

# Schnapps

**Apple (20%) Sour Apple (16%)**

**Peach (20%) Butterscotch (18%)**

**Cherry (20%) Chocolate (17%)**

**Xuxu: Strawberry (15%)**

**A & A Liqueur: Brandy & Reisling (19%)**

A blend of original Asbach Uralt and Riesling-Auslese. A fine bouquet and piquant sour aroma.

**Korn: Wheat Schnapps (32%)**

Distilled from carefully selected wheat varieties and water. Mild, smooth and best enjoyed chilled.

**Stonsdorfer: Herbal (32%)**

A secret blend of wild berries and 43 different herbs. Traditionally served as a digestif.

**Black Cat: Blackcurrant (22%)**

“Schwarzer Kater” is a classic German blackcurrant and cassis fruit juice liqueur.

**Bratapel: Baked Apple (20%)**

A sweet taste of baked apples with Christmas spices (marzipan, vanilla and caramel). This winter liqueur can be enjoyed served warm or cold.

**Bärenjäger: Honey (35%)**

Called Bärenfang in Germany (bear trap), Bärenjäger is a vodka based honey liqueur which tastes delicious straight from the freezer.

**Bommerlunder: Aquavit (38%)**

A pale spirit infused with herbs and aged in oak. This makes for an aromatic end to any meal.

**DoppelKorn: Double Korn (38%)**

A colourless schnapps double-distilled from carefully selected wheat varieties and water. Mild, smooth and best enjoyed chilled.

**Doornkaat: Juniper (38%)**

Not as dry as traditional English-style Gin, but still has a lovely juniper flavour. Best enjoyed chilled or in a cocktail.

**Kümmel: Caraway seed (37%)**

A sweet, colourless liqueur flavoured with caraway seed, cumin, and fennel.

**Kirschwasser: Cherry Brandy (40%)**

A fragrant, clear, unaged brandy distilled from a fermented mash of cherries.

**Obstler: Mixed fruit (38%)**

A mixed fruit schnapps. Dry, sweet and strong.

**Jägermeister: Herbal (35%)**

Derived from 56 herbs, spices, fruits and roots. The traditional way to enjoy this liqueur is chilled in the freezer and then drunk from a shot glass.

**Jäger Spice: Cinnamon/Vanilla(25%)**

A blend of cinnamon, clove and vanilla spices along with the original Jäger recipe. Best enjoyed neat or even mixed with hot water.

**Slivowitz: Plum (40%)**

A fruit brandy made from Damson plums.

**Radeberger: Herbal (35%)**

Radeberger Krauterlikor is a herb/spice liqueur characterised by cinnamon, fruit, and raisin notes.

**Kleiner Feigling: Fig Vodka (20%)**

A unique spirit composed of triple distilled vodka and natural fig flavouring.

**Granatapfel: Pomegranate (22%)**

A sweet, yet tart liqueur flavoured with pomegranate.

**Tiffin: Tea (24%)**

Amber-coloured with a unique bouquet and a light refreshing taste of premium tea.

**Edelbrand: Distilled Beer (40%)**

A premium distilled beer brandy.

**Bergfeuer: Mountain Fire (50%)**

Formulated from a recipe of Tyrolean exotic and red fruit extracts. Fiery, strong and hot.

**Goldwasser: Gold foil & herbal liqueur (40%)**

A strong herbal liqueur with small, thin flakes of 22 karat gold suspended in it.

**Escorial: Herbal (56%)**

Distilled from a secret formula of various herbs and spices. Has a sharp, sweet, herbal taste.

**Glacier Ice: Orange & peppermint (50%)**

Made from Alpine herbs and bitter oranges. Icy yet warming.

**Friesengeist: Peppermint (56%)**

A traditional German liqueur best served in a warm glass.

**TeufelsKräuter: Devils Herbs (50%)**

This fiery liqueur is made from curaçao peel, liquorice, cinnamon rind, cloves, sage, wormwood, and several other herbs and herbal extracts, merged with original Jamaican rum.

**MINIS: Underberg: Herbal Digestive (44%)**

A natural herbal digestive consisting of aromatic herbs from 43 countries. Best taken after a meal.