



## AQUAVIT - COCKTAILS

### **The King of the North**

3 cl BIVROST Aquavit  
2 cl Bianco Vermouth  
1,5 cl Campari  
0,5 cl Grand Marnier  
¼ pinch of salt  
1 spray of peated whisky

*Stir all ingredients except whisky and strain over ice into a double old fashioned glass. Garnish with a sprig of rosemary and finish with a spray of peated whisky*

This cocktail is the perfect, Nordic inspired riff on the classic Negroni cocktail.

Bitter and sweet, smoky and salty, refreshing like the Arctic breeze. The King of the North is complex, yet subtle, just like BIVROST Aquavit.



### Midnight Sun

4 cl BIVROST Aquavit  
3 cl grapefruit juice  
1,5 cl lime  
1,5 cl cinnamon syrup\*  
1 cardamom pod

*Lightly muddle your cardamom pod in the base of your shaker. Add ingredients and ice, shake well. Double strain over ice in a double old fashioned glass. Garnish with a cinnamon stick.*

*\* In a saucepan, gently heat 600 g sugar, 400 ml water and 150 g cinnamon sticks (broken up). Stir until sugar is dissolved but DO NOT BOIL. When sugar is dissolved, cover and set aside in room temperature for 24 hrs. Strain off solids and bottle. Keeps for 4-6 weeks if refrigerated.*

The Midnight Sun is the perfect companion for warm summer evenings, but the warm spices also makes it a great treat for those chilly winter nights

### Nordic Old Fashioned

Orange zest  
5.0 cl Bivrost Cask Aquavit  
1.0 cl Rich Demerara Syrup  
4 dashes Angostura Bitters  
1 dash Peychaud's Bitters  
2-3 drops Orange Bitters

Stir to balance. Strain over ice. Garnish with orange zest

### Northern Bramble

4.0 cl Bivrost Aquavit  
2.5 cl Fresh Lemon juice  
1.0 cl Simple Syrup  
3 drops Violet Liqueur  
Shake for balance  
Strain over crushed iced. Top with 1.5 cl homemade Krekling liqueur Garnish with Lemon zest

## GIN - COCKTAILS

### Perfect BIVROST Gin Tonic

4 cl BIVROST Gin  
4 raspberries  
6 blueberries  
Premium tonic of your choice

*Fill your copa or large wine glass well up with ice. Add berries and BIVROST Gin before gently pouring over your tonic water.*

*PROTIP: If you can get your hands on fresh, seasonal arctic blueberries: give them a light muddle before adding them*

Nothing beats a G&T! The Perfect BIVROST Gin Tonic reflects the arctic ingredients that sets BIVROST Dry Gin apart



### **Arctic Gin & Tonic**

Directly into the glass  
5.0 cl Bivrost Gin  
Top up with Tonic  
Garnish with a lemon zest

### **Lyngen Bee**

6 cl BIVROST Gin  
2 cl lemon juice  
2 cl thyme infused heather honey\*

*Add all ingredients to shaker and shake well. Strain into a chilled coupette and garnish with a sprig of thyme.*

*\* Mix 1 part heather honey with 1 part boiling hot water. Add a generous amount of fresh thyme leaves and let steep for 45 minutes while the honey water cools. Strain off solids and bottle. Keeps 3-4 weeks if refrigerated*

The BIVROST take on an old prohibition classic, the Bee's Knees. Beautifully herbacious and floral with a proper kick from the BIVROST Dry Gin!

## VODKA - COCKTAILS

### **The Alpine Martini**

6 cl BIVROST Vodka  
1 cl St. Hallvard-likør or D.O.M. Benedictine  
2 dashes Angostura Bitters

*Stir all ingredients on ice and strain into a chilled coupette or Martini-glass. Garnish with a zest of orange.*

The perfect pick-me-up before dinner, before bedtime or any other time of day or night.  
The crispy clean BIVROST Vodka meets herbal and bitter-sweet notes of your bitters and liqueur.

### **Lyngen Mule**

Directly into the mug  
5.0 cl Bivrost Vodka  
4 wedges of lime  
1 cm Fresh Ginger (optional)  
1.0 cl Rich Simple Syrup  
Top with Ginger Beer  
Garnish with Lime Zest