml Tabu Red

Mercier Brut champagne

GARNISH

Orange zest

Cocktail cherry

GLASS

Champagne, chilled

METHOD

Shaker, fine strain

DIRECTIONS

Add all ingredients except the champagne and shake over ice cubes. Strain through a sieve and top up with champagne. Squeeze an orange twist over the glass and add the cherry.

43 Red Tabu

Nils Boese

INGREDIENTS

2 barspoons icing sugar
5 ml De Kuyper Grenadine Syrup
30 ml orange juice, freshly squeezed
30 ml lemon juice, freshly squeezed
30 ml **Licor 43**
30 ml Tabu **Red**

GARNISH

Redcurrants

GLASS

Double Old-Fashioned, chilled

METHOD

Shaker, fine strain

DIRECTIONS

Shake all ingredients with ice cubes and strain over ice cubes. Decorate with the redcurrants.

Brazilian Taboo

Kent Steinbach

INGREDIENTS

1 lime

1 heaping tablespoon cane sugar, fine

50 ml Tabu **Red**

GLASS

Double Old-Fashioned, chilled

METHOD

Built in glass

DIRECTIONS

Cut the lime in half lengthwise and cut each half into four slices. Muddle the lime slices and the sugar thoroughly using a flat-ended muddler. Add the absinthe and stir. Top up with crushed ice and stir again. Serve with a straw.

Flaming Tabu

Salim Khoury

INGREDIENTS

3 dashes orange bitters

10 ml soda water

50 ml Tabu Red

GARNISH

Orange zest

GLASS

Double Old-Fashioned, chilled

METHOD

Built in glass

DIRECTIONS

Place all ingredients into a glass containing ice cubes and mix well.

Finish with a flamed orange zest, adding the spent zest to the glass.

Love Unlimited

Nils Boese

INGREDIENTS

2 barspoons icing sugar
20 ml orange juice, freshly squeezed
20 ml lemon juice, freshly squeezed
10 ml De Kuyper Grenadine Syrup
20 ml Luxardo **Bitter**
20 ml Galliano Smooth Vanilla
30 ml Tabu **Red**

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.

Orange Squeeze

Kent Steinbach

INGREDIENTS

Half an orange

2 heaping barspoons cane sugar, fine

2 dashes Angostura Orange Bitters

50 ml Tabu **Red**

GARNISH

“Orange straw”

GLASS

Double Old-Fashioned, chilled

METHOD

Shaker

DIRECTIONS

Cut the half orange into three slices. Muddle the orange slices and the sugar thoroughly using a flat-ended muddler. Add the absinthe, bitters and ice cubes. Shake vigorously and at length, pour into the glass, top up with the ice cubes and stir. Decorate with the “orange straw” and add a drinking straw.

Orange “straw”: Peel a razor-thin piece of zest from the outer skin of an orange, straighten the edges and cut into fine strips. Place three or five of these strips on the drink’s surface.

Phantasie An Laura

Roland Hoppenheit

INGREDIENTS

50 ml cream

100 ml mango nectar

80 ml Ponthier Purée de Manguue

40 ml De Kuyper Peach Tree **liqueur**

50 ml Tabu **Red**

GARNISH

Dark chocolate

GLASS

Double Old-Fashioned, chilled

METHOD

Mixer

DIRECTIONS

Mix all ingredients with a little crushed ice and strain. Grate the chocolate over the top.

Red T-Punch

Nils Boese

INGREDIENTS

1 orange

40-60 ml Tabu Red

GLASS

Double Old-Fashioned, chilled

METHOD

Built in glass

DIRECTIONS

Pour the absinthe over ice cubes and stir, then drizzle the juice from the orange slowly over the top.

House Of Harmony

Roland Hoppenheit

INGREDIENTS

4 lime quarters

6 mint leaves

1 tablespoon brown cane sugar

50 ml lemon juice, freshly squeezed

50 ml lime juice, freshly squeezed

20 ml De Kuyper **Blue Curaçao**

50 ml Tabu **Red**

GARNISH

Sprig of mint

GLASS

Highball, chilled

METHOD

Built in glass

DIRECTIONS

Muddle the lime and the mint with a flat-ended muddler. Add the cane sugar and stir.

Top up with crushed ice, pour in the remaining ingredients and stir again. Decorate with the mint sprig.

Red Snapper

Roland Hoppenheit

INGREDIENTS

40 ml lime juice, freshly squeezed
50 ml lemon juice, freshly squeezed
10 ml grenadine syrup
100 ml blackcurrant nectar
50 ml Tabu Red
Red Bull

GARNISH

Honeydew melon

GLASS

Highball, chilled

METHOD

Shaker, fine strain

DIRECTIONS

Shake all ingredients except Red Bull with ice cubes and strain through a sieve onto ice cubes. Top up with Red Bull, stir, and decorate with a piece of honeydew melon.

The Tabu Fizz

Stephan Berg | Alexander Hauck

INGREDIENTS

1 egg white

20 ml lime juice, freshly squeezed

15 ml cane sugar syrup

1 barspoon The Bitter Truth Orange Flower Water

50 ml Hendrick's Gin

1 barspoon Tabu Red

Soda water, siphon

GARNISH

Lime slices

GLASS

Highball, chilled

METHOD

Shaker, fine strain

DIRECTIONS

Shake all ingredients except soda water with ice cubes and strain through a sieve onto ice cubes. Finish with a splash of soda water, stir, and then decorate with the lime.

Triumph Der Selbstdarstellung

Roland Hoppenheit

INGREDIENTS

0.5 barspoons fresh ginger

10 ml mango syrup

40 ml mango juice

120 ml Boiron Purée de Mangue

40 ml Ponthier Purée de Fruits Cassis

60 ml Mozart White **Chocolate** Vanilla Cream

30 ml Tabu **Red**

GARNISH

Dark chocolate

Nougat

GLASS

Highball, chilled

METHOD

Mixer

DIRECTIONS

Mix all ingredients except the blackcurrant purée with crushed ice. Put the blackcurrant purée into the long drink glass and top up with the contents of the mixer. Grate the chocolate over the drink's surface and place the nougat chips on top.

Mountain Of Mayas

Christian Roß | Daniel Pitthan

INGREDIENTS

20 ml Kaffir lime juice, freshly squeezed

40 ml guava puree

40 ml coconut milk

45 ml Don Julio **tequila** blanco, flavoured
with kaffir lime leaves

20 ml Tabu **Red**

GARNISH

green curry

Kaffir lime leaves

Kaffir lime, dried

Cherry

GLASS

Tiki mug

METHOD

Shaker, fine strain

DIRECTIONS

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

Tom

Nils Boese

INGREDIENTS

15 ml Jägermeister

5 ml Tabu Red

GLASS

Shot, chilled

METHOD

Built in glass

DIRECTIONS

Pour Jägermeister into the glass, float the absinthe over a bar spoon.

Twisted Jäger Negroni

Nils Boese

INGREDIENTS

20 ml sweet vermouth

20 ml London dry gin

20 ml Jägermeister

1 bar spoon Tabu Red

Orange zest

GLASS

Coupette, chilled

METHOD

Mixing glass, chilled

DIRECTIONS

Mix all ingredients on ice cubes.

Strain the contents of the mixing glass and squeeze a orange twist over the glass.

Red Dotted Jäger

Nils Boese

INGREDIENTS

20 ml lemon juice, freshly squeezed

40 ml blood orange juice, freshly
squeezed

2-3 bar spoons icing sugar

30 ml Jägermeister

20 ml Tabu Red

GLASS

Double Old-Fashioned, chilled

METHOD

Shaker, fine strain

DIRECTIONS

Shake all ingredients vigorously on
ice and strain through a sieve.

The Beast

Christian Roß / Daniel Pitthan

INGREDIENTS

30 ml Campari bitter*

30 ml Tanqueray gin

20 ml Tabu Red

* flavoured with Ras el-Hanout

GARNISH

Half slice of blood orange, dried

GLASS

Tumbler, chilled

METHOD

Mixing glass, chilled

DIRECTIONS

Stir all ingredients over ice cubes and strain onto a large ice cube. Place slice of orange on top. Flavoured Campari: One tablespoon Ras el-Hanout to 250 ml of Campari.

