

BRUSSELS

BELGIAN PUB

MUSEUM



THERE'S ALWAYS TIME FOR A

**COCKTAIL**

# Sweet & SOUR



## PORN STAR MARTINI

Modern, passionfruit flavoured cocktail made with Absolut Vanilla



## PASSIONFRUIT MARGARITA

Light, refreshing and sweet version of a margarita with a tropical fruit aftertaste



## AMARETTO PASSIONFRUIT SOUR

Sweet and nutty cocktail with an aftertaste of tropical freshness



## QUINCE FIZZ

Refreshing and sour quince gin based long drink with notes of elderflower and lime



## STRAWBERRY NEGRONI SOUR

Strawberry gin meets floral bitters and vermouth in this sweet & sour version of a classic aperitif

# DIGESTIFS



## NORTH GAUL

Refreshingly bitter cocktail with Tanqueray London Dry gin, notes of elderflower and basil



## NEGRONI DORAGROSSA

This line of products designed to be mixed together results in a negroni with a more floral finish with hints of sweet orange and lavender



## ELDER FASHION 12

For classics and rum fans, covered in orange scent, sweet & bitter rum cocktail

# Classics WITH A TWIST



## BRUSSELS MUSSELS SPRITZ

Modern spritz cocktail variation made with Luxardo Aperitivo, a sweeter, more fruity and aromatic taste



## DRY MARTINI 14

The Elixir of Quietude – cocktail with Tanqueray No Ten, pickled vermouth and an olive



## MEZCALITA 12

Smokey and a bit spicy cocktail with Tajin salt rim