



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.

T-9

Creator: Ásgeir Már Björnsson
 4 cl Birkir snaps
 3 cl Strong Earl Grey tea
 3 cl Honey syrup (1 part honey to 1 part water)
 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 Björnsson
 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 spray 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.

1793

Creator: Víkingur Kristjánsson
 3cl Birkir Snaps
 1.5cl Dry Curaçao
 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.



Cocktails



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