

# Wintry G&T

- 35 ml Boomsma Dry Gin
- 80 ml tonic
- orange
- ginger
- star anise

Mix the gin with the tonic in a gin glass filled with ice. Create a wintry flavour explosion by adding 1 or 2 orange slices, some star anise and a piece of fresh ginger to your gin and tonic.



# Boomsma Sour

A classic cocktail with a twist. Unmistakably tasty thanks to the exclusive 5-year-old genever.

- 60 ml Boomsma Old Genever – 5 years
- 30 ml lemon juice
- 15 ml red port
- 15 ml sugar syrup
- lemon slice

Add all the ingredients to a shaker with ice. Shake the cocktail well and strain into a tumbler glass with ice. Garnish with a slice of lemon.



# B&B Sling

- 50 ml Boomsma Dry Gin
- 15 ml Blackberry liqueur
- 7 fresh basil leaves
- 25 ml lemon juice
- 15 ml sugar syrup

Shake all ingredients with ice in a shaker and fine strain over ice in a glass. Garnish with a basil leaf.



# Grand Old

An exquisite cocktail with refined flavours. The ingredients boost each other's flavours, making the delicious taste of this 10-year-old genever truly stand out.

- 30 ml Boomsma Old Genever – 10 years
- 30 ml Grand Marnier
- 30 ml fresh lime juice
- slice of orange

Pour the genever, Grand Marnier and lime juice into a tumbler glass with ice. Stir briefly and garnish with a slice of orange.





# Negroni

Two top products mixed in a single cocktail! Enjoy a unique explosion of flavours resulting from the carefully selected top-quality herbs in both the gin and the Beerenburger.

- 35 ml Boomsma Beerenburger
- 35 ml Boomsma Dry Gin
- 35 ml red vermouth
- orange slice

Stir the ingredients together in a mixing glass with plenty of ice, until the cocktail is well chilled, but not too diluted. Pour the mixture into a tumbler glass filled with ice. Garnish with a slice of orange.



# Fryslân-style Horse's Neck

- 45 ml Old Genever – 1 Year –
- 150 ml ginger ale
- 6 drops Angostura bitters
- 1 lime wedge

Fill a tumbler glass with ice cubes and pour in the Old Genever with the ginger ale and the Angostura bitters. Garnish with a wedge of lime.

