

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.