

**Given enough gin,
i could rule the world!**

small gin training

A SHORT HISTORY OF GIN:

Learning the history and interesting stories surrounding Gin and its producers, will elevate your Gin experience and offer you a basic insight into the world of "ginology" .

FIRST COMES THE DAWN

Gin's core ingredient, juniper, has been combined with alcohol as far back as... 70 A.D Fast-forward to the 16th century, when the Dutch began producing a spirit called "genever." It essentially consisted of a malt wine base and a healthy amount of juniper berries to mask its harsh flavor. It was, of course, a "medicinal" liquid like its predecessors. By the 1700s, it had taken on a new form: gin.

THE GIN CRAZE

The late 1600s were pivotal for the upswing of gin in England under the reign of William of Orange who enforced blockades and introduced heavy taxes on French wine and Cognac in an attempt to weaken their economy.

At the same time, William III instituted The Corn Laws in England. These decrees provided tax breaks on spirits production, resulting in "a distilling free-for-all." environment.

This led to a period in England that is often dubbed the 'Gin Craze,' a period where a pint of gin was cheaper than a pint of beer.

THE GIN ROAD TO REDEMPTION

In 1830, things finally started looking up for England's gin scene. Large distilleries producing increasingly high-quality spirits gradually began to spring up. Since the 19th Century and after centuries of ill repute, English gin is back, in all its polarizing glory.



gin categories

On our gin menu you will mainly encounter four types of gin: London dry gin, distilled gin, dry gin, and new western dry gin. All four are redistillations consisting of ethanol and various botanicals that have already been added during the distillation process. The aromatic components vary depending on the manufacturer; the common denominator, however, is the quintessential juniper berry. According to EU regulations, gin has to be at least 37.5% proof.

LONDON DRY GIN

The name London dry gin is referred to the manufacturing method and is not, as one might expect, a geographical indication. Accordingly, this type of gin is crafted using the same method all over the world: a specific number of natural ingredients are distilled at the same time, whereby only ethanol sourced from agricultural production and afterwards water for dilution purposes are used.

NEW WESTERN DRY GIN

New western dry gin is produced in a distillation process, but unlike the London dry gin, there are no specifications as to when and how the botanicals are to be added and how many distillations there should be.

SLOE GIN

To understand sloe gin, we must first answer the question: “what, exactly, is a sloe”? Sloes are little berries, about the size of a dime, that grow wild in hedgerows all over England. Sloe gin is made from ripe sloes, which are traditionally picked after the first frost of winter. Recipes for sloe gin vary depending on the maker’s taste. The sweetness can be adjusted to taste at the end of the process, although sufficient sugar is required while the drupes steep to ensure full extraction of flavor. When made sufficiently slowly, the alcohol extracts an almond-like essence from the sloes’ stones, giving sloe gin a particular aromatic flavor.

OLD TOM GIN

Old Tom plays a significant role in the history of gin. Quaffed by the bucketload during the 18th and 19th centuries, it served as something of a bridge between Dutch Genever and London Dry, drier than the former and sweeter than the latter. Old emerged in an era of heavy drinking and primitive distilling. The column still hadn’t yet been invented, so spirits were harsh at the best of times. Keen to increase profit margins, the unscrupulous distillers of this era would add to this by cutting their spirits with turpentine and sulphuric acid, creating gins that were barely palatable and often deadly. Still, the English are a determined bunch when it comes to drinking and they turned to gin in their droves. In order to make it drinkable, distillers sweetened the juniper-laced spirit with liquorice or sugar, thus creating a whole new category.

— Botanicals —



Natural, flavour-enhancing ingredients that imbue gin with its individual characteristics are described as botanicals. On this page, in addition to many classical botanicals like juniper and lemon, you 'll also find more exotic options like cherry blossom, rose petals and cranberries.



Juniper



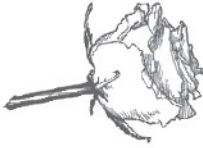
Lemon Zest



Rosemary



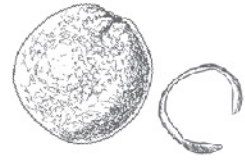
Cranberries



Rose Petals



Cloves



Orange Zest



Cinnamon



Coriander seeds



Nutmeg



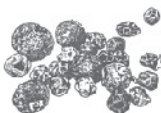
Ginger



Cardamom



Anise



Pepper



Cherry Blossom



Thyme



Great Britain/London

Gordon's Gin



Developed by Alexander Gordon, a Londoner of Scottish descent in 1769. The Special London Dry Gin he developed proved successful, and its secret recipe remains unchanged to this day.

The distinctively refreshing taste comes from the finest handpicked juniper berries and a selection of other botanicals. It's the taste that's made Gordon's the world's best-selling London Dry gin.

ALC.: 37,5%

4.5 CL	btl 70 CL
€7	€100

Recommendation:

+ €2

Fever Tree indian tonic

Garnish:

Zest of lemon



Multi-Gold Award winning and the world's favorite gin

Characteristics:

A bold juniper-led taste with zesty notes of citrus.

Gordon's Pink

Launched in 2017, Gordon's Gin Pink is perfect for summer quaffs. Juniper takes a slight step back to make way for refreshing notes of strawberry, raspberry and redcurrant. The recipe was inspired by a Gordon's recipe from all the way back in the 1880s!



Great Britain/London

ALC.: 37,5%

4.5 CL	btl 70 CL
€8	€110

Recommendation:

+ €2

Fever Tree elderflower tonic

Garnish:

Strawberry and lemon zest

Gordon's
...SHALL WE?

Characteristics:

Light sweetness of fresh red fruits, with a bite of juniper and coriander underneath. Lingering zesty notes of fresh raspberry go on and on.



Black Smokers



Cyprus

The result is a mix of 12 local botanicals, light in juniper and overlaid both with earthy spices and a crisp and fragrant bouquet. The scents and tastes that make the Troodos range unique.

ALC.: 40,0%

4.5 CL	btl 1 L
€9	€130

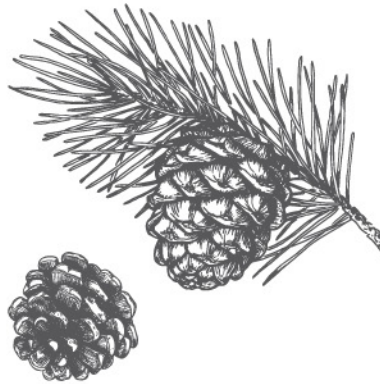
Recommendation:

+ €2

Fever tree tonic

Garnish:

Orange zest and black peppercorns



Characteristics:

Notes of coriander, angelica, oregano, peppercorn, citrus and pine.

Tanqueray

A balanced, multi-layered combination of botanicals. A four step distillation process is involved in the making of Tanqueray London Dry Gin. The only flavours you will get after the distillation are those of the botanicals and you should get no flavour from the neutral spirit, only strength.



Great Britain/London

ALC.: 43,1%

4.5 CL	btl 70 CL
€8	€110

Recommendation:
+ €2

Fever Tree indian tonic

Garnish:

Dry orange and mint



Characteristics:

A Juniper-forward London dry gin with four perfectly balanced botanicals, Angelica, Coriander, Juniper, Licorice.





Great Britain/London

Tanqueray 10

The only gin made from whole fresh fruits, Tanqueray N° TEN is distilled in small batches and is named after the still it is produced in.

Introduced in 2000, it is the only gin and first white spirit to be in the San Francisco spirits hall of fame. The heart of Tanqueray N° TEN gin is made by distilling fresh oranges, limes and grapefruit. Chamomile flowers create the signature velvety mouth feel.

ALC.: 47,3%

4.5 CL	btl 70 CL
€10	€140

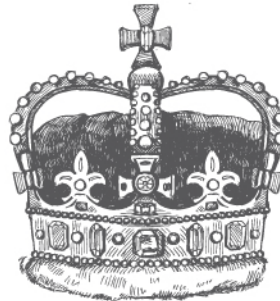
Recommendation:

+ €2

Fever Tree indian tonic

Garnish:

Dry grapefruit and mint



Characteristics:

Hints of dark spices and bright citrus in the background.

Gin Mare

Gin Mare was testing the boundaries of Gin long before everyone else hopped on the bandwagon. A gin that sums up the Mediterranean way of life.

Rosemary from Greece, thyme from Turkey, basil from Italy and Arbequina olives are its special ingredients.

All the botanicals are distilled individually, blended and then distilled once more together which is what give's it its complexity.



Characteristics:

A Mediterranean taste. It smells herbaceous, with resinous juniper and thyme dominating.



Spain/Barcelona

ALC.: 42,7%

4.5 CL	btl 70 CL
€10	€140

Recommendation:

+ €2

Fever Tree mediteranean tonic

Garnish:

Cherry tomatoes





Great Britain/London

Pink Gin

Pink gin started out life as a sea farers breakfast, drank to rally a man against the wiles of the ocean. The tradition of blending gin and bitters was first established by members of the Royal Navy to cure sea sickness.

The Bitter Truth Pink Gin is a delicious blend of traditionally crafted gin and aromatic bitters.

ALC.: 40,0%

4.5 CL	btl 70 CL
€11	€150

Recommendation:

+ €2

Fever Tree indian tonic

Garnish:

Cloves and parsley leaves



Characteristics:

Dominated by complex fruity and floral aromas.

Opihr

Richly spiced gin which epitomizes the exotic intensity of the Orient. It is distilled with a selection of hand-picked botanicals from the Ancient Spice Route.

This Oriental Spiced Gin is distilled in a traditional copper pot still in which the key botanicals of spicy cubeb berries from Indonesia, black pepper from India and coriander from Morocco are infused.



Great Britain/London

ALC.: 42,5%

4.5 CL	btl 70 CL
€10	€140

Recommendation:
+ €2

Fever Tree naturally light

Garnish:

Cardamon and ground pepper



Characteristics:

Long length with soft cracked black pepper and spice.





Great Britain/Scotland

Hendrick's Lunar

Inspired by a moonlit evening tending botanicals in the hothouse, Hendrick's master distiller Lesley Gracie has made Lunar Gin, a warming, spicy expression well suited to sipping while in the evening. Subtle peppery sparks, fragrant citrus oils and floral wafts abound here.

ALC.: 43,4%

4.5 CL	btl 70 CL
€10	€140

Recommendation:
+ €2

Three cents lemon tonic

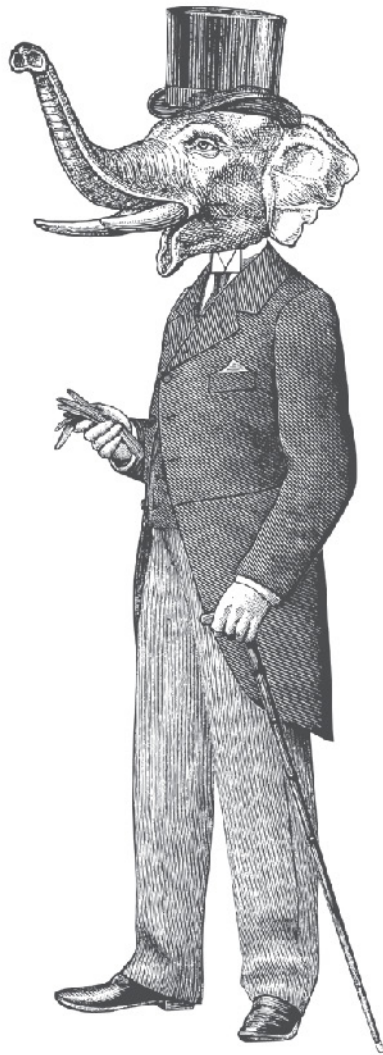
Garnish:

Lemon zest and cucumber



Characteristics:

Predominately floral. Early, soapy violet with jasmine facets. It settles into a surprisingly spice-led heart of juniper, black peppercorns, Pink lady apple and roses.



"Let the night beGIN"



Japan

Roku Gin

In Japanese, roku means “six.” Suntory’s take on gin is called “six” after six quintessentially Japanese botanicals. The first gin from Japan’s legendary Suntory - Roku Gin. This expression is made using a selection of botanicals, including six Japanese botanicals that provide a whistle-stop tour of the four seasons. These include sakura leaf and sakura flower for spring, sencha tea and gyokuro tea for summer, sansho pepper for autumn and yuzu peel for winter.

ALC.: 47,0%

4.5 CL	btl 70 CL
€10	€140

Recommendation:

+ €2

Fever Tree elderflower tonic

Garnish:

Lemon zest and rose butts



Characteristics:

Earthy and vegetal, with a light whisper of fruity sweetness hiding underneath.

Etsu Yuzu

This delightful gin from Japan is produced with a whole host of botanicals, which are treated to seven days of maceration before distillation. Sweet and tangy Japanese yuzu fruit is joined by the likes of juniper, liquorice root, angelica, coriander, and matcha creating a wonderfully fresh and gently zesty profile.



Japan

ALC.: 43,0%

4.5 CL	btl 70 CL
€10	€140

Recommendation:

+ €2

Fever tree elderflower

Garnish:

Lemon zest and
fresh coriander



Characteristics:

Gently zesty with sweet citrus riding throughout, grounded by gently earthen spice and an elegant core of juniper.





Great Britain/Scotland

Hendrick's Midsummer

Inspired by the glory of a midsummer day, this limited edition release from the Hendrick's Gin range boasts heavy floral influence - orange blossom, iris and cut grass abound! This comes alongside classic Hendrick's elements, including refreshing juniper, rose petal and chamomile. Exactly what your garden party cocktails were calling out for.

ALC.: 43,4%

4.5 CL	btl 70 CL
€10	€140

Recommendation:

+ €2

Three cents pink grapefruit soda

Garnish:

Pink grapefruit wedge



Characteristics:

Lilac, chamomile, a whisper of raspberry, fragrant juniper and some grassy freshness. The final juniper notes are a touch oaky, with rose and clementine in support.

Bulldog

BULLDOG London Dry Gin is a multi-award winning, premium gin handcrafted at an English distillery that has been making the highest quality gin for over 250 years. BULLDOG is distilled in traditional copper pot stills using 100% British wheat and water.



Great Britain/London

ALC.: 40,0%

4.5 CL	btl 70 CL
€8	€110

Recommendation:

+ €2

Fever Tree indian tonic

Garnish:

Mint



Characteristics:

Dry gin made with poppy, lotus leaves, citrus almond and various other botanicals





Great Britain/Scotland

ALC.: 41,4%

4.5 CL	btl 70 CL
€10	€140

btl
1.75 L
€260

Recommendation:

+ €2

Fever Tree indian tonic

Garnish:

Cucumber



Hendrick's

Hendrick's is a distilled comprised from a proprietary recipe featuring 11 botanicals collected from the four corners of the world. Master Distiller Miss Lesley Gracie utilises two types of still in the creation of Hendrick's; traditional "Bennet" style, and rarer "Carterhead" style.



Characteristics:

Smooth and superbly balanced botanicals. Fresh and floral with light spices.

Gin Mare Capri

Gin mare celebrates its 10th anniversary by launching this super premium gin, inspired by the perfumes of the iconic Italian island, capri. Gin Mare is perfect to pair with Mediterranean gastronomy thanks to their Arbequina olive which provides a unique texture and tasty profile.



Spain

ALC.: 42,7%

4.5 CL	btl 70 CL
€10	€140

Recommendation:

+ €2

Fever tree naturally light

Garnish:

Olives and thyme stick



Characteristics:

Fresh notes of bergamot, olives and Capri citrus combined with more pronounced botanicals that manage to give an experience at every sip.



time to
drink
gin





Greece

Mataroa

Mataroa Gin was launched in 2019 and features 12 botanicals from around the Mediterranean, including chamomile from Cyprus, orris root from Italy, liquorice from Turkey and orange peel from Spain. The gin is distilled at Melissandi Distillery in Greece, established in 1924 and one of the oldest distilleries in the country. The name is inspired by the ship Mataroa which made two important journeys across the Mediterranean in 1945 - one from Marseilles to Haifa with 173 rescued Hebrew refugee children, and the second with students fleeing political prosecutions.

ALC.: 41,5%

4.5 CL	btl 70 CL
€9	€130

Recommendation:

+ €2

Fever Tree lemon tonic

Garnish:

Dried lime and strawberries



Characteristics:

Bone dry, complex and well integrated.

Bombay Sapphire

Bombay Sapphire's story begins with Thomas Dakin in 1761. At the age of 24 Dakin purchased a site with potential for distilling on Bridge street in Warrington, and in doing so established one of the first major distilleries outside of London. Made with hand-selected botanicals that are then gently vapour infused to capture their bright, vibrant flavours.



Great Britain/London



ALC.: 40,0%

4.5 CL	btl
€7	70 CL
	€100

Recommendation:

+ €2

Fever Tree elderflower tonic

Garnish:

Lemon zest



Characteristics:

Sweet and aromatic, initially light with juniper and peppery spices.



Etsu Gin

All the way from Japan's Hokkaido island comes Etsu Gin! This fantastically floral expression features a selection of botanical from Japan, including tea leaves and yuzu. Rather excellent in a G&T, but can also be simply sipped over ice with a sprig of mint if you're a particularly big fan of floral gins.

Japan/Hokkaido island

ALC.: 43,0%

4.5 CL	btl 70 CL
€10	€140

Recommendation:

+ €2

Fever Tree elderflower tonic

Garnish:

Lemon zest and mint



Characteristics:

Grapefruit, orange blossom, rose, juniper is rather sweet and light, a subtle earthy spice in the background.

“A gin and tonic under its tiny canopy of lime, I said, elevates character and makes for enlightened conversation.”

Michael Chabon





Great Britain/Scotland

The Botanist

22 hand-foraged local botanicals delicately augment nine berries, barks, seeds and peels during an achingly slow distillation. The first and only Islay dry gin is a rare expression of the hard and soul of the remote Scottish island.

ALC.: 46,0%

4.5 CL	btl 70 CL
€10	€140

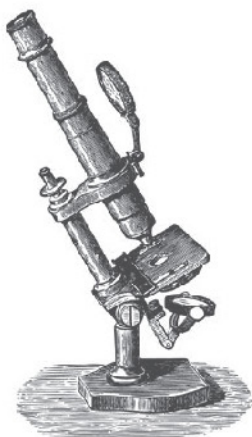
Recommendation:

+ €2

Fever Tree indian tonic

Garnish:

Mint and coconut flakes



Characteristics:

Big notes of citrus, delicate menthol and flowers everywhere.

Hayman's old tom

Many people are unfamiliar with True English Old Tom Gin. Dating back to a period when gin was more richly flavoured, it remains a family favourite to this day. The gloriously generous quantities of botanicals used in the recipe create a bold citrus and juniper pine character that is rich and rounded on the palate with a beautifully delicate finish. The subtle underlying sweetness keeps it true to the original style of English Victorian gin first enjoyed in 19th Century England.



Great Britain/London

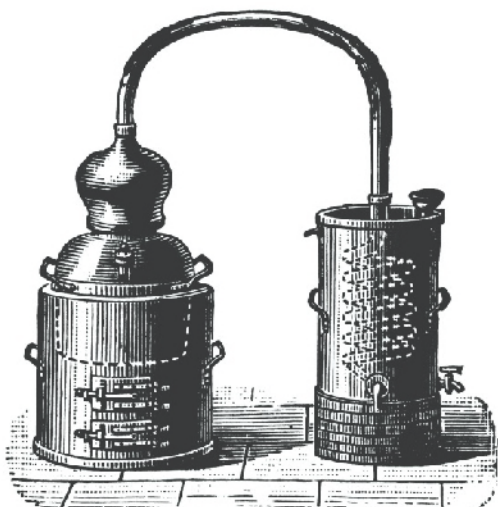
ALC.: 41,4%

4.5 CL	btl 70 CL
€9	€130

Recommendation:
+ €2

Fever Tree indian tonic

Garnish:
Dry orange



Characteristics:

Rich round and wonderfully smooth, with vibrant citrus and a sherbet-like sweetness.





Great Britain/London

Hayman's Sloe

A True English Sloe Gin is defined by its balance. Not too sweet, not too tart and you need to be able to taste the gin!

Created by gently steeping wild harvested English Sloe berries in the classically balanced English Gin for three to four months

ALC.: 26,0%

4.5 CL	btl 70 CL
€9	€130

Recommendation:

+ €2

Three Cents pink
grapefruit soda

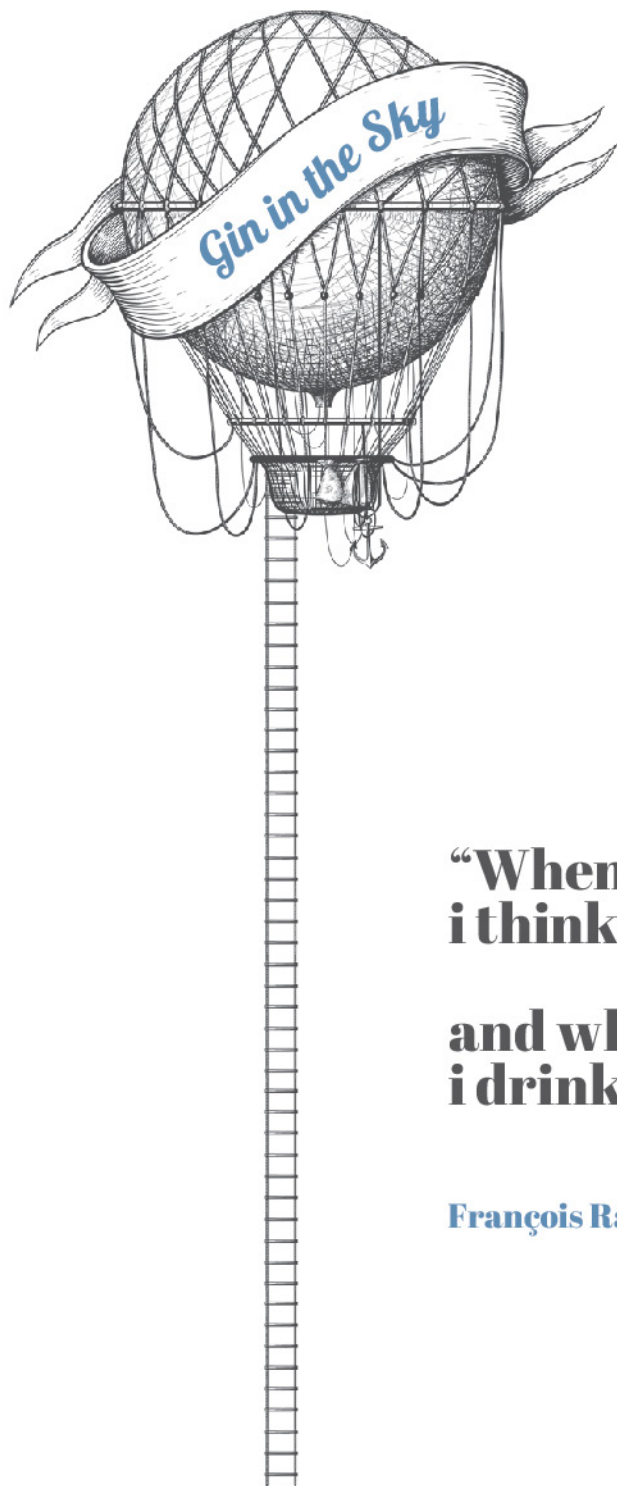
Garnish:

Fresh strawberries



Characteristics:

Warming and rich with a delicate balance of tart and sweet.



**“When i drink
i think;**

**and when i think
i drink.”**

François Rabelais



Great Britain/London

Whitley Neill Rhubarb & Ginger

This Gin was inspired by Johnny's (the owner) childhood memories of visiting his grandparents on their farm by taking a firm Whitley family favourite in rhubarb and placed a warm twist on this with the addition of fresh ginger.

ALC.: 43,0%

4.5 CL	btl 70 CL
€9	€130

Recommendation:

+ €2

Fever Tree ginger beer

Garnish:

Ginger



Characteristics:

Sweet and fruity Gin with citrus tones and a welcoming hint of spice. An excellent summer drink.

Whitley Neill Raspberry

An initial and distinct juniper, coriander and liquorice flavour that gives way to a bright, fresh vibrant taste of Scottish raspberries. A perfectly balanced Gin with a delicate, fruity taste and a lasting citrus, raspberry flavour.



Great Britain/London

ALC.: 43,0%

4.5 CL	btl 70 CL
€9	€130

Recommendation:
+ €2

Fever Tree indian tonic

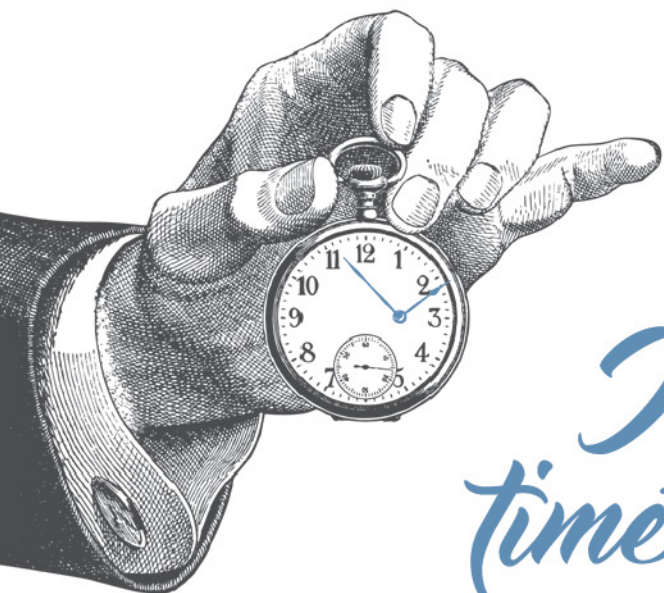
Garnish:
Berries



Characteristics:

Not quite as sweet as you'd expect, though the raspberry fruitiness does stand out.

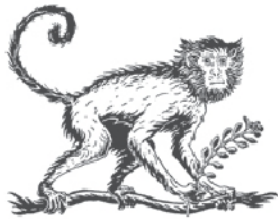




*It's
time for
another
drink!*

Monkey 47

An unusual gin from the Black Forest in Germany, Monkey 47 contains a unique ingredient, Cranberries! The 47 comes from the number of botanicals that go into this unique gin, and the fact it's bottled at a healthy 47%. It is much of a novelty in the gin universe because of its style and taste.



MONKEY 47

SCHWARZWALD DRY GIN



Characteristics:

Predictably complex, this is a robust and powerful gin with plenty of spice, fruit and herb flavours.



Germany

ALC.: 47,0%

4.5 CL	btl
€14	50 CL
	€140

Recommendation:

+ €2

Fever Tree indian tonic

Garnish:

Lemongrass and dry orange





Germany

Elephant

You can taste the soul of Africa in this gin, which is infused with numerous locally sourced botanicals, like the super fruit baobab, African vermouth and rampion, also known as devil's claw. With an old fashioned map on the label, Elephant Dry Gin certainly captures the spirit of exploration.

ALC.: 45,0%

4.5 CL	btl 50 CL
€11	€110

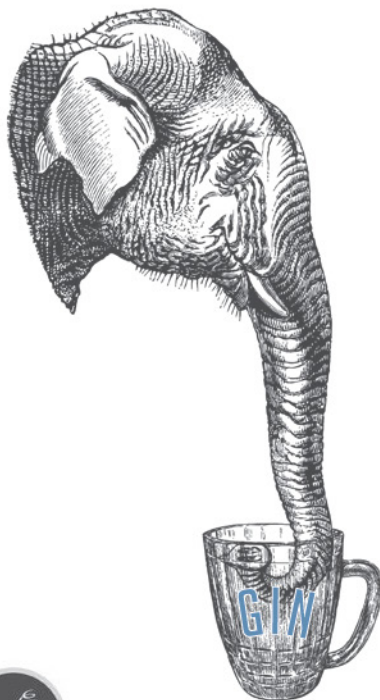
Recommendation:

+ €2

Fever Tree indian tonic

Garnish:

Green apple and ginger



Characteristics: Subtle juniper aroma with hints of pine result in a complex, but very mellow taste sensation that is flowery, fruity and spicy all at the same time.

Home 
is where
the gin is



Great Britain/London

Whitley Neill Pink Grapefruit

Pink Grapefruit is a marvellous citrus, and the folks at Whitley Neill clearly agree, as they have created a lip-smacking variation of their gin with a generous helping of pink grapefruit at its core. Wonderfully creamy, with enough juniper bite and herbaceous tastiness to balance the citrus brightness.

ALC.: 43,0%

4.5 CL	btl 70 CL
€9	€130

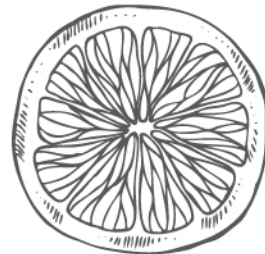
Recommendation:

+ €2

Fever Tree lemon tonic

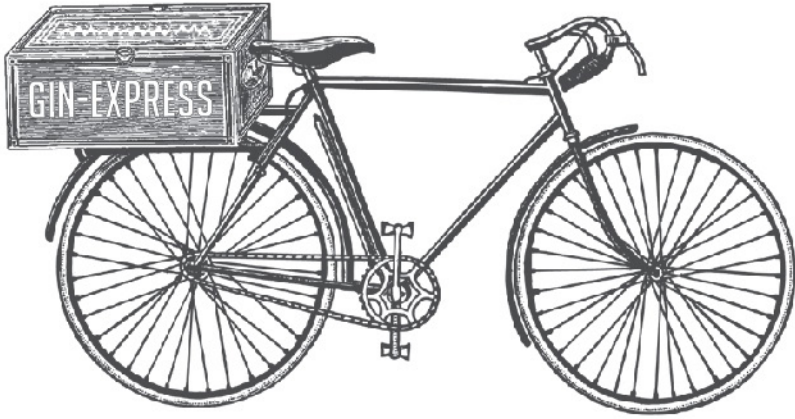
Garnish:

Cloves and pink grapefruit
zest



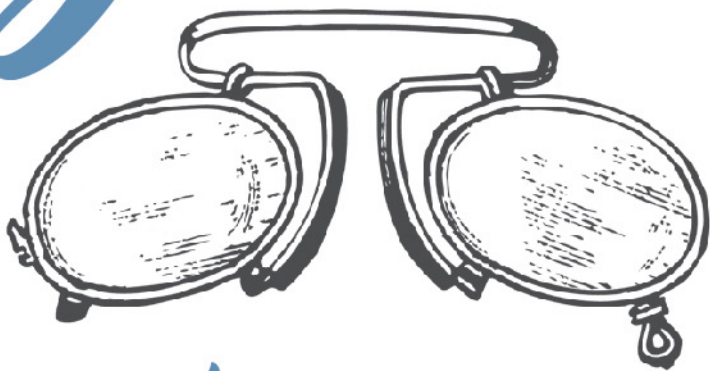
Characteristics:

Vibrant grapefruit at the fore, with an almost fizzy lightness.



The
Gin-Express
is on its way!

Gin



*makes you see
the bright side
of life!*

Upperhand gin

A simple, distilled dry gin recipe, created in Ireland through the delicate mysteries of the distiller's art. A blend of juniper, basil, dill and citrus notes, creating the perfect balance of subtle flavors. Above all, Upperhand is about being the finest we can be: whatever it takes to get there. No corners cut. All avenues explored. With patience, persistence and boldness.



Ireland

ALC.: 40,0%

4.5 CL	btl 50 CL
€10	€100

Recommendation:

+ €2

Fever Tree elderflower tonic

Garnish:

Basil leaves

NEVER
ACCEPT
THE
ODDS



Characteristics:

A blend of juniper, basil, dill and citrus notes, creating the perfect balance of subtle flavours.



Enhance your gin



Branch
of the cinchona tree

Regardless of whether enjoyed straight or as a mixer, tonic water is a popular refreshing drink. In the past, when it contained more quinine, it was used to prevent malaria. Quinine is a naturally occurring ingredient from the bark of the cinchona tree, which provides the deliciously bitter note in our much-loved tonic water.

FEVER TREE

Premium indian tonic | €2.00

Uses a handful of different botanicals, including natural quinine and oils from Mexican Bitter oranges, to give a uniquely clean and refreshing taste and aroma.

FEVER TREE

Naturally light tonic | €2.00

The blending of subtle botanical flavors with spring water and high quality quinine gives it the distinctively clean, crisp character of Premium Indian Tonic Water, but with fewer calories.

FEVER TREE

Elderflower tonic | €2.00

The delicate and sweet flavor of elderflower is perfectly balanced by the soft bitterness of the quinine.

FEVER TREE

Mediterranean tonic | €2.00

We use less quinine in our Mediterranean Tonic which, with the addition of rosemary and lemon thyme, produces a much lighter, more fragrant tonic.

FEVER TREE

Ginger beer | €2.00

A distinct, fresh ginger taste predominates. It is refreshing and clean-tasting without being overly sweet.

THREE CENTS

Lemon tonic | €2.00

Made by blending three Greek varieties of lemon, limes and bitter oranges from the Mediterranean region with high quality natural quinine and carbonated spring water.

THREE CENTS

Pink grapefruit soda | €2.00

Created by using fresh fruits and distinguished for its intense and complex aroma.

THREE CENTS

Cherry soda | €2.00

By captivating the precious almond aroma of the kernels and the floral and fruity notes of wild cherry bark, we have perfectly delivered the complex, sweet, ripe and dry flavors of the fruit in a unique soda drink, ideal for your slings, smashes and floats.

Cheers!



gindex

Gordon's Gin	8
Gordon's Pink	9
Black Smokers	10
Tanqueray	11
Tanqueray 10	12
Gin Mare	13
Pink Gin	14
Opihr	15
Hendrick's Lunar	16
Roku Gin	18
Etsu Yuzu	19
Hendrick's Midsummer	20
Bulldog	21
Hendrick's	22
Gin Mare Capri	23
Mataroa	25
Bombay Sapphire	26
Etsu Gin	27
The Botanist	29
Hayman's old tom	30
Hayman's Sloe	31
Whitley Neill Rhubarb & Ginger	33
Whitley Neill Raspberry	34
Monkey 47	36
Elephant	37
Whitley Neill Pink Grapefruit	39
Upperhand gin	42
Enhance your gin	43-44