

BIRKIR 75

Creator: Geoffrey Canilao 3cl Birkir snaps 1cl Lemon juice 1cl Simple syrup Champagne to fill up the glass Method: Shake all ingredients, except champagne, together and fine strain into a coupe glass. Top up with champagne and garnish with a lemon peel.

BIRKI DROPI

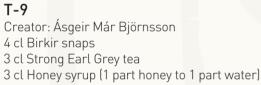
Creator: Leó Ólafsson 3cl Birkir snaps 3cl Cointreau 3cl Lemon juice 3cl Birch syrup Egg white

Method: Dry shake all ingredients without ice for a few seconds, add ice to shaker and shake vigorously and strain over fresh ice into a double rocks glass. Garnish with slice of lemon and a birch twig.



RITE OF SPRING

Creator: Matthew Itkin 6cl Bulleit Rye Whiskey 3cl Birkir snaps 1.5cl St. Germain liqueur Dash of lavender bitters Method: Pour all ingredients over ice in a mixing glass and stir to chill and dilute. Strain into a coup glass and garnish with a birch twig.



1,5 cl Triple sec 1,5 cl Limoncello

2,5 cl Fresh lemon juice Method: Add all ingredients into a shaker and shake well. Strain into a cocktail glass and garnish with a birch leaf.





REYKJAVÍK SUMMIT

Creator: Ásgeir Már Biörnsson 4,5cl bourbon (Ideally Buffalo Trace but Jim Beam is fine) 1,5cl Birkir snaps

1,5cl Sugar syrup (1.5 part sugar to 1 part water)

3cl Fresh lemon juice

2cl Champagne Egg white

2-3 sprey Black Lapsang Souchong tea

Method: All ingredients, apart from champagne and tea, added into a shaker and shaken vigorously without ice. Add ice and shake again. Double strain into a cold cocktail glass which has been sprayed inside and out with the tea and top up with champagne. Garnish with orange peel.

BIRKI

Creator: Bruno Falcao 3cl Björk liqueur 3cl Ginger syrup 3cl Fresh lime juice 3cl Sour Apple De Kuyper

Method: Pour all ingredients into a shaker and shake well with ice. Fine strain into a double old fashioned glass. Garnish with a birch leaf and a slice of apple.



LORD HINCHINBROKE FIZZ

Creator: Joe Schofield in collaboration with Tony Conigliaro 5ml Björk liqueur 15ml Antica Formula 100ml Perrier Jouet Champagne Method: Build all ingredients in Champagne flute. The drink is listed on the menu at the Zetter Townhouse, London.





A WALK IN THE WOODS

Creator: Ólafur Örn Ólafsson 4cl Mild gin 3cl Björk liqueur Method: Pour all ingredients over ice in a mixing glass and stir to chill and dilute. Strain into a coup

glass and garnish with a pickle and birch twig.



Creator: Víkingur Kristjánsson 3cl Birkir Snaps 1.5cl Dry Curacao 3cl Lemon juice 2.25cl Honey Mint

Method: Shake all ingredients together with ice and fine strain over fresh ice into an old fashioned glass.





BJÖRK ESPRESSO

Creator: Ólafur Örn Ólafsson 3cl Espresso Coffee 3cl Björk liqueur 2cl Patron XO Café 1cl Fresh orange juice Method: Add all ingredients into a mixer and shake vigorously. Strain into a cocktail glass and squeeze the oil from an orange peel over the glass. Garnish with orange peel.

REYKJAVÍK MULE

Creator: Ólafur Örn Ólafsson 6cl Birkir snaps Ginger beer to fill up the glass 2 slices of fresh ginger Method: Build up in a large tumbler filled with ice. Slices of ginger mixed into the drink and garnish with a slice of orange.





BJÖRK TONIC

Creator: Ólafur Örn Ólafsson 5cl Björk liqueur Tonic water to fill up the glass Method: Build up in a double rocks glass filled with ice. Top up with good quality tonic water and garnish with citrus peel.

BIRKIR OLD-FASHIONED

Creator: Ólafur Örn Ólafsson 5cl Birkir snaps 2cl Bourbon 3cl Simple syrup 4 dashes of Angostura bitter Method: Build up in an old-fashioned glass filled with ice. Top up with good quality tonic water and garnish with orange peel.







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