

GeraniumTM

Premium London Dry Gin

Experience the result of *Passion*

Feel the comfort of *Tradition*

Taste the *Quality* of ambition

The spirit of a new *Generation*

The Taste

Cocktail recipes with Geranium Gin

www.geraniumgin.com



Geranium Delight

One of the first recipes ever made with Geranium Gin by Henrik Hammer, inspired by the use of "Forbidden Fruit", a classic gin cocktail ingredient from 1920

3 cl. *Geranium Gin*
1 cl. *brandy*
1 cl. *strawberry liquor*
1 cl. *acacia honey*
3 cl. *grapefruit juice*
3 cl. *pineapple juice*

Shake all ingredients and strain into a large wine glass with ice
Garnish with half a strawberry

Little Italy

Ludvig Hammeken from "Zirkuz" in Copenhagen won the 1st price at the Junior Danish Cocktail Championship in 2009 with this twisted version of the classic Negroni

3 cl. *Geranium Gin*
2 cl. *Carpano Antica Formula*
2 cl. *Aperol*
1 dash of *lemon juice*
1 dash of *syrup*

Build the ingredients over ice in a rocks glass. Then stir, until the drink is cold and the ice has melted a little
Garnish with lemon and orange peel



Experience the *Passion*

Sweet Nini

Holger Wolf from bar "Nini's" in Copenhagen made this dessert-like cocktail as a tribute to Nini Cervera, the founder of the first dedicated gin bar in the world

2 cl. *Geranium Gin*
2 cl. *Baileys*
1 cl. *Tia Maria*
Whipped cream

Pour Geranium Gin and Baileys into a cognac glass with ice, top with whipped cream and add Tia Maria
Garnish with chocolate as in any other dessert



Geranium Thai

A modern gin cocktail, in which the use of oriental ingredients adds an exotic dimension to the crisp and aromatic citrus and juniper flavors from the Geranium Gin

4 cl. *Geranium Gin*
4 cl. *lime juice*
2 cl. *syrup*
1 sprig of *fresh coriander*
1 slice of *fresh ginger*
Sparkling water

Blend all ingredients, strain into a cocktail glass with ice, and top with sparkling water
Garnish with fresh coriander and lime





Dry Martini Cocktail

In 1886, bartender Thomas Stuart shakes Gin and Noilly Prat Vermouth to perfection in his own measures at the Savoy hotel in London

Geranium Gin
Noilly Prat Vermouth

You should do the same as Thomas Stuart and serve in a chilled martini glass
Garnish with a lemon twist only

Gin & Tonic

Experience how the aromatic flavors from the Geranium Gin evolves into an explosion of taste in this popular constellation

5 cl. Geranium Gin
Schweppes Tonic Water

Pour Geranium Gin into a tall glass and add tonic water. Fill up gently with ice cubes and maybe a Geranium leaf for the gents, and enjoy the most beautiful G&T you have ever tasted



Feel the *Tradition*

Tom Collins

The legendary bartender Jerry Thomas, also known as "the father of American mixology", included the first written recipe for the Tom Collins in "The Bartender's Guide" from 1876

4 cl. Geranium Gin
3 cl. lemon juice
2 cl. syrup
Sparkling water

Shake Geranium Gin, lemon juice and syrup, and strain into a tall glass with ice. Spray in the sparkling water to make a foamy top, just as the Jerry Thomas did back then
Garnish with a slice of lemon



Geranium Gimlet

Created in the late twenties, this drink was named after a tool for drilling small holes. It is made with Lauchlin's Roses Lime from 1867 and demonstrates the authentic simplicity of a classic gin cocktail

4 cl. Geranium Gin
4 cl. Roses Lime

Pour Geranium Gin and Roses Lime into a rocks glass filled with ice and stir
Garnish with a slice of lime





The Complement Cocktail

Hardeep Singh Rehal from bar "1105" in Copenhagen won the 1st price at the Danish Cocktail Championship in 2007 with this classic martini type cocktail

4 cl. Geranium Gin
2 cl. Aalborg Jubilæums Akvavit
1 cl. Luxardo Maraschino liqueur

Stir all ingredients with ice and strain into a chilled martini glass
Garnish with orange peel and a cherry



Gin & Tonic

Experience how the aromatic flavors from the Geranium Gin evolves into an explosion of taste in this popular constellation

5 cl. Geranium Gin
Schweppes Tonic Water

Pour Geranium Gin into a tall glass and add tonic water. Fill up gently with ice cubes and maybe a few flowers for the ladies and enjoy the most beautiful G&T you have ever tasted

Geranium Green Fizz

The Fizz family from 1887 consists of numerous variations. Here is a nice twisted version of the classic Gin Fizz

4 cl. Geranium Gin
2 cl. Roses Lime
Sprite

Pour Geranium Gin into a champagne glass and add Sprite. Fill up gently with ice cubes, add Roses Lime
Garnish with lime



Taste the *Quality*

Geranium & Ginger

Ginger has always been the all American favorite ingredient for soft drinks, and when Ginger Ale was introduced by Schweppes in 1870, along with Tonic Water, it became evident to mix this with gin too

5 cl. Geranium Gin
Schweppes Ginger Ale

Pour Geranium Gin into a tall glass and add Schweppes Ginger Ale
Fill up gently with ice cubes and pieces of lime



Geranium Bramble

The Bramble cocktails are named after the Bramble fruits, a family of berries such as blackberries, raspberries and loganberries. We have chosen blackberries for this fresh and fruity cocktail.



4 cl. Geranium Gin
6 cl. lemon juice
2 cl. syrup
Crème de mûre

Shake Geranium Gin, lemon juice and syrup and strain into a rocks glass filled with crushed ice and pour Crème de mûre over this mixture. Garnish with a slice of lemon and a mint leaf.

Cucumber Yum Yum

In 2009, Hardeep Singh Rehal from bar "1105" in Copenhagen won his second Cocktail Championship with this fantastic cocktail, inspired by the use of traditional Nordic ingredients.

4 cl. Geranium Gin
1,5 cl. Aalborg Jubilæums Akvavit
3 cl. acacia honey
2 cl. fresh lime juice
4 fresh raspberries
4 slices of cucumber

First crush cucumber and raspberries. Then shake all ingredients and strain into a rocks glass with crushed ice. Garnish with raspberries and cucumber.



The new *Generation*

Red Basil Smash

Jörg Meyer, owner of "Le Lion" in Hamburg, awarded the world's best new cocktail bar in 2008, became even more famous when bartenders worldwide named this cocktail "drink of the summer 2008".

5 cl Geranium Gin
2 cl syrup
2 cl fresh lemon juice
1 sprig of fresh red basil

Muddle basil vigorously with Geranium Gin first. Then shake all ingredients and strain into a cocktail glass with ice. Garnish with basil.



Flatliner

A different cocktail that combines the crazy taste of sweet, dry and strong with the amazing sight of the three liquids placed on top of each other.

2 cl. Geranium Gin
2 cl. Galliano
Tabasco

Pour Galliano into a shot glass and drop a thin layer of Tabasco on top of the Galliano. Gently pour Geranium Gin on the top while preserving the flat line. Drink it all in one shot.

