

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



IT'S PEACHY

Bright and vibrant concoction, zesty tang of calamansi orange blends with luscious sweetness of peach liqueur.

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

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

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



MEZCALITA

Smokey and a bit spicy cocktail with Tajin salt rim