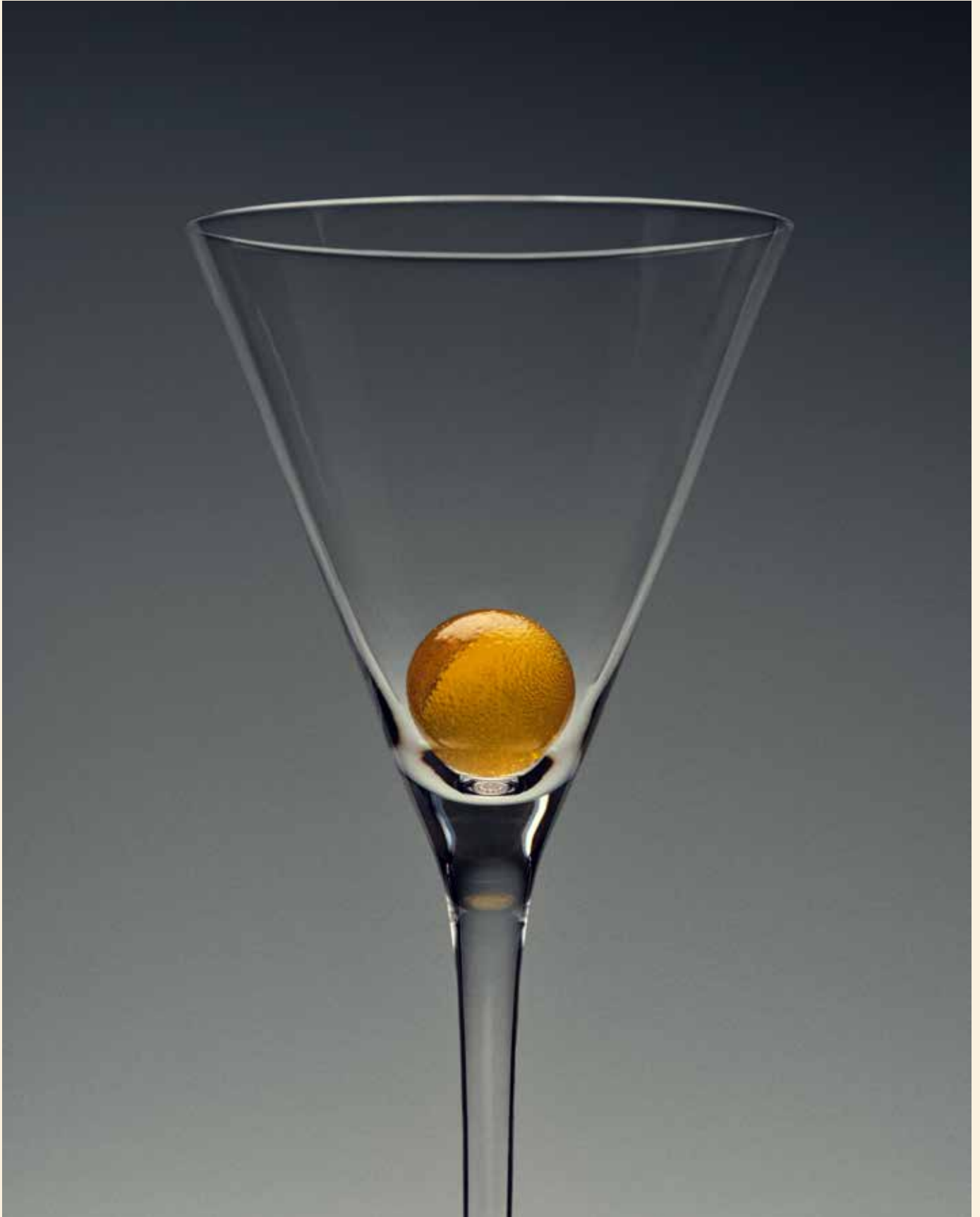




WHAT IF?

VOL. 2

What if the classics you know and love — the timeless cocktails that have stood the test of time — lost one of their key ingredients? Would they still charm the palate, spark the same comfort, or maybe surprise you even more?

That question gave birth to our first *What If?* menu, and it's the challenge we've embraced once again. We strip the classics down, remove a cornerstone, and rebuild them in ways that are unexpected, playful, and satisfying.

For us, cocktails are not just a sum of ingredients, but a canvas of flavors, textures, and stories. This menu invites you into a space where the familiar collides with the unexpected — and where your experience completes the picture.

At *Bar Deco*, you're more than a guest. You're the reason the lights come on, the music starts, and the glasses are raised. Every drink here is an invitation to connect, share, and create memories.

Part of our craft is also rethinking waste. Leftovers and byproducts from the bar are reborn as unique ingredients, and our growing partnerships with local producers let us source sustainably, while celebrating the best of what our community offers.

So here's to bold ideas, new flavors, and fresh discoveries. Welcome to *What If Vol. 2*.

Cheers,
The Team at Bar Deco

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(SMOKY) (HERBAL) (SOUR)

NAKED & FAMOUS

PREP TIME	GLASS TYPE	ALCOHOL
72 hours	Pony	18,3%

What if our Naked & Famous had no mezcal?

Created in 2011 by the renowned Joaquín Simó during his time at New York City's Death & Co, this cocktail follows the beloved "Last Word formula."

It's easy to see why the Naked & Famous has become a bartender's favorite order — a modern classic with both charm and bite.

Traditionally, it pairs smoky mezcal with amaro, herbal liqueur, and fresh lime — a combination that shouts complexity and balance. We're big fans of the original, but we chose to zoom in on its backbone: that bold smokiness of mezcal.

Capturing the depth of roasted agave piñas meant starting with smoke itself. By charring a blend of olive, mesquite,

oak, and hickory woods, we drew out minerals, bitterness, and aroma — the foundation we layered with the agave character of tequila.

To complete the Naked & Famous profile, we turned to Yuntaku as our amaro and kept the traditional Chartreuse Jaune, leaving citrus as the final piece. For this, we leaned into our zero-waste ethos: leftover lime husks from daily juicing are macerated in agave syrup, extracting essential oils.

These are then combined with gel clarified citrus made from juice off-cuts, giving us a vibrant, sustainable cordial that brightens the drink without losing its edge.

» Contains no allergens

125,-



Patron Silver • Yuntaku • Yellow Chartreuse • Blend of Citrus • Charred Woods

(SPIRIT FORWARD) (FLORAL) (CITRUSY)

BEE'S KNEES

PREP TIME	GLASS TYPE	ALCOHOL
48 hours	Martini	25%

What if your Bee's Knees was dry?

The name “Bee’s Knees” comes from Prohibition-era slang, when the phrase meant something excellent or outstanding. Like many cocktails of the time, its exact origins are unclear — but the recipe itself is a simple twist on the Gin Sour, swapping sugar for honey syrup to mask the harsh gins of the day.

For our take, we collaborated with Bybi, a local company with beehives scattered across Copenhagen. Using honey harvested nearby, we extract delicate flavors by gently infusing it into a neutral spirit and redistilling. The result is a crystal-clear distillate that captures the essence of honey without its sweetness.

To highlight the floral character of honey, we infuse linden blossom and orris root into another neutral spirit — the blossom echoing honey’s florality, the root acting as a natural flavor fixative.

A whisper of Manzanilla Sherry adds yet another layer of flowers. For the citrus element, we infuse Cocchi Extra Dry Vermouth with leftover lemon husks from juicing, leaving it tasting almost like freshly squeezed lemon.

With these modern techniques, we proudly present Silent Pool Gin — in a spirit-forward drink designed to spark the imagination of even the most devoted Dry Martini lovers.

» Contains honey, supphires & grapes



Silent Pool Gin • Cocchi Extra Dry • Bybi Honey Distillate • Lemon Husk • Linden Blossom

(FRUITY) (SWEET) (TART)

SEX ON THE BEACH

PREP TIME	GLASS TYPE	ALCOHOL
72 hours	Lowball	12,5%

What if the Sex on The Beach had no cranberry?

This infamous drink dates back to the early 80s, reaching peak fame after being name-dropped in the 1987 movie Cocktail starring Tom Cruise — a moment that secured its place among the most recognized classics.

On the signature top layer, we swap the tart cranberry-and-blackcurrant combo for a blend of red wine, Yamilé by MURI, and berry-forward Cordusio Amaro.

Staying true to our focus on giving waste a second life, we craft a reduction from opened red wine bottles and leftover non-alcoholic Yamilé. The result? The same striking red hue with a fresh take on tart, fruity character.

Beneath, you'll find a milk punch built on our house-made wine peach schnapps — itself born from opened white wine bottles.

Orange and carrot juice add brightness and depth, while Koskenkorva Climate Vodka (made from regeneratively farmed barley that pulls CO₂ from the air back into the soil) ties it all together.

» Contains lactose, stone fruit, sulphites & grapes

125,-



Koskenkorva Vodka • Cordusio • 1615 Pisco • MURI Yamilé • Grilled Peach • Orange • Carrot • Red & White Wines

(REFRESHING) (SPICED) (SWEET)

WHISKY & COLA

PREP TIME	GLASS TYPE	ALCOHOL
<i>1 week</i>	<i>Highball</i>	<i>7,5%</i>

What if your Whisky & Cola didn't have Cola?

Less of a classic cocktail and more of a mixed drink, the Whisky & Cola is everywhere — in bars, restaurants, and even in the homes of whisky lovers. Often dismissed as artless, it's still a drink that carries nostalgia and comfort.

At Deco, we believe everyone should feel welcome — including the fans of mixed drinks. Cola itself has a rich history and universal appeal, a taste many of us grew up with after school and now enjoy after work. Some of us enjoyed the drink with a solid whisky, in this case we chose to go with Monkey Shoulder.

Our challenge was to reimagine Coca-Cola — a recipe famously shrouded in

mystery. Instead of relying on another soda brand, we explored new ways to capture those familiar spices: toasted birch wood, mace, and even an inoculated yogurt.

The yogurt is introduced to *Penicillium Roqueforti*; once it reaches the right intensity, it's diluted with water and used as the drink's dilution. This unexpected twist adds subtle notes of hazelnut and berry, reshaping a simple classic into something new.

» Contains lactose



Monkey Shoulder Whisky • Mace • Birch Bark • Blend of Spices • Caramel • Yoghurt • *Penicillium Roqueforti* • CO₂

(FRUITY) (FLORAL) (BITTER)

GARIBALDI

PREP TIME	GLASS TYPE	ALCOHOL
24 hours	Highball	8,2%

What if our Garibaldi didn't have any orange juice?

The exact origins of this drink are unknown, but its modern revival is credited to Naren Young of Dante in New York City in 2015. Named after Giuseppe Garibaldi — a central figure in the liberation of Italy and Uruguay — the cocktail carries layers of symbolism.

The vivid red of Campari represents the Redshirts, Garibaldi's volunteer army from Northern Italy, while the orange juice stands for Sicily in the South. Together they symbolize the unification of Italy, Garibaldi's life's work.

In our version, we continue that tradition of storytelling by swapping Sicilian oranges for produce from Uru-

guay; apples and goldenberries. Their flavor is lifted with hints of orange blossom, while a touch of Baijiu adds fragrant notes reminiscent of pineapple and mandarin. Finally, balance comes through verjus, vinegar, and Cocchi Americano.

→ Contains sulphites & grapes

120,-



Campari • Cocchi Americano • Baijiu • Goldenberry • Apple

(EARTHY) (SWEET) (BUTTERY)

CARAJILLO

PREP TIME	GLASS TYPE	ALCOHOL
48 hours	Tumbler	9,1%

What if the Carajillo didn't have any coffee?

Most trace the Carajillo back to 19th-century Cuba under Spanish colonial rule, when soldiers spiked their coffee with high-proof spirits for courage — coraje in Spanish. Over time, “coraje” became “carajillo.” But it wasn’t until 2015 that the drink saw its true resurgence, especially in Mexico, where Licor 43 is the spirit of choice. The past decade has even sparked claims that the Carajillo might surpass the Espresso Martini as the ultimate pick-me-up.

Bringing “old” and “new” together, we built our version around Rémy Martin, infused with brioche bread. Through enzymes, the bread’s starches are broken into sugars, before being fat-washed with brown butter for richness.

This base is paired with Licor 43 and a selection of modifiers.

The real challenge lies in recreating coffee’s unique depth. Roasted date seeds and a touch of hojicha tea give roasted and herbal notes, while carob and cherry juice add chocolate and red fruit tones.

The backbone, however, comes from chicory root — earthy and bitter, and long used as a coffee substitute since the 18th century, from shortages in Europe to the Civil War era in New Orleans, where the tradition still endures today.

» Contains gluten, lactose, stone fruit & eggs

125,-



(TART) (TROPICAL) (FUNKY)

ZOMBIE

PREP TIME	GLASS TYPE	ALCOHOL
2 weeks	Highball	13.3%

What if you were allowed to have more than two Zombies?

Legend has it that Don Beachcomber created the Zombie in 1934 to help a hungover guest survive a business meeting. The guest returned days later to complain he'd felt like a zombie for the rest of his trip. With its smooth, fruity taste cleverly disguising a dangerously high proof, the drink became so notorious that bars often limited guests to two apiece. As Don himself used to say: more than two, and you'd be "like the walking dead."

For our version, we wanted to keep the lush, fruity smoothness of the original — without forcing you to stop at two. Instead of relying on the heavy punch of overproof rums, we shift the spotlight to the esters and flavor notes those rums are known for, recreating

them with carefully chosen components that keep the ABV in check.

At the core is our Violet Fig spirit, built on Bacardi Cuatro, Providence Blanc, and other modifiers, including our homemade Falernum. Using pectinase, we break down fig purée into the alcohol, unlocking deep molasses and caramel notes reminiscent of heavier rums.

This is paired with a tincture of pineapple weed and spices, layering in bright fruitiness and bold aromatics — a way to echo the Zombie's spirit without leaving you undead.

» Contains nuts



(CREAMY) (SWEET) (NUTTY)

PAINKILLER

PREP TIME	GLASS TYPE	ALCOHOL
4 days	Mini highball	8,1%

*What if our Painkiller
had no coconut?*

This well-known twist on the Piña Colada lives up to its name: it really will cure what ails you. First mixed in the 1970s at the Soggy Dollar Bar in the British Virgin Islands — where the lack of a dock meant guests swam ashore with wet bills — it quickly became a tropical staple, rich, fruity, and vacation-ready.

Fast-forward to cold Copenhagen, where this Caribbean treat has gathered its own loyal following, from cocktail connoisseurs to the bodega owner next door. For them, we decided to skip the coconut cream. Instead, we build texture with home-made sweet amazake — crafted by inoculating short grain rice with koji spores, producing a velvety, starch-heavy liquid with a history in Japan

dating back to around the year 200. To evoke the coconut’s signature aroma, we turn to ube, a starchy purple yam with a nutty fragrance, and a compound known as whiskey lactone, found in aging barrels and reminiscent of coconut and oak.

Finally, we lean on the frothing power of bromelain in fresh pineapple juice, pairing it with Brugal 1888, Cointreau, and fig leaf soda. The result: a Ramos Gin Fizz-style cocktail that’s lush, aromatic, completely vegan — and very much at home in Copenhagen.

» Contains tree nuts, nuts & pineapple



(WARM) (FRUITY) (BOTANICAL)

KIR ROYALE

PREP TIME	GLASS TYPE	ALCOHOL
<i>1 week</i>	<i>Ceramic cup</i>	<i>11%</i>

What if the Kir Royale was served warm?

The Kir Royale began as a variation on the Kir — a 19th-century French favorite of dry white Burgundy and crème de cassis. After World War II, the Kir became a household name in France, and its sparkling cousin, the Kir Royale, claimed its own fame by calling for Champagne instead. Another branch, the Kir Imperial, swaps cassis for raspberry liqueur.

We wanted to reimagine this simple two-ingredient classic with a surprising twist: serving it warm, tailor-made for Danish weather and perfect for a moment of hygge with loved ones.

The base begins with a caraway-forward aquavit, balanced with select modifiers and a cordial made from flat Champagne, white tea, mulberries, and Passing Clouds by MURI.

For the fruit, we turn to carbonic macerated raspberries, left in a CO₂-rich environment for a week to coax out flavors reminiscent of raspberry candy. These are layered with a darkened blackberry syrup, slowly caramelized sous vide with shio koji for a week, resulting in a complex interplay of bright fruit and deep, fermented berry notes.

» → Contains sulphites & grapes

115,-



Taffel Aquavit • MURI Passing Clouds • Champagne • White Tea • Mulberry • Blackberry • Raspberry • Shio Koji

WHAT IF THEY NEVER LEFT?



SINGAPORE SLING

Bombay Sapphire • Cointreau • Soursop
Sour Cherry • Pomegranate

The Singapore Sling has always been known for its bright, fruity character. To give our version depth, we start with soursop — a fruit with an aroma like pineapple, flavors of apple, strawberry, and citrus, and the creamy body of banana.

We ferment soursop purée together with sour cherry juice for one week, unlocking layers of tropical tang and tart red fruit. Blended with gin and lifted by pomegranate, the result is a cocktail that’s lush, sweet, and vibrant — a fresh homage to the original Singapore classic.

130,-

(SWEET) (FRUITY) (VIBRANT)



PORNSTAR MARTINI

Koskenkorva Vodka • Passion Fruit • Vanilla
Chamomile • Grapes • CO₂

Few cocktails are as instantly recognizable as the Pornstar Martini, with its playful Champagne sidecar. To capture that same energy, we ferment wine for up to two weeks and layer it with both lacto- and enzymatic-fermented passion fruit for depth and brightness.

The leftover husks are blended with verjus and chamomile, bringing a floral lift. And instead of serving the sparkle on the side, we carbonate the entire cocktail — turning this crowd-pleaser into a refreshing, light, and elegant sip.

135,-

(FRUITY) (FLORAL) (REFRESHING)



WHISKEY SOUR

Monkey Shoulder • Guava • Corn • Jasmine
Maple Syrup • Peychaud’s Bitters

The Whiskey Sour has always been defined by lemon — its sharp citrus bite balanced by sugar and whiskey. But what if we took the lemon away? Instead of chasing another citrus, we explored a different path: guava for its lush, tropical fruit and jasmine for its fragrant, floral lift.

Acids are carefully blended to recreate the cocktail’s iconic tang. To finish, we clarify guava purée overnight with enzymes, transforming it into a silky cordial that gives body, froth, and an unexpected twist on a timeless classic.

135,-

(SOUR) (FRUITY) (FLORAL)



MOJITO

Bacardi Carta Blanca • Mint • Melon
Absinthe • CO₂

The Mojito is as much about mint as it is about rum — yet fresh mint can be fragile and wasteful. To preserve every part, we treat the leaves and stems with enzymes, capturing their bright green flavor while preventing bitterness or oxidation. The result is pure, lasting freshness.

To build on this, we add a cantaloupe distillate made from fermented melon flesh and skin, lending a juicy depth, and balance it with a subtle touch of absinthe for sharp herbal contrast. The final step: carbonation, which transforms this Mojito into a crisp, sparkling take on a classic summer refresher.

130,-

(SOUR) (HERBAL) (REFRESHING)



DECO NEGRONI

Campari • Cocchi Storico Vermouth
Bombay Sapphire • Cacao • Olive

The Negroni is a pillar of aperitivo culture, and our version pays tribute while reimagining its backbone. Cocchi Storico vermouth is infused with cacao nibs, adding a layered bitterness with a chocolate edge, reinforced by a dash of chocolate bitters.

To push the boundaries further, we fat-wash Bombay Sapphire with olive oil, creating a silky mouthfeel and a subtle green savoriness. A touch of Paranubes brings earthy depth, rounding out the balance. The result is familiar yet distinct — a Deco signature that feels both timeless and new, built for lingering moments before dinner.

140,-

(SPIRIT FORWARD) (BITTER) (HERBAL)



PICANTE

Patron Silver • Dry Curacao • Ayuuk
Ancho Reyes • Tabasco • Agave • Lime

Beloved worldwide, the Margarita has countless variations — but none more popular than the fiery Picante. Our version doesn’t just bring heat, it layers chili complexity. A pastilla mixe spirit adds subtle smokiness, while ancho chili liqueur builds rich depth, and Tabasco cuts through with sharp, natural spice.

To highlight the citrus backbone, we use lime husks infused into agave for a rounded sweetness, paired with fresh lime juice for brightness. The balance of sweet, sour, smoky, and spicy makes this Picante not just a Margarita variation, but a bold reimagining of a modern classic.

135,-

(SOUR) (SPICY) (SAVOURY)

WINES & SPARKLING



(SPARKLING)

COCCHI PROSECCO BRUT.....	105,- / 395,-
<i>Pinot Nero + Chardonnay Giulio Cocchi Piedmont</i>	
SUR LIE.....	115,- / 575,-
<i>Belle de Boskoop Andersen Winery Mols Bjerger</i>	
BILLECART-SALMON BRUT RÉSERVE.....	950,-
<i>Chardonnay + Meunier + Pinot Noir Billecart Champagne</i>	
BILLECART-SALMON BLANC DE BLANC GRAND CRU.....	1550,-
<i>Chardonnay Billecart Champagne</i>	
MANDOIS BRUT ORIGINE.....	145,- / 695,-
<i>Chardonnay + Meunier + Pinot Noir Claude Mandois Champagne</i>	

(RED WINE)

BOURGOGNE PINOT NOIR LES GRAVIERS.....	160,- / 640,-
<i>Pinot Noir Jean-Michel Guillon Chambolle-Musigny</i>	
EMILIO MORO RIBERA DEL DUERO.....	130,- / 520,-
<i>Tempranillo Emilio Moro Ribera Del Duero</i>	
BARBERA CIPRESSI NIZZA.....	120,- / 480,-
<i>Barbera Michele Chiarlo Piemonte</i>	
BAROLO.....	165,- / 660,-
<i>Nebbiolo Mauro Molino Piemonte</i>	

(WHITE WINE)

LAGAR DE CERVERA ALBARIÑO RÍAS BAIXAS.....	110,- / 440,-
<i>Albariño Lagar de Cervera Rías Baixas</i>	
RIESLING TROCKEN 100 HÜGEL.....	100,- / 400,-
<i>Riesling Weingut Wittmann Rheinhessen</i>	
POUILLY-FUMÉ.....	120,- / 480,-
<i>Sauvignon Blanc Domaine Jean Marie Reverdy Loire</i>	
PERNAN VERGELESSES BLANC LES COMBOTTES.....	160,- / 640,-
<i>Bourgogne Rapet Père et Fils Pernand-Vergelesses</i>	

(ROSÉ WINE)

21 ROSÉ CHATEAU THUERRY.....	110,- / 440,-
<i>Grenache + Cinsault Château Thuerry Provence</i>	

(SEASONAL)

DECO SEASONAL WINE.....	95,-
<i>At Deco, we celebrate the seasons by experimenting with Denmark's ingredients via alcoholic fermentation — be it berries, blossoms, or something else entirely. Curious about today's creation? Just ask our staff what's in our current wine.</i>	

NON-ALCOHOLIC

BEERS

(COCKTAILS)



NOT A WHISKY & COLA

Undone No. 1 Jamaican Dark Cane • Oak Mace • Birch Bark • Blend of Spices • Caramel Yoghurt • Penicillium Roqueforti • CO₂

115,-

(REFRESHING) (SPICED) (SWEET)



NOT A GARIBALDI

Undone No. 7 Orange Bitter Goldenberry • Apple

115,-

(FRUITY) (FLORAL) (BITTER)



NOT A PAINKILLER

Undone No. 1 Jamaican Dark Cane Adriatic Amaretto Zero • 3 Cents Fig Leaf Soda • Ube • Pineapple • Amazake • Oat

115,-

(CREAMY) (SWEET) (NUTTY)

(SOFT DRINK)

MURI YAMILÉ 95,- / 475,-

Fermented Raspberry • Gooseberry Mead • Smoked Rhubarb • Pink Peppercorn

MURI PASSING CLOUDS 95,- / 475,-

Fermented Gooseberry • Quince • Woodruff • Jasmine • Geranium

(NON-ALCOHOLIC WINE)

ELMSFEUER RHUBARB 95,- / 475,-

Andersen Winery Denmark

EINS ZWEI ZERO SPARKLING RIESLING 65,-

Leitz Weingut Germany



(ALCOHOLIC)

CARLSBERG 40,- / 75,-

Lager 4,6% Denmark

GUINNESS 45,- / 80,-

Stout 4,2% Ireland

KRONENBOURG BLANC 45,- / 80,-

Wheat beer 5% France

YAKIMA IPA 45,- / 80,-

IPA 6,5% Denmark

(NON-ALCOHOLIC)

MIKKELLER WEIRD WEATHER HAZY IPA 65,-

Hazy IPA 0,3% Denmark 33cl

KRONENBOURG BLANC 0,0% 65,-

Wheat Beer 0,0% France 33cl

BROOKLYN SPECIAL EFFECTS 65,-

Hoppy Amber 0,4% USA 33cl



FLIGHTS

WHAT IF A DRINK COULD BE MORE THAN A SIP – WHAT IF IT COULD BE A JOURNEY? A FLIGHT IS OUR WAY OF INVITING YOU TO TRAVEL THROUGH SPIRITS. EACH SELECTION SHARES A COMMON THREAD, YET OPENS A NEW CHAPTER: A COUNTRY, A REGION, A CATEGORY, OR SIMPLY A SPECTRUM OF FLAVOURS. TOGETHER THEY TELL A STORY, AND YOUR GLASS BECOMES THE TICKET TO EXPLORE THE DIVERSITY AND DEPTH OF THE SPIRIT WORLD.

DANISH WHISKY.....240,-

What if a glass could take you on a journey through Denmark itself? These whiskies, rooted in the rural corners of Jutland, carry with them the heritage of the entire country. A taste of Danish craft, distilled into a flight.

STAUNING RYE	SALL GLØD 3.2	THY NO. 17 STOVTV ØKO
48% SKJERN 20 ML	52,2% HAMMEL 20 ML	51% SNEDSTED 20 ML

SCOTCH WHISKY.....195,-

What if you had a taste of the beginning? Come with us, through the country that invented whisky. Each their own taste, each their own region. The iconic liquid that started it all.

THE BALVENIE 12Y DOUBLEWOOD	CLYNELISH 14Y	LAGAVULIN 16
40% SPEYSIDE 20 ML	46% HIGHLAND 20 ML	43% ISLAY 20 ML

JAPANESE WHISKY.....215,-

What if three bottles could capture the spirit of a nation? Crafted in Japan, admired worldwide, these legendary whiskies showcase the artistry and precision that have made Japanese malts a global icon.

NIKKA FROM THE BARREL	NIKKA YOICHI	ICHIRO’S MALT WINEWOOD RESERVE
51.4% HOKKAIDO 20 ML	45% HOKKAIDO 20 ML	46.5% CHICHIBU 20 ML

RHUM.....170,-

What if rum could tell its own story? From diverse origins to centuries of tradition, this flight takes you across borders to explore the spirit’s versatility, depth, and timeless charm.

CHAIRMAN’S RESERVE THE FORGOTTEN CASKS	RHUM JM MULTIMILLÉSIME	HAMPDEN ESTATE PAGOS
40% SAINT LUCIA 20 ML	42,3% MARTINIQUE 20 ML	52% JAMAICA 20 ML

WHAT IF SNACKS?

What if the simplest things were exactly what you needed? A handful of nuts, a bowl of crisps, a bite of something savory — the kind of classics that make a cocktail feel right at home. No fuss, just the good stuff.

<i>Mini Grignotons*</i>	65,-
<i>Nocellara Olives</i>	55,-
<i>Crisps Truffle</i>	50,-
<i>Crisps Salt & Olive</i>	50,-
<i>Mixed Nuts</i>	45,-

**Mixed air-dried salami*

GLOSSARY

(FLAVOURS)

AROMATIC

Any cocktail with a heavy spiced aroma. Think potent fragrance mixed with warm notes.

BITTER

As most bitter elements in nature are toxic or harmful, this is our most sensitive taste developed through evolution. Typically described as having a harsh, acrid taste. For example, quinine is a bitter ingredient used to make tonic.

BOTANICAL

Any taste coming from plants. Could be leaves, flowers, spices etc.

BUTTERY

More a description of a mouthfeel than a flavour. Creamy, fatty and silky.

DRY

For cocktails, dry is only used to describe cocktails with nearly no sweetness.

EARTHY

The grounded taste you get from root vegetables, mushrooms or even coffee. Reminiscent of the smell of a forest floor.

FLORAL

A descriptor used for any cocktail with flowers.

FRUITY

This means that a drink is dominated by the flavours of fruits.

FUNKY

Unique and complex flavours presented in a playful manner.

HERBAL

Any ingredient or cocktail that smells or tastes like herbs. Think of peppery and spicy herbs like cilantro or mint.

NUTTY

Flavours that come from a seed, a pit or a nut. For example, amaretto is made from the pit of a drupe (stone fruit).

SPICED

The effect of spices. Cinnamon, nutmeg, cloves, and black pepper. Warm and aromatic.

SPICY

The presence of capsaicin - The burning sensation that comes after eating chilli.

SAVOURY

It can also be called saltiness. Any cocktail with salt will fall into this category. Bloody Mary is one of our favourites.

SOUR

When one of the main ingredients is acidic, it can be from a citrus fruit, vinegar, or simply acid powders.

SPIRIT-FORWARD

Spirit-forward cocktails are dominated by alcohol. They are mostly made with spirits like the cocktails Old Fashioned or Manhattan.

SWEET

This is all about sugar. The term is used to describe cocktails with dominant sweet flavours.

(INGREDIENTS)

TART

Tangy and acidic. Commonly used to describe cranberries or sour cherries.

TROPICAL

Bright, exotic and fruity. Best showcased with fruits like pineapples, mango, and passionfruit.

VIBRANT

It's more an impression of a bright and fruity flavour bomb than a taste on its own.

AMAZAKE

A Japanese sweet rice drink. Traditionally, it is made by mixing cooked rice with koji. The koji will break down the starches and transform the mixture. When done, you're left with a creamy and sweet liquid, used for both health benefits and cooking alike.

BAIJIU

Chinese white spirit. Most popular spirit by volume. Characterised by its intense flavour and aroma.

CAROB

One of the most common substitutes for cacao. The pod has a complex taste, often described as cacao with less bitterness.

ENZYMES

They are proteins which act as biological catalysts to facilitate chemical transformation within organisms or organic matter. For example, Amylase is an enzyme that helps turn starch into sugar.

GOLDENBERRY

Also known as Physalis - A small orange coloured berry, sweet and sour tasting with tropical undertones.

HOJICHA

A type of Japanese green tea. Consists of both the leaves and stems of the tea plant. The significant difference is in the heavy roasting process, giving a toasted impression.

KOJI

This is a word from Japan, which refers to either rice or barley that has been inoculated with a species of fungus called Aspergillus oryzae. The Koji mould grows on cooked grain in a humid environment.

MACE

The aril that surrounds the nutmeg kernel. Unlike nutmeg, Mace tends to taste more like black pepper and a heavy citrus undertone.

MULBERRY

This menu contains Murus Alba, which is the White Mulberry. Distantly related to the common blackberry family.

PENICILLIUM ROQUEFORTI

The most common strain of mold used to make blue cheese. Examples of these cheeses would be Roquefort and Danablu.

SHIO KOJI

Shio Koji is a fermented mixture of koji, salt and water. This allows a more tangy and savoury flavour to develop due to the lactobacillus present during the fermentation stage.

SUMMER BERRIES

A broad definition of berries like strawberries, raspberries, redcurrant, blueberries etc.

UBE

Filipino sweet yams. Known for its purple colour and sweet and nutty flavour.

WHISKEY LACTONE

The chemical name is Methyl Octalactone, a common aromatic compound found in barrel ageing.

ALCOHOLIC FERMENTATION

Also called Ethanol fermentation, it refers to the biological process that turns sugars into alcohol. This is how you make beer or wine.

CARBONIC MACERATION

Most commonly known from wine making or coffee production. The fruit will be stored in an oxygen deprived environment filled with CO2. This starts an intercellular fermentation if left long enough, unlocking a more juicy flavour in the fruit.

CARBONATION

This is the process to make sparkling drinks by forcing CO2 to dissolve in a liquid.

ENZYMATIC CLARIFICATION

This is a process to clarify juices and purees using enzymes that break down pectin and cellulose.

ENZYMATIC FERMENTATION

This process is often referred to as blackening of fruits or vegetables. It is actually not a fermentation process but rather a very slow cooking at 60°C, which leads to both browning and ripening.

FAT WASH

This is simply the incorporation of fat in a cocktail by infusing a spirit with a fat (butter, oil and more).

GEL CLARIFICATION

A process commonly done with agar (a vegetarian gelatin substitute made from seaweed) to clarify juices and purees. Agar is used to make a gel that traps the pulp and particles, leaving a clear liquid after filtering.

INOCULATION

The act of introducing a microorganism to an organic material. Examples are foods like yoghurt or soy sauce.

LACTO FERMENTATION

A very simple type of fermentation. All you have to do is add salt to your fruit or vegetable and let the lactobacillus do its job. These bacteria transform sugar into lactic acid. Common examples of lacto-fermentation are sauerkraut and sour pickles.

MILK PUNCH

As the name suggests, it is a punch prepared with milk. After the milk curdles, the punch is filtered and yields a clear cocktail. Milk punch was probably first made in the late 1600s.

REDISTILLATION

For our purpose, we redistill an infused spirit. This occurs in a machine that allows us to boil a liquid under pressure, enabling the alcoholic vapours to evaporate and carry the volatile flavour compounds with them, leaving a clear taste of the infused element.

SOUS VIDE

A method of cooking by vacuum sealing food and immersing it in a water bath heated up to a specific temperature.

